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.
<table>
<thead>
<tr>
<th>Breakfast Table</th>
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<tbody>
<tr>
<td><strong>Traveler</strong></td>
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<tr>
<td>Seasonal sliced fresh fruits, berries and melons</td>
</tr>
<tr>
<td>Local bagels with cream cheese</td>
</tr>
<tr>
<td>Danish, muffins, butter and preserves</td>
</tr>
<tr>
<td>Orange and cranberry juices</td>
</tr>
<tr>
<td><strong>Kickstart</strong></td>
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<tr>
<td>Local bagels with cream cheese</td>
</tr>
<tr>
<td>Bran and blueberry muffins with butter and preserves</td>
</tr>
<tr>
<td>Oatmeal with Granny Smith apples, brown sugar and cinnamon</td>
</tr>
<tr>
<td>Wisconsin fruit and nut Kringle</td>
</tr>
<tr>
<td>Cheddar scrambled eggs</td>
</tr>
<tr>
<td>Your choice of apple wood smoked bacon or breakfast sausage</td>
</tr>
<tr>
<td>Twin potato hash with caramelized onions, sweet and russet potatoes, peppered bacon and oven-dried tomatoes</td>
</tr>
<tr>
<td>Orange and cranberry juices</td>
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<tr>
<td><strong>Thrill Rider</strong></td>
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<td>O’Brien breakfast potatoes</td>
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</table>

**Breakfast Table**
*Priced per person. Minimum order of 10 guests. Includes fresh brewed Colectivo coffee and Rishi teas. Maximum service time of two hours Available before 11am*
Steak & Eggs
Grilled, marinated Tri-Tip steak, béarnaise sauce
Scrambled eggs
Fried herbed potatoes
Oven-fresh breakfast pastries, butter and preserves
Orange juice
23.95

Country Sausage Frittata
Pepper Jack cheese, Cremini mushrooms, herbed potatoes
Oven-fresh breakfast pastries, butter and preserves
Orange juice
18.95

Southwest Scramble
Chorizo and Yukon Gold hash, scrambled eggs, black bean pico de gallo, chipotle hollandaise and goat cheese
Oven-fresh breakfast pastries, butter and preserves
Orange juice
18.95

Three or more entrée choices are available with a 5.00 surcharge per person, per additional entrée, for your guaranteed guest count

Plated Breakfast
Priced per person. Minimum order of 50 guests
Includes fresh brewed Colectivo coffee and Rishi teas
Available before 11am
Snacks

Signature Harley-Davidson® Snack Mix 
4.95 pp
Whole Seasonal Fruit 
3.00 ea.
Assorted Bagged Potato Chips 
2.75 ea.
Pretzels with Ranch Dip 
3.00 lb.
Tortilla Chips and Salsa 
16.00 lb.
Gourmet Mixed Nuts 
26.00 lb.

Minimum order of 24 pcs.

Granola Bars 
2.75 ea.
Individual Yogurts 
3.00 ea.
Assorted Candy Bars 
3.00 ea.

Beverages

Freshly Brewed Colectivo Coffee or Rishi tea 
46.00 gal
Bottled Orange, Apple or Cranberry Juices 
3.75 ea.
Assorted Canned Sodas 
3.25 ea.
Red Bull 
5.50 ea.
Bottled Water 
3.25 ea.

Minimum order of 10 guests unless otherwise noted

From the Bakery

Muffins, Croissants, Danish or Bagels 
38.00/doz.
Cinnamon Buns 
38.00/doz.
Donuts 
33.00/doz.
Coffee Cake 
32.00/doz.
Wisconsin Fruit and Nut Kringle 
31.00/doz.
Jumbo M&M Cookies 
36.00/doz.
Chocolate Fudge Brownies 
32.00/doz.
Gourmet Baked Bars 
36.00/doz.

Grab-N-Go

Individually boxed lunches include a cookie, chips and a piece of fruit.

Roast Sirloin of Beef
Lettuce, tomatoes, cheddar and horseradish cream on an onion bun 
15.95
Smoked Turkey Breast
Grilled onions, spicy mayo and Swiss cheese on a pretzel roll 
15.95
Ham and Swiss
Grain mustard on a pretzel bun 
15.95
Crunchy Chicken Wrap
Fried chicken tossed in smoky BBQ sauce, buttermilk ranch dressing, baby spinach, romaine, tomato and crispy fried onions on a flour tortilla 
15.95
Turkey Cobb Salad
Romaine, turkey, hard boiled eggs, tomatoes, roasted corn, cheddar and individually packaged dressing 
19.95
Chicken Caesar Salad
Romaine, pulled chicken, cucumbers, tomatoes, croutons and individually packaged dressing 
19.95

Minimum order of 24 pcs.
Lunch Buffet

Priced per person. Minimum order of 10 guests
Available before 3pm.

Gourmet Sandwiches and Salad Table

Hot Ham and Swiss
Rosemary aioli on a baguette

Warm Roasted Sirloin of Beef
Cheddar and horseradish cream on an onion bun

Smoked Turkey Breast
Grilled onions, spicy mayo and Swiss cheese on a pretzel roll

“ZLT” Wrap
Grilled zucchini, vine-ripe tomatoes, jalapeño jack cheese and Romaine lettuce on flatbread

Includes the following:
Caesar salad, cork screw pasta salad, fruit salad, kettle-style potato chips, roasted garlic Parmesan dip

23.95

Latin Fiesta

Shredded Guajillo-spiced chicken, spicy beef, Barbacoa pork, Mexican rice, pinto beans

Lettuce, tomato, onion, cilantro, shredded cheeses

Pico de gallo, fresh guacamole, sour cream, salsa Verde and salsa Fresca

Mixed greens salad with tomatoes, red onions, corn relish, pepper jack, cheese and chipotle lime vinaigrette

26.95

The Lighter Side

Field greens salad with red wine vinaigrette and creamy ranch dressing

Mediterranean tuna salad wrap, lettuce, capers, Kalamata olives, fresh herbs in a spinach tortilla wrap

Chicken salad wrap, jicama, dried cranberries, scallions, Romaine lettuce and basil aioli in a wheat tortilla wrap

Grilled Vegetable Platter
Seasonal Sliced Fresh Fruit

24.95

Taste of Italy

Minestrone soup
Caesar salad, garlic croutons, Parmesan cheese

Rosemary garlic chicken, lemon jus
Fettuccine, Italian sausage, roasted red and yellow peppers, smoked marinara sauce

Roasted vegetables
Crunchy bread sticks and butter

26.95

Pizza Lovers

Caesar salad and bread sticks

BBQ Pork
Caramelized onions, fresh cilantro, mozzarella, Parmesan cheese, house-made BBQ sauce

Cheese and Tomato
Fresh basil, extra virgin olive oil

Meat Lovers
Pepperoni, sausage, ham, mozzarella and Parmesan cheese, fresh basil

26.95

Build-Your-Own Chopper Salad

Roasted chicken, smoked turkey, grilled steak, tomatoes, red onions, broccoli, cauliflower, carrots, cucumbers, spinach, Romaine lettuce, olives, feta, cheddar, Parmesan

Dressings: creamy bleu cheese, red wine vinaigrette, buttermilk ranch

Fresh baked breads

16.95

Salads, Soups and Sandwiches

Please select two items from two categories - 23.95
Please select two items from all three categories - 27.95

Salads

Steakhouse
Chopped lettuce and radicchio, red onions, bleu cheese, tomatoes, blue cheese dressing

Field Greens
Mixed greens, carrots, red onions, cucumbers, tomatoes, ranch dressing

Farmers
Mixed greens, chicken, bacon, cheddar, croutons, candied pecans, tomatoes, ranch dressing

Caesar
Romaine lettuce, croutons, Parmesan, tomatoes, Caesar dressing

Southwest
Mixed greens, chicken, black beans, corn relish, tomatoes, pepper jack cheese, red onions, crispy tortilla strips, lime vinaigrette

Turkey Cobb Salad
Herb-roasted turkey breast, romaine, cucumber, bacon, bleu cheese and hard-cooked egg with bleu cheese dressing

Greek Salad
Romaine, cucumber, tomato, Kalamata olives, chickpeas, pepperoncini, Feta cheese and fresh oregano with a red wine vinaigrette topped with crispy pita strips

BLT Salad
Cheddar cheese and buttermilk dressing

29.95

Soups

Served with oyster crackers

Tomato-basil, cream of mushroom, loaded potato, chicken noodle, Booyah Stew

Sandwiches

Hot Ham and Swiss
Rosemary aioli on a baguette

Warm Roasted Sirloin of Beef
Cheddar, horseradish cream on an onion bun

Smoked Turkey Breast
Grilled onions, spicy mayo, Swiss cheese on a pretzel roll

“ZLT” Wrap
Grilled zucchini, vine-ripe tomatoes, jalapeño jack cheese and Romaine lettuce in a spinach tortilla

Milwaukee Crunch Wrap
Chicken tossed in smoky BBQ sauce with buttermilk ranch dressing, baby spinach, Romaine, carrots, tomato and red onion
<table>
<thead>
<tr>
<th>Hot</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Herb Marinated Chicken Breast</td>
<td>Yellow squash, haricot verts, herbed roasted red potatoes, thyme jus</td>
<td>24.95</td>
<td></td>
</tr>
<tr>
<td>BBQ Pulled Pork</td>
<td>Roasted sweet potatoes, maple-butter glazed corn bread, beer and bacon braised red cabbage, apple BBQ drizzle</td>
<td>22.95</td>
<td></td>
</tr>
<tr>
<td>Corn and Black Bean Stuffed Peppers</td>
<td>Fresh red peppers stuffed with rice, corn, black beans, red onion and cilantro. Finished with cilantro chimichurri</td>
<td>18.95</td>
<td></td>
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<tr>
<td>Rustic Ratatouille</td>
<td>Baked carrots, peppers, onions, summer squashes and eggplant in an aromatic tomato broth, on a bed of Basmati rice and fried chickpeas</td>
<td>17.95</td>
<td></td>
</tr>
<tr>
<td>Pepper-Crusted Sliced Sirloin</td>
<td>Garlic mashed potatoes, mushroom gravy, bourbon-glazed carrots</td>
<td>26.95</td>
<td></td>
</tr>
<tr>
<td>Chicken Saltimbocca</td>
<td>Sage seared chicken breast, roasted garlic mashed potatoes, spinach and mushroom ragout, lemon beurre blanc, crispy prosciutto</td>
<td>26.95</td>
<td></td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Cold</th>
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</thead>
<tbody>
<tr>
<td>Classic Chicken Caesar</td>
<td>Romaine lettuce, tomatoes, Parmesan garlic croutons, shaved Parmesan, house-made Caesar dressing</td>
<td>19.95</td>
<td></td>
</tr>
<tr>
<td>Smoked Chicken Salad</td>
<td>Romaine, spring mix, tomatoes, bleu cheese crumbles, balsamic dried cherries, smoked chicken, apple infused balsamic dressing</td>
<td>20.95</td>
<td></td>
</tr>
</tbody>
</table>

Three or more entree choices are available with a $5.00 surcharge per person, per additional entree, for your guaranteed guest count.

Plated Lunch

Entrée pricing includes bakery fresh rolls and butter, house salad and fresh brewed Colectivo coffee, Rishi tea.

Available before 1pm.
**Beverage Station**  
Maximum service time of four hours  
Bottled water, sparkling water, assorted sodas, iced tea, lemonade, fresh brewed Colectivo coffee, Rishi teas  
9.95

**Kick Start**  
House-made granola trail mix with granola, toasted coconut, peanuts and M&Ms, whole fruit and assorted fruit juices  
7.95

**Wisconsinite**  
Harley-Davidson® signature snack mix, Miller Bakery soft pretzel bites with beer cheese and mustard dipping sauces, Swiss, cheddar and pepper jack cheeses, Klements’ beef sticks  
9.95

**PB&J Station**  
Build your own snack with peanut butter, assorted preserves, flatbreads, crackers and breads. Customize with assorted toppings like chocolate chips, raisins, celery, season berries and salted peanuts. Served with ice cold milk!  
8.95

**Tailgate Snacks**  
Butter, cheddar and caramel popcorn, salted peanuts, pretzels with ranch dip and warm mini turkey corn dogs served with ketchup and mustard  
9.95

**Bruschetta D’Italia**  
Toasted crostini, tomato basil bruschetta, Kalamata olive tapenade bruschetta and warm caramelized onion and mushroom  
8.95

**Pretzel Bites**  
Miller Bakery soft pretzel bites with beer cheese and mustard dipping sauces  
6.95

**Latin Fiesta**  
Spicy queso sauce, pico de gallo, salsa verde and salsa riojas, fresh guacamole, crispy tortilla chips and sour cream  
9.95

**Farmer’s Market Dips and Spreads**  
Roasted garlic Parmesan spread, spinach dip, red pepper hummus, grilled artisan breads  
9.95

**Tator Tot Bar**  
Warm cheese sauce, bacon crumbles, scallions, Sriracha mayo, chipotle ketchup  
8.95

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**Need-A-Break Tables**  
Priced per person  
Minimum order of 10 guests.
### Reception Hors D'oeuvres

**Hot Hors D'oeuvres**

- **Braised Short Rib and Polenta Cake**
  - Fried onions, apple cider reduction
  - 41.95
- **Pork Belly Skewer**
  - Candied apple, soy glaze
  - 42.95
- **Crispy Reuben Potato Pancake**
  - Shaved corned beef, sauerkraut, Russian dressing
  - 39.95
- **Sausage Medallions**
  - Milwaukee's own Usinger's sausage, Granny Smith apple, red onion, sauerkraut, grain mustard
  - 39.95
- **Cocktail Meatballs**
  - House-made BBQ sauce
  - 39.95
- **Water Chestnuts**
  - House-made BBQ sauce
  - 28.95
- **Caprese Salad**
  - Mozzarella, basil, cherry tomato, garlic croutons, balsamic reduction
  - 37.95

**Cold Hors D'oeuvres**

- **Stuffed Mushrooms**
  - Bacon and bleu cheese
  - 34.95
- **Seared Beef on a Crostini**
  - Caramelized onion, cilantro chimichurri
  - 40.95
- **Basil-Garlic Shrimp Satay**
  - Chili lime mint sauce
  - 33.95
- **Ancho Chicken and Jack Cheese Quesadilla**
  - Salsa verde
  - 34.95
- **Baby Spinach and Brown Mushroom Quesadilla**
  - Pico de gallo
  - 34.95
- **Grilled Vegetable Panini**
  - 9-grain panini bread with mushrooms, roasted red peppers, spinach and onion, rosemary aioli and provolone cheese
  - 36.95
- **Cuban Press Sandwich**
  - With roast pork, ham, Swiss cheese and spicy pickles
  - 36.95
- **Teryaki Chicken**
  - Grilled chicken breast, pineapple-teriyaki glaze, Sriracha aioli
  - 34.95
- **Fried Ravioli**
  - Shaved Parmesan, smoked tomatoes
  - 29.95
- **Spanakopita**
  - Creamy spinach and feta cheese in phyllo
  - 36.95

### Reception Stations

**Pasta**

- **Build-Your-Own Pastas**
  - Choose one pasta – 13.95
  - Choose two pastas – 12.95
  - Choose three pastas – 11.95
- **Wisconsin Burger**
  - Artisan Cheddar cheese, topped with bacon and pickled red onions
  - 12.95
- **Baked Potato Bar**
  - Shredded cheddar and mozzarella, scallions, red onions, grilled corn, sautéed mushrooms, pickled jalapeños, sour cream, butter, ranch dressing
  - 9.95
- **Meatball Bar**
  - A selection of our handcrafted meatballs served with a basket of fresh rolls to soak up the sauce!
  - Traditional beef with marinara sauce
  - Chicken with green chile verde sauce
  - Thai pork meatball with ginger-soy BBQ sauce
  - 13.95
- **Build-Your-Own Gourmet Bistro Burger**
  - Mini burgers to meet all your guests’ cravings! Served with brioche buns
  - Choose 3 - 14.95
  - Choose 4 - 16.95

### Build-Your-Own Gourmet Build-Your-Own Lettuce Wrap

- **Bistro Burger**
  - Classic Sliders
  - Choose 3 - 12.95
  - Choose 4 - 15.95
- **Build-Your-Own Lettuce Wrap**
  - Asian-style
  - Seared soy-ginger chicken and stir fried Hunan pork
  - Sesame jasmine rice
  - Glass noodles
  - Napa cabbage slaw
  - Cabbage, peanut, and sweet chili sauces
  - 14.95

**Build-Your-Own Gourmet**

- Wisconsin Burger: Artisan Cheddar cheese, topped with bacon and pickled red onions
- Baked Potato Bar: Shredded cheddar and mozzarella, scallions, red onions, grilled corn, sautéed mushrooms, pickled jalapeños, sour cream, butter, ranch dressing
- Meatball Bar: A selection of our handcrafted meatballs served with a basket of fresh rolls to soak up the sauce!
- Build-Your-Own Gourmet Bistro Burger: Mini burgers to meet all your guests’ cravings! Served with brioche buns
- Build-Your-Own Lettuce Wrap: Asian-style

**Build-Your-Own Gourmet**

- Wisconsin Burger: Artisan Cheddar cheese, topped with bacon and pickled red onions
- Baked Potato Bar: Shredded cheddar and mozzarella, scallions, red onions, grilled corn, sautéed mushrooms, pickled jalapeños, sour cream, butter, ranch dressing
- Meatball Bar: A selection of our handcrafted meatballs served with a basket of fresh rolls to soak up the sauce!
- Build-Your-Own Gourmet Bistro Burger: Mini burgers to meet all your guests’ cravings! Served with brioche buns
- Build-Your-Own Lettuce Wrap: Asian-style
### Herb Roasted Turkey Breast
Cranberry chutney, classic gravy
14.95

### Chili-Rubbed Roasted Pork Loin
BBQ sauce, citrus jus
13.95

### Roasted Tenderloin of Beef
Horseradish sauce, Creole mustard
22.95

### Garlic Roasted Strip Loin
Wild mushroom gravy and horseradish sauce
25.95

### Honey Ham
Pineapple-honey sauce, pork jus
11.95

### 14 hour Beef Brisket from MOTOR™
House BBQ sauce, crispy onion straws
17.95

### Garlic Roasted Strip Loin
Wild mushroom gravy and horseradish sauce
25.95

### Pasta
Penne, farfalle, fettuccine
Spicy marinara, three cheese alfredo, pesto
14.95

### Stir Fry
Basmatic rice, rice noodles
Chicken, crispy stir fried pork, poached shrimp
15.95

### Grilled Cheese
Breads: sourdough, rye, whole wheat
Cheeses: Gruyère, cheddar, fontina, American
13.95
### Stockyards
- Carved wood-roasted NY strip loin, peppercorn sauce
- Wood-roasted garlic chicken
- Parmesan mashed potatoes
- Roasted vegetable platter
- Chopped iceberg salad with shaved red onions, grape tomatoes, bleu cheese, fresh parsley, buttermilk and white wine-bleu cheese dressing

### Smokehouse Sampler
- Smoked beef brisket
- BBQ pulled pork
- Smoked chicken
- Texas toast, mini pretzel rolls, mini sesame buns
- Penne pasta salad with smoked mozzarella, roasted tomatoes, fresh basil, Parmesan dressing
- Cobb salad with tomatoes, bacon, bleu cheese, hard boiled eggs, chives and a choice of red wine vinaigrette or creamy ranch dressing
- Jicama-cole slaw

### The Cuban
- Ropa vieja - shredded skirt steak simmered in tomatoes, onions and garlic
- Roast center cut pork loin - marinated in orange, limes, and garlic
- Yellow rice with tomatoes and peppers
- Black beans, cilantro, red onions, lime
- Mixed greens salad with tomatoes, red onions, corn relish, pepper jack cheese and chipotle lime vinaigrette
- Fried plantains and tortilla chips
- Pico de gallo, sour cream, guacamole

### Land and Sea
- Braised short rib, horseradish cream, wild mushroom jus
- Jumbo BBQ shrimp
- Creamy scallion polenta
- Arugula salad with bleu cheese, red grapes, red onion, walnuts, pear cider vinaigrette
- Roasted brussels sprouts, carrots, red onions

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### Chef’s “Touring” Tables and BBQ

All “Touring” tables are priced per person and come with fresh baked artisan breads.

#### Custom Built BBQ
- Minimum of 2 items and 50 people.
- Pricing is per guest and includes condiments, buns and our signature cast-iron skillet cornbread.

- Hickory house-smoked beef brisket
- Pulled BBQ pork
- House-smoked BBQ chicken
- Jumbo BBQ spiced shrimp
- House-smoked baby back pork ribs

Choose two - $27.95
Add a third – $8.00 pp

### Wide Glide™
- Wisconsin sausages
- Grilled sirloin burgers
- House-smoked turkey breast
- Grilled Vienna beef hot dogs

Choose two - $27.95
Add a third – $6.00 pp

### Sidecars
- Please select three sidecars for either Custom Built BBQ package:
  - Potato salad
  - Creamy jicama coleslaw
  - Baked beans
  - Corn on the cob
  - Fruit salad
  - Mac ‘n cheese
  - Black beans, corn and cilantro salad
  - BBQ coleslaw
  - Charred seasonal vegetables
  - Three cheese red potatoes
  - Chopped green salad
  - Corkscrew pasta salad
  - “Loaded” baked potato bar
  - Garlic mashed potatoes
Cupcake Bar
A variety of flavors including red velvet, chocolate peanut butter, double chocolate fudge, and vanilla bean served with ice cold low-fat and whole milk
8.95

Brownie Sundae Bar
Our signature triple chocolate chunk brownie and blondie bars served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream and assorted toppings
8.95

Root Beer Float Station
Ice cold Barq's root beer poured over vanilla bean ice cream with fresh whipped cream, chocolate shavings and maraschino cherries
9.95

Seasonal Sliced Fruit
7.95

Warm Cookies & Brownies
Chocolate chip cookies, oatmeal-raisin cookies, peanut butter cookies, assorted brownies
7.95

Do-A-Donut Mini Bar
Shake-your-own old fashioned donut holes with cocoa powder, cinnamon sugar, powdered sugar, warm chocolate sauce, sugar glaze and sprinkles for further customization
8.95

Cheesecake Bar
Classic vanilla cheesecake with chocolate, caramel and strawberry sauces
7.95

Mini to the Max
Our signature miniature desserts including carrot cake, chocolate cake, limoncello cheesecake and tiramisu
9.95

Picnic “Sweets” Table
Warm cast-iron skillet peach and apple cobblers with vanilla bean ice cream, chocolate chip, peanut butter and oatmeal-raisin cookies, double chocolate brownies
11.95

Sweet Tables
Priced per person
Includes fresh brewed Colectivo coffee and Rishi teas. Maximum service time of two hours.

Seasonal Sliced Fruit
7.95

Warm Cookies & Brownies
Chocolate chip cookies, oatmeal-raisin cookies, peanut butter cookies, assorted brownies
7.95
Plated Dinner

Entrées

- Rosemary Garlic Roasted Chicken
  Artichokes, wild mushrooms, asparagus and natural jus, mashed honey glazed roasted sweet potatoes
  $26.95

- Prosciutto Chicken
  Aged prosciutto, sun dried tomatoes, seasonal vegetables, fresh mozzarella and garlic mashed potatoes, balsamic glaze
  $28.95

- Braised Boneless Beef Short Ribs
  Caramelized Cipollini onions, wilted brussels sprouts, carrots, bacon, garlic mashed potatoes, red wine demi-glace
  $38.95

- Smoked Boneless Pork Chop
  Toasted corn polenta, charred tomatoes and leeks with bourbon mustard glaze
  $26.95

- Black Pepper Crusted Filet Mignon
  Roasted garlic whipped potatoes, Cherry Port demi-glace, grilled broccolini and fried leeks
  $48.95

- New York Strip Steak
  Wild mushrooms and asparagus, fingerling potatoes, bleu cheese compound butter
  $45.95

- Pan-Roasted Atlantic Salmon
  Sweet corn, roasted tomatoes, herbed Basmati rice, creamy lemon butter
  $32.95

- Chipotle Maple Pork Loin
  Black bean and roasted corn relish, warm southwestern slaw, sweet soy glaze
  $30.95

- Chicken Marsala
  Boneless chicken breast, sautéed mushrooms, seasonal vegetables, garlic potato wedges, Marsala sauce
  $25.95

- Apricot Chicken
  Seared chicken breast with apricot brandy cream sauce, toasted pecan orzo pilaf and seasonal vegetables
  $26.95

- Pumpkin & Butternut Squash Ravioli
  Parmesan, fried sage, toasted pine nuts and oven roasted tomatoes, brown butter sauce
  $26.95

- Grilled Portobello and Red Pepper Pasta
  Roasted peppers and mushrooms tossed with penne pasta and asparagus, capers, white wine and garlic pan sauce and garnished with crispy spinach
  $25.95

- Duet Entrées
  - Grilled Chicken & Braised Beef Short Ribs
    Grilled chicken with mushroom sauce and slow braised short rib with Parmesan mashed potatoes, roasted wild mushrooms, asparagus, and red onions
    $45.95
  - Rosemary Chicken & Herb Crusted Salmon
    Rosemary marinated chicken breast and herb crusted salmon with Parmesan red potatoes and grilled vegetables
    $46.95
  - Tenderloin of Beef & Gulf Shrimp
    Black pepper crusted tenderloin and gulf shrimp with an herbed butter sauce, roasted garlic mashed potatoes, and asparagus
    $52.95
  - Prime Rib of Beef & Grilled Shrimp
    Slow roasted midwest prime rib and fire grilled shrimp, with basil red potatoes and grilled seasonal vegetables
    $57.95

Upgraded Salads

- Classic Caesar
  Romaine hearts, garlic croutons, Parmesan, creamy garlic dressing
  $3.95

- Italian Salad
  Radicchio, spinach, romaine, field greens, golden raisins, gorgonzola, pear-infused chardonnay vinaigrette
  $3.95

Sweet Endings

- House Grilled Pound Cake
  Mascarpone cheese, mixed berries, fresh mint
  $3.95

- Wisconsin Dairy Farm Cheesecake
  Macerated berries
  $6.95

- Chocolate Torque
  Chocolate layer cake, toffee crunch, caramel sauce
  $5.95

- Pie a la Mode
  Apple pie, vanilla bean ice cream, cinnamon sugar
  $6.95

- Brownie Sundae
  Double chocolate chunk brownie, vanilla bean ice cream, chocolate sauce and shavings
  $6.95

- Do-A-Donut Mini Bar
  Shake-your-own old fashioned donut holes with cocoa powder, cinnamon & sugar, powdered sugar, warm chocolate, sugar glaze, and sprinkles for further customizing
  $8.95

- Family-Style Mini to the Max
  Our signature miniature desserts - carrot cake, chocolate fudge cake, limoncello cheesecake and tiramisu
  $8.95

- Family-Style Cupcake Flight
  Red velvet with cream cheese frosting, chocolate fudge with peanut butter frosting, vanilla with lavender frosting
  $8.95

Three or more entree choices are available with a 5.00 surcharge per person, per additional entree, for your guaranteed guest count.
### Deluxe Bar
- Tito’s Handmade Vodka
- Bombay Sapphire Gin
- Malibu Coconut Rum
- Captain Morgan Spiced Rum
- Captain Morgan White Rum
- Johnnie Walker Red Scotch
- Jack Daniel’s Tennessee Whiskey
- Crown Royal Canadian Whiskey
- Maker’s Mark Bourbon
- Korbel Brandy
- Tequila Reserva 1800 Silver
- Folie à Deux Chardonnay
- Louis Martini Cabernet Sauvignon
- Red Rock Merlot
- Mark West Pinot Noir
- Marilyn Monroe Rosé

### Premium Bar
- Smirnoff Vodka
- Bombay Gin
- Bacardi Silver Rum
- Bacardi Oakheart
- Dewar’s Scotch
- Jim Beam Whiskey
- Seagram’s 7
- Sanza Gold Tequila
- Christian Brothers Brandy
- Woodbridge Sauvignon Blanc
- Woodbridge Cabernet Sauvignon
- Woodbridge Pinot Noir
- Woodbridge Rosé

### Bar Package - per person

<table>
<thead>
<tr>
<th></th>
<th>1st Hour</th>
<th>2nd Hour</th>
<th>3rd Hour</th>
<th>+ Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deluxe Brand Liquor</td>
<td>16.00</td>
<td>14.00</td>
<td>13.00</td>
<td>9.00</td>
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<tr>
<td>Premium Brand Liquor</td>
<td>14.00</td>
<td>12.00</td>
<td>12.00</td>
<td>8.00</td>
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<tr>
<td>Premium Beer, Wine and Soda</td>
<td>11.00</td>
<td>11.00</td>
<td>11.00</td>
<td>7.00</td>
</tr>
</tbody>
</table>

### Hosted and Cash Bar Pricing - Per Drink

| Premium Bar Drinks    | 7.00    |
| Deluxe Bar Drinks     | 8.00    |
| Miller Lite           | 4.75    |
| Miller High Life      | 4.75    |
| O’Doul’s Non-Alcoholic | 4.50    |
| New Glarus Spotted Cow| 3.75    |

### Included in all Bar Packages
- Miller Lite
- Miller High Life
- O’Doul’s Non-Alcoholic
- New Glarus Spotted Cow
- MKE Brewing IPA
- Leinenkugel’s Seasonal
- White Claw Hard Seltzer
- Blue Moon and Corona
- White Claw Hard Seltzer
- House Wine by the Glass
- Bottled Water
- Soft Drinks

100.00 bartender fee per bartender
25.00 per additional hour after four hours
*All prices are subject to change.*
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.

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