

# The Milwaukee Club

MILWAUKEE'S PREMIER BUSINESS & SOCIAL CLUB ESTABLISHMENT

## Banquet Menu

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You are not limited to the items listed in this menu, as they are only suggestions. We encourage you to personally work with our executive Chef Nathan Klingbail to design a personalized menu for your special event.

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## **Soups**

**\$ 6.50**

- *Chilled Gazpacho*
- *Smoky Tomato*
- *Cream of Mushroom*
- *Beef & Barley*
- *Tortilla Soup*
- *Chilled or Hot Vichyssoise*
- *Mediterranean Vegetable*
- *Chicken Noodle*
- *Chicken Wild Rice*

## **Side Salads**

**\$11.00**

### ***Milwaukee Club House Salad***

*Mixed Greens with Julienne Carrots, English Cucumber & Grape Tomatoes  
With Choice of Dressing*

### ***Green Seeded Salad***

*Mixed Greens, English Peas, Pea Shoots, Sunflower Seeds, Avocado, Hemp Hearts,  
Flax Seeds, Avocado, Asparagus & Herb Vinaigrette*

### ***Milwaukee Club Caesar Salad***

*Chopped Romaine with House Made Caesar Dressing, Parmesan Cheese, Grape  
Tomatoes, Kalamata Olives, Croutons & Marinated Spanish White Anchovies*

### ***Berry & Brie Salad***

*Mixed Greens, Berries, Sliced Brie, Toasted Cashews, Apple & Very Berry Dressing*

### ***Bacon & Spinach Salad***

*Spinach, Bacon, Blue Cheese, Red Onion & Roasted Garlic Dressing*

### ***Roasted Beet Salad***

*Mixed Greens, Goat Cheese, Toasted Pecans & Balsamic Vinaigrette*

*\*Salads can be entrée options*



## **Entree proteins**

### *Market Pricing*

*Tofu*

*Atlantic Salmon*

*Gulf Coast Mahi Mahi*

*Mangrove Jumbo Shrimp*

*Filet of Black Angus Beef*

*Grilled Free-Range Chicken Breast*

## **Chef Recommended Entrée Side Sets**

1. (*Chicken or Pork*) Schnitzel with Crispy Spaetzle, Braised Red Cabbage & Stone ground Mustard Sauce
2. House Made Mole with Black Beans, Red Rice, Grilled Corn, Tomatillo, Cilantro & Lime
3. Tikka Masala with Turmeric Rice, Vegetable Medley & Pea Shoots
4. Potato Puree, Mushroom Ragout & Seasonal Vegetables (& Demi Glaze with Steak)
5. Lyonnaise Potato, Seasonal Vegetables & Natural Sauce
6. Mushroom Risotto, Pomodoraccio Tomato & Wilted Greens



## **Desserts**

### ***Flourless Bittersweet Chocolate Cake - \$11.00***

*Served with Crème Anglaise, Raspberries, Raspberry Coulis  
& Chocolate Croquant*

### ***Peach Crisp - \$13.00***

*With Vanilla Ice Cream*

### ***Lemon Berry Tarte - \$11.00***

*House Made Lemon Curd with Fresh Berries*

### ***Chocolate Crunch - \$11.00***

*Imported Wafer & Crunchy Hazelnut Praline Bottom with Silky  
Chocolate Mousse Served with Chocolate & Caramel Sauce, Bresilienne  
& Blueberries*

### ***Vanilla Crème Brulee - \$11.00***

*Rich Vanilla Custard with Caramelized Sugar and Fresh Berries*

### ***Tarte Tatin - \$13.00***

*Caramelized Upside-Down Apple Tart with Caramel Sauce  
& Vanilla Ice Cream*

### ***Assorted Cookies, Dessert Bars and Brownies***

***\$4.00 per person***

### ***Assorted House Made Ice Creams, Sherbets, Gelatos & Sorbets***

***\$6.00***

