



1903<sup>TM</sup>

E V E N T S

CATERING MENU

2025







**Welcome to 1903 Events at the Harley-Davidson Museum. Your premier event destination for bold flavors, legendary spaces, and seamless experiences.**

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1903 Events at the Harley-Davidson Museum is a passionate team of event enthusiasts who offer customization, collaboration, ingenuity, and an event-planning and execution experience like no other.

We will anticipate your every need, accommodating events of all sizes and types across our wide variety of unique indoor and outdoor spaces. The bold attitude of the iconic Harley-Davidson brand, with our urban backdrop of downtown Milwaukee in a park-like setting, creates a vibe not found anywhere else in the world.

**Contact Us:**  
**SPECIALEVENTS@H-DMUSEUM.COM**  
**1-414-287-2870**

Please note that all food, beverage and related items are subject to a 23% 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





# Meet Our Team

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## Dave Larson

### Director of Sales

With over two decades of experience in event production and management, Dave brings a wealth of industry knowledge, creativity, and expertise to the 1903 Events sales team. Throughout his career, he has played a key role in producing and executing a wide range of high-profile events: from intimate gatherings to large-scale national events. Dave has brought several large, high-profile events to campus, including local and national corporate events, the Republican National Convention, and Connect Marketplace's Opening Reception. His passion for flawless execution and guest experience makes him an invaluable leader of the 1903 Events sales team.

## Doug Stringer

### Executive Chef

Chef Doug draws inspiration from over 20 years of experience as a chef, restaurant owner, and culinary instructor. Prior to joining 1903 Events and Motor Bar & Restaurant, he led culinary operations at The Club at Strawberry Creek and was the chef/owner of Hundred Mile House restaurant. With the Harley-Davidson Museum and 1903 events, Chef Doug oversees all culinary operations, developing seasonal dishes and signature items including: braised short rib vol-au-vent with shallot-red wine marmalade, vegan coconut "shrimp," and house made bacon pork belly skewers.





# Breakfast Tables

*Priced Per Guest. Minimum Order of 20 Guests.  
Includes Freshly Brewed Colectivo Coffee, Rishi Teas, Orange and Cranberry Juice.  
Maximum Service Time of Two Hours. Available Before 11am.*

## ROADSTER | 37.95

### Wisconsin Kringle

Hand Rolled Danish Pastry with a  
Fruit & Nut Filling **CN | V | CE**

### Smoked Turkey and Broccoli Scramble

Feta & Grape Tomatoes **AVG | CE**

### Twin Potato Hash

Caramelized Onions, Sweet & Russet  
Potatoes Peppered Bacon, Oven-Dried  
Tomatoes **AVG | DF**

### Seasonal Sliced Fresh Fruits **AVG | VG | DF**

### Assorted Local Bagels

Cream Cheese **V**

### Danishes & Muffins

Butter & Assorted Preserves **V | CE | CN**

## ROAD KING | 34.95

### Egg Frittata

Spinach, Roasted Red Pepper & Feta **AVG**

### Corned Beef Hash

Potatoes, Onions & Peppers **AVG | DF**

### French Toast Casserole **CE**

### Apple Wood Smoked Bacon **AVG | DF**

### Seasonal Sliced Fresh Fruits **AVG | VG | DF**

### Danishes & Muffins

Butter & Assorted Preserves **V | CE | CN**

## THRILL RIDER | 29.95

### Wisconsin Kringle

Hand Rolled Danish Pastry with  
a Fruit & Nut Filling **CN | V | CE**

### Cheddar Scrambled Eggs **V**

### Applewood Smoked Bacon **AVG | DF**

### O'Brien Breakfast Potatoes **V | AVG**

### Seasonal Sliced Fresh Fruits **AVG | VG | DF**

### Assorted Local Bagels

Cream Cheese **V**

### Danishes & Muffins

Butter & Assorted Preserves **V | CE | CN**

## OMELET STATION ENHANCEMENT | + 9.95

*Minimum 30 People*

**Chef-Attended Omelet Station featuring a  
Variety of Fresh Vegetables and Assortment of  
Meats & Cheeses. Served with Salsa Fresca**

*Attendant Fee 125.00 (One Chef Per 50 Guests)*

*Substitute for Your Breakfast Chef's Table Egg Selection  
(Roadster, Road King & Thrill Rider)*

## KICKSTART BREAKFAST | 27.95

### Bran and Blueberry Muffins

Butter & Assorted Preserves **V | CE**

### Warm Oatmeal

Granny Smith Apples, Brown Sugar, Cinnamon **V**

### Assorted Local Bagels

Cream Cheese **V**

AVG - AVOIDING GLUTEN INGREDIENTS  
V - VEGETARIAN | VG - VEGAN  
DF - DAIRY FREE | CN - CONTAINS NUTS  
CE - CONTAINS EGGS  
CS - CONTAINS SHELLFISH

All pricing exclusive of service charge and sales tax





# Plated Breakfast

*Priced Per Guest. Minimum Order of 20 Guests.  
Includes Freshly Brewed Colectivo Coffee, Rishi Teas,  
Orange Juice & Oven Fresh Breakfast Pastries.  
Available Before 11am.*

## STEAK & EGGS | 36.95

Grilled Sirloin Filet

Country Gravy

Scrambled Eggs

Home Fries

## CRUSTLESS QUICHE

### FLORENTINE | 26.95

Crustless Quiche

Spinach & Goat Cheese **CE**

Warm Mushroom & Spinach Salad

Herbed Crispy Potatoes **V | AVG**

## CRÊPES MADAME | 36.95

Stuffed Crêpes

Ham, Swiss Cheese, Dijon, Topped  
with Béchamel, Fried Egg

Home Fries

## CHEESECAKE STUFFED

### FRENCH TOAST | 32.95

Texas French Toast

Stuffed with Cheesecake

Filling, Topped with Berry

Compôte **CE**

Turkey Sausage Links



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# Pit Stops

*Priced Per Dozen.  
Minimum Order of 2 Dozen.*

## SMOOTHIE SHOOTERS

### Berry & Oat | 16.95

Oat Milk, Assorted Berries, Vanilla Yogurt,  
Oat Bran, Cranberry Juice **V**

### Peachy Piña | 15.95

Pineapple Juice, Peaches, Banana, Almond Milk,  
Peach Nectar **VG | AVG | DF | CN**

### Coconut Verde | 18.95

Spinach, Mango, Coconut Milk, Orange Juice,  
Hemp Hearts **VG | AVG | DF**

## CHILLED SOUP SHOOTERS

### Gazpacho | 22.95

Tomato, Cucumber, Bell Pepper Soup  
Manchego Crostini with Olive & Pepper Tapenade **V**

### Vichyssoise | 25.95

Potato and Leek Soup, Caramelized Onion &  
Gruyère Crostini **V**

### Borscht | 19.95

Vegetable and Beet Soup, Caramelized Onion &  
Goat Cheese Crostini **V**

## FROM THE BAKERY

### Assorted Pastries | 49.95

May Include Filled Croissants, Muffins, Danishes  
**V | CE | CN**

### Coffee Cake | 34.95 **CE | V**

### Wisconsin Fruit & Nut Kringle | 35.95 **CN | V**

### Assorted Brownies & Blondies | 34.95 **CE | V**

### Gourmet Dessert Bars | 37.95 **V | CN**

### Overnight Oat & Chia Cups | 42.95 **VG | DF | AVG**



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# Pit Stop Snacks

*Priced Per Guest.  
Minimum Order for 20 Guests Unless Otherwise Noted.*

## WISCONSIN-ITE | 13.95

Harley-Davidson® Signature Snack Mix\*,  
Soft Pretzel Bites with Beer Cheese & Mustard  
Dipping Sauces, Swiss, Cheddar & Pepper Jack  
Cheeses, Klement's Beef Sticks

## FARMER'S MARKET DIPS & SPREADS | 13.95

Roasted Garlic Parmesan Spread, Spinach  
Dip, Red Pepper Hummus, Grilled Artisan  
Breads & Assorted Crackers **V**

## LATIN TOUR | 13.95

Spicy Queso Sauce, Pico de Gallo, Salsa Verde,  
Salsa Roja, Fresh Guacamole,  
Crispy Tortilla Chips, Sour Cream **V** | **AVG**

## TATER TOT BAR | 12.95

Warm Cheese Sauce, Scallions, Bacon  
Crumbles, Avocado Ranch, Chipotle Ketchup

## KICK START | 11.95

Build Your Own Individual Yogurt Parfait  
with House-Made Granola,  
Assorted Fruit & Nuts, Honey **V** | **CN**

## PRETZEL BITES | 8.95

Soft Pretzel Bites with Beer Cheese &  
Mustard Dipping Sauces **V**

## \*Signature Harley-Davidson® Snack Mix

Wasabi Peas, Plantain Chips, Mustard Pretzels, Cheez-Its,  
Honey Roasted Sesame Sticks, Raisins, Apricots, Dates,  
Coconut Flakes, Dried Pineapple, Diced Papaya, Brasil Nuts,  
Banana Chips, Pecans, Pepitas, Cashews, Hazelnuts, Almonds,  
Walnuts **CN** | **V**

## À LA CARTE SNACKS

Signature Harley-Davidson® Snack Mix\* | 7.95 **CN** | **V**

Sliced Seasonal Fruit | 2.95 **AVG** | **VG**

Assorted Candy Bars | 6.00 Each

Assorted Potato Chips | 3.75 Each **V**

Assorted Granola Bars | 3.25 Each (Min. 24) **V**

Individual Yogurts | 4.00 Each (Min. 24) **V**



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# Lunch Tables

*Priced Per Guest. Minimum Order of 20 Guests.  
Maximum Service Time of Two Hours, Available Before 4 pm.*

## ADD SOUP TO ANY LUNCH BUFFET | 3.95

**Choice of:** Tomato-Basil **VG**, Chicken Noodle,  
Cream of Mushroom **V**, Loaded Potato,  
Broccoli Cheddar **V** (Served with Crackers)

## THE TOUR | 44.95

**Herb Roasted Chicken** **AVG**

**Roasted Beef Striploin**

Wild Mushroom Velouté, Horseradish Sauce

**Mashed Yukon Potatoes**

Roasted Garlic, Parmesan Cheese **V**

**Roasted Seasonal Vegetables** **VG** | **AVG** | **DF**

**Chopped Romaine Salad**

Sliced Red Onion, Tomato, Cucumber, Red Wine  
Vinaigrette & Creamy Ranch Dressing **V**

## LATIN FIESTA | 39.95

**Shredded Guajillo-Spiced Chicken** **AVG** | **DF**

**Chili Lime Chopped Steak** **AVG** | **DF**

**Barbacoa Pork** **AVG** | **DF**

**Rice & Pinto Beans** **V** | **AVG** | **DF**

**Toppings**

Flour Tortillas, Lettuce, Tomato, Onion, Cilantro,  
Shredded Cheeses, Pico de Gallo, Fresh Guacamole,  
Sour Cream, Salsa Verde

**Fiesta Greens Salad**

Tomato, Red Onion, Corn Relish, Pepper Jack,  
Chipotle Lime Vinaigrette **V** | **AVG**

## BUILD-YOUR-OWN CHOPPER SALAD | 24.95

**Mains**

Roasted Chicken, Chopped Grilled Steak **AVG** | **DF**  
*Substitute Vegan Smoked "Steak" +6.95 per person* **VG**

**Toppings**

Spinach, Romaine Lettuce, Tomato, Red Onion,  
Broccoli, Cauliflower, Carrots, Cucumbers,  
Olives, Feta, Cheddar, Parmesan **AVG** | **V**

**Dressings**

Creamy Blue Cheese, Red Wine Vinaigrette,  
Buttermilk Ranch **V**

**Fresh Baked Breads** **V**

## CHEF CURATED

### BIBB LETTUCE WRAPS | 36.95

*Choice of 2, add 10.95 for each additional choice.  
Includes Quinoa and Tabbouleh Salads,  
Variety of Naan Breads*

**Chilled Chicken Shawarma**

Curried Cauliflower & Potato, Herb Salad, Onion,  
Tomato, Cucumber, Mini Pepper Rings,  
Caramelized Onion & Green Chili Raita **AVG**

**Seared Tuna**

Seared "Rare" Ahi Tuna, Avocado, Radish,  
Cucumber, Edamame, Pickled Vegetables,  
Toasted Sesame Seeds, Sweet Sesame Dressing,  
Gochujang Mayo **AVG** | **DF** | **CE**

**Mediterranean Gigante Bean**

Tomato, Olives, Cucumber, Shaved Parmesan,  
Marinated Gigante Beans, Avocado Green  
Goddess Dressing **AVG** | **V** | **CE**

**Bulgogi Mushroom**

Sesame Soy Pear & Garlic Mushrooms,  
Carrots, Green Onions, Cucumber, Radish,  
Spicy Pickled Pepper Rings **AVG** | **VG** | **DF**

**Korean Beef**

Ginger Glazed Beef, Pickled Shredded Carrots,  
Jalapeño Peppers, Cilantro, Ginger Sauce,  
Toasted Sesame Seeds **AVG** | **DF**

## GOURMET SANDWICHES & SALAD TABLE | 33.95

*Includes Caesar Salad, Pasta Salad, Fruit Salad,  
Potato Chips, Roasted Garlic Parmesan Dip*

**Hot Ham and Swiss**

Rosemary Aioli, French Baguette

**Warm Roasted Beef Sirloin**

Cheddar, Horseradish Cream, Onion Roll

**Smoked Turkey Breast**

Grilled Onions, Spicy Mayo, Swiss, Pretzel Roll **CE**  
"ZLT"

BBQ Spiced Grilled Zucchini, Tomato,  
Jalapeño Jack Cheese, Romaine Lettuce,  
Roasted Garlic Vegan Aioli, Grilled Flatbread **V**

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# Boxed Lunch

*Priced Per Guest. Minimum Order of 20 Guests. Two Choices Included.  
More Choices are Available with a 5.00 Surcharge Per Guest, Per  
Additional choice for your Guaranteed Guest Count.  
Available Before 3pm.*

*Individually Boxed Lunches Include Chocolate Chip Cookie,  
Chips, Piece of Whole Fruit*

## SANDWICHES & WRAPS

### PIT SMOKED ROAST BEEF | 22.95

Lettuce, Tomato, Cheddar,  
Horseradish Cream, Onion Roll

### SMOKED TURKEY BREAST | 22.95

Grilled Onions, Spicy Mayo, Swiss Cheese,  
Pretzel Roll **CE**

### SMOKED HAM | 22.95

Swiss Cheese, Whole Grain Mustard,  
Pretzel Bun

### “ZLT” WRAP | 22.95

BBQ Spiced Grilled Zucchini, Tomato,  
Jalapeño Jack Cheese, Roasted Garlic  
Vegan Aioli, Lightly Dressed Romaine,  
Spinach Tortilla **V**

### TUNA SALAD WRAP | 24.95

Creamy Dill Tuna Salad, Romaine,  
Tomato, Red Onion, Cucumber,  
Spinach Tortilla **CE**

## SALADS

### TURKEY COBB SALAD | 27.95

Turkey, Romaine, Hard-Boiled Eggs, Tomato,  
Bacon Crumbles, Cheddar Cheese, &  
Individually Packaged Ranch Dressing **AVG | CE**

### CHICKEN CAESAR SALAD | 27.95

Diced Chicken, Romaine, Cucumber,  
Tomato, Croutons, Shaved Parmesan &  
Individually Packaged Caesar Dressing **CE**

### MEDITERRANEAN SALAD | 24.95

Romaine, Kalamata Olives, Feta,  
Cucumber, Red Onion, Tomato, Crispy  
Chickpeas & Individually Packaged  
Balsamic Vinaigrette **V | AVG**  
**Add Chicken + 3.95**

All pricing exclusive of service charge and sales tax.

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# Reception Hors D'Oeuvres

*Hors d'Oeuvres are Served Hand-Passed.  
Available Stationed by Request and are Priced  
by the Dozen, unless otherwise noted.*

## HOT HORS D'OEUVRES

### SEAFOOD

#### BASIL-GARLIC SHRIMP SATAY | 64.95

Pine Nut Sauce AVG | CS | CN

#### CRAB CROQUETTE | 65.95

Remoulade CS | CE

### BEEF | CHICKEN | PORK

#### PORK BELLY SKEWER | 69.95

Candied Apple, Apple Cider Glaze AVG | DF

#### TERIYAKI CHICKEN | 64.95

Grilled Chicken Breast, Pineapple Teriyaki  
Glaze, Miso Gochujang Aioli DF | CE

#### STEAKHOUSE STEAK SKEWER | 69.95

Pearl Onion, Mushroom, Creamy Blue  
Cheese Sauce CE

#### BRAISED SHORT RIB VOL-AU-VENT | 69.95

Shallot Red Wine Marmalade

#### COCKTAIL MEATBALLS | 59.95

House BBQ Sauce AVG | DF

#### CUBAN ROLL | 59.95

Sliced Ham, Roth Gruyère, Mustard,  
Smoked Pork, Cornichon AVG

#### STUFFED MUSHROOMS | 59.95

Bacon, Blue Cheese, Panko

#### WATER CHESTNUTS | 59.95

Wrapped in Bacon, Balsamic Drizzle AVG | DF

### VEGETARIAN | VEGAN

#### VEGAN COCONUT "SHRIMP" | 64.95

Coconut Battered Oyster Mushrooms,  
Sweet & Spicy Cocktail Sauce VG | DF

#### SMOKED GOUDA ARANCINI | 59.95

Tomato Conserve, Grated Gouda V

#### FRIED RAVIOLI | 59.95

Shaved Parmesan, Smoked Tomato Sauce V | CE

#### SPANAKOPITA | 59.95

Creamy Spinach, Feta, Phyllo, Tzatziki Sauce V

## COLD HORS D'OEUVRES

### SEAFOOD

#### LOBSTER SALAD WONTON | 69.95

Crispy Wonton Shell, Creamy Maine Lobster  
Salad, Green Onion Curls CS | CE | DF

#### BAYOU-BLACKENED SHRIMP SHOOTER | 64.95

Remoulade Sauce CS | CE | DF

#### CLASSIC FISHERMAN'S WHARF-STYLE SHRIMP SHOOTER | 64.95

Lemon Horseradish Cocktail Sauce CS | DF | AVG

### BEEF | CHICKEN | PORK

#### ANTIPASTI SKEWER | 64.95

Marinated Artichoke, Salami, Castelvetro  
Olive, Provolone, Red Pepper Coulis AVG

#### SEARED BEEF CROSTINI | 69.95

Caramelized Onion, Cilantro Chimichurri DF

#### NY STEAK SKEWER | 69.95

Shaved Medium-Rare NY Striploin, Aged  
Wisconsin Cheddar, Horseradish Cream AVG

### VEGETARIAN | VEGAN

#### SMOKED VEGAN 'STEAK' TARTAR CONES | 72.95

Sesame Cone, Vegan Aioli, Crispy Onions VG | DF

#### SUNDRIED TOMATO PESTO CROSTINI | 59.95

Marinated Artichoke, Goat Cheese V

#### BRIE & FIG CROSTINI | 59.95

Whipped Brie, Fig Jam, Orange Zest V

#### CAPRESE SKEWER | 59.95

Marinated Mozzarella, Basil, Cherry Tomato,  
Balsamic Reduction V

All pricing exclusive of service charge and sales tax.

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# Reception Hors D'Oeuvres

*Priced Per Guest. Minimum Order of 20 Guests  
Unless Otherwise Noted. Served Stationed.*

## DIPS & SPREADS

### ANTIPASTI SPREAD | 21.95

Salami, Mortadella, Capicola, Prosciutto,  
Fresh Mozzarella, Shaved Parmigiano-  
Reggiano, Olives, Capers, Roasted Peppers,  
Pickled Vegetables, Crusty Bread

### WISCONSIN'S OWN CHEESE BOARD | 16.95

Swiss, Buttermilk Blue Cheese, Sharp Cheddar,  
Pepper Jack, Herbed Goat Cheese, Red Grapes,  
Dried Fruits, Nuts, Local Honey,  
Flat Breads & Crackers V

### VEGGIE CRUDITE | 12.95

Chef's Selection of Seasonal Vegetables with  
Ranch & Roasted Garlic Hummus V

### GRAZING TABLE | 18.95

*50 Person Minimum*

Chef Selected Assortment of Artisanal  
Charcuterie & Local Cheeses,  
Fresh & Dried Fruit, Assorted Nuts,  
Vegetables, House Dips in a "Culinary  
Adventure" Style Table Scape

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# Reception Stations

*Priced Per Guest. Two or More Recommended for Your  
Guaranteed Guest Count. Minimum Order of 20 Guests.  
Maximum Service Time of Two Hours.  
Add Chef Attendant +125.00*

## PASTA STATION

**CHOOSE TWO - 25.95**

**CHOOSE THREE - 32.95**

### RAVIOLI

Butternut Squash Ravioli,  
Butternut "Marinara," Roasted Cherry  
Tomato, Sage, Shaved Parmesan **V** | **CE**

### PENNE

Italian Sausage, Arrabiatta Sauce,  
Mozzarella, Fresh Basil

### TORTELLINI

Three-Cheese Tortellini,  
Pesto Cream Sauce **V** | **CN**

### GNOCCHI

Roasted Shrimp, House Alfredo,  
Parmesan Cheese **CS** | **CE**

### ORZO

Chicken, Spinach Purée, Mushrooms **DF**

## GOURMET MAC 'N CHEESE

**CHOOSE TWO - 19.95**

**CHOOSE THREE - 23.95**

### TRADITIONAL

Four Cheese Mac, Panko Crust **V**

### BUFFALO CHICKEN

Pepper Jack, Cheddar, Bleu Cheese

### SMOKED PORK

Green Chili, Cheddar-Jack,  
Tortilla Crust

## BUILD-YOUR-OWN SLIDER | 22.95

### BUFFALO CHICKEN, BBQ PULLED PORK & CLASSIC BURGERS

Served with:

Buffalo Sauce, BBQ Sauce, Bacon Aioli, Ranch,  
Swiss, Provolone, Cheddar, Lettuce, Tomato,  
Onion, Relish, Mustard, Ketchup

## BAKED POTATO BAR | 16.95

Served with:

Cheese Sauce, Shredded Cheese, Scallions,  
Red Onion, Sautéed Mushrooms,  
Pickled Jalapeños, Broccoli, Bacon,  
Sour Cream, Butter **AVG** | **V** Optional

**Add Pulled BBQ Pork +5**

**Smoked BBQ Chicken +5**

## NACHO BAR | 13.95

Choice of Two:

Chicken, Beef, Pork or Jackfruit

Served with:

House Tortilla Chips, Chipotle Cheese Sauce,  
Salsa Verde, Salsa Roja, Guacamole,  
Shredded Cheeses, Queso Fresco,  
Diced Tomato, Diced Red Onion,  
Black Bean Corn Salsa, Black Olives,  
Sour Cream, Lettuce, Jalapeños  
**AVG** | **V** Optional

**ADD CAESAR SALAD & BREAD STICKS | 3.95**

**ADD KETTLE POTATO CHIPS | 3.95**

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# Plated Dinner

*Priced Per Guest. Two Choices included.  
More Choices are Available with a 5.00 Surcharge Per Guest,  
Per Additional Choice for your Guaranteed Guest Count.*

*Entrée Pricing Includes House Salad, Bakery Fresh Rolls  
& Butter, Fresh Brewed Colectivo Coffee & Rishi Teas*

## SEAFOOD

### PAN ROASTED ATLANTIC SALMON | 47.95

Sweet Corn Risotto, Roasted Tomatoes,  
Creamy Lemon Butter **AVG**

### SEARED MAHI-MAHI | 59.95

Toasted Coconut Sesame Rice,  
Charred Lemon & Leek Vinaigrette,  
Roasted Red Pepper & Kohlrabi **DF | AVG**

## VEGETARIAN | VEGAN

### VEGAN 'LASAGNA' | 36.95

Truffle Cauliflower Miso Purée, Zucchini,  
Yellow Squash, Asparagus, Caramelized  
Red Onion, Marinated Tomato, Fried Basil,  
Balsamic Glaze **VG | DF | AVG**

### PUMPKIN & BUTTERNUT SQUASH

#### RAVIOLI | 34.95

Butternut Squash 'Marinara,' Fried Sage,  
Toasted Pine Nuts, Shaved Parmesan,  
Oven Roasted Tomatoes **V | CN | CE**

### GRILLED PORTOBELLO & RED PEPPER

#### PASTA | 34.95

Roasted Peppers, Mushrooms, Penne Pasta,  
Asparagus, Capers, White Wine &  
Garlic Pan Sauce, Crispy Spinach Garnish **V | DF**

## BEEF | CHICKEN | PORK

### BLACK PEPPER CRUSTED FILET MIGNON | 95.95

Black Pepper Crusted Filet, Roasted Garlic  
Whipped Potatoes, 'Door County' Cherry Port  
Demi-Glace, Grilled Broccolini, Fried Leeks **AVG**

### NEW YORK STRIP STEAK | 79.95

Grilled NY Striploin, Wild Mushrooms,  
Asparagus, Fingerling Potatoes **AVG**

### BRAISED BONELESS BEEF SHORT RIBS | 59.95

Caramelized Cipollini Onions, Blistered  
Haricot Verts, Roasted Garlic Whipped  
Potato, Red Wine Demi-Glace **AVG**

### PROSCIUTTO WRAPPED CHICKEN | 39.95

Aged Prosciutto, Sun-Dried Tomato,  
Vegetable Medley, Mashed Potato Aligot **AVG**

### APRICOT CHICKEN | 34.95

Seared Chicken Breast, Apricot Brandy  
Cream Sauce, Toasted Pecan Orzo,  
Seasonal Vegetables **AVG**

### ROSEMARY GARLIC ROASTED CHICKEN | 34.95

Herb Roasted Baby Carrots, Natural Jus,  
Duchesse Potatoes **AVG**

### CHIPOTLE MAPLE PORK LOIN | 35.95

Mashed Sweet Potatoes, Honey Bacon  
Brussel Sprouts, Bourbon Mustard Glaze **AVG**

All pricing exclusive of service charge and sales tax.

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# Plated Meals (Continued)

*Entrée Pricing Includes House Salad, Bakery Fresh Rolls & Butter, Fresh Brewed Colectivo Coffee & Rishi Teas*

## DUET ENTRÉES

*Priced Per Guest. Choose One.*

### BEEF TENDERLOIN & GULF SHRIMP | 69.95

4oz Beef Tenderloin, Gulf Shrimp,  
Roasted Garlic Mashed Potatoes,  
Asparagus, Garlic Cream Sauce **CS** | **AVG**

### ROSEMARY CHICKEN & HERB-CRUSTED SALMON | 63.95

Rosemary Marinated Chicken Breast,  
Herb Crusted Salmon Filet,  
Roasted Red Potatoes, Grilled Broccolini,  
Lemon Cream Sauce

### GRILLED CHICKEN & BRAISED BEEF SHORT RIBS | 62.95

Grilled Chicken with Mushroom Velouté,  
Slow-Braised Short Rib,  
Garlic Mashed Potatoes, Brussel Sprouts

## PLATED MEAL ENHANCEMENTS

*Priced Per Guest. Choose One Salad. Choose One Dessert.*

### PLATED SALAD | 3.95

*Priced Per Guest. Choose One.*

#### CLASSIC CAESAR

Romaine Hearts, Garlic Croutons,  
Shaved Parmesan, Garlic Caesar Dressing **CE**

#### SPINACH SALAD

Romaine, Spinach, Dried Cranberries,  
Candied Pecans, Goat Cheese, Red Onion,  
Pear-Infused Chardonnay Vinaigrette **V** | **AVG** | **CE**

#### CAPRESE SALAD

Mixed Greens, Tomato, Ciligiene Mozzarella,  
Basil Pesto, Balsamic Drizzle **V** | **AVG**

#### BERRY HARVEST SALAD

Bibb Lettuce, Field Greens, Strawberries,  
Blackberries, Bacon, Goat Cheese,  
'Door County' Cherry Port & Riesling  
Vinaigrette **AVG**

## PLATED DESSERTS

*Priced Per Guest. Choose One.*

### WISCONSIN DAIRY FARM CHEESECAKE | 9.95

Macerated Berries **V** | **CE**

### FLOURLESS CHOCOLATE CAKE | 9.95

Crème Anglaise, Fresh Berries **V** | **AVG** | **CE**

### FRESH FRUIT TART | 9.95

Lemon Curd, Fresh Berries,  
White Chocolate Crispearls, Fruit Coulis **V** | **CE**

### FAMILY STYLE MINI DESSERTS | 12.95

*Our Signature Miniature Desserts:* Chocolate  
Mousse Shooters, Key Lime Pie Tartlets,  
NY Cheesecake Bites, Cream Puffs **V** | **CE**

### FAMILY STYLE CUPCAKES | 12.95

Assorted Flavors & Styles **V** | **CE**

All pricing exclusive of service charge and sales tax.

**AVG** - AVOIDING GLUTEN INGREDIENTS | **V** - VEGETARIAN | **VG** - VEGAN

**DF** - DAIRY FREE | **CN** - CONTAINS NUTS | **CE** - CONTAINS EGGS | **CS** - CONTAINS SHELLFISH



# Chef's Touring Tables

*Priced Per Guest. Minimum Order of 20 Guests.  
Maximum Service Time of Two Hours.  
Add Chef Attendant + 125.00*

*Includes Fresh Baked Artisan Breads & Butter*

## LAND & SEA | 69.95

### Steak Medallions

Wild Mushroom Jus **AVG** | **DF**

### Shrimp Scampi **CS** | **AVG**

### Parmesan Potato Gratin **CE**

### Green Bean Almondine **VG** | **CN**

### Arugula Salad

Goat Cheese, Red Grapes, Red Onion, Walnuts,  
'Door County' Cherry Vinaigrette **V** | **AVG**

## PACIFIC RIM | 65.95

### Pineapple Ginger Teriyaki Salmon **DF**

### Lilikoi & Red Pepper Sesame Pork Loin **DF**

### Smashed Cucumber Salad

Rice Wine Vinaigrette, Tomatoes, Red Onion,  
Cilantro, Radish **VG** | **DF** | **AVG**

### Vegetable Fried Rice **V** | **DF** | **AVG**

### Baby Bok Choy Mango Salad

Carrots, Mango, Red Onion,  
Red Pepper, Crispy Lo Mein Noodles,  
Sweet Sesame Noodles **VG** | **AVG**

## STOCKYARDS | 65.95

### Carved Wood-Roasted NY Striploin

Peppercorn Sauce **AVG**

### Wood-Roasted Garlic Chicken

Natural Jus **AVG** | **DF**

### Parmesan Mashed Potatoes

### Roasted Seasonal Vegetables **VG** | **AVG**

### Chopped Iceberg Salad

Shaved Red Onion, Grape Tomato,  
Blue Cheese, Parsley,  
Buttermilk Blue Cheese Dressing **V**

## SMOKEHOUSE SAMPLER | 63.95

### Smoked Beef Brisket **AVG** | **DF**

### Pulled BBQ Pork **AVG** | **DF**

### House Smoked Chicken **AVG** | **DF**

### Smoked Red Potato Salad

Bacon, Celery, Onion, Creamy Dijon **AVG** | **CE**

### Cobb Salad

Tomato, Bacon, Blue Cheese,  
Hard-Boiled Egg, Chives, Choice of  
Red Wine Vinaigrette or Buttermilk Ranch **CE**

### Jicama Coleslaw **CE** | **AVG**

### Texas Toast



All pricing exclusive of service charge and sales tax.

**AVG** - AVOIDING GLUTEN INGREDIENTS | **V** - VEGETARIAN | **VG** - VEGAN

**DF** - DAIRY FREE | **CN** - CONTAINS NUTS | **CE** - CONTAINS EGGS | **CS** - CONTAINS SHELLFISH



# Custom Barbecue

*Minimum 50 people. Priced per guest.  
Includes condiments, buns, and our signature  
cast-iron skillet cornbread.  
Maximum Service Time of Two Hours.*

## WIDE GLIDE | 37.95

Choose Two: DF | AVG

- Wisconsin Sausages
- Grilled Sirloin Burgers
- House-Smoked Turkey Breast
- Grilled Vienna Hot Dogs

## FAT BOY | 49.95

Choose Two: DF | AVG

- Hickory House-Smoked Beef Brisket
- Pulled Barbecue Pork
- Jumbo Barbecue-Spiced Shrimp CS
- House-Smoked Baby Back Pork Ribs

ADDITIONAL ENTREE | 10.95

ADDITIONAL SIDE | 5.95

## SIDE CARS

Choose Three:

- Potato Salad AVG | DF | V
- Creamy Jicama Coleslaw AVG | V
- Baked Beans AVG | DF
- Corn on the Cob AVG | V
- Fruit Salad AVG | DF | VG
- Mac 'n Cheese V
- Black Bean & Corn Salad AVG | DF | V
- Barbecue Coleslaw AVG | DF | V
- Charred Seasonal Vegetables AVG | DF | VG
- Three Cheese Red Potatoes AVG | V
- Chopped Green Salad AVG | DF | VG
- Corkscrew Pasta Salad V
- Garlic Mashed Potatoes AVG | V



All pricing exclusive of service charge and sales tax.

AVG - AVOIDING GLUTEN INGREDIENTS | V - VEGETARIAN | VG - VEGAN

DF - DAIRY FREE | CN - CONTAINS NUTS | CE - CONTAINS EGGS | CS - CONTAINS SHELLFISH



# Sweets Tables

*Priced per Person.  
Includes fresh brewed Colectivo Coffee and Rishi Teas.  
Maximum Service Time of Two Hours.*

## CHEESECAKE BAR | 9.95

Classic Vanilla Cheesecake, Chocolate,  
Caramel and Strawberry Sauces CE | V

## SWEET PICNIC TABLE | 12.95

Warm Cast-Iron Skillet Peach & Apple  
Cobblers, Vanilla Bean Ice Cream,  
Chocolate Chip, Peanut Butter &  
Oatmeal-Raisin Cookies,  
Double Chocolate Brownies CE | V

## SODA FLOATS | 13.95

Choice of Soda, Vanilla Bean Ice Cream,  
Fresh Whipped Cream, Chocolate  
Shavings, Maraschino Cherries AVG | V

## THE CUPCAKE BAR | 12.95

A Variety of Flavors and Styles V | CE

## WARM COOKIES, BLONDIES, & BROWNIES | 11.95

Chocolate Chip, Peanut Butter &  
Oatmeal-Raisin Cookies, Assorted  
Brownies CE | V

## GOURMET DESSERT BARS | 12.95

An assortment of Lemon Squares, Chocolate  
Pecan Bars, Oreo Crumble Bars, 5-Layer Bar  
CE | CN | V

## MINI TO THE MAX | 13.95

*Our Signature Miniature Desserts:*  
Chocolate Mousse Shooters, Key Lime Pie  
Tartlets, New York-Style Cheesecake Bites,  
Cream Puffs V | CE



All pricing exclusive of service charge and sales tax

AVG - AVOIDING GLUTEN INGREDIENTS | V - VEGETARIAN | VG - VEGAN

DF - DAIRY FREE | CN - CONTAINS NUTS | CE - CONTAINS EGGS | CS - CONTAINS SHELLFISH



# Beverage Packages

*Priced Per Guest.  
Hosted Bar Service. 150.00 Bartender Fee Per Bartender.  
Additional Hours 45.00 Per Hour After Four Hours.*

## DELUXE BAR

**25.95 FIRST HOUR | 10.95 EACH ADDITIONAL HOUR**

### Wine

Wycliff Brut  
Wycliff Brut Rosé  
Proverb Pinot Grigio  
Proverb Pinot Noir  
Proverb Cabernet Sauvignon

### Non-Alcoholic

Canned Still Water  
Canned Sparkling Water  
Coke, Diet Coke, Sprite  
Traditional Mixers

### Spirits

Tito's Handmade Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Hornitos Plata Tequila  
Johnnie Walker Black  
Jack Daniel's Tennessee Whiskey  
Maker's Mark Bourbon  
Jameson Irish Whiskey  
Korbel Brandy

### Beer

Miller Lite  
Budweiser  
Budweiser Zero (NA)  
New Glarus Spotted Cow  
Corona Extra  
White Claw Hard Seltzer

## PREMIUM BAR

**21.95 FIRST HOUR | 9.95 EACH ADDITIONAL HOUR**

### Wine

Wycliff Brut  
Woodbridge Chardonnay  
Woodbridge Merlot  
Woodbridge Cabernet Sauvignon

### Non-Alcoholic

Canned Still Water  
Canned Sparkling Water  
Coke, Diet Coke, Sprite  
Traditional Mixers

### Spirits

SVEDKA Vodka  
Bombay Gin  
Bacardi Silver Rum  
Jose Cuervo Especial  
Dewar's Scotch  
Jim Beam Whiskey  
Seagram's 7  
Christian Brothers Brandy

### Beer

Miller Lite  
Budweiser  
Budweiser Zero (NA)  
New Glarus Spotted Cow  
Corona Extra  
White Claw Hard Seltzer

## BEER, WINE & SODA

**18.95 FIRST HOUR | 5.95 EACH ADDITIONAL HOUR**

### Wine

Wycliff Brut  
Woodbridge Chardonnay  
Woodbridge Merlot  
Woodbridge Cabernet Sauvignon

### Beer

Miller Lite  
Budweiser  
Budweiser Zero (NA)  
New Glarus Spotted Cow  
Corona Extra  
White Claw Hard Seltzer

### Non-Alcoholic

Canned Still Water  
Canned Sparkling Water  
Coke, Diet Coke, Sprite  
Traditional Mixers

## SIGNATURE COCKTAIL & ZERO PROOF

**+ 3.95 FIRST HOUR | + 1.95 EACH ADDITIONAL HOUR**

*Ask your sales representative for seasonal selections.*



# À La Carte Beverages

*Hosted On Consumption or Cash Bar. Choose Deluxe or Premium.  
150.00 Bartender Fee Per Bartender.  
Additional Hours 45.00 Per Hour After Four Hours.*

## DELUXE BAR

### Wine | 12

Wycliff Brut  
Wycliff Brut Rosé  
Proverb Pinot Grigio  
Proverb Pinot Noir  
Proverb Cabernet Sauvignon

### Non-Alcoholic | 4

Canned Still Water  
Canned Sparkling Water  
Coke, Diet Coke, Sprite

### Spirits | 12

Tito's Handmade Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Hornitos Plata Tequila  
Johnnie Walker Black  
Jack Daniel's Tennessee Whiskey  
Maker's Mark Bourbon  
Jameson Irish Whiskey  
Korbel Brandy

### Premium Beer | 9

New Glarus Spotted Cow  
Corona Extra  
White Claw Hard Seltzer

### Domestic Beer | 7

Miller Lite  
Budweiser  
Budweiser Zero (NA)

## PREMIUM BAR

### Wine | 9

Wycliff Brut  
Woodbridge Chardonnay  
Woodbridge Merlot  
Woodbridge Cabernet Sauvignon

### Non-Alcoholic | 4

Canned Still Water  
Canned Sparkling Water  
Coke, Diet Coke, Sprite

### Spirits | 9

SVEDKA Vodka  
Bombay Gin  
Bacardi Silver Rum  
Jose Cuervo Especial  
Dewar's Scotch  
Jim Beam Whiskey  
Seagram's 7  
Christian Brothers Brandy

### Premium Beer | 9

New Glarus Spotted Cow  
Corona Extra  
White Claw Hard Seltzer

### Domestic Beer | 7

Miller Lite  
Budweiser  
Budweiser Zero (NA)

## SIGNATURE COCKTAIL | 12 ZERO PROOF | 8

*Ask your sales representative for seasonal selections.*



All pricing exclusive of service charge and sales tax.



# Non-Alcoholic Beverages

*Hosted as a Package or on Consumption.*

## NON-ALCOHOLIC BEVERAGE STATION | 13.95 PER GUEST

*Maximum service time of four hours includes:*

Canned Water, Sparkling Water, Assorted Sodas, Iced Tea, Lemonade,  
Fresh Brewed Colectivo Coffee, Rishi Teas

## BEVERAGE STATION ADD ONS

San Pellegrino Fruit Sodas | 3.95 per guest

Dirty Soda Bar | 5.95 per guest

*Mix & Match Different Sodas, Flavored Syrups, & Toppings*

Includes: Dairy and Non-Dairy Creamers, Fruit Purees, Fresh Fruit, and  
Whipped Cream

## INDIVIDUAL BEVERAGES

Freshly Brewed Colectivo Coffee & Rishi Tea | 61.00 Per Gallon

Infused Water | 24.95 Per Gallon

*Choice of: Watermelon Mint, Cucumber Lemon, or Strawberry Basil*

Bottled Orange, Apple, and Cranberry Juice | 5.75 Each

Assorted Sodas | 4.75 Each

San Pellegrino Fruit Sodas | 5.75 Each

Iced Tea and Lemonade | 5.75 Each

Canned Water | 5 Each

All pricing exclusive of service charge and sales tax.





**We believe that every occasion should be extraordinary. It's all about the food and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering **The Levy Difference**.**

## **Ordering Food and Beverage**

In ensuring the highest level of presentation, service, and quality, we ask that you select your menu 30 days prior to your event date. Guest count guarantee and payment in full must be received (7) seven days prior to the event date. Because 1903 Events exclusively furnishes all food and beverage products for the Harley-Davidson Museum, guests are prohibited from bringing personal food or beverage without proper authorization.

## **Specialized Menu Items**

1903 Events will endeavor to fulfill special menu requests, including kosher and vegetarian meals whenever possible. We appreciate at least (10) ten business days' notice for this service.

## **Service Charge and Sales Tax**

Please note that all food and beverage items are subject to a 23% service charge plus 8.4% sales tax. The administrative charge is for administration of the special function, including but not limited to: staffing, equipment, etc. It is not purported to be a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. If you would like to reward your server for exemplary service, a gratuity is optional. Please feel free to speak to a manager for further clarification.

## **Banquet Event Orders and Catering Agreement**

A Banquet Event Order (BEO) outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy. Both these documents must be signed and fully executed in order to confirm the event on a definite basis.

