

Milwaukee Club Dinner Banquet Menu

Fall/Winter

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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.

Prices are subject to change based on availability.
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Soups

Creamy Mushroom & Wild Rice

Chicken Tortilla

New England Seafood Chowder

Curry Roasted Cauliflower

Potato & Leek

French Onion

Shrimp Bisque

*Roasted Pumpkin with Brown Butter
& Sage*

Chicken Noodle

Smoky Tomato

3 Bean Chili with Beef & Bacon

Side Salads

Milwaukee Club House Salad

*Baby Lettuces with Julienne of Carrots, English Cucumber & Grape Tomatoes
With Choice of Dressing*

Roasted Beet Salad

Mixed Greens, Goat Cheese, Toasted Pecans & Balsamic Vinaigrette

Milwaukee Club Caesar Salad*

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

Citrus Salad*

*Mixed Greens, Romaine, Orange, Grapefruit, Avocado, Toasted Almonds, Scallion
& Honey Lime Vinaigrette*

Green Seeded Salad

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

Apple Cashew Salad

Mixed Greens, Shaved Apple, Toasted Cashews, Dried Cranberries & Apple Cider Vinaigrette

B. S. T. Salad

*Spinach, Pomodoraccio Tomatoes, Crispy Pork Belly, Crumbled Bacon, Croutons
& Creamy Roasted Garlic Dressing*

Entrée Salads

Cobb Salad

*Romaine, Tomatoes, Bacon, Avocado, Chicken, Hardboiled Egg, Bleu Cheese & Scallions
Served with Ranch Dressing*

Asian Salad

*Napa Cabbage, Mandarin Oranges, Sesame Seeds, Toasted Peanuts, Scallions, Celery, Basil,
Crispy Wonton, & Sesame Ginger Dressing*

Mediterranean Salad

*Romaine, Grilled Chicken Breast, Tomatoes, Kalamata Olives, Artichoke, Chickpeas, Cucumber, Red Onion,
Bell Peppers, Croutons, Pepperoncini, Feta Cheese & Herb Vinaigrette*

Southwest Salad

*Mixed Greens, Romaine, Marinated Flank Steak, Grilled Corn, Roasted Red Bell Pepper,
Black Beans, Cilantro, Avocado & Chipotle Dressing*

Roasted Beet Salad

Roasted Beets, Wilted Kale, Goat Cheese, Toasted Pecans & Balsamic Vinaigrette

Fall Harvest Salad

Mixed Greens, Pear, Apple, Pumpkin Seeds, Roasted Sweet Potato & Goat Cheese Tossed in a Balsamic Vinaigrette

Green Seeded Salad

*Mixed Greens, English Peas, Sunflower Seeds, Chia Seeds, Flax Seeds, Hemp Hearts, French Beans,
Avocado & Herb Vinaigrette*

Salad Protein Add Ons:

Grilled Chicken

Grilled Steak

Grilled Salmon

Grilled Shrimp

Roasted Duck

Seafood Entrees

Pan Seared Striped Bass

Toasted Quinoa, Lion's Mane Mustard, Blistered Grape, Beluga Lentils, French Beans & Beurre Rouge

Mole Grilled Mahi Mahi

Grilled Corn, Mushrooms, Tomato, Bell Pepper, Fried Tortilla Strips & Cilantro

Potato Crusted Dover Sole

Celery Root, Celery Branch, Granny Smith Apples & Lyonnaise Potato

Grilled Spanish Mackerel

Goat Cheese Polenta, Blistered Tomatoes, Wilted Kale, Smoky Tomato Sauce & Fresh Herbs

Hoisin Glazed Salmon

Sticky Rice, Julienne Vegetables, Sesame Crusted Eggplant & Gochujang

Couscous Breaded Skate Wing

Zucchini, Curry Roasted Cauliflower, Apricot, Greek Yogurt & Toasted Couscous

Grilled Atlantic Salmon

Sweet Potato, Brussel Sprout, Quinoa, Balsamic Glaze & Pomegranate

Pan Seared Scallops

Basil, Fennel, Citrus & Saffron Risotto

Beef, Pork, Fowl & Game Entrees

Grilled Black Angus Filet

Roasted Pearl Onions, Twice Baked Potato, Lion's Mane Mushroom & Seasonal Vegetables

Grilled Black Angus Filet

Potato Puree, Mushroom Ragout & Broccoli

Red Wine Braised Beef Short Rib

Garlic Pomme Puree, Natural Sauce & Brussel Sprouts

Grilled New Zealand Lamb

Eggplant, Tomato, Mint, Toasted Grains & Demi Glaze

Pan Seared Breast of Cajun Dusted Free Range Chicken

Creamy Grits, Braised Greens & Succotash

Pork Schnitzel

Crispy Spaetzle, Stone Ground Mustard Sauce & Braised Red Cabbage

Seared Breast of Maple Leaf Duck

Brown Rice, Orange, Lemon Grass, Basil, Bok Choy, Carrot & Hoisin Sauce

Braised Lamb Shank

Creamy Polenta, Tomato, Carrot & Pearl Onion

Duet of Pork Molé

Braised Pork Belly, Grilled Pork Tenderloin, Roasted Red Peppers, Red Rice, Grilled Corn, Cilantro, Lime, & House Made Mole Sauce

Vegetarian Entrees

Vegetable Tikka Masala

Turmeric Rice, Seasonal Vegetables & Sprouted Fenugreek

Eggplant Parmesan

Angel Hair Pasta, Provolone & Marinara Sauce

Teriyaki Tofu

Ginger Sticky Rice, Chopped Scallions, Cilantro & Stir Fry Vegetables

Thai Green Curry

*Bok Choy, Bell Peppers, Onion, Snap Peas & Tofu
Served with Coconut Rice*

Eggplant & Mushroom Risotto

Goat Cheese, Parmesan & Wilted Greens

Desserts

Flourless Bittersweet Chocolate Cake

Raspberries & Raspberry Coulis

Peach Crisp

With Vanilla Ice Cream

Lemon Berry Tarte

House Made Lemon Curd with Fresh Berries

Chocolate Crunch

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

Vanilla Crème Brulee

Rich Vanilla Custard with Caramelized Sugar and Fresh Raspberries

Tarte Tatin

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

Mango Curd Tarte

With Fresh Berries

Assorted Cookies, Dessert Bars and Brownies

Assorted House Made Ice Creams & Sorbets