



CATERING MENU

BREAKFAST • LUNCH • DINNER • BEVERAGES



SIGNATURE BREAKFASTS

SIGNATURE BREAKFAST EXPERIENCE \$15

We wake up early to bake our signature cinnamon buns with cream cheese, sliced seasonal fruit, fresh squeezed orange juice, local tea, and Colectivo coffee that will get you up and running. It is our pleasure to share this with our family and friends.

Enhance your breakfast experience by adding an array of tasty breakfast sandwiches, premium pastries, and top-notch savory and sweet sides.

+ BREAKFAST BREADS AND PASTRIES 2 for \$7 | 3 for \$10

- Fresh Baked Muffins
- Mini Bagels and Local Spreads
- Local Racine Kringle
- Assorted Flaky Danish
- Butter croissants, blueberry jam, lemon curd, and whipped butter

+ BREAKFAST SANDWICHES \$7

- Egg and Swiss
Country ham on a pretzel bun
- Egg and Cheddar
Applewood bacon on a croissant
- Egg and Wisconsin Cheddar
Farmers market vegetables in a flour tortilla

+ EGGS, YOGURTS, CEREALS & BREAKFAST MEATS 3 for \$13

Includes Colectivo coffee, tea, and orange juice.

- Scrambled Eggs **(GF)(V)**
- Three Cheese Quiche
- Egg and Country Ham Frittata **(GF)**
Fresh spinach and jack cheese
- French Toast Casserole **(V)**
Warm syrup
- Steel Cut Oats **(V)**
Traditional accompaniments
- Assorted Cold Cereals with Milk
- Stone Ground Grits **(GF)(V)**
- Pork Sausage Links
- Chicken Sausage links
- Applewood Smoked Bacon
- Turkey Bacon

PLATED BREAKFAST

Served with fresh baked pastry basket, whipped butter and fruit preserves, and Colectivo coffee, tea, and orange juice service.

- Farm-fresh scrambled eggs, breakfast potatoes, and applewood bacon \$25
- Brioche French toast with berry compote and warm maple syrup, and breakfast sausage \$25
- Seasonal vegetable quiche, jack cheese, breakfast potatoes, and fresh fruit **(V)** \$28

SIGNATURE LUNCHES

CHEF'S BEST BOX LUNCHES \$18

Each Box Lunch includes a tasty gourmet sandwich, crunchy side, a sweet treat, and a bottle of water. Prepared for a minimum of 12 guests.

GOURMET SANDWICHES *choose three*

- Smoked Ham and Swiss
Whole grain mustard on a pretzel hoagie
- Roasted Turkey
Gouda and apricot chutney on herb focaccia
- Grilled Chicken
Crisp cucumbers, roasted tomatoes, and Boursin on ciabatta
- Greek Veggie Wrap **(V)**
Chickpea hummus, feta cheese, quinoa, cucumber, tomato, and olive vinaigrette in a flour tortilla
- Grilled Caprese **(V)**
Fresh mozzarella, tomatoes, mixed greens, and pesto aioli on herb focaccia

CRUNCHY SIDES *choose one*

- Whole Seasonal Fruit **(GF)(vegan)**
- Tangy Cabbage and Carrot Slaw **(GF)(V)**
- Italian Pasta Salad
- Kettle Chips and French Onion Dip **(V)**
- Deviled Egg Potato Salad **(V)**
- Herbed Wild Rice Salad **(V)**

SWEET TREATS *choose one*

- Triple Chocolate Chunk Brownies
- Chocolate Chip Cookie
- Toffee Blondie Brownies

SIDES & SWEETS



SIGNATURE LUNCHES

SIGNATURE SANDWICH AND SALAD CHEF TABLES \$24

A unique, “out of the box” lunch experience where guests choose from a lineup of favorites to build creative lunches featuring mouthwatering gourmet sandwiches, market fresh salads, crunchy sides, and sweet treats. Includes Colectivo coffee and tea service.

GOURMET SANDWICHES *choose two*

- Grilled Chicken**
Crisp cucumbers, roasted tomatoes, and Boursin on ciabatta
- Smoked Ham and Swiss**
Whole grain mustard on a pretzel hoagie
- Roasted Turkey**
Gouda and apricot chutney on herb focaccia
- Turkey Club**
Roasted turkey, applewood bacon, cheddar cheese, lettuce tomato, and herb aioli on a whole wheat bun
- Greek Veggie Wrap (V)**
Chickpea hummus, feta cheese, quinoa, cucumber, tomato, and olive vinaigrette in a flour tortilla
- Grilled Caprese (V)**
Fresh mozzarella, tomatoes, mixed greens, and pesto aioli on herb focaccia

MARKET FRESH SALADS *choose one*

- Classic Caesar (V)**
Shaved Parmesan and garlic croutons with Caesar dressing
- Midwest Chopped Salad (GF)(V)**
Roasted sweet corn, tomatoes, red onion, and cucumber with buttermilk ranch
- Spinach Salad (GF)(V)**
Fresh berries, candied pecans, and goat cheese with balsamic vinaigrette
- Chopped Vegetable Salad (GF)(V)**
Chopped romaine, grape tomatoes, red onion, broccoli, cauliflower, bell peppers, and cheddar with honey mustard

SIDES & SWEETS

CRUNCHY SIDES *choose one*

- Tangy Cabbage and Carrot Slaw (V)**
- Italian Pasta Salad**
- Kettle Chips with French Onion Dip**
- Deviled Egg Potato Salad (V)**
- Herbed Wild Rice Salad (V)**
- Seasonal Fruit Platter (GF)(vegan)**

BROWNIES, BARS AND COOKIES *choose one*

- Triple Chocolate Chunk Brownies**
- Chocolate Chip Cookie**
- Toffee Blondie Crownies**
- Gourmet Dessert Bars**



ANY TIME OF DAY CHEF TABLES

TEX-MEX \$30

Includes fresh guacamole, assorted salsas and warm chips

- Pollo al Horno**
Baked chicken with fresh herbs
- Barbacoa**
Braised beef brisket, tomatillo-habanero salsa, cilantro slaw, and pickled red onions with warm flour tortillas
- Enchiladas Verdes (GF)(V)**
Roasted squashes, mushrooms, peppers, onions, and Chihuahua cheese with traditional salsa verde
- Elote (GF)(V)**
Cotija cheese, lime crema, and Tajin
- Fire-roasted Tomato Rice (GF)(V)**
Lime vinaigrette
- Corn and Black Bean Salad (GF)(V)**
Lime vinaigrette
- Cinnamon Sugar Churros (V)**
Caramel and chocolate sauces



+ ADD A PROTEIN \$9

- Carnitas**
Braised pork, cilantro, onion, and grilled pineapple with warm flour tortillas
- Skirt Steak Fajitas**
Orange cumin marinated skirt steak, peppers and onions, and Chihuahua cheese with warm flour tortillas
- Chicken Tinga**
Slow cooked and pulled chicken, orange achiote sauce, pico de gallo, and cilantro crema with warm flour tortillas

+ ADD A SIDE \$6

- Charro Beans**
- Chorizo Potatoes**
Chihuahua cheese and chili-lime crema
- Grilled Seasonal Vegetables (GF)(vegan)**
- Field Greens (GF)(V)**
Orange segments and jicama with honey chipotle vinaigrette

+ ADD A DESSERT \$6

- Includes Colectivo Coffee and tea service*
- Tres Leches Cake (V)**
- Vanilla Bean Flan (GF)(V)**

ADD A PROTEIN, SIDE, AND DESSERT

ANY TIME OF DAY CHEF TABLES

GOOD OL' SOUTHERN HOSPITALITY \$34

- BBQ Baby Back Ribs
Tangy BBQ sauce
- Smoked Beef Brisket
- Southern Coleslaw **(GF)(V)**
- Cucumbers and Dill **(GF)(V)**
Greek yogurt dressing
- Collard Greens **(GF)**
Applewood smoked bacon and onions
- Cheese Lovers Mac & Cheese **(V)**
Toasted herb bread crumbs
- Honey Cheddar Corn Muffins **(V)**
Whipped butter
- Peach Cobbler **(V)**
Cinnamon whipped cream



ADD A PROTEIN, SIDE, AND DESSERT

****ADD AN ADDITIONAL PROTEIN** \$9

- Hickory-Smoked Pulled Pork
Horseradish coleslaw on mini Kaiser rolls
- Hickory-Smoked Pulled Chicken
Assorted BBQ sauces on mini Kaiser rolls

****ADD AN ADDITIONAL SIDE** \$6

- Green Bean Casserole
Mushroom cream and crispy onions
- Smokehouse baked beans
- Southern Salad **(GF)(V)**
Mixed berries, goat cheese, and spiced pecans with white balsamic vinaigrette
- Whipped Sweet Potatoes **(GF)(V)**
Maple syrup
- Herb-roasted Potatoes **(GF)(V)**

****ADD AN ADDITIONAL DESSERT** \$6

- Includes Colectivo Coffee and tea service*
- Blueberry Buckle **(V)**
Streusel topping
- Pecan Pie **(V)**
Whiskey maple anglaise

ANY TIME OF DAY CHEF TABLES

LITTLE ITALY \$35

Explore the artisanal side of Italy with expertly curated entrees and sides

- Chicken Vesuvio
Oven roasted chicken, garlic, fresh lemon, crisp potatoes, and sweet peas
- Sausage & Peppers
Pan seared Italian sausage and tri-color peppers
- Italian Super Hero Sandwich
Salami, ham, American cheese, lettuce, tomato, and cherry pepper relish
- Garlic Parmesan Monkey Bread **(V)**
Warm marinara sauce
- Roasted Cauliflower **(V)**
Goat cheese dipping sauce
- Broccoli and Shells Salad **(V)**
Lemon oregano vinaigrette
- Classic Caesar Salad **(V)**
Shaved Parmesan and garlic Parmesan croutons with signature Caesar dressing
- Mini Cannoli **(V)**

BREW CITY EATS \$43

Inspired by local, fresh ingredients and Milwaukee favorites

- Usinger's Sausage Sampler
Traditional bratwurst, polish, Italian sausages, sautéed onions, beer braised sauerkraut, and assorted mustards on pretzel and sausage rolls
- Wisconsin Fish Fry
Beer battered cod with tartar sauce, lemon wedges, and rye bread
- Wisconsin Beer Cheese Soup
Pretzel croutons
- Creamy Coleslaw **(V)**
- Warm German Potato Salad **(GF)**
Bacon vinaigrette
- Milwaukee Pretzel Company Pretzels
Assorted mustards
- Herb Roasted Root Vegetables **(GF)(vegan)**
- Mini Cream Puffs **(V)**

WISCONSIN SUPPER CLUB \$65

Taste the flavors of Wisconsin and experience a one of a kind tradition

- Lazy Susan
Carr Valley horseradish cheddar spread, smoked whitefish mousse, marinated olives and gherkins, market fresh vegetables, black truffle deviled eggs, Usinger's summer sausage, and Ritz crackers
 - Steak Diane
Butter seared striploin, with wild mushrooms and mustard shallot pan jus
 - Roasted Chicken
Wild rice pilaf, toasted pecans, and Door County cherry reduction
 - Shrimp Scampi
White wine, lemon herb butter, garlic, parsley, and crostini
 - Wisconsin Supper Salad **(V)**
Mixed greens, shaved heirloom carrots, grape tomatoes, and cucumbers with buttermilk ranch dressing
 - Salt Crusted Baked Potatoes **(GF)(V)**
Butter, sour cream, and chives
 - Green Beans Almandine **(GF)(V)**
 - Honey Glazed Carrots **(GF)(V)**
 - Supper Club Pies
Banana cream, cherry, or grasshopper pie
- STOCKYARDS** \$49
- Chef Carved Roasted Striploin
Brandy peppercorn sauce
 - Roasted Garlic Chicken
 - Parmesan Mashed Potatoes
 - Roasted Bistro Vegetables
 - Hearts of Romaine Salad
Chopped romaine, blue cheese, red onion, chick peas, caramelized Cipollini onions, and tomato with oregano garlic vinaigrette
 - Bakery Fresh Rolls
Whipped butter
 - Warm Cookies and Brownies



BREAKS, SNACKS, AND TREATS

ALL DAY BREAKS

Assorted Cookies	\$32/dozen
<i>Chocolate chip, peanut butter, oatmeal raisin, and sugar cookies</i>	
Brownies	\$44/dozen
<i>Chocolate chunk and blondies</i>	
Breakfast Pastries	\$45/dozen
Classy Girl Cupcakes	\$60/dozen
<i>Red velvet, Ghirardelli chocolate, and vanilla cupcakes</i>	
Energy Bars	\$48/dozen
Bagged Chips	\$30/dozen
Granola Bars	\$30/dozen
Seasonal Whole Fruit (GF)(vegan)	\$25/dozen
Seasonal Fruit Platter (GF)(vegan)	\$8/person
House-made Pub Chips (V)	\$5/person
<i>Roasted garlic Parmesan and French onion dips</i>	
Individual yogurts (GF)(V)	\$4 each
<i>Regular and Greek</i>	

BETTER FOR YOU SNACKS

Seasonal fruit platter with strawberry yogurt sauce (GF)(V)	\$15
Market fresh vegetables with ranch dip (GF)(V)	
Pita chips with traditional chickpea hummus (GF)(V)	

CRUNCHY SAVORY TREATS

Freshly popped popcorn (GF)(V)	\$10
House-made pub chips (V)	
<i>Roasted garlic Parmesan, French onion, and ranch dips</i>	

GOURMET NACHO AND SALSA BAR

Zesty beef chili, spicy queso sauce, crispy tortilla chips, salsa verde, pico de gallo, salsa rojo, sour cream, jalapenos, and hot sauce	\$11
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MARKET FRESH VEGETABLE CRUDITÉ (GF)(V)

Colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, and fresh basil pesto	\$10
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RECEPTIONS

PASSED HORS D'OEUVRES

Priced per dozen; minimum order of four dozen

COLD SELECTIONS

Grilled Beef Tenderloin Bruschetta	\$54
<i>Caramelized Vidalia onions and horseradish cream</i>	
Brie and Fig Crostini	\$48
<i>Imported brie, fig jam, and orange zest</i>	
Sesame Seared Ahi Tuna Wonton	\$75
<i>Seaweed salad and wasabi cream</i>	
Smoked Salmon Cracker	\$58
<i>Crème fraiche, capers, and red onion</i>	
Mediterranean Skewers (V)	\$42
<i>Marinated artichokes, Kalamata olives, grape tomatoes, and Ciliegine mozzarella</i>	
Blue Cheese Mousse (V)	\$42
<i>Phyllo cup, honey, and toasted walnuts</i>	
Thai Crab Salad Cucumber Cup	\$54
<i>Sesame oil and Sriracha aioli</i>	
Chicken Salad	\$48
<i>Red grapes, celery aioli, and cinnamon raisin crostini</i>	

HOT SELECTIONS

Chicken Cordon Blue Bites	\$54
<i>Warm blue cheese cream</i>	
Coconut Shrimp	\$65
<i>Pineapple ginger coulis</i>	
Beef Wellington Bites	\$60
<i>Horseradish cream</i>	
Vegetable Spring Roll (V)	\$45
<i>Sweet chili sauce</i>	
Chicken Quesadillas	\$48
<i>Avocado crema</i>	
Crab Cake	\$75
<i>Lemon aioli</i>	
Bacon Wrapped Dates	\$48
<i>Red pepper coulis</i>	
Parmesan and Artichoke Beignet	\$48
<i>Herb dipping sauce</i>	
Sausage Stuffed Mushrooms	\$48
<i>Herb crumbs</i>	
Chicken Pot Stickers	\$54
<i>Sweet soy sauce</i>	
Braised short rib on sweet potato bite	\$60
<i>Crispy onions and apple cider reduction</i>	
Tandoori Chicken Satay	\$60
<i>Mango salsa</i>	





STATIONED RECEPTIONS & LATE NIGHT MUNCHIES



CARVED ITALIAN SAUSAGE \$15

- Grilled Italian Rope Sausage
- Sautéed Tri-color Peppers **(GF)(vegan)**
- Grilled Onions **(GF)(vegan)**
- Tomato-basil Sauce **(GF)(vegan)**
- Giardiniera **(GF)(vegan)**
- Mini French Roll

LOADED POTATO PUFF BAR \$11

- Crisp Potato Puffs
- Nacho Cheese Sauce **(V)**
- Ground Beef Taco Meat
- Applewood smoked bacon crumbles, green onions, caramelized onions, pico de gallo, sour cream, and jalapenos

BUTCHER BAKER CHEESEMAKER \$18

- Cured meats, local artisan assorted cheeses, mustards, honey, and lavosh and flatbreads

MIDWEST CHEESE TASTING BOARD \$12

- Chefs selection of local cheese, honey, dried fruits, pecans, almonds, and flatbreads

CHILLED SHRIMP BUCKET \$15

- Jumbo chilled shrimp with zesty cocktail sauce and lemon wedges

PITA CHIP BAR **(V)** \$9

- Pita chips with traditional hummus, pimento cheese, artichoke and spinach dip, and market fresh vegetables

TRIO WING BAR \$12

- House season roasted wings tossed in house BBQ, teriyaki and sesame seeds, and classic buffalo sauces served with ranch and blue cheese dressings, celery, and carrot sticks

NACHO BAR \$10

- Crispy nacho chips with chicken and beef, pico de gallo, salsa verde, guacamole, diced tomatoes, sour cream, diced onions, jalapenos, nacho cheese sauce

GOURMET MAC N CHEESE TABLE *choose three* \$12

- Traditional Mac and Cheese **(V)** *with herb crust*
- Buffalo Chicken *with jack and blue cheese*
- Smoked Pork and Green Chili *with cheddar cheese*
- Chorizo and Jack Cheese *with tortilla crust*

WISCONSINITE \$8

- Milwaukee Mix Popcorn
- Milwaukee Pretzel Company Pretzels
Beer cheese and assorted mustards
- Cheese Board
Cheddar, Swiss, cheese curds, and Usinger's beef sticks

BISTRO MINI BURGERS 2 for \$12 | 3 for \$16

- To meet all your guest cravings! Served on brioche buns.*
- Turkey Burger
Swiss cheese and sautéed mushrooms
- Beer Cheese Burger
Sliced dill pickle and tomatoes
- Cheddar Cheese Burger
Caramelized onion jam
- Southwest Burger
Habanero cheese, tomato, lettuce, red onion, applewood bacon, and southwest ranch
- Impossible "Burger" (100% plant based)
American cheese, tomato, lettuce, and dill pickle chipotle lime aioli

LATE NIGHT PIZZA 16-inch pizzas

- BBQ Pork \$35
Caramelized onions, fresh cilantro, and mozzarella and Parmesan cheeses with our homemade BBQ sauce
- Cheese and Tomato \$30
Classic tomato, basil, and mozzarella with extra virgin olive oil and Parmesan cheese
- Meatlovers \$38
Capicola, pepperoni, salami, mozzarella and Parmesan with fresh basil

SIGNATURE PLATED DINNERS

Signature Dinners include a House salad with buttermilk ranch and balsamic vinaigrette dressings, artisan rolls and whipped butter, and Colectivo coffee service.

SIGNATURE ENTRÉES *choose two**

- Rosemary Garlic Roasted Chicken **(GF)** \$30
Artichokes, wild mushrooms, asparagus, natural au jus, and honey roasted sweet potato purée
- Lemon Pepper Chicken **(GF)** \$30
Creamy risotto and broccolini with lemon cream sauce
- Braised Beef Short Ribs **(GF)** \$40
Caramelized Cipollini onions, wilted Brussels sprouts, carrots, bacon, and garlic mashed potatoes with red wine demi glace
- Charred Cauliflower Steak **(GF)(vegan)** \$28
Baby zucchini, red pepper chimichurri, and gremolata with lime zest
- Braised Artichokes and Mushrooms **(V)** \$36
Shaved portabella mushrooms and artichokes, croutons, and grilled polenta cake with truffle tomato vinaigrette
- Pan-Roasted Atlantic Salmon **(GF)** \$42
Heirloom potatoes, sweet corn, and roasted tomatoes with Meyer lemon butter
- Black Pepper Crusted Filet \$47
8oz filet with soft chive polenta and grilled leeks with romesco
- New York Strip Steak **(GF)** \$47
12oz strip steak, roasted heirloom potatoes, wild mushrooms, and haricot vert with brandy cream

REMOVE OUR HOUSE SALAD & ADD ONE OF THE THESE \$2.50

- Caprese Salad **(GF)(V)**
Field greens, sliced vine-ripe tomatoes, fresh mozzarella, and basil pesto with reduced balsamic
- Poached Pear Salad **(GF)(V)**
Field greens, Vintage Van Gough Gouda, and candied pecans with pear vinaigrette
- Spinach Salad **(V)**
Baby spinach, dried cranberries, crumbled blue cheese, garlic croutons, and red onion with bacon vinaigrette



*Choose three or more entree choices with a \$5.00 surcharge per person, per additional entree, for your total guest count.

DESSERTS & SWEET TABLES

DESSERTS & SWEET TABLES

PLATED GOURMET DESSERTS \$6.50

- German Chocolate Cake
Brandied cherry compote
- Wisconsin Dairy Farm Cheesecake
Traditional cheesecake with macerated berries
- Tart à la Mode
Apple tart, caramel sauce, and vanilla bean ice cream
- Flourless Chocolate Cake
Vanilla whipped cream and raspberry sauce
- Carrot Cake
Cream cheese frosting

FAMILY-STYLE CREAM CITY DESSERTS

- Mini to the Max \$9
A selection of mini sweets for everyone, cream puffs, eclairs, fruit tarts, and mousse tarts
- Giant Cupcakes \$10
Red velvet with cream cheese frosting, chocolate peanut butter cup, and vanilla with vanilla bean frosting

SWEET TABLES

- Served with Colectivo coffee and tea service*
- Warm Cookies and Brownies \$9
Fresh baked chocolate chip, oatmeal and peanut butter cookies, triple chocolate chunk and blondie brownies, and carafes of cold milk
- Sundae Bar \$9* | Add brownies \$2
Vanilla bean, chocolate, and strawberry ice cream with Oreo crumbs, toffee pieces, M&Ms, chocolate syrup, caramel sauce, strawberry sauce, chopped peanuts, Reese's pieces, maraschino cherries, and whipped cream (this station requires an attendant)
- Root Beer Float Station \$9*
Sprecher Root Beer poured over vanilla bean ice cream, fresh whipped cream, chocolate shavings, and maraschino cherries (this station requires an attendant)

*\$100 per uniformed chef per 50 guests

CATERING BEVERAGES

NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services based on your group from the options below

ALL NATURAL FRUIT WATERS 2 for \$25/gallon
Strawberry Jalapeno Basil, Cucumber Lemon or Minted Watermelon

COFFEE AND TEA \$35/gallon
Fresh brewed Colectivo coffee and an assortment of locally sourced hot and flavored teas

HOT CHOCOLATE \$45/gallon
A candy bar in a cup! Delicious hot chocolate with fresh whipped cream, chocolate shavings, maraschino cherries, and delightful mini marshmallows

FRESH SQUEEZED ORANGE JUICE \$30/gallon

ICED TEA OR LEMONADE \$30/gallon

ASSORTED SOFT DRINKS \$4
Coke, Diet Coke, Sprite, Barq's Root Beer, Sparkling Water, and Bottled Water

MINUTE MAID BOTTLED JUICES \$4
Orange Juice and Cranberry Juice

ENERGY DRINKS \$6

HOSTED BAR OPTIONS

Bartender Fee: \$125/4 hour shift. \$25 each additional hour.

	3 hours	Additional hours	Under age 21 per hour
Premium Beer, Wine and Soda	\$30/person	\$12/person	\$5/person
Premium Hosted Brands	\$35/person	\$14/person	\$5/person
Deluxe Hosted Brands	\$38/person	\$16/person	\$5/person

COCKTAIL HOUR

Priced per beverage

PREMIUM SPIRITS \$8
Absolute Vodka, Bombay Dry Gin, Jose Cuervo Especial Tequila, Bacardi Rum, Bacardi 8 Rum, Jim Beam Bourbon, Dewars Scotch, Jack Daniels Whiskey, Christian Brothers Brandy

DELUXE SPIRITS \$9
Tito's Vodka, Twisted Path Vodka, Henrick's Gin, Rehorst Gin, Casamigos Anejo Tequila, Captain Morgan Spiced Rum, Maker's Mark Bourbon, J.Henry & Son's Bourbon, Jameson Irish Whiskey, Glenlivet 12 Scotch, Korbel Brandy, North 40 Brandy

PREMIUM WINES \$9
Chateau St. Michele Riesling, Da Vinci Pinot Grigio, Murphy Goode Merlot, Alamos Malbec, Conundrum Red Blend

DELUXE WINES \$12
Kim Crawford Sauvignon Blanc, Kendall Jackson Chardonnay, Josh Cabernet, La Crema Pinot Noir

DOMESTIC BEER \$6
Miller Lite, Miller High Life, Coors Light, O'Douls

MICROBREW BEER \$7
New Glarus Spotted Cow, Fat Tire Amber, Modelo Especial, City Lights Hazy IPA, Lagunitas IPA, Sprecher Seasonal Selection, Press Hard Seltzer

CRAFT SODAS \$6
Sprecher Root Beer, Sprecher Cream Soda, Sprecher Orange Dream

SPECIALTY COCKTAILS

Choose a la carte offerings with our creative and classic cocktail selections or select from one of our hosted bar packages to suit your taste

MARTINI BAR 3 for \$10
The new spin on a classic! Icy cold Tito's Handmade Vodka, Bombay Sapphire Gin or Bacardi 8 Rum, served with a bevy of garnishes. Choose to offer your guests up to three of these offerings: Dirty Martini, Cosmopolitan, Lemon Drop, Carmel Appletini, or Hurricane Martini

BUBBLY BAR 3 for \$10
A salute to a great glass! Chilled selection of champagne and prosecco, served with delightful liquors and fresh fruit garnish. Choose to offer your guests up to three of these offerings: Mimosa, Bellini, Apple Orchard, Kir Royale, Pineapple Sparkler, and White Grape Sparkler

BLOODY MARY BAR \$10
A fabulous starting point! Tito's Handmade Vodka, zesty Bloody Mary mix and a smorgasbord of garnishes including lemons and limes, green olives, celery, pickles, cucumbers, jalapenos, pepperoncini peppers, a selection of cheese, sausages, and bacon

BRANDY OLD FASHIONED \$9
A Wisconsin tradition. Christian Brothers Brandy, bitters, muddled sugar with orange and cherry, and your choice of sweet or sour

ON MILWAUKEE \$9
Tito's Handmade Vodka, muddled with lemons, basil, and strawberries and sugar

SANGRIA \$8
Red wine, brandy and sweet vermouth, fresh citrus, fresh berries, and juice and soda

**ask your sales manager about other beer, wine and premium liquor options





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Please note that all food, beverage and related items are subject to a 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.