



**F STREET CATERING
& EVENTS**

CATERING MENU

BREAKFAST

PLATED

Served with brewed coffee, hot tea, choice of seasonal fruit plate, petite granola parfait or pastry.

Burrito

Tortilla filled with scrambled eggs, ground bratwurst, beer cheese spread, hash browns. Griddled and served with cilantro sour cream, pico de gallo, and spicy guacamole 18

French Toast

Cinnamon brioche baked French toast, blueberry compote, maple syrup. Served with thick cut bacon or chicken sausage links 18

Egg Strata

Served with breakfast potatoes:
Smoked Pork Belly, charred scallion, aged Cheddar, soft pretzel bread 18
or
Spinach, roasted sweet peppers, goat cheese, basil, sourdough 18

Avocado Toast

Toasted 9-grain bread, smashed avocados, poached eggs, arugula, radish, lemon 16

MORNING MAIN STATIONS

B&B

Banana bread, queen crowns, lemon blueberry muffins, whipped butter and preserves, hard boiled eggs, fresh fruit skewers, Greek yogurt – granola parfaits 16

Laverne + Shirley

Scrambled eggs, thick cut bacon, chicken sausage links, breakfast potatoes, skillet white cheddar biscuits and chive butter 19

Bottling Line

Cheddar + pork belly and Spinach + roasted peppers, basil strata, breakfast potatoes, thick-cut bacon, chicken sausage links, cinnamon brioche baked French toast, syrup, fresh fruit skewers 24

Blue Ribbon

Scrambled eggs, thick cut bacon, chicken sausage links, breakfast potatoes, skillet white cheddar biscuits with chive butter, queen crowns, lemon blueberry muffins, whipped butter and preserves, fresh fruit skewers, Greek yogurt – granola parfaits 27

SIDE STATIONS

Pair with a main station or partner with a minimum of two other side stations

Toast with the Most

Customize your own: Whole grain and sourdough bread, smashed avocados, chick pea hummus, tomatoes, arugula, sunflower seeds, radish, sprouts, lemon, peanut butter, banana, local honey, whipped and cinnamon butter 9

Par Fete

Greek yogurt, house made chai granola, roasted nuts, seasonal berries, toasted coconut, caramelized banana, honey 8

Let's Taco 'bout It

Scrambled eggs two ways – Plain Jane and Loaded (chorizo, onions, peppers, Monterey and Cheddar cheese). Served with warm flour tortillas, salsa verde, pico de gallo, guacamole 11

McDowell Sandwiches

Griddled eggs, cheddar, pulled ham, hash browns, buttered Kaiser roll 8

BAKERS BY THE DOZEN

Lemon – Blueberry Muffins 32

Banana Bread Slices 32

Queen Crowns 30

Almond Croissants 32

Fresh Baked Bagels

Plain + everything bagels with cream cheese and beer cheese 36

Skillet White Cheddar Biscuits 30

Chocolate Chunk + Pretzel Cookies 26

Old School Peanut Butter Cookies 26

White Chocolate Macadamia Nut Cookies 26

Stout Fudge Brownies 30

IN BETWEEN....SNACKS, SLIDERS, + SWEETS

SNACKY SNACKS

Priced per person

Get Salty

Milwaukee Pretzel Co. bites with pimento cheese, Kennebec chips with Green Goddess, movie popcorn 8

Sweet Tooth

Chocolate chunk and pretzel cookies, Stout fudge brownies, Wisconsin cream puffs 9

Ping Pong

Chocolate covered pretzels, honey roasted peanuts, caramel and cheese popcorn 10

Veg Out

Seasonal crisp raw vegetables, pita chips, chick pea hummus, green goddess 7

State Flag

Carr Valley 6 Year Cheddar, Geneva Goat Cheese, Roth 3; Chilli Pepper, Gouda, Roth Buttermilk Blue, local honey, dried fruit, lavosh and baguette 11

Brew City

Summer sausage, beef snack sticks, pretzel rods, pimento cheese dip, pickled veg, Clock Shadow cheese curds, butter and water crackers 9

SLIDERS + SUCH

Priced by the dozen| minimum 2 dozen per selection

Shrimp Roll

Celery, lemon aioli, buttered split top bun 48

Brat Patty

Swiss cheese, caramelized onion, apple butter 46

BBQ

Pulled pork, house BBQ, pickle 40

42 Burger

Single patty, American cheese, pickle 44

Fried Green Tomato

Pimento cheese, onion jam 42

Buffalo Chicken

Blue cheese coleslaw 42

Little Funky

Buttermilk fried chicken, pimento cheese, hot honey mustard slaw 42

Grilled Chicken

Chicken, bacon, ranch 40

Cod

Corn crusted fried cod, slaw, remoulade 46

Pork Belly

Hoisin, sesame, scallion, cucumber 44

Pulled Ham

Pimento cheese, house pickle 44

Short Rib

Beer braised beef, horseradish 50

Lentil Burger

Avocado spread, radish 42

Impossible™ (v)

Lettuce, tomato, 42 sauce 46

AFTER...NOON + NIGHT

Entrees can be crafted and presented in small plate format for station events

PLATED

Classic Chicken Caesar

Chilled romaine, grilled chicken breast, garlic croutons, Parmesan, creamy Caesar dressing 17

Yogi

Garden greens, seared Scottish salmon, quinoa, apples, dried cranberries, red onion, toasted almonds, honey balsamic vinaigrette 19

Tallboy

Garden greens, ancho grilled skirt steak, roasted peppers, charred corn, pickled onion, tomatoes, black beans, avocado, cumin-coriander tostada, agave-lime dressing 24

Bird... Word

Griddled chicken breast, Swiss, avocado, arugula, sun-dried tomato aioli, Kaiser roll, Kennebec chips, house pickles 16

Say Cheese

Signature grilled cheese with American, Cheddar, Swiss, and Parmesan on sourdough, Kennebec chips 14

Seared Salmon

Dijon glazed Scottish Salmon, sautéed greens, vegetable confetti, beet butter sauce 24

Honey Brined Chicken

Griddled chicken cutlet, IPA apricot BBQ glaze, sweet potato succotash 26

Beef Short Rib

Coffee stout short rib, garlic mashed potato, charred string beans 38

Smashville Chicken

Crispy buttermilk fried chicken cutlet, pimento cheese mashed potatoes, braised greens 28

Famous Fish Fry

Crispy fried halibut, fingerling fries, remoulade, broccoli slaw, lemon 32

Beef Tenderloin

Potato gratin, green bean and tomato fondue, peppercorn sauce 45

Mac Daddy + Cheese

Cavatappi, 4 cheese blend, smoked chicken, seasonal succotash 24

Spaghetti Squash + "Meatballs"

Spaghetti squash noodles, impossible™ meatballs, roasted tomato sauce 24

Forest "Crab" Cakes

Lion's mane mushroom cakes, grilled asparagus, roasted oyster mushrooms, roasted sweet peppers, dill remoulade 25

BOOSTS

Garden or Caesar Salad or House-made Soup + 4

Specialty Salad (minus the protein) + 6

Fresh Baked Sourdough Rolls with whipped butter + 2

Skillet White Cheddar Biscuits + 3

MAIN STATIONS

Minimum selection of 2 stations

Tailgate 14

(Pick 3) Includes dill potato and arugula salad, buns, pickles, mustards, ketchup, sauerkraut, onions, giardiniera

Beer braised traditional bratwurst

Cheddar jalapeno bratwurst

Beef hot dog

Italian sausage and peppers

Polish sausage

Take a Number 15

(Pick 3) Includes Kennebec chips, house pickles

Ham + beer cheese

Pickled onions, pretzel roll

Turkey + Swiss

Apple, garlic mayo, ciabatta

Roast beef + sharp cheddar

Sundried tomato pesto, brioche

Chicken salad

Walnuts, grapes, apple on multigrain

Turkey

Avocado, bacon and green goddess, spinach wrap

Hummus

Avocado, sprouts, roasted tomato, roasted pepper, carrot, spinach wrap

Slider on By 16

Pick 3 from our Slider menu!

Mac + Cheese Cavatappi

MKE Louie's demise cheese sauce, bacon, chopped chicken, pickled jalapenos, scallions, garlic breadcrumbs 12

Smokehouse

Pulled pork, Wisconsin toast, coleslaw, braised greens 14

Holy Schnitzel

Crispy fried chicken cutlets, potato pancakes, apple sauce, mustard, lemon 12

Garden + Grains

Brown rice, quinoa, lettuce cups, roasted sweet potatoes + peppers, cucumber, carrots, jicama, scallion, green goddess dressing, charred scallion vinaigrettes 13

Street Taco

Ale braised pork, Aleppo chili spiced chicken, salsa verde, onion, limes, queso fresco, cilantro, tortillas, street corn 14

Fish + Chips

Corn crusted cod, fingerling fries, coleslaw, lemon, and remoulade 15

Cheese + Chili

House-made stout beef chili + beer cheese soup with pretzel croutons, cornbread muffins 12

Green Haus

Charred cauliflower, lemon aioli, toasted almonds/ Crispy Brussel sprouts, honey maple glaze/ Seasonal succotash 14

CHEF on the SCENE

Priced per person

BBQ Brisket

Smoked beef brisket, rolls, pickles, house and mustard BBQ sauces 17

Turkey

Garlic brined + roasted turkey breast, rolls, cranberry mayo, horseradish gravy 15

Say Cheese Griddle

Griddled sourdough, American, sharp cheddar, Parmesan, provolone, thick bacon, tomato soup shooters 15

PASS AROUND SMALL BITES

Priced per dozen

Caprese Bruschetta

Tomato, mozzarella, basil, balsamic syrup 24

Steak + Potato

House potato chip, seared steak,
horseradish cream 28

Citrus Poached Shrimp

IPA cocktail sauce 42

Mini Cheese Balls

Pecan, ham, pretzel stick 32

Pork Belly

Lime soy glaze, cucumber 32

Brat Bites

Pretzel, apple, onion, mustard 30

Stuffed Mushrooms

Spinach artichoke or sweet sausage 28

Thai Chicken Skewers

Peanut sauce, scallion 28

Mac + Cheese Croquettes

sharp cheddar, orzo pasta 32

Mini Crab Cakes

lump blue crab, Sriracha remoulade 40

Mini Forest "Crab" Cakes

Lion's mane mushrooms, dill remoulade 36

Wis-kopita

Phyllo dough, pimento cheese 28

Petit Potachos

Kennebec chip, sharp cheddar, bacon, taqueria
relish, horseradish cream 26

Chicken + Waffles

Scallion, spicy maple glaze 32

DESSERT

Priced per person

PLATED

Banana Chocolate Chip Bread Pudding

Whiskey caramel, crème anglaise 7

Lemon Cheesecake 7

Fresh Berries

Stout Fudge Brownie

Coffee ice cream, chai caramel 7

STATIONS

Straight Shakes

House-made Chunky Monkey, Dark Chocolate
Cherry, French Vanilla 8

Boozy Shakes

Pink Squirrel, Brandy Alexander, Grasshopper 14

Waffles + Whip

Liege Belgian waffles, vanilla whipped cream,
whiskey caramel + chocolate sauce,
fresh berries 11

WINE

Both Classic and Notable tiers include choice of (2) reds and (2) whites for package, Refined tier includes choice of (2) reds and (2) whites from any tier for package

Glass / Bottle
7 30

Classic Tier

Reds

Terrapura Pinot Noir
Leaping Horse Cabernet Sauvignon

Whites

Leaping Horse Pinot Grigio, Leaping Horse
Chardonnay, Anterra Moscato

Notable Tier

10 40

Reds

Boomtown Cabernet Sauvignon, Francois Labet
Pinot Noir, Domaine Bousquet Malbec

Whites

Bertani Pinot Grigio
Wente Chardonnay
Babich Sauvignon Blanc

Sparkling + Rosé

Mionetto Prosecco
Campuget Rosé

Refined Tier

13 60

Reds

Luna Cabernet Sauvignon, Roserock Pinot Noir,
Maddalena Zinfandel

Whites

Kettmeir Pinot Grigio
Luna Chardonnay
Loveblock Sauvignon Blanc

FROM THE BAR

Draught Milwaukee Brewing Co.

seasonal selections also available

Low ABV 6

Outboard, MKE IPA, Louie's Demise, Golden Lager,
Hop Happy

High ABV 7

Hop Freak, O-Gii

LIQUOR

both tiers include Tito's Vodka, Crop Lemon Vodka, Malibu
Coconut Rum, DeKrupper Triple Sec and DeKrupper Amaretto

Deluxe 7

Stoli Vodka, City of London Gin, Captain Morgan
Spiced Rum, Espolon Blanco Tequila, Christian
Brothers Brandy, Bank Note Scotch, Seagram's 7
Whiskey, Four Roses Bourbon

Premium 8

Grey Goose Vodka, Bombay Sapphire Gin, Cruzan
Aged Light Rum, Cruzan Aged Dark Spiced Rum,
Casamigos Blanco/Anejo/Reposado Tequila, Korbel
Brandy, Johnnie Walker Red Scotch, Jameson
Whiskey, Jack Daniel's Whiskey, Maker's Mark
Bourbon

Hosted Package

all packages include three (3) MKE draught beers
(low ABV), one (1) canned MKE rotating seasonal
beer, one (1) hard seltzer, Coca-Cola products, and
Classic Tier wines - priced per 1 person

	Beer, Wine, Soda (BWS)	Deluxe + (BWS)	Premium + (BWS)
1 hours	14	16	18
2 hours	20	22	24
3 hours	26	28	30
4 hours	31	33	35
5 hours	35	37	39

- Upgrade to Notable Tier Wines +2
- Upgrade to Refined Tier Wines + 6
- Add sparkling wine +2
- Add rosé +2
- Add sparkling and rosé +3

BEVERAGES

Bottled Water 2

Soft Drinks 2

Coca-Cola products

Sangria Station 11/per person

Red and white sangria, seasonal fruit

Bloody Mary Bar 12/per person

Champagne Station 12/per person

Bubbles with assorted fruit, juices and garnishes

Infused Water 20/gallon

Cucumber mint, citrus, or mixed berry

Juice 30/gallon

orange, cranberry, grapefruit, lemonade

Iced Tea 20/gallon

Brewed Coffee Service

regular or decaf with sugar, sweetener, and cream
(non-dairy cream options by request) 45/gallon

Rishi Organic Tea 4/sachet

lemon and honey