



AM & ALL DAY BREAKS

Priced per person.

all-day beverages

Chilled Orange, Grapefruit,
Cranberry, and Apple Juices
Refreshed until 10am

Soft Drinks

Agua Fresca

Locally Roasted Cold Brew Coffee

Locally Roasted, Freshly Brewed Regular
and Decaffeinated Coffee

Premium Hot Tea Selection

All-day Beverages 25

Half-day Beverage 15 (refreshed until 10am)

build your own parfaits 8

Icelandic Yogurt, Fresh Berries, House Made
Granola, Toasted Nuts, Honey

engerize me 9

Mixed Berry, Banana and Kale Smoothies,
Assorted Energy and Granola Bars, Fresh
Fruit Skewers

healthy halo 8

Hand Fruit, Grapes, Cashews, Kind Bar, Fruit
Infused Water, Breakfast Bread

french and delicious 10

Freshly Baked Almond and Chocolate
Croissants, Biscotti, French Pressed Locally
Roasted Coffee and Nitro Cold Brew Coffee

a la carte add-ons

Whole Fruit 4

Energy Bars 6

Fruit Skewers 72 dz

Assorted Bagels 48 dz

Fruit & Vegetable Smoothies 72 dz

Freshly Squeezed Orange or
Grapefruit Juice 15 carafe

Apple or Cranberry Juice 13 carafe

Locally Roasted, Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted
Rishi Teas 56 gal

Locally Roasted Cold Brew Coffee 58 gal

Juiced!®- Milwaukee Cold-Pressed Juices 7

Life WTR® 5

Kombucha 6

All prices are subject to change. Please add 24% service charge and tax.



AFTERNOON BREAKS

Priced per person.

Breaks based on 30 minute of continuous service.

superfood

9

Hempseed Granola, Bitter Chocolate Bark with Berries, Fresh Berries, Ginger Lemonade

chips and dips

11

House Salt and Vinegar Chips, Onion Brûlée Dip, Crudités, Pinto Bean Hummus, Pretzels, Spinach and Mushroom Dip

sweets

11

Macarons, Cookies, Peanut Butter Drop, Lemon Bars, Oat and Chocolate Milk

purple door treats

7

1/2 Pints of Assorted Purple Door Ice Cream Treats

pizza party

13

Treat Your Guests to Neapolitan-Style Pizzas by Proof Pizza

brewer's tailgate

18

Soft Pretzels, Beer Cheese Spread, Beer Mustard, Clock Shadow Cheese Curds, Usinger Brats

a la carte add-ons

Whole Fruit 4

Trail Mix 5

Rice Crispy Treats 48 dz

Mixed Nuts 7

Red Chile Popcorn 5

Assorted Individual Chips 4

Assorted Candy Bars 4

Lemon Bars 60 dz

Assorted Cookies 60 dz

Freshly Brewed Iced Tea 13 carafe

Soft Drinks 4

Coconut Water 5

Gatorade 4

Kombucha 6

Juiced!®- Milwaukee Cold-Pressed Juices 7

Life WTR® 5



PLATED LUNCHES 34

Priced per person.

Includes freshly brewed, locally roasted coffee and selection of premium iced and hot teas

to start

Please select one

Tomato and Roasted Red Pepper

Pistou Croutons, GF

Corn and Potato Chowder

Smoked Bacon, Cheddar Cheese

Chicken Paprikash

Smoked Paprika, Egg Dumplings

Heirloom Tomato

Grande Fresh Mozzarella, Pesto Vinaigrette, Balsamic

Caesar

Grilled Focaccia, White Anchovy

St. Kate Salad

Mixed Greens, Slivered Vegetables, Herb Dressing

Compressed Watermelon

Red Onion, Hydro-Watercress, Pepper Vinaigrette

entrees

Please choose one

Blackened Flat Iron Salad

Baby Gem Lettuce, Pickled Veggies, Maytag Blue

Chopped Chicken Cobb

Signature Aria Cafe's Presentation, Derby Dressing

Seared Salmon

Hoisin Glazed Broccoli, Orange- Sesame Tare

Caribbean Glazed Pork Loin

Wilted Greens, Honey Garlic Jus

Croque Madame

Wright's Ham, Béchamel, Fried Egg, Pleasant Ridge Gruyere

Roasted Chicken Breast

Creamy Parmesan Polenta, Roasted Mushrooms

sweets

Please choose one

Seasonally Inspired Fruit Cobbler

Brown Betty Crumble

German's Chocolate Cake

Coco Lopez, Toasted Coconut

Peanut Butter Bombe

Toasted Marshmallow, Nut Brittle



All prices are subject to change. Please add 24% service charge and tax.



SOUP, SALADS AND SANDWICHES BUFFET 29

Priced per person. Minimum 20 people.

Includes freshly brewed, locally roasted coffee and selection of premium iced and hot teas.

soup

Please select one

Tomato and Roasted Red Pepper

Pistou Croutons, GF

Corn and Potato Chowder

Smoked Bacon, Cheddar Cheese

Chicken Paprikash

Smoked Paprika, Egg Dumplings

salads

Please select two

Heirloom Tomato

Grande Fresh Mozzarella, Pesto Vinaigrette, Balsamic

Caesar

Grilled Focaccia, White Anchovy

St. Kate Salad

Mixed Greens, Slivered Vegetables, Herb Dressing

Smashed Potato

Crisp Bacon, Beer Mustard, Confit Onion, Herbs

sandwiches and pockets

Please choose two

House Smoked Turkey

Smashed Avocado, Arugula, Roasted Tomato, Wisconsin Cheddar, Honey Wheat Bread

Tuna Pan Bagnat

Tuna Salad, Sliced Tomato, Olive Tapenade, Sliced Egg, Fresh Herbs, Dijon Mustard, Toasted Ciabatta

Hawaiian BBQ Pulled Pork

Teriyaki BBQ, Pineapple Slaw, Steamed Buns

Pockets- *Italian Stone-Oven Bread Pockets*

Italian Salumi

Sweet Genoa, Mortadella, Soppressata, Provolone, Muffuletta, Arugula, Bagna Càuda

Roasted Chicken BLT

Nueske's Bacon, Heirloom Tomato, Peppercorn, Aioli

Mozzarella and Tomato

Grilled Summer Squash, Pickled Onion, Bell Pepper, Garlic Rouille



All prices are subject to change. Please add 24% service charge and tax.



CUSTOM LUNCH BUFFET 39

Priced per person. Minimum 20 people.

Includes freshly brewed, locally roasted coffee and selection of premium iced and hot teas.

soup

Please select one

Tomato and Roasted Red Pepper

Pistou Croutons, GF

Corn and Potato Chowder

Smoked Bacon, Cheddar Cheese

Chicken Paprikash

Smoked Paprika, Egg Dumplings

salads

Please select two

Heirloom Tomato

Grande Fresh Mozzarella, Pesto Vinaigrette, Balsamic

Caesar

Grilled Focaccia, White Anchovy

St. Kate Salad

Mixed Greens, Slivered Vegetables, Herb Dressing

Calabrese Pasta

Roasted Vegetables, Olives, Pecorino, Pine Nuts

entrees

Please choose two

Croque Madame

Wright Ham, Béchamel, Fried Egg, Pleasant Ridge Gruyere

Seared Salmon

Hoisin Glazed Broccoli, Orange- Sesame Tare

Rigatoni Pomodoro

Roasted Eggplant, Fresh Mozzarella, Basil Pesto

Caribbean Glazed Pork Loin

Wilted Greens, Honey Garlic Jus

Skillet Roasted Chicken Breast

Creamy Parmesan Polenta, Roasted Mushrooms

Herb Crumb Crusted Whitefish

Rainbow Swiss Chard, Toasted Garlic Chips, Lemon Butter Sauce

Blackened Flat Iron Steak

Scallion Chimichurri, Oven Roasted Tomato

sides

Please select one

Squash Casserole

Roasted Tomato, Garlic Crumb

Cauliflower Polonaise

Brown Butter Gremolata

Oven Roasted Carrots

Honey-Cumin Seed Glaze

Cheese & Macaroni

Smoked Gouda, Cracked Pepper

Farro Risotto

Butternut Squash, Rosemary

New Potatoes

Petersen Sea Salt, Snipped Herbs

sweets

Salted Caramel Brownies

Chocolate Chip Cookies

All prices are subject to change. Please add 24% service charge and tax.



HEALTHY LUNCH BUFFET- GLUTEN AND DAIRY FREE 28

Priced per person. Minimum 20 people.

Includes freshly brewed, locally roasted coffee and selection of premium iced and hot teas.

soup

Turkey Chili

Black Bean, Quinoa, Chile Guajillo, Avocado Salsa



salads

Greens Salad

*Cucumber, Grilled Red Onion, Cherry Tomato, Radish,
Lemon Vinaigrette*

Grilled Vegetable Salad

*Sweet Potato, Kale, Pickled Beet, Cold Pressed Olive Oil,
Roasted Garlic*

entrees

Cornmeal Crusted Chicken

Roasted Corn Succotash

Citrus Brined Salmon

Fennel and Orange Gremolata

Charred Cauliflower

Curry Green Lentil, Sweet Pepper, Roasted Garlic



BEING SOCIAL - STATIONS

Priced per person. Minimum 20 people.

lunch

Open Faced Reuben 9

Smoked Pastrami, Griddled Rye, Thousand Island Dressing, Sauerkraut, Swiss

Skirt Steak Sandwich 11

Char Grilled Skirt Steak, Gorgonzola, Italian Roll, Roasted Peppers and Onions, Horseradish Cream

Oakland Gyro (must be attended) 13

Lamb Gyros, Chicken Shawarma, Tzatziki, Pickled Sweet Onion, Tourn, Tomato, Cucumber, Pita

Lump Crab Cake 72 dz

Roasted Corn Anglaise, Sweet Drop Pepper

Crispy Parmesan Artichoke Heart 48 dz

Green Goddess Dressing

lunch and dinner

Charcuterie and Cheese 15

Assortment of Local Cheeses, Local and Imported Cured Meats, Pickles, Mustards, Jams, Grilled Bread

Garden 11

Romaine Spears, Raw, Pickled, and Grilled Veg, Charred Eggplant, Black Garlic Dip, Grilled Breads, Tahini Dip, Roasted Chickpeas

Lake and Ocean (must be attended) 33

Low Country Shrimp Boil: Old Bay Poached Gulf Shrimp, Red Potato, Andouille, Sweet Corn

Fresh Oysters on the Half Shell, seasonal selection: Rehorst Gin and Cucumber Mignonette, Hot Sauce, Bloody Mary Cocktail Sauce, Sauce Louis

Tuna Poke: Sesame Wonton Crisp, Wasabi Cream, Wakame Seaweed Salad

Smoked Whitefish Dip: Grilled Flatbread

Mac and Cheese 17

Shells with Smoked Gouda, Orecchiette, Romano, Cracked Pepper Cream, Toppings: Crisp Bacon, Pickled Onion, Roasted Peppers, Buttered Panko, Parmesan, Árbol Chile, Roasted Mushrooms, Fried Garlic

chef's carvery

Salt Crusted Prime Rib 450 per 20 people

Fresh Horseradish, Roasted Garlic Jus, Horseradish Cream, Grilled Rye

Apple and Bourbon Brined Porchetta 350 per 20 people

Roasted Apple Chutney, Kings Rolls, Sorghum Butter

Salmon Wellington 350 per 20 people

Spinach and Feta Duxelles, Artichoke Fondue, Cheese Tuile

Smoked Pork Butt, BBQ Beef Brisket / Smoked Whole Chicken

Carolina, Alabama and Texas BBQ Sauce, Hatch Chile Cornbread, Vinegar Slaw

Choose one, 15 per person

Choose two, 20 per person

Choose three, 25 per person

All Chef Stations Require an Attendant