



Private Dining Receptions

Individual Butler Style Passed Hors d'oeuvres

Classic Jumbo Gulf Shrimp Cocktail, U-15	\$48.00 dozen
Filet Mignon Steak Forks, Bearnaise Sauce	\$48.00 dozen
Tuna Tartare, Avocado and Mango, Sesame Crisp	\$36.00 dozen
Mini Maryland Crab Cakes, Traditional Tartar Sauce	\$42.00 dozen
Fried Surf Clams, Individual Cones, Lemon and Tartar Sauce	\$24.00 dozen
Sesame Coconut Chicken-Asian Dipping Sauce	\$24.00/dozen
BBQ Shrimp, Honey and Ancho Chile Glaze	\$42.00 dozen
Bacon Wrapped Scallops, Hollandaise	\$42.00 dozen

Wood Oven Fired Flatbreads

(cut into squares - \$10 each)

Smoked Bacon, Caramelized Onion, Gruyere cheese
Mushroom, Proscuitto, Provolone cheese
Tomato, Mozzarella, Basil

Buffet Display Items

Self service presentation

Fresh Vegetable Crudites with Blue Cheese or Herb Dipping Sauce	\$6.00 per person
Fresh Sliced Fruits and Berries	\$7.00 per person
Domestic and Imported Cheeses, served with a section of breads and crackers	\$8.00 per person



First Course

Caesar Salad

Choice of Entrée

USDA Choice Petite 8 oz. Filet Mignon, Bèrnaise
Atlantic Salmon – Teriyaki Glazed, Sautéed Napa Cabbage
Amish Roasted Chicken-Mushroom Herb Cream

Side Dishes Served Family Style

Golden Mashed Potatoes
Button Mushrooms

Choice of Dessert

Classic Crème Brulee
Weber's Carrot Cake
Chocolate Pudding Cake

\$55 per person

(Prices do not include beverages, tax or gratuity)



Choice of First Course

Chopped Salad
Seasonal Soup du Jour

Choice of Entrée

USDA Choice 12oz Filet Mignon, Bèrnaise.
Herb Crusted Sea Bass – Roasted Red Pepper Sauce
Amish Roasted Chicken-Mushroom Herb Cream
Strauss Veal Tenderloin-Pan Roasted, Wild Mushrooms

Side Dishes Served Family Style

Button Mushrooms
Snap Peas
Delmonico Potatoes

Choice of Dessert

Cherry Crisp
Chocolate Pudding Cake

\$65 per person

(Price does not include beverage, tax or gratuity)



Appetizers

**Mushroom, Proscuitto, Provolone Cheese Flatbread
Tomato, Mozzarella, Basil Flatbread**

Choice of First Course

**Caesar Salad
Chopped Salad
Seasonal Soup du Jour**

Choice of Entrée

**USDA Choice 12 oz Filet Mignon, Bènaise
Herb Crusted Sea Bass – Roasted Red Pepper Sauce
Amish Roasted Chicken – Mushroom Herb Cream
Strauss Veal Tenderloin-Pan Roasted, Wild Mushrooms**

Side Dishes Served Family Style

**Button Mushrooms
Snap Peas
Delmonico Potatoes**

Choice of Dessert

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.....\$75 per person

.....(Price does not include beverages, tax or gratuity)

425 EAST MASON STREET MILWAUKEE, WISCONSIN 53202
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STEAK SEAFOOD STYLE



Appetizers (please choose two)

Maryland Crabcake
Fried Surf Clams, A House Specialty
Mushroom, Prosciutto, Provolone cheese Flatbread
Tomato, Mozzarella, Basil Flatbread

Choice of First Course (please choose two)

Caesar Salad
Chopped Salad
Seasonal Soup du Jour
Six Onion Soup

Choice of Entrée (please choose four)

Maine Sea Scallops, Smoked Tomato and Roasted Corn
Atlantic Salmon, Teriyaki Glazed, Sautéed Napa Cabbage
Herb Crusted Seas Bass with Roasted Red Pepper Sauce
USDA Choice 12oz Filet Mignon, Bernaise
Strauss Veal Tenderloin-Pan Roasted, Wild Mushrooms
Amish Roasted Chicken - Mushroom Herb Cream

Side Dishes Served Family Style (please choose three)

Delmonico Potatoes	Golden Mashed Potatoes
Button Mushrooms	Sautéed Spinach
Creamed Corn	Broccolini & Garlic
Snap Peas	

Choice of Dessert (please choose two)

Weber's Carrot Cake
Classic Crème Brulee
Chocolate Pudding Cake
Cherry Crisp

\$95 per person

(Price does not include beverage, tax or gratuity)