



MILWAUKEE

ART

MUSEUM

PRIVATE EVENTS MENU

700 North Art Museum Drive / Milwaukee, WI / 414-224-3200

mam.org

BREAKFAST AT MILWAUKEE ART MUSEUM

**10 Person Minimum
Priced Per Person**

Continental / assorted pastries / whipped butter/ house made jam / whole fruit **\$15**

Bagel & Lox / assorted bagels / herb cream cheese / cold smoked salmon / onion / tomato / capers / lemon / seasonal fruit **\$24**

Basic Brunch / basil pesto scrambled eggs / brioche French toast / sausage / smoked bacon / seasonal fruit **\$24**

SUPPLEMENTS:

Priced Per Person

Assorted Pastries / whipped butter / house made jam **V \$5.50**

English Muffins / whipped butter / house made jam **V \$5.00**

Bagels / cream cheese / whipped butter **V \$6**

Granola Bars **V \$3**

Whole Fruit **V, G \$2**

Sliced Seasonal Fruit Platter **V, G \$8**

Fruit & Yogurt Parfait / Greek yogurt / blueberries / berry jam **V, G \$9**

Cage Free Scrambled Eggs / basil pesto **V, G \$4**

Maple Creek Farms Smoked Bacon & Sausage **G \$6**

Brioche French Toast / real maple syrup / whipped butter **\$7**

V—Vegetarian

G—Prepared without gluten

LUNCH AT MILWAUKEE ART MUSEUM

BOXED LUNCHES

*All sandwiches & salads include chips, cookie, Bottled Water
*Can be served buffet style for an additional \$2 per selection**

SALADS

Citrus Salad / strawberry / candied pecans / oranges / butter lettuce/ citrus vinaigrette **VEGAN, G \$21**

Arugula Salad / aged balsamic / cured tomatoes / shaved parmesan / extra virgin olive oil **V, G \$20**

Classic Chicken Caesar Salad / romaine hearts / Caesar dressing / garlic croutons / parmesan **\$22**

Garden Salad / mixed greens / oven dried tomatoes / cucumber / shaved carrot / radish / sunflower seeds / red wine vinegar / extra virgin olive oil **VEGAN, G \$20**

SANDWICHES

Can substitute gluten free bread for \$2 upcharge

Egg Salad Sandwich / lemon mayonnaise / arugula / Pan de Mie **V \$20**

Caprese Sandwich / heirloom tomato / basil pesto / fresh mozzarella / arugula / baguette **V \$21**

Vegetable Wrap / chickpea spread / cucumber / roasted peppers / arugula / spinach tortilla **VEGAN \$21**

Tuna Sandwich / tuna salad / lettuce / tomato / Pan de Mie **\$22**

Southwest Chicken Wrap / chopped romaine / cheddar / tomato / chipotle ranch / tomato tortilla **\$24**

California Club / avocado spread / smoked turkey / provolone / butter lettuce / tomato / bacon / multigrain bread **\$24**

V—Vegetarian

G—Prepared without gluten

RECEPTION AT MILWAUKEE ART MUSEUM

AMBIENT HORS D'OEUVRES

Passed for your guests to enjoy. Priced per piece.

Caprese Lollipop / fresh mozzarella / oven dried tomato / basil oil / aged balsamic **V, G \$4**

Shrimp Cocktail / cognac cocktail sauce **G \$4.50**

Roasted Eggplant Spread / sumac giardiniera / crostini **V \$3.50**

Smoked Salmon / cucumber / dill cream cheese/ caper **G \$4**

Herbed Goat Cheese Crostini / charred carrot slaw / aged balsamic **V \$3.50**

Tuna Tartare / ahi tuna / Sriracha mayo / citrus caviar / wonton chip **\$4.50**

Shrimp Tostada / creamy chipotle shrimp / avocado / corn tortilla **G \$4**

Sliced Steak / fried caper / truffle aioli / crostini **\$4.50**

Classic Bruschetta / tomato / onion / basil / aged balsamic / baguette **V \$3.50**

Crudit  Shooter / hummus / carrot / cucumber / radish / sweet pepper **Vegan, G \$4**

HOT HORS D'OEUVRES

Truffle Tator Tot / chive aioli **V \$4**

Grilled Cheese & Tomato Soup Shooter / heirloom tomatoes / Wisconsin cheddar **V \$4.50**

Spinach Artichoke Tartlet / cream cheese / parmesan / phyllo **V \$3**

Crab Cake / Lemon - Old Bay aioli **\$5.50**

Bacon Wrapped Dates / black pepper maple syrup **GF \$4.50**

Beer Brat / sauerkraut / whole grain mustard / pretzel crostini **\$3.50**

Char Siu Pork Meatballs / oyster sauce / sweet soy sauce / sesame **\$3.50**

Chicken and Waffle / smoked maple syrup **\$4**

Spanakopita / spinach / feta / phyllo / beet tzatziki **V \$3.50**

Mushroom Tart / phyllo / parmesan / herbs **V \$3.50**

Duck Confit Quesadilla / queso blanco / ch vre / cherry salsa **\$4.50**

Alsatian Flatbread / bacon / gruyere/ caramelized onion **\$3.50**

Falafel / romesco **Vegan, G \$4**

Vegetable Pot Sticker / soy – sake glaze **V \$3.50**

Samosa / curry / potato / peas / tamarind chutney **V \$4**

V—Vegetarian

G—Prepared without gluten

SNACKS AT MILWAUKEE ART MUSEUM

Priced per person

Chips & Salsa G, Vegan \$5

Chips & Guacamole G, Vegan \$9

Pretzel Twists V \$3

Snack Bars V \$4

Mixed Nuts G, VEGAN \$5

Chex Mix V \$4

PLATTERS

Fruit / selection of fresh seasonal fruit **Vegan, G \$8**

Crudités / seasonal vegetables / ranch dip / hummus **V, G \$8**

Shrimp Cocktail / cocktail sauce / lemon **G \$12**

Wisconsin Artisan Cheese / Hook's 2-year aged cheddar / La Clare Farm's Evalon / Mariecke Spiced Gouda / honey / gluten free crackers / baguette **V \$10**

Imported Cheese / Brie / Manchego / English Cheddar / fig jam / marcona almonds / gluten free crackers / baguette **V \$14**

Charcuterie / seasonal selections / whole grain mustard / cornichons / gluten free crackers / baguette **\$16**

INTERACTIVE DISPLAY STATIONS

(25) Guest minimum for hors d'oeuvres stations. Pricing per person.

Hummus / classic chickpea hummus / roasted red peppers / tomatoes / cucumbers / carrots / feta / mixed olives / pita **V \$14**

Antipasti / sopressata / prosciutto / parmesan / fresh mozzarella / artichokes / oven dried tomatoes / grilled seasonal vegetables / focaccia / extra virgin olive oil / aged balsamic **\$16**

Nachos / corn tortilla chips / nacho cheese sauce / pickled jalapenos / black olives / pico de gallo / sour cream / salsa / seasoned ground beef / chicken breast **\$18**

Mini Hot Dogs / ketchup / mustard / relish / onion / tomato / beef chili / cheddar cheese **\$12**

Mac & Cheese / macaroni / house cheese sauce / bacon / tomatoes / piquillo peppers / scallions / toasted breadcrumbs / sliced chicken breast **\$14**

AMBIENT PETITE SANDWICHES

All sandwiches priced per piece.

Caprese Sandwich / heirloom tomato / basil pesto / fresh mozzarella / arugula / baguette **V \$7**

Italian Hero / sopressata / prosciutto / provolone / sweet peppers / red onion / arugula / red wine vinaigrette / hoagie roll **\$7**

Lobster Roll / tarragon aioli **\$10**

California Club / avocado spread / smoked turkey / provolone / butter lettuce / tomato / bacon / multigrain bread **\$7**

Veggie Wrap / spinach tortilla / piquillo pepper / arugula **VEGAN \$5**

HOT PETITE SANDWICHES

Wisconsin Cheeseburger Sliders / WI Cheddar / bacon / pretzel bun **\$8**

Mini Brats / sauerkraut / whole grain mustard **\$7**

Smoked Ham / Swiss cheese / Dijon mustard / pretzel bun **\$8**

Sliced Beef Tenderloin / French onion cream cheese / arugula / brioche roll **\$12**

Pulled Pork or Chicken / barbecue / creamy slaw / brioche roll **\$9**

Barbecue Jackfruit / house – made barbecue / pretzel roll **Vegan \$7**

V—Vegetarian

G—Prepared without gluten

DINNER AT MILWAUKEE ART MUSEUM

PLATED DINNERS

Pricing includes roll with butter, and choice of salad and entrée

You may select up to 3 entrées for parties up to 200 guests. For parties of 201 or more please select only 2 entree

SALADS

Citrus Salad / strawberry / candied pecans / oranges / butter lettuce / citrus vinaigrette **Vegan, G**

Caesar Salad / romaine hearts / classic Caesar dressing / shaved parmesan / house - made croutons

Wedge / bacon / buttermilk dressing / blue cheese / hardboiled egg / cured tomato / radish **G**

Melon Salad / arugula / cantaloupe / manchego / crispy serrano ham / sherry vinegar / extra virgin olive oil **G**

Garden Salad / mixed greens / oven dried tomatoes / cucumber / shaved carrot / radish / sunflower seeds / aged balsamic / extra virgin olive oil **Vegan, G**

ENTREES

Roasted Mushroom Risotto / aged aquarello rice / Wisconsin parmesan **V, G \$45**

Stuffed Bell Pepper / tomato rice / roasted sweet corn / black beans / Cotija / chipotle - lime crema **V, G \$45**

Roasted Cauliflower Steak / romesco sauce / green olive relish **Vegan, G \$42**

Portabella Steak / basil pea puree / parmesan roasted potatoes / balsamic / chili oil **V \$42**

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Garlic Jumbo Shrimp / lemon orzo pasta / asparagus / cured tomatoes / lemon beurre blanc **\$60**

Seared Scallops / brown butter polenta / spinach / parmesan **G \$60**

Atlantic Salmon / basmati rice / creamed cauliflower / hibiscus butter sauce **G \$60**

Baked Cod / potato puree / asparagus / chive butter **G \$55**

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Sage Chicken Breast / gruyere leek potato puree / French green beans / sage brown butter sauce **G \$52**

Sweet Soy Glazed Chicken Breast / fried rice / roasted broccoli / chili honey sauce **\$54**

Cilantro - Lime Chicken Breast / tomato rice / black beans / salsa verde **G \$52**

Marsala Chicken Breast / Marsala-chicken jus / seasonal mushrooms / mashed potatoes **G \$54**

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Ginger - Soy Glazed Hanger Steak / jasmine rice / pea pods / chili oil **\$64**

Braised Beef Short Rib / Cotija mashed potatoes / roasted corn salsa / jus **G \$62**

Classic Beef Tenderloin / roasted carrots / smoked mashed potatoes / bordelaise **G \$68**

Steak Au Poivre / brandy peppercorn sauce / French green beans / shoestring potatoes **G \$68**

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Pork Chop / green beans / mashed potatoes / country gravy **\$54**

Breaded Pork Loin / apple / red cabbage / herbed spaetzle / lemon **\$54**

Lamb Chops / Israeli couscous / zucchini / oven dried tomato / mint chimichurri **G \$68**

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Teriyaki Salmon & Lemongrass Beef Tenderloin / jasmine rice / broccolini / chili - honey sauce **\$80**

Roasted Chicken Breast & Seared Scallops / mushroom risotto / beurre blanc **G \$75**

Pork Tenderloin & Cajun Jumbo Shrimp / red beans & rice / remoulade **G \$78**

V—Vegetarian

G—Prepared without gluten

PLATED KIDS' MEALS

Kids meals include roll with butter, and seasonal fruit served for first course

Gluten free options available upon request

Chicken Tenders \$16

French fries/ ketchup / ranch

Macaroni and Cheese \$16

Creamy cheese sauce / fresh veggies / ranch **V**

Cheese Pizza \$16

Tomato sauce / mozzarella / fresh veggies / ranch **V**

Cheeseburger \$16

French Fries / ketchup

DESSERTS

PLATED

Red Berry Cheesecake / graham cracker crust / honey **\$12**

Apple Galette / salted caramel / whipped cream **\$12**

Lemon Cake / Meyer lemon / cream / raspberry **\$12**

Chocolate Flourless Cake / Amarena cherries / vanilla whipped cream **\$11**

Lemon Sorbet / prosecco poached blueberries **Vegan, G \$10**

DISPLAYED MINIS

All items priced by the piece. Minimum of 1 dozen per item.

Macarons \$4

Dark Chocolate Brownie \$3

Caramel Apple Granny Bar \$3

Lemon Bar \$3

Mini Cupcakes \$5

Mini Cheesecakes \$4

Assorted Chocolate Truffles \$3.50

Cherry Chouquettes \$3.50

S'mores Tartlets \$3

Milk & Cookies \$5

Dark Chocolate Mousse Shooter \$4

Desserts from outside vendors are allowed for certain events with a \$2 per person cake cutting/ dessert handling/ plating fee.

V—Vegetarian

G—Prepared without gluten

LATE NIGHT

SNACKS

Priced per person

Pretzel Bites / Grainy mustard / beer cheese V \$8

Fried Cheese Curds / battered curds / ranch / marinara V \$7

French Fries / ketchup / garlic aioli V, G \$7

Nachos / corn tortilla chips / nacho cheese sauce / pickled jalapenos / black olives / pico de gallo / sour cream / salsa / seasoned ground beef / chicken breast \$18

PIZZA

Priced per pizza, each serves 12-16 guests

Gluten free pizzas available upon request (serves 4-6 guests)

Cheese/ tomato sauce / mozzarella V \$22

Veggie / tomato sauce / mushroom / onion / peppers/ mozzarella V \$24

Sausage/ tomato sauce / mozzarella / Italian sausage \$28

Pepperoni/ tomato sauce / mozzarella / sliced pepperoni \$28

PETITE SANDWICHES

AMBIENT

Caprese Sandwich / heirloom tomato / basil pesto / fresh mozzarella / arugula / baguette V \$7

Italian Hero / sopressata / prosciutto / provolone / sweet peppers / red onion / arugula / red wine vinaigrette / hoagie roll \$7

Lobster Roll / tarragon aioli \$10

HOT

Wisconsin Cheeseburger Sliders / WI Cheddar / bacon / mayo / pretzel bun \$8

Mini Brats / sauerkraut / whole grain mustard \$7

Mini Hot Dogs / yellow mustard / ketchup / relish \$7

Pulled Pork or Chicken / barbecue / creamy slaw / brioche roll \$9

Barbecue Jackfruit / house – made barbecue / pretzel roll VEGAN \$7

V—Vegetarian

G—Prepared without gluten

Menus are subject to 22% service charge, 9% inflation surcharge & 6.1% sales tax. / Menus subject to seasonal changes. / Pricing is subject to change.