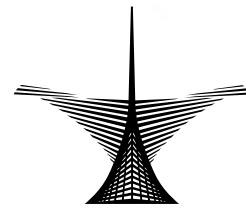
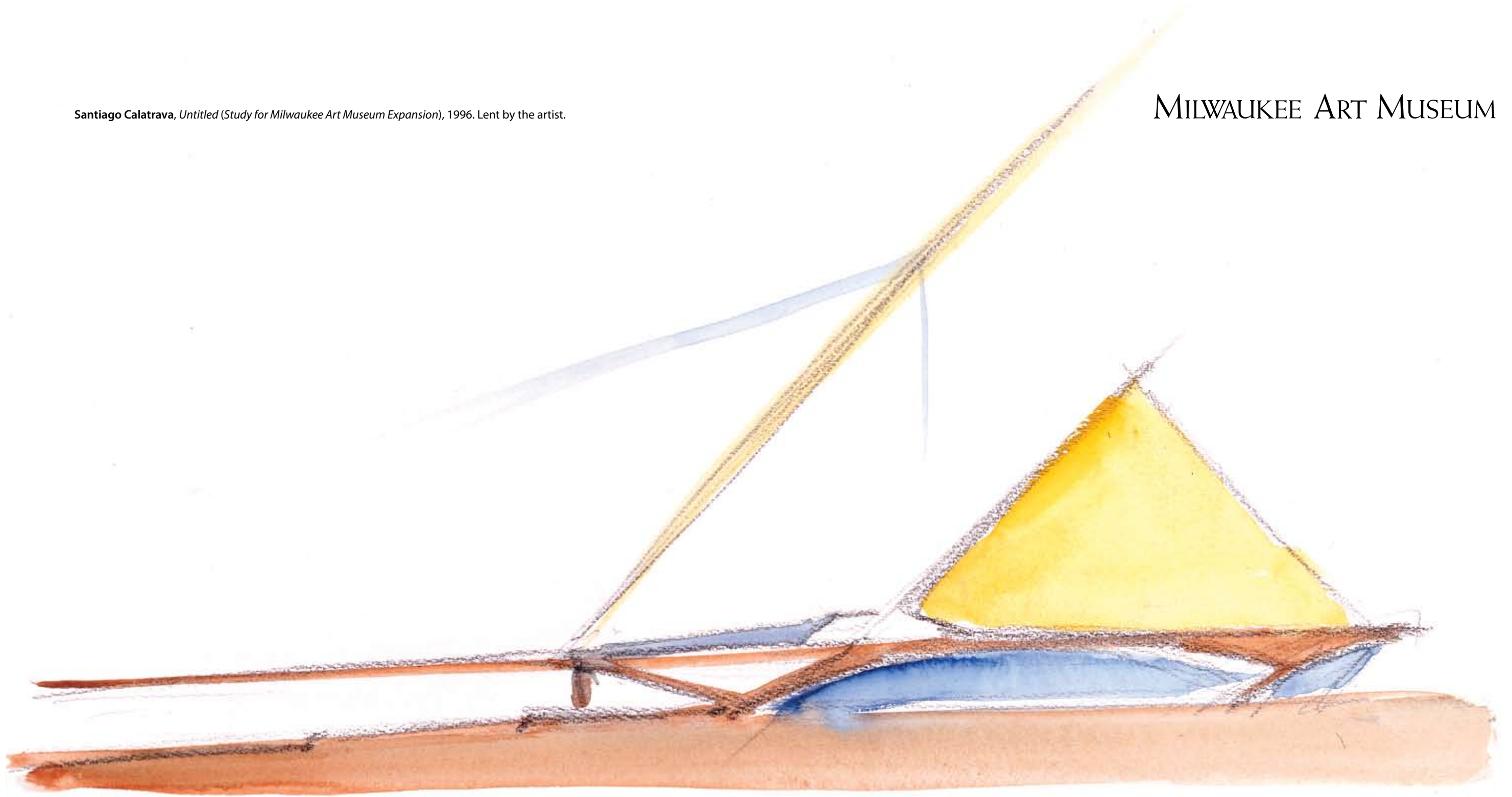


Santiago Calatrava, *Untitled (Study for Milwaukee Art Museum Expansion)*, 1996. Lent by the artist.

MILWAUKEE ART MUSEUM



MILWAUKEE ART MUSEUM  
700 NORTH ART MUSEUM DRIVE  
MILWAUKEE, WI 53202  
414-224-3200 | [www.mam.org](http://www.mam.org)

*catering by*  
**café CALATRAVA**

## BREAKFAST SELECTIONS

### *Coffee & Tea Service*

#### *Coffee & Tea Service*

With Muffins and/or Danish/croissants

### *The Continental*

Assorted chilled juices, mini muffins and Danish/croissants, fresh fruit platter, freshly brewed coffee (regular and decaf), and hot tea service with an assortment of teas

### *Breakfast Buffet*

PICK THREE

Red Pepper and Fontina Cheese Quiche  
Biscuits and Gravy  
French Toast  
Scrambled Eggs  
Mozzarella, Basil, and Tomato Frittata

PICK ONE

Bacon  
Sausage  
Canadian Ham

INCLUDED

Fresh Fruit Tray  
Mini Muffins  
Danish and Croissants  
Coffee and Tea  
Juice

## LUNCHEON SELECTIONS

### *Box Lunches*

Recommended for groups on the go that will have lunch outside the Museum.

Includes choice of three (3) sandwiches, fresh fruit, chips, and a cookie. Beverages include choice of canned soda, bottled water, or juice.

### *Sandwich Lunch Buffet*

Includes your choice of three (3) sandwiches, potato chips, fresh fruit platter, and an assortment of fresh baked cookies. Beverage service included: Coffee, tea, assorted canned soda, and bottled water.

### *sandwiches*

#### *Smoked Turkey Breast Sandwich*

With mixed greens, sliced tomatoes, and mayo, served on country French bread

#### *Chicken Caesar Wrap*

Roasted chicken breast, crisp romaine lettuce, tomatoes, red onion, and Asiago cheese, finished with Caesar dressing and served in a tortilla wrap

#### *Ham and Swiss Sandwich*

With mixed greens and fresh tomatoes, served on country French bread with honey mustard dressing

#### *Classic Tuna Salad Sandwich*

With sliced tomatoes and mixed greens, served on country French bread

#### *Tapenade Sandwich*

Fresh mozzarella, tomato, red onion, greens, and pesto, served on country French bread with an olive tapenade spread

#### *Classic Chicken Salad Sandwich*

With sliced tomatoes and mixed greens, served in a pita pocket

#### *Sliced Tenderloin Sandwich*

Thinly sliced tenderloin with red onion and tomatoes, served on country French bread with a horseradish sauce

### *salads*

#### *House Salad*

Mixed spring greens, roasted pears, oranges, strawberries, dried cranberries, Gorgonzola cheese, and spiced pecans with citrus vinaigrette

#### *Caesar Salad*

Crisp romaine lettuce tossed with Asiago cheese, croutons, and a creamy Caesar dressing

#### *Provençal Salad*

Red leaf lettuce, roasted pears, walnuts, goat cheese, and roasted garlic vinaigrette

#### *Summer Salad*

Baby greens, tomatoes, cucumbers, and sherry mustard vinaigrette

#### *Shaved Fennel Salad*

Flat leaf parsley, shaved Parmesan, and garlic and lemon vinaigrette

#### *Salade de Boeuf*

Pepper-crusted beef tenderloin, Gorgonzola cheese, baby greens, caramelized onions, and roasted garlic vinaigrette

#### *Tarragon Chicken Salad*

Roasted chicken breast, mixed spring greens, apples, walnuts, and Gorgonzola cheese with tarragon vinaigrette

### *entrées*

#### BEEF

Served with choice of red wine demi-glaze, espresso demi-glaze, or mustard cognac sauce

#### *Roasted Tenderloin*

#### *Center Cut Tenderloin Filet*

#### CHICKEN

#### *Chicken Parmesan*

With marinara sauce and mozzarella cheese

#### *Chicken Picatta*

Served with a lemon, caper, and white wine sauce

#### *Stuffed Chicken Breast*

With roasted tomato, tarragon, and goat cheese, served with a mushroom and white wine sauce

#### DUCK

#### *Duck Breast*

With raspberry demi-glaze

#### PORK

#### *Roast Pork Tenderloin*

Served with your choice of a stoneground mustard sauce, citrus and sage demi-glaze, or wild mushroom Madeira sauce

#### SEAFOOD

#### *Pan-Seared Salmon Roulade*

With orange miso sauce

#### *Halibut*

With mango salsa

#### *Snapper*

With tomato and olive tapenade



## APPETIZER SELECTIONS

### *passed*

Minimum of three (3) dozen per appetizer

*Crispy Packet of Shrimp, Potatoes, and Sherry Mushrooms*

*Flatbread Pizza*

With fresh cheese, bacon and onion

*Parmigiano Crisps*

With goat cheese mousse

*Rumaki*

Bacon wrapped water chestnuts

*Mini Crab Cakes*

With saffron aioli

*Lobster Roll-Ups*

*Oysters in a Half Shell*

*Tortilla Roll-Ups*

*Moroccan Chicken and Phyllo Rolls*

*Curried Chicken Salad*

With cucumber on pita rounds

*Sun-Dried Tomato and Olive Tapenade*

With goat cheese crostinis

*Spinach Burkes*

*Balsamic Beef*

With red onion confit

*Shrimp Cocktail*

*Baked Brie Tartlets*

*Bruschetta*

*Goat Cheese, Oven-Dried Tomatoes, and Caramelized Onion Tartlet*

*Egg Rolls with Sweet and Sour*

*Mini Rubeen on Snack Rye*

*Spicy Chicken Wings*

With bleu cheese dressing

*Potato Croquets*

With saffron aioli

*Grapes Rolled in Blue Cheese*

With Pistachios

*Sushi*

*Sashimi*

*Roquefort Mousse*

With port gelée, candied walnuts, and pears

*Parmesan-Stuffed Dates Wrapped in Bacon*

*Kobe Beef Meatballs*

With sake glaze

*Fried Green Olives*

Stuffed with bleu cheese

*Green Chili and Feta Crostini*

*Spicy Shredded Chicken*

On a fried sweet potato crisp

*Eggplant Caviar, Parmesan,*

and Five Spice Puree on Crostini

### *platters*

Small platters serve up to 50 people.

Large platters serve up to 100 people.

*Assorted Fresh Fruit Display* Small/Large

*Domestic Cheese Platter* Small/Large

Garnished with red grapes and served with assorted cracker

*Imported Cheeses* Small/Large

Garnished with red grapes and served with assorted crackers

*Fresh Vegetable Tray with Dill Dip* Small/Large

*Smoked Salmon Display*

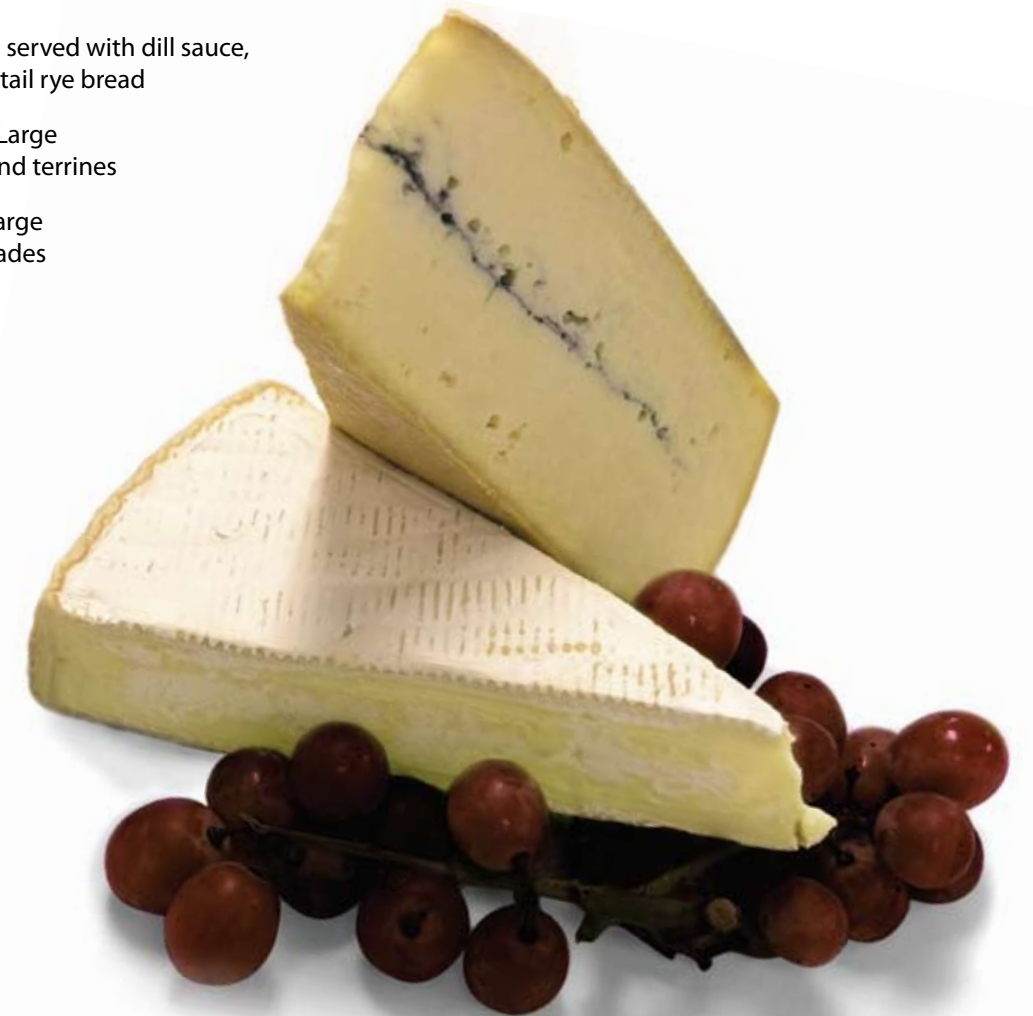
One whole smoked salmon served with dill sauce, assorted crackers, and cocktail rye bread

*Charcuterie Platter* Small/Large

Assorted sausages, pâtés, and terrines

*Bruschetta Platter* Small/Large

Served with toasted croustades



## SIT-DOWN DINNER SELECTIONS

### *salad course* (choice of one)

Salad served with fresh baked dinner rolls and butter. Additional selections are available upon request.

#### *House Salad*

Mixed baby greens, roasted pears, oranges, strawberries, dried cranberries, Gorgonzola cheese, and spiced pecans with citrus vinaigrette

#### *Caesar Salad*

Crisp romaine lettuce tossed with Asiago cheese, croutons, and a creamy Caesar dressing

#### *Tarragon Salad*

Mixed spring greens, apples, walnuts, and Gorgonzola cheese with tarragon vinaigrette

### *entrées*

All entrées are served with market fresh seasonal vegetables and appropriate starch. Additional selections are available upon request.

#### BEEF

Served with choice of red wine demi-glaze, espresso demi-glaze, or mustard cognac sauce

#### *Whole Roasted Tenderloin*

#### *Tenderloin Filet*

#### *Tenderloin Tornados*

#### CHICKEN

#### *Chicken Parmesan*

With marinara sauce topped with mozzarella cheese

#### *Chicken Picatta*

Served with lemon, caper, and white wine sauce

#### *Bachhuber Chicken*

Oven-roasted tomato, tarragon, and goat cheese stuffed chicken breast with mushroom and wine sauce

#### DUCK

#### *Duck Breast*

With raspberry demi-glaze

#### LAMB

#### *Moroccan Spiced Rack of Lamb*

With mint and pine nut relish

#### *Lamb Rack*

With stone-ground mustard and horseradish cream sauce

#### *Lamb Loin*

Served with chocolate espresso demi-glaze

#### PORK

#### *Pork Tenderloin*

With wild mushroom Madeira sauce

#### *Rosemary Rubbed Roast Pork Loin*

#### VEAL

#### *Veal Loin*

With oyster mushrooms and smoked tomato sauce

#### *Veal Chops*

With mushroom morel sauce

#### SEAFOOD

#### *Pan-Seared Salmon Roulade*

With orange miso sauce

#### *Halibut*

With saffron cream sauce

#### *Snapper*

With tomato and olive tapenade

#### *Tuna Steak*

With mustard sauce

#### *Curried Coconut Shrimp*

### *dessert*

#### *Apple Tart with Vanilla Sauce*

#### *Flourless Chocolate Cake*

With raspberry sauce

#### *Marbleized Mocha Tart*

#### *Chocolate Mousse*

#### *Bourbon Pecan Pie*

#### *Fruit Tartlets*

#### *Mini Peach Cobbler*

With cinnamon mascarpone cream



## DINNER BUFFET SELECTIONS

### *hot entrées*

All entrées are served with market fresh seasonal vegetables and appropriate starch. (Choice of one, two, or three entrées)

*Roasted Turkey*

*Baked Ham*

*Tenderloin Tips*

*Veal Goulash*

*Chicken Picatta*

*Chicken Marsala*

*Chicken Parmesan*

*Sage and Orange Rubbed Pork Loin*

*Salmon*

With mango salsa

*Halibut*

With saffron cream sauce

*Snapper*

With tomato and olive tapenade

### *salads* (pick one)

*House Salad*

*Caesar Salad*

*Spinach Salad*

*Italian Pasta Salad*

*Tarragon Salad*

*Roasted Vegetable Salad*

### *desserts* (pick two)

*Flourless Chocolate Cake*

*Brownies*

*Chocolate Covered Strawberries*

*Apple Crisp*

*Chocolate Mousse*

*Cheesecake*

*Lemon Bars*



## BEVERAGE SELECTIONS

### *Soft Drinks & Bottled Water*

Assorted canned sodas  
\$5.00 per person

### *Coffee & Tea Service*

\$2.50 per person

### *alcoholic beverages*

#### *Service Bar with Cocktails*

Host Bar

\$20.00 per person

\$25.00 with wine service at the table (house wine)

Cordials, additional \$3.00 per person

Beer/wine/soda \$15.00 per person

(Cash bar available)



## FEE STRUCTURE

- A. A preset menu is required for all private parties. A single entrée selection is strongly recommended for ALL functions, however you may offer two (2) entrées, with a minimum of ten (10) orders of each. Special dietary needs, vegetarian, and children's meals can be made available with prior notice and are left to the discretion of the Executive Chef. There will be an additional charge of \$1.00 per person for multiple entrées. Should a second choice be necessary, the following conditions must be met:
1. It is the responsibility of the host/hostess to provide an exact count of each entrée to the Café Manager at least five (5) business days prior to the event.
  2. The host/hostess must also provide color-coded place cards to indicate each guest's selection.
  3. When choices are offered, the exact number of each must be prepared in advance; therefore, the host/hostess will be charged for that count plus any last-minute changes.
- B. Cake cutting fee is \$1.50 per person
- C. \$1,000 minimum on food and beverage
- D. Linen fee depending on linen choice
- E. Rental fee of china, glassware, and silverware depending on choice of rental item
- F. Labor fee depending on event
- G. Menu prices are subject to change. A 5.85% state sales tax and a 21% service charge are added to all food and beverage charges.

NOTE: Due to Wisconsin Health Department Regulations, extra or leftover food may not be removed from the property.

Please contact our catering manager at [414-224-3823](tel:414-224-3823).