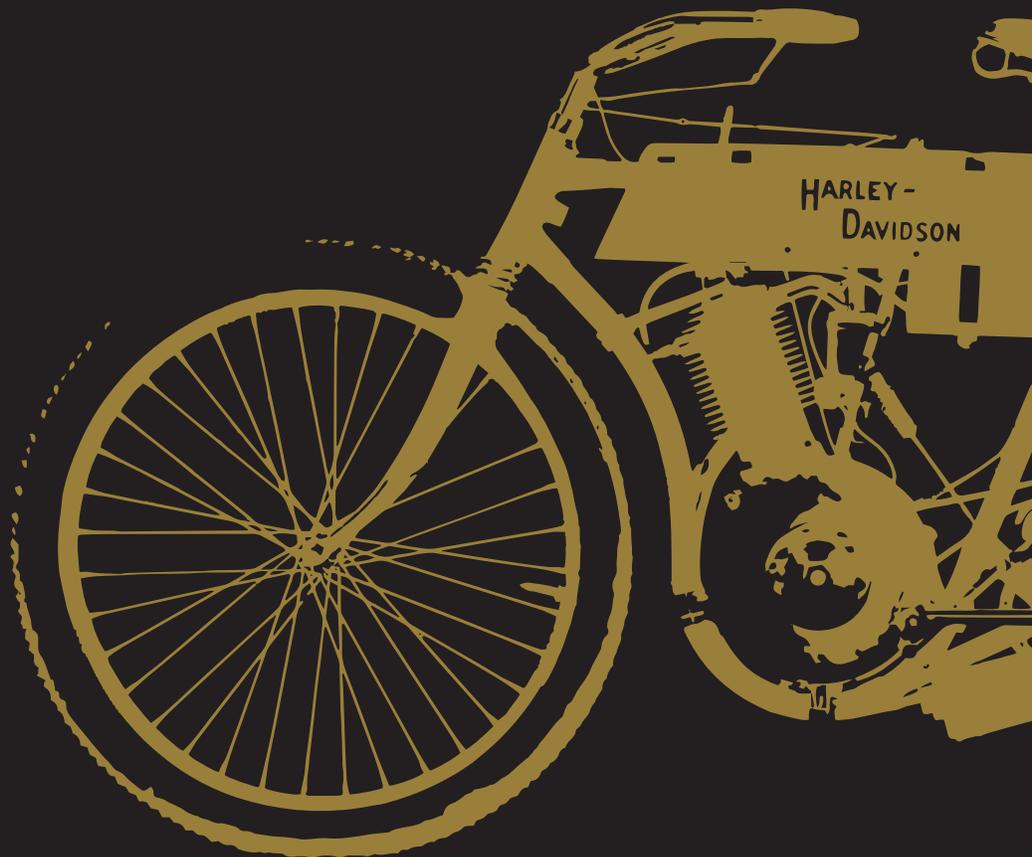


1903™
EVENTS

PRIVATE EVENTS MENU





1903™

E V E N T S

Rooted in timeless quality, authenticity and hospitality, 1903 Events will showcase customizable menus centered around the craft of food and beverage. Bold and original, we will bring your event to life.

Contact Us:

SPECIALEVENTS@H-DMUSEUM.COM

1-877-HD-Museum

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.

1903

at Harley-Davidson Museum®

EVENTS



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.*

Traveler

Seasonal sliced fresh fruits, berries and melons
Local bagels with cream cheese
Danish, muffin, butter and preserves
Orange and cranberry juices

17.95

Kickstart Breakfast

Local bagels with cream cheese
Bran and blueberry muffins with butter and preserves
Oatmeal with Granny Smith apples, brown sugar and cinnamon
Orange and cranberry juices

21.95

Thrill Rider

Seasonal sliced fresh fruits, berries and melons
Local bagels with cream cheese
Danish, muffin, butter and preserves
Wisconsin fruit and nut Kringle
Cheddar scrambled eggs
Your choice of apple wood smoked bacon or breakfast sausage
O'Brien breakfast potatoes
Orange and cranberry juices

23.95

Road King

Seasonal sliced fresh fruits, berries and melons
Danish, muffins, butter and preserves
Egg frittata with spinach, roasted red pepper and feta cheese
Corned beef hash with potatoes, onions and peppers
French toast casserole
Your choice of apple wood smoked bacon or breakfast sausage
Orange and cranberry juices

27.95

Roadster

Seasonal sliced fresh fruits, berries and melons
Local bagels with cream cheese
Danish, muffin, butter and preserves
Wisconsin Kringle with fruit and nuts
Smoked turkey and broccolini scramble with feta cheese and grape tomatoes
Twin potato hash with caramelized onions, sweet and russet potatoes, peppered bacon and oven-dried tomatoes
Orange and cranberry juices

29.95

Enhancements

Omelet Station

*Enhance your breakfast menu.
Served for a minimum of 30 people.*

Chef-attended omelet station with a wide variety of fresh vegetables to include red peppers, onions, mushrooms and spinach

An assortment of meats and cheeses including bacon, ham, cheddar and Jack. Served with pico de gallo and salsa.

9.95

*Attendant fee 100.00 (one chef per 50 guests)
Substitute your Chef's table egg selection for an additional 7.95 per person*

1903
EVENTS

at the Davidson Museum



Plated Breakfast

*Priced per person. Minimum order of 10 guests.
Includes fresh brewed Colectivo coffee and Rishi teas.
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

26.95

Country Sausage Frittata

Pepper Jack cheese, cremini mushrooms, herbed potatoes Oven-
fresh breakfast pastries, butter and preserves
Orange juice

20.95

Southwest Scramble

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

20.95

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

1903
EVENTS

at Harley-Davidson Museum®



Pit Stops

Priced per person. Minimum order of 10 guests unless otherwise noted.

Beverages

Freshly Brewed Colectivo Coffee
and Rishi tea
49.00 gal

Bottled Orange, Apple
or Cranberry Juices
4.25 ea.

Assorted Canned Sodas
3.75 ea.

Red Bull
6.00 ea.

Bottled Water
3.75 ea.

From the Bakery

Muffins, Croissants, Danish or Bagels
40.00/doz.

Cinnamon Buns
40.00/doz.

Assortment of Donuts
38.00/doz.

Coffee Cake
34.00/doz.

Wisconsin Fruit and Nut Kringle
33.00/doz.

Jumbo M&M Cookies
38.00/doz.

Chocolate Fudge Brownies
34.00/doz.

Gourmet Bars
38.00/doz.

Snacks

Signature Harley-Davidson®
Snack Mix
5.95 pp

Whole Seasonal Fruit
4.00 ea.

Assorted Bagged Potato Chips
3.75 ea.

Pretzels with Ranch Dip
15.00 lb.

Tortilla Chips and Salsa
17.00 lb.

Gourmet Mixed Nuts
28.00 lb.

Minimum order of 24 pcs.

Granola Bars
3.25 ea.

Individual Yogurts
4.00 ea.

Assorted Candy Bars
3.50 ea.

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
17.95

Smoked Turkey Breast
Grilled onions, spicy mayo and
Swiss cheese on a pretzel roll
17.95

Ham and Swiss Sandwich
Grain mustard on a pretzel bun
17.95

Crispy Chicken
Fried chicken tossed in smoky barbecue
sauce, buttermilk ranch dressing, baby
spinach, Romaine, tomato and crispy
fried onions on a flour tortilla
17.95

Turkey Cobb Salad
Romaine, turkey, hard-boiled eggs,
tomatoes, roasted corn, cheddar and
individually packaged dressing
21.95

Chicken Caesar
Romaine, pulled chicken, cucumbers,
tomatoes, croutons and individually
packaged dressing
21.95

Lunch Buffet

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

Gourmet Sandwiches & Salad Table

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, Romaine lettuce
on flatbread

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

26.95

Latin Fiesta

Shredded Guajilo-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

29.95

The Lighter Side

Field greens salad with choice
of 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, crisp Romaine
lettuce, basil aioli in a wheat tortilla
wrap

Grilled vegetable platter

Seasonal sliced fresh fruit

27.95

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

29.95

The Tour

Oven-roasted toney-thyme chicken

Rosemary sirloin of beef, horseradish
sauce, mushroom jus

Mashed Yukon potatoes, roasted
garlic, Parmesan cheese

Roasted vegetables

Chopped Romaine salad with sliced
red onions, tomatoes and cucumbers,
red wine vinaigrette and creamy
ranch dressing

32.95

Pizza Lovers

Caesar salad and bread sticks

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

Cheese and Tomato
Fresh basil, extra virgin olive oil

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

29.95

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 blue cheese, red
wine vinaigrette, buttermilk ranch

Fresh baked breads

19.95

Lunch Buffet

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

Salads, Soups and Sandwiches

*Please select two items from two categories - 27.95
Please select two items from all three categories - 31.95*

Salads

Steakhouse

Chopped lettuce and radicchio,
red onions, blue 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, blue cheese and hard-
cooked egg with blue 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

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,
jalapeno Jack cheese, Romaine lettuce in a
spinach tortilla

Milwaukee Crunch Wrap

Chicken tossed in smoky barbecue sauce
combined with buttermilk ranch dressing,
baby spinach, Romaine, carrots, tomato
and red onion

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Plated Lunch

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

Available before 11am.

Hot

Herb Marinated Chicken Breast

Yellow squash, haricot verts, herbed roasted red potatoes, thyme jus
28.95

Barbecued Pulled Pork

Roasted sweet potatoes, maple-butter glazed corn bread,
beer and bacon braised red cabbage, apple barbecue drizzle
26.95

Corn and Black Bean Stuffed Peppers

Fresh red peppers stuffed with rice, corn, black beans, red onion and cilantro.
Finished with cilantro chimichurri
22.95

Rustic Ratatouille

Baked carrots, peppers, onions, Summer squashes, eggplant in an aromatic
tomato broth on a bed of Basmati rice and fried chickpeas
21.95

Pepper Crusted Sliced Sirloin

Garlic mashed potatoes, mushroom gravy, bourbon-glazed carrots
32.95

Chicken Saltimbocca

Sage seared chicken breast, roasted garlic mashed potatoes, spinach and
mushroom ragout, lemon beurre blanc, crispy prosciutto
30.95

Cold

Classic Chicken Caesar

Romaine lettuce, tomatoes, Parmesan garlic croutons,
shaved Parmesan, house-made Caesar dressing
23.95

Smoked Chicken Salad

Romaine, spring mix, tomatoes, bleu cheese crumbles, balsamic dried cherries,
smoked chicken, apple infused balsamic dressing
24.95

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

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Need-A-Break Tables

Priced per person. Minimum order of 10 guests..

Beverage Station

Maximum service time of four hours

Bottled water, sparkling water, assorted sodas, iced tea, lemonade, fresh brewed Colectivo coffee, Rishi teas

10.95

Bruschetta D'Italia

Toasted crostini, tomato basil bruschetta, Kalamata olive tapenade bruschetta and warm caramelized onion and mushroom bruschetta

9.95

Kick Start

House-made granola trail mix – granola, toasted coconut, peanuts and M&Ms, whole fruit and assorted fruit juices

8.95

Pretzel Bites

Miller Bakery soft pretzels bites with beer cheese and mustard dipping sauces

6.95

Wisconsinite

Harley-Davidson® signature snack mix, Miller Bakery soft pretzel bites with beer cheese and mustard dipping sauces, Swiss, cheddar and Pepper Jack cheeses, Klement's beef sticks

10.95

Latin Fiesta

Spicy queso sauce, pico de gallo, salsa Verde and salsa riojas, fresh guacamole, crispy tortilla chips and sour cream

10.95

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!

9.95

Farmer Market Dips & Spreads

Roasted garlic Parmesan spread, spinach dip, red pepper hummus, grilled artisan breads

10.95

Tailgate Snacks

Regular, cheddar and caramel popcorn, salted peanuts, pretzels with ranch dip and warm mini turkey corn dogs served with ketchup and mustard

10.95

Tator Tot Bar

Warm cheese sauce, scallions, bacon crumbles, Sriracha mayo, chipotle ketchup

9.95

Reception Hors D'oeuvres

Hors d'oeuvres are served either plated and/or tray-passed and are priced by the dozen, unless otherwise noted.

Hot Hors D'oeuvres

Braised Short Rib and Polenta Cake
Fried onions, apple cider reduction
43.95

Pork Belly Skewer
Candied apple, soy glaze
44.95

Crispy Reuben Potato Pancake
Shaved corned beef, sauerkraut,
Russian dressing
41.95

Sausage Medallions
Milwaukee's own Usingers' sausage,
Granny Smith apple, red onion,
sauerkraut, grain mustard
41.95

Cocktail Meatballs
House-made barbecue sauce
30.95

Water Chestnuts
Wrapped in smoky bacon
39.95

Stuffed Mushrooms
Bacon and blue cheese
36.95

Seared Beef on a Crostini
Caramelized onion, cilantro chimichurri
43.95

Basil-Garlic Shrimp Satay
With chili lime mint sauce
42.95

**House-Smoked Brisket and
Cheddar Cheese Quesadilla**
With avocado crema
39.95

**Ancho Chicken and
Jack Cheese Quesadilla**
With salsa Verde
36.95

**Baby Spinach and
Brown Mushroom Quesadilla**
With pico de gallo
36.95

Grilled Vegetable Panini
Nine-grain panini bread with
mushrooms, roasted red peppers,
spinach and onion with a rosemary aioli
and provolone cheese
38.95

Cuban Press Sandwich
With roast pork, ham, Swiss cheese
and spicy pickles
38.95

Teriyaki Chicken
Grilled chicken breast, pineapple-
teriyaki glaze, Sriracha aioli
33.95

Fried Ravioli
Shaved Parmesan, smoked tomatoes
31.95

Spanakopita
Creamy spinach and feta cheese in phyllo
38.95

Cold Hors D'oeuvres

Caprese Salad
Mozzarella, basil, cherry tomato,
garlic croutons, balsamic reduction
39.95

Brie and Fig on Crostini
Fig jam, orange zest
39.95

Bloody Mary Skewer
Swiss cheese, cured sausage, olive,
house-made virgin Bloody Mary mix
37.95

New York Steak Skewers
Medium-rare New York strip, aged
Wisconsin cheddar, horseradish cream
43.95

**Classic Fisherman's Wharf-Style
Shrimp Shooter**
With lemon horseradish cocktail sauce
43.95

Bayou-Blackened Shrimp Shooter
With remoulade sauce
43.95

Pesto-Marinated Shrimp Shooter
With lemon aioli
43.95

Seared Steak
With horseradish cream
on crispy endive spear
44.95

Sundried Tomato Pesto Crostini
Artichoke, goat cheese, fresh basil
38.95

Antipasti Spread
Salami, mortadella, cappocollo,
prosciutto, fresh mozzarella, shaved
Parmigiano-Reggiano, olives, capers,
roasted peppers, pickled vegetables,
crusty bread
16.95 per person

Wisconsin's Own Cheese Board
Swiss, buttermilk blue cheese, sharp
cheddar, Pepper Jack, herbed goat cheese,
red grapes, dried fruits, nuts, local honey,
flat breads and crackers 12.95 per person

Veggie Crudit 
Chef's selection of seasonal vegetables
with ranch and roasted garlic hummus
8.95 per person

Farmer Market Dips and Spreads
Roasted garlic Parmesan spread, spinach
dip, red pepper hummus, grilled artisan
breads
9.95 per person

Latin Fiesta
Spicy queso sauce, pico de gallo, salsa
Verde and salsa Rojas, fresh guacamole,
crispy tortilla chips, sour cream
10.95 per person

Reception Stations

Priced per person.

Pasta

Accompanied by fresh Caesar salad and crusty bread sticks

Choose one pasta - 16.95

Choose two pastas - 22.95

Ravioli

Butternut squash ravioli, sage-browned butter, aged Parmesan

Tortellini

Three-cheese, tomato-basil sauce, aged Parmesan

Elbow Macaroni

Pulled chicken, sharp cheddar, mozzarella and Parmesan cheeses

Penne

Italian sausage, mozzarella, fresh basil spicy tomato and vodka cream sauce

Fettuccini

House Alfredo, roasted shrimp, Parmesan cheese, shaved prosciutto

Build-Your-Own Classic Slider

Buffalo chicken, hickory smoked barbecue pulled pork, classic burgers

Buffalo sauce, barbecue sauce, bacon aioli, ranch

Swiss, provolone, cheddar

Lettuce, tomato, onion, relish, mustard and ketchup

Kettle potato chips, garlic Parmesan dip

17.95

Build-Your-Own

Gourmet Bistro Burger

Mini burgers to meet all your guests' cravings! Served with brioche buns

Choose Three - 17.95

Choose Four - 19.95

Wisconsin Burger

Artisan cheddar cheese topped with bacon and pickled red onions

Turkey Burger

Brie cheese, cranberry chutney, spinach

Black Bean Burger

Pimento cheese spread topped with tomato, crispy Tabasco onions

Barbecue Burger

Artisan cheddar, house barbecue sauce and crispy Tabasco onions

Meatloaf Burger

House-made meatloaf patty, sautéed mushrooms and gravy

Build-Your-Own Lettuce Wrap

Seared soy-ginger chicken and stir fried Hunan pork

Sesame jasmine rice

Glass noodles

Napa cabbage slaw

Ponzu, peanut and sweet chili sauces

17.95

Trio Wing Bar

House seasoned roasted wings, tossed in house barbecue, teriyaki, and classic buffalo sauces with blue cheese and ranch dressings, celery and carrot sticks

15.95

Baked Potato Bar

Shredded cheddar and mozzarella, scallions, red onions, grilled corn, sautéed mushrooms, pickled jalapeños, sour cream, butter and ranch dressing

12.95

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 chili verde sauce

Thai pork meatball with ginger-soy barbecue sauce

16.95 per person

Gourmet

Mac 'n Cheese Table

Classic comfort food kicked up a notch!

Choose Three - 15.95

Choose Four - 18.95

Traditional four cheese mac with Panko crust

Buffalo chicken with Jack and blue cheeses

Smoked pork, green chili and cheddar

Chorizo Jack cheese, tortilla crust

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Carving Boards

Priced per person.

All of our carving boards are served with four cheese potatoes and cocktail rolls.

Add 100.00 per uniformed chef.

Herb Roasted Turkey Breast

Cranberry chutney, classic gravy

17.95

Chili-Rubbed Roasted Pork Loin

Barbecue sauce, citrus jus

16.95

Honey Ham

Pineapple-honey sauce, pork jus

14.95

Roasted Tenderloin of Beef

Horseradish sauce, Creole mustard

25.95

14-Hour Beef Brisket from MOTOR™

House barbecue sauce,
crispy onion straws

20.95

Garlic Roasted Strip Loin

Wild mushroom gravy and
horseradish sauces

28.95

Chef Attended Stations

Priced per person.

Add 100.00 per uniformed chef per 50 guests.

Pasta

Penne, farfalle, fettuccine

Spicy marinara,
three cheese alfredo, pesto

Herb-marinated chicken,
Italian sausage

Grilled zucchini, sun-dried tomatoes,
herbs, Parmesan

17.95

Stir Fry

Basmati rice, rice noodles

Chicken, crispy stir fried pork,
poached shrimp

Seasonal vegetable, including
roasted peppers, broccoli, onion,
snow peas, mushrooms

Ponzu, ginger soy
and sweet chili sauces

18.95

Grilled Cheese Station

Bread: sourdough, rye, whole-wheat

Cheeses: Gruyère, cheddar, fontina,
American

Toppings: bacon, apples, pears,
pickles, oven-roasted tomatoes,
caramelized onions

16.95

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Chef's "Touring" Tables & Barbecue

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

Stockyards

Carved wood-roasted New York strip loin, peppercorn sauce
Wood-roasted garlic chicken
Parmesan mashed potatoes
Roasted vegetable platter
Chopped iceberg salad with shaved red onions, grape tomatoes, blue cheese, fresh parsley, buttermilk and white wine-blue cheese dressing

49.00

Smokehouse Sampler

Smoked beef brisket
Barbecued 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, blue cheese, hard-boiled eggs, chives and a choice of red wine vinaigrette or creamy ranch dressing
Jicama-cole slaw

46.00

Land & Sea

Braised short rib, horseradish cream, wild mushroom jus
Jumbo barbeque shrimp
Creamy scallion polenta
Arugula salad with bleu cheese, red grapes, red onion, walnuts, pear cider vinaigrette
Roasted Brussels sprouts, carrots, red onions

56.00

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 and 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

36.95

Wisconsin's Own

Wisconsin bratwurst, beer braised sauerkraut and house mustard
Four cheese mac 'n cheese
Roasted garlic potato wedges
Corn on the cob, chipotle-scallion butter
Field greens salad with carrots, onions, cucumbers, tomatoes, red wine vinaigrette and creamy ranch dressings

38.00

CUSTOM BUILT BARBECUES

Minimum of two items and 50 people.
Pricing is per guest and includes condiments, buns and our signature cast-iron skillet cornbread.

Fat Boy™

Hickory house-smoked beef brisket
Pulled barbecue pork
House-smoked barbecue chicken
Jumbo barbecue Spiced Shrimp
House-smoked baby back pork ribs
Choose two - 39.95
Add a third - 9.00 pp

Wide Glide™

Wisconsin sausages
Grilled sirloin burgers
House-smoked turkey breast
Grilled Vienna Beef hot dogs
Choose two - 29.95
Add a third - 9.00 pp

Sidecars

Please select three sidecars for either Custom Built Barbecue Package

Potato salad
Creamy jicama coleslaw
Baked Beans
Corn on the cob
Fruit salad
Mac 'n cheese
Black beans, corn and cilantro salad
Barbecue coleslaw
Charred seasonal vegetables
Three cheese red potatoes
Chopped green salad
Corkscrew pasta salad
"Loaded" baked potato bar
Garlic mashed potatoes

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Sweet Tables

Priced per person.

Includes fresh brewed Colectivo coffee and Rishi teas. Maximum service time of two hours.

The 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

9.95

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

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

9.95

Cheesecake Bar

Classic vanilla cheesecake with chocolate, caramel and strawberry sauces

7.95

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

10.95

Mini to the Max

Our signature miniature desserts - carrot cake, chocolate cake, limoncello cheesecake and tiramisu

10.95

Seasonal Sliced Fruit

Seasonal sliced fruit salad

8.95

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

12.95

Warm Cookies & Brownies

Chocolate chip cookies, oatmeal-raisin cookies, peanut butter cookies, assorted brownies

8.95

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Plated Dinner

Priced per person.

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

Entrées

Rosemary Garlic Roasted Chicken

Artichokes, wild mushrooms, asparagus and natural jus and mashed honey-glazed roasted sweet potatoes
30.95

Prosciutto Chicken

Aged prosciutto, sun-dried tomatoes, seasonal vegetables, fresh mozzarella and garlic mashed potatoes, balsamic glaze
32.95

Braised Boneless Beef Short Ribs

Caramelized Cipollini onions, wilted Brussels sprouts, carrots, bacon, garlic mashed potatoes, red wine demi-glace
42.95

Smoked Boneless Pork Chop

Toasted corn polenta, charred tomatoes and leeks with bourbon mustard glaze
30.95

Black Pepper Crusted Filet Mignon

Roasted garlic whipped potatoes, Cherry Port demi-glace, grilled broccolini and fried leeks
52.95

New York Strip Steak

Wild mushrooms and asparagus, fingerling potatoes, blue cheese compound butter
49.95

Pan Roasted Atlantic Salmon

Sweet corn, roasted tomatoes, herbed Basmati rice, creamy lemon butter
36.95

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
29.95

Apricot Chicken

Seared chicken breast with apricot brandy cream sauce, toasted pecan orzo pilaf and seasonal vegetables
30.95

Pumpkin & Butternut Squash Ravioli

Parmesan, fried sage, toasted pine nuts and oven-roasted tomatoes, brown butter sauce
30.95

Grilled Portobello and Red Pepper Pasta

Roasted peppers and mushrooms tossed penne pasta and asparagus, capers, white wine and garlic pan sauce and garnished with crispy spinach
29.95

Duet Entrées

Grilled Chicken & Braised Beef Short Ribs

Grilled chicken with mushroom sauce and slow-braised short rib with Parmesan mashed potatoes and roasted wild mushrooms, asparagus, and red onions
49.95

Rosemary Chicken & Herb Crusted Salmon

Rosemary-marinated chicken breast and herb-crusted salmon with Parmesan red potatoes and grilled vegetables
50.95

Tenderloin of Beef & Gulf Shrimp

Black pepper crusted tenderloin and gulf shrimp with an herbed butter sauce, roasted garlic mashed potatoes and asparagus
55.95

Prime Rib of Beef & Grilled Shrimp

Slow roasted midwest prime rib and fire grilled shrimp, with basil red potatoes and grilled seasonal vegetables
54.95

Upgraded Salads

Classic Caesar

Romaine hearts, garlic croutons, Parmesan, creamy garlic dressing
2.95

Italian Salad

Radicchio, spinach, Romaine, field greens, golden raisins, gorgonzola, pear-infused chardonnay vinaigrette
2.95

Spinach Salad

Dried cranberries, candied pecans, goat cheese, red onions, bacon vinaigrette
2.95

Mozzarella Salad

Sliced tomatoes, Ciliegine mozzarella, basil pesto, balsamic drizzle
2.95

Sweet Endings

House Grilled Pound Cake

Mascarpone cheese, mixed berries, fresh mint
6.95

Wisconsin Dairy Farm Cheesecake

Macerated berries
7.95

Chocolate Torque

Chocolate layer cake, toffee crunch, caramel sauce
6.95

Pie ala Mode

Apple pie, vanilla bean ice cream, cinnamon sugar
7.95

Brownie Sundae

Double chocolate chunk brownie, vanilla bean ice cream, chocolate sauce and shavings
7.95

Do-A-Donut Mini Bar

Shake-your-own old fashioned donut holes with cocoa powder, cinnamon and sugar, powdered sugar, warm chocolate, sugar glaze and sprinkles for further customizing
9.95

Family-Style Mini to the Max

Our signature miniature desserts - carrot cake, chocolate fudge cake, limoncello cheesecake and tiramisu
9.95

Family-Style Cupcake Flight

Red velvet with cream cheese frosting, chocolate fudge with peanut butter frosting, vanilla with lavender
9.95

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

1903
EVENTS

at Harley-Davidson Museum®



Beverages

Deluxe Bar

Tito's Handmade Vodka
 Bombay Sapphire Gin
 Captain Morgan Spiced Rum
 Bacardi Rum
 Hornitos Plata
 Johnnie Walker Black
 Jack Daniel's Tennessee Whiskey
 Crown Royal Canadian Whiskey
 Maker's Mark Bourbon
 Jameson Irish
 Korbel Brandy
 Wycliff Brut
 Proverb Pinot Grigo
 Proverb Chardonnay
 Prover Pinot Noir
 Decoy Merlot
 Proverb Cabernet Sauvignon
 Wycliff Brut Rosé

Premium Bar

SVEDKA Vodka
 Bombay Gin
 Bacardi Silver Rum
 Captain Morgan Spiced Rum
 Jose Cuervo Especial
 Dewar's Scotch
 Jim Beam Whiskey
 Seagram's 7
 Christian Brothers Brandy
 Wycliff Brut
 Woodbridge Pinot Grigo
 Woodbridge Chardonnay
 Woodbridge Merlot
 Woodbridge Cabernet Sauvignon
 Wycliff Brut Rosé

Bar Package - per person

	1 st Hour	2 nd Hour	3 rd Hour	+ Hours
Deluxe Brand Liquor	16.00	14.00	13.00	9.00
Premium Brand Liquor	14.00	12.00	12.00	8.00
Premium Beer, Wine and Soda	13.00	11.00	11.00	7.00

Hosted and Cash Bar Per Drink

Premium Bar Drinks
8.00

Deluxe Bar Drinks
9.00

Miller Lite
6.00

Miller High Life
6.00

Budweiser Zero (Non-Alcoholic)
5.50

New Glarus Spotted Cow
7.00

MKE Brewing IPA
7.00

Blue Moon
7.00

Corona
7.00

Leinenkugel's Seasonal
7.00

White Claw Hard Seltzer
7.00

Premium House Wine by the Glass
8.00

Deluxe House Wine by the Glass
12.00

Bottled Water
4.00

Soft Drinks
4.00

Included in all Bar Packages

Miller Lite, Miller High Life

Budweiser, Bud Light, Budweiser Zero (Non-Alcoholic), Michelob

ULTRA

New Glarus Spotted Cow

MKE Brewing IPA

Leinenkugel's Seasonal

Blue Moon and Corona

White Claw Hard Seltzer

House Wine by the Glass

Bottled Water

Soft Drinks

There will be a 150.00 fee per bartender.

45.00 per additional hour after four hours.

All prices are subject to change.

1903TM

E V E N T S

Contact Us:

SPECIALEVENTS@H-DMUSEUM.COM

1-877-HD-Museum

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.

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