

SAMPLE BUFFET MENUS

BUON FRESCO

Assorted bruschettas & tapenade
Romaine fingers, ciabatta croutons, parmesan reggiano, garlic lemon dressing
Antipasto display
Fresh tomato, baby mozzarella, basil, olive oil
Chilled cheese tortellini pasta salad
Sautéed boneless chicken breast, marsala
Herb crusted halibut, lemon beurre blanc
Ziti pasta, Italian sausage tossed with marinara sauce
Spinach & carrot ziti tossed with alfredo sauce
Zucchini & squash sautéed in garlic infused oil
Warm flatbread, focaccia
Tiramisu, individual Italian ice, cannolis

THE MILWAUKEE CHOPHOUSE

Crab cakes, mango relish, red pepper coulis
Romaine fingers, ciabatta croutons, parmesan reggiano, garlic lemon dressing
Chopped greens, cucumber, onion, egg, bacon, tomato, chive vinaigrette
French onion soup, gruyere croutons
Petite filet mignon, red wine demi glace
Slow roasted semi boneless chicken, ChopHouse rub
Grilled salmon, cilantro-lime beurre blanc
Garlic butter mashed potatoes
Lobster mac 'n cheese
Green beans, pancetta, garlic
Cibatta breadsticks
Carrot cake, crème brûlée, chocolate cake

SAMPLE PLATED DINNER

ENTREES

Garlic & rosemary brined **FLANK STEAK**, natural pan jus Cheddar stuffed potato, peppered asparagus
Grilled **FILET MIGNON**, chantrelle demi, Rosemary smashed fingerling potatoes, haricot verts
Dijon herb crusted **TENDERLOIN**, cognac demi glace Peppered cauliflower puree, French green beans
Sautéed boneless **CHICKEN** breast, chardonnay veloute, Yukon gold whipped potatoes, julienne carrots, squash, red pepper, broccoli
TRUFFLED CHICKEN EN CROUTE, maderia veloute Wild rice pilaf, green beans
Pepper crusted **PORK LOIN**, cherry amaretto butter Pencil green beans, whipped sweet potatoes
Lemon scented **WILD ATLANTIC SALMON**, romesco, Chorizo smashed fingerlings, haricot verte & marble tomatoes
Caramelized **SEA BASS**, citrus fondue, orzo pasta, organic baby carrot bundle
"EARTH AND OCEAN"
PETITE FILET, natural pan jus, twin colossal **PRAWNS**, pinot grigio butter Truffle mashed potatoes, julienne carrots, squash, red pepper, broccoli
Sprecher braised **SHORT RIBS**, rosemary demi glace, caprese **CHICKEN ROULADE**, tomato broth Parmesan potato planks, French green beans
Dijon herb crusted **TENDERLOIN**, cognac demi glace, caramelized **SEA BASS**, citrus fondue
Chive whipped potatoes, asparagus

This is a sample offering from our extensive catering menus.
Please visit our website or contact us for more information about hosting an event.

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