



Milwaukee Grill Banquets & Catering

Thank you for considering the Milwaukee Grill as a provider for your special event. We'll do everything we can to provide you with the high-quality products and services you desire.

This guide specifies those items we find most frequently asked for. If there is anything outside of what you find here that you wish to have, we're happy to provide you with additional options and pricing.

Onsite Banquet Services

We have a private room in the lower level of our restaurant where we provide meeting, party and banquet services for 25 to 80 people. The room includes:

- Private Bar, Restrooms, & Coat Room
- Linen Service
- Music – house music or your music via mp3 through our speaker system
- Ceiling Mounted Pull Down Projection Screen
- Wi-Fi
- Guest Podium & Microphone

Offsite Catering Services

We offer off-site catering ranging from drop-off service to fully staffed functions, serving up to 250 people.

Full or partial Bar Service available.

To Reserve our Banquet Facility or Catering Services

We require a \$100.00 deposit, which is non-refundable. This deposit will be applied to your final bill. We also require your signature on the last page of this document, indicating that you understand and agree to the provisions as outlined.

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HORS DE OEUVRES

Each serves approximately 25 people, unless otherwise specified.

Mini Wraps

Turkey Club - turkey, bacon, lettuce, tomato, avocado, garlic mayo. 57.00

Ham, Pineapple and Scallion with Cheddar studded cream cheese. 57.00

Roast Beef – arugula, pickled red onion, horseradish cream cheese. 57.00

Southwest - bell peppers, scallions, black olives, celery and fiesta cheese blend. 57.00

Chicken Salad - with celery, roasted almonds and dried cranberries. 57.00

Fresh House Prepared Guacamole

Avocado, tomatoes, red onions, cilantro and fresh lime. Served with tortilla chips. 35.00

Hummus, Olive Salad & Pita Wedges

Toasted pita wedges, freshly prepared hummus, chopped olive salad. 35.00

Gourmet Cheese Board

Gourmet cheeses, antipasto olive mix, seasonal fruit, spiced walnuts, fig jam, baguette slices, gourmet crackers. Selections change seasonally. 65.00

Wisconsin Cheese and Sausage Tray

Wisconsin Swiss and Cheddar cheeses with Johnsonville Sausage and assorted gourmet crackers. 57.00

Wisconsin Cheese Tray

Wisconsin Swiss and Cheddar cheeses with assorted gourmet crackers. 43.00

Fresh Vegetable Tray

Baby carrots, celery sticks, sugar snap peas, grape tomatoes, bell peppers and cucumber slices served with your choice of house prepared hummus or ranch dip. 37.00

Caprese with Crostini

Layers of sliced tomatoes and fresh mozzarella topped with fresh julienne basil and a drizzle of balsamic glaze. 54.00

Caprese Skewers

Grape tomatoes, Ciliegine fresh mozzarella and fresh basil leaves. Balsamic drizzle. 45.00

Vegetable Pizza

Freshly baked crust topped with zesty cream cheese spread & fresh veggies. 54.00

Iced Large Shrimp Cocktail with Fresh Lemon & Cocktail Sauce. 69.00

Fresh Fruit Tray *(available in season)*

Freshly cut pieces of watermelon, cantaloupe, strawberries and grapes. 50.00

Fruit Pizza *(available in season)*

Freshly baked crust topped with sweet cream cheese spread and fresh fruit. 45.00

Antipasto Tray

Grilled slices of zucchini, asparagus & bell peppers; sausage pieces, fresh mozzarella, balsamic marinated fresh mozzarella, olives. 65.00

Ahi Wonton Nachos (Tartar)

Sesame crusted, seared, sushi grade tuna, tropical salsa and shredded cabbage on wonton wedges. Drizzled with wasabi cream. 65.00

Glazed Chicken Skewers

Chicken breast, bell peppers, and red onion on 6-inch skewers. Basted with seasoned honey butter glaze. 59.00

Signature Fried Chicken Wings with Dipping Sauces

Ten pounds, approximately 100 wings. Served with 2 sauces. Choose from BBQ, Ranch, Blue Cheese and Franks Hot Sauces. 69.00

Artichoke Spinach Dip with Crostini

Blend of cheeses, artichoke hearts, spinach & garlic. Served with baguette crostini. 45.00

Meatballs – with BBQ or Creamy Mushroom Sauce - 49.00

Bacon Wrapped Chestnuts - 49.00

Parmigiano-Reggiano Stuffed, Bacon Wrapped Dates - 65.00

Stuffed Mushrooms

Sausage, scallions, garlic, panko, parsley, cream cheese and Parmesan. 59.00

Baked Southwest Egg Rolls

Black beans, corn, spinach, chilies, spices, blend of cheeses. Served with salsa. 59.00

Shrimp Ceviche

Shrimp with fresh tomatoes, cilantro, jalapeno peppers, citrus juices and seasonings. Served with tortilla chips. 69.00

Caramelized Onion, Bacon & Gruyere Gratin

Served with assorted crackers and celery sticks. 45.00

HORS DE OEUVRES SLIDERS

*Upgrade your hors de oeuvres spread with flair!
Each item includes freshly baked petite rolls.*

Glazed Pit Ham with Caramelized Pineapple

Select cheeses, mustards and mayonnaise. 89.00

Savory Pot Roast – horseradish cream sauce. 89.00

Pulled Pork – BBQ sauce. 89.00

Italian Beef - Giardiniera relish. 95.00

Pricing above is for 25 appetizer sized servings, approx. 36 petite sandwiches
Minimum 25 people

LUNCHEON SPECIALTIES

We offer a wide variety of items suited to accommodate group luncheons, from fully set buffets to quick drop off lunches. Luncheon buffet selections are smaller sized portions than are our dinner buffets.

Side options (if included) are listed on the next page with dinner buffets.
Additional sides can be ordered for \$1.50 per person each.

Each of these items is available onsite in our banquet room.

For catered luncheons:

- Items available for quick drop off do not require heating, are provided in disposable serving containers, and include disposable table service. *Minimum 10 people.*
- Menu items requiring set up of heating equipment (chafers), require staff to stay on site. *Minimum 20 people.*
- Groups desiring china and linen service require staff to stay on site. Charge is \$3.00 per person.

Prices below do not include 20% service/delivery charge or 5 ½ % sales tax.

Catered events requiring that staff remain onsite (see above), will be charged an additional 15% gratuity.

Hot Sandwich Buffets - with fresh bakery buns. Includes appropriate condiments and three sides.

Beef Pot Roast * Italian Beef * Barbequed Pulled Pork * Pit Ham

Single Meat – 12.00 or Two Meat – 14.00

Assorted Wrap Buffet - Our Ranch Chicken, Spicy Chicken Club, Turkey with Cucumber Dill Sauce, and Philly Beef Wraps - prepared on large flour tortillas, halved and presented on trays. Two halves per person. Served with three sides. 12.00

Box Lunches – Choose from Ham & Swiss on Rye, Turkey & Swiss on Wheat, Chicken Ranch Wrap or Spicy Chicken Club Wrap. Each is served with a small apple, kettle chips and a cookie. 12.00

Build Your Own Sandwich Buffet – Meats and cheeses; nine grain wheat, marble rye and country white bread; lettuce, tomatoes, mayonnaise & mustard. Served with three sides. 12.00

Boxed Salads - with freshly baked Milano bread. 12.00

Cobb Salad
Greens, chicken, bacon, egg,
tomatoes, cucumber, onion &
Cheddar. Honey mustard
dressing.

Mandarin Chicken Salad
Greens, chicken breast, celery,
mandarin oranges, cucumbers,
rice noodles and scallions.
Creamy sesame dressing.

Grilled Chicken Caesar
Greens, chicken breast, black
olives, red onion, croutons, and
shredded parmesan. Caesar
dressing.

Signature Fried or Oven Roasted Chicken Lunch Buffet – Two pieces of chicken per person, mashed potatoes & gravy, coleslaw and freshly baked rolls. 12.00

Tender Beef Roast – with mashed potatoes & gravy, coleslaw, buttered corn and fresh bread. 13.00

Chicken Breast with Mushroom Gravy – choice of potato, vegetable and freshly baked rolls. 12.00

Bell Pepper Chicken – Boneless chicken breast, red onions and bell peppers in a tomato-wine broth. Served with wild rice pilaf, tossed garden salad and freshly baked rolls. 12.00

DINNER BUFFETS

Each of these buffets are served with tossed garden salad, freshly baked dinner rolls, three additional side choices and coffee or hot tea. Priced per person.

Roast Beef and Chicken Buffet

Savory, tender roast beef and broasted or oven baked chicken. 17.50

Fish & Chicken Buffet

Deep fried and baked cod and your choice of broasted or oven baked chicken. 17.50

Design Your Buffet Single Entrée – 15.00 Two Entrée – 17.50 Three Entrée – 20.00

Entree Choices

Chef Carved Inside Round of Beef (onsite only)
Prime Rib of Beef**
BBQ Baby Back Ribs*
Baked Chicken (bone-in) with Mushroom Gravy
Chicken Breasts with Madeira Cream Sauce
Braised Chicken Breasts in Tomato Wine Broth
Broasted Chicken (on premise only)
Chef Carved Whole Tom Turkey
Savory Beef Pot Roast with Gravy
Pineapple Glazed Ham
Pork Loin with Roasted Apples
Filet Medallions with Red Wine Demi-Glace**
Cod Filets Baked with Herb Butter
Atlantic Salmon with Cucumber Dill Sauce*
Butternut Squash Ravioli with Sage Butter

*Add 3.00 per person
for each of these items

**Add 6.00 per person
for each of these items

Side Choices

Baked Potatoes
Oven Roasted Potatoes with Rosemary
Garlic Mashed Potatoes with Gravy.
Wild Rice Pilaf
Mashed Sweet Potatoes
Twice Baked Potato Casserole
Pilaf of Brown Rice, Green Beans, Apples
and Cranberries
Fresh Green Beans
Buttered Corn
Parsley Buttered Carrots
California Mixed Vegetables
Baked Beans
American Potato Salad
Twice Baked Potato Salad - cold
Cole Slaw
Italian Pasta Salad
Broccoli Cauliflower Salad
Tossed Garden Salad (if not included)
Kettle Chips

Salad Upgrade - Upgrade from tossed garden salad to one of the following - \$1.00 per person

- Spring Mix with roasted almonds, red onion & cranberry vinaigrette
- Fresh Spinach, red onions, bacon, hard boiled eggs, water chestnuts & balsamic vinaigrette.

BREAKFAST

Milwaukee Grill Breakfast Buffet

Scrambled eggs, potato casserole, bacon, sausage, fresh buttermilk biscuits, orange juice, regular and decaf coffee. 12.00

Add: Cinnamon Streusel French Toast.....2.00
Assorted Kringles.....1.50
Seasonal Fresh Fruit.....2.50

ONSITE GRILLING - Catering Only

Prepared onsite by our staff.

High quality plates, plastic silverware, and napkins are included.

\$100 Onsite Cooking setup fee. Minimum 50 people.

Grilled Sandwich Buffet – 13.50

Choose from: Burgers – Brats - Jumbo Kosher Dogs - Chicken Breasts

Served with fresh bakery buns, appropriate condiments, and four sides. (See our dinner buffet page for side options. Tossed salad counts as two sides.

BEVERAGES

Soft Drinks – by the glass or can – 1.00

Bottled Water - 1.00

Coffee Service – 10 cup – 9.95

30 cup – 27.95 48 cup – 42.95

Fruit Punch - per gallon - 18.00

Champagne Punch - per gallon - 28.00

Wine/Champagne by the Bottle - prices vary

Quarter Barrel of Beer - 145.00 and up

Half Barrel of Beer - 225.00 and up

DESSERTS

Sheet Cake

Available in a variety of flavors.

Full Sheet Cake (serves 80-90) - 125.00

Half Sheet Cake (serves 30-45) - 75.00

¼ Sheet Cake (serves 12-20) - 53.00

Assorted Bars and/or Brownies

1.95 Per Person

Assorted Cookies

1.95 Per Person

Guidelines & Agreement

Onsite Event Minimum Purchases and Room Charges:

- There is a \$100 room charge for all events in our banquet room.
- For breakfast and lunch events and evening events on Sunday through Thursday, we require a minimum \$300 in food purchases or \$12.00 per person, whichever is greater.
- For events held on Friday or Saturday evenings we require a minimum \$500 in food purchases or \$15.00 per person, whichever is greater.
- Customers may bring in cakes, nuts & mints. All other food and beverages will be provided by Milwaukee Grill.

Onsite Banquet Prices do not include 5½ % state sales tax or 20 % gratuity which will be added to the final bill.

Offsite Catering Prices do not include 5½% state sales tax or 20% service/delivery charge. These charges will be added to the final bill. The service charge is a cost component of the meal, which is retained by Milwaukee Grill. The service charge covers planning and coordination with the customer, preparation, delivery, setup, high quality disposable containers, black plastic silverware, paper dinner napkins and paper plates.

- Events requiring set up of heating equipment, buffet management, tear down and removal of buffet line or china and linen service require full staffing and a 15% gratuity will be added to the bill.
- There is a \$100 additional set up fee for onsite cooking.
- Venues often require caterers to add a catering commission to the bill. If that is the case, we are required to add to your bill percentage of the food and/or beverage charges (the percentage is set by the venue). We are then required to pay that commission to the venue. Please ask your venue if they charge a catering commission.

Full Staffing for Offsite Catered Events – is available to groups desiring staff to remain on site to assist, serve and clean up, an additional 15% gratuity will be added to the bill. (Full staffing is required with formal table service).

Bar Service for Offsite Catered Events – We offer bar service for catered events. Please speak with our catering staff regarding availability.

Formal Table Service for Offsite Catered Events - For table service consisting of china, silverware, linens, and glassware, there is an additional charge of \$3 per person. *Note:* This service requires full staffing.

Cake Service – If you'd like us to help with cake service when the cake is not purchased from us:

- Our staff can cut and plate the cake for service on a buffet table for a charge of .50 cents per person.
- Our staff can cut, plate and serve the cake to guests at their tables for a charge of \$1.00 per person
- Onsite banquets may use our plates and silverware. For offsite catered events we'll provide disposable table service for cake.

Decorating in our Facility – customers will use masking tape when decorating in our banquet facility. Scotch tape, tacks and other fasteners damage the walls.

Prices are Subject to Change. Pricing you see on this menu may be adjusted as costs increase. Pricing for your event can be guaranteed 60 days prior to the function.

Guaranteed Guest Counts - At the time you contract our services, we'll ask for an estimated guest count. A guaranteed count will be required one week prior to your function. We'll do our best to accommodate increases in your guaranteed count. Charges will be based on the guaranteed meal count or the actual number of guests served, whichever is greater.

Payment:

- Payment in full for all banquet and catering events is due 72 hours prior to the function.
- If there is an increase in the guaranteed count, the supplemental payment will be made at the conclusion of the function.
- If there is a tab bar, payment will be made at the conclusion of the function.

Date of Function

Signature / Date

Deposit Paid