
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 **\$10**

Bagel & Lox / assorted bagels / herb cream cheese / cold smoked salmon / onion / tomato / capers / lemon / seasonal fruit **\$20**

Basic Brunch / basil pesto scrambled eggs / brioche French toast / sausage / smoked bacon / seasonal fruit **\$17**

Steak & Eggs / cheddar and herb scrambled eggs / hanger steak / rosemary potatoes / baked asparagus / English muffins / seasonal fruit / whipped butter / house made jam **\$26**

SUPPLEMENTS:

Priced Per Person

Assorted Pastries / whipped butter / house made jam **V \$4.50**

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 \$6**

Fruit & Yogurt Parfait / Greek yogurt / blueberries / berry jam **V, G \$8**

Baked Asparagus / parmesan cheese / lemon zest **V, G \$6**

Cage Free Scrambled Eggs / basil pesto **V, G \$3**

Maple Creek Farms Smoked Bacon & Sausage **G \$5**

Brioche French Toast / real maple syrup / whipped butter **\$5**

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 \$1 per selection**

SALADS

Citrus Salad / strawberry / candied pecans / oranges / butter lettuce/ citrus vinaigrette **VEGAN, G \$15**

Arugula Salad / aged balsamic / cured tomatoes / shaved parmesan / extra virgin olive oil **V, G \$14**

Classic Chicken Caesar Salad / romaine hearts / Caesar dressing / garlic croutons / parmesan **\$15**

Garden Salad / mixed greens / oven dried tomatoes / cucumber / shaved carrot / radish / sunflower seeds / red wine vinegar / extra virgin olive oil **VEGAN, G \$14**

SANDWICHES

Can substitute gluten free bread for \$1 upcharge

Egg Salad Sandwich / lemon mayonnaise / arugula / Pan de Mie **V \$15**

Caprese Sandwich / heirloom tomato / basil pesto / fresh mozzarella / arugula / baguette **V \$16**

Vegetable Wrap / chickpea spread / cucumber / roasted peppers / arugula / spinach tortilla **VEGAN \$15**

Tuna Sandwich / tuna salad / lettuce / tomato / Pan de Mie **\$16**

Green Sandwich / avocado spread / cucumber / zucchini / tomato / butter lettuce / cilantro – lime dressing / multigrain bread **VEGAN \$15**

Southwest Chicken Wrap / chopped romaine / cheddar / tomato / chipotle ranch / tomato tortilla **\$17**

California Club / avocado spread / smoked turkey / provolone / butter lettuce / tomato / bacon / multigrain bread **\$18**

Italian Hero / sopressata / prosciutto / provolone / sweet peppers / red onion / arugula / red wine vinaigrette / hoagie roll **\$18**

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 **G \$3**

Shrimp Cocktail / cognac cocktail sauce **G \$4**

Roasted Eggplant Spread / sumac giardiniera / crostini **V \$2.50**

Smoked Salmon / cucumber / dill cream cheese/ caper **G \$3**

Herbed Goat Cheese Crostini / charred carrot slaw / aged balsamic **V \$2.50**

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

Deviled Egg / n'duja sausage / piquillo pepper **G \$3**

Shrimp Tostada / corn tortilla / avocado / chipotle - lime crema **GF \$3**

N'duja Bruschetta / spiced pork sausage / burrata / arugula / baguette **\$3**

Sliced Steak / fried caper / truffle aioli / crostini **\$4**

Classic Bruschetta / tomato / onion / basil / aged balsamic / baguette **V \$2.50**

Crudite Shooter / hummus / carrot / cucumber / radish / sweet pepper **Vegan, G \$3**

HOT HORS D'OEUVRES

Truffled Tator Tot / chive aioli **V \$3**

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

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

Crab Cake / Calabrian chili mayonnaise **\$5.50**

Chicken Milanese / orange chili honey **\$4**

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

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

Mini Pork Meatballs / tomato sauce / pecorino **\$3**

Spanikopita / spinach / feta / phyllo / beet tzatziki **V \$3**

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

Duck Confit Quesadilla / Monterey jack cheese / chevre / cherry salsa **\$4.50**

Alsatian Flatbread / bacon / gruyere/ caramelized onion **\$3.25**

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 \$3

Chips & Guacamole G, Vegan \$4

Pretzel Twists V \$2

Popcorn G, V \$2

Mixed Nuts G, VEGAN \$3

Chex Mix V \$3

PLATTERS

Fruit / selection of fresh seasonal fruit Vegan, G \$6

Crudités / seasonal vegetables / ranch dip / hummus V, G \$5

Shrimp Cocktail / cocktail sauce / lemon G \$8

Wisconsin Artisan Cheese / Hook's 2 year aged cheddar / La Clare Farm's Evalon / Mariecke Spiced Gouda / honey / gluten free crackers / baguette V \$8

Imported Cheese / Brie Mon Sire / Manchego DOP / Barbers English Cheddar / fig jam / marcona almonds / gluten free crackers / baguette V \$9

Charcuterie / seasonal selections / whole grain mustard / cornichons / gluten free crackers / baguette \$9

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 \$7

Antipasti / sopressata / prosciutto / parmesan / fresh mozzarella / artichokes / oven dried tomatoes / grilled seasonal vegetables / focaccia / extra virgin olive oil / aged balsamic \$9

Nachos / corn tortilla chips / nacho cheese sauce / pickled jalapenos / black olives / pico de gallo / sour cream / salsa \$6
Add seasoned ground beef **\$3** or chicken breast **\$2**

V—Vegetarian

G—Prepared without gluten

Mini Hot Dogs / ketchup / mustard / relish / onion / tomato / beef chili / cheddar cheese \$6

Mac & Cheese / macaroni / house cheese sauce / bacon / tomatoes / piquillo peppers / scallions / toasted breadcrumbs \$6

Add chicken breast for **\$2**

AMBIENT PETITE SANDWICHES

All sandwiches priced per piece. Add French fries for **\$2**

Caprese Sandwich / heirloom tomato / basil pesto / fresh mozzarella / arugula / baguette **V \$6**

Italian Hero / sopressata / prosciutto / provolone / sweet peppers / red onion / arugula / red wine vinaigrette / hoagie roll **\$6**

Lobster Roll / tarragon aioli **\$9**

California Club / avocado spread / smoked turkey / provolone / butter lettuce / tomato / bacon / multigrain bread **\$6**

Vegetable Wrap / chickpea spread / cucumber / roasted peppers / arugula / spinach tortilla **VEGAN \$5**

HOT PETITE SANDWICHES

Wisconsin Cheeseburger Sliders / WI Cheddar / bacon / mayo / pretzel bun **\$6**

Mini Brats / sauerkraut / whole grain mustard **\$6**

Smoked Ham / Swiss cheese / Dijon mustard / pretzel bun **\$6**

Sliced Beef Tenderloin / French onion cream cheese / arugula / brioche roll **\$9**

Pulled Pork or Chicken / barbecue / creamy slaw / brioche roll **\$6**

Barbecue Jackfruit / house – made barbecue / pretzel roll **Vegan \$6**

CHEF ATTENDED STATIONS

Chef Attendant required, \$40 per hour per station

Priced per person

Guacamole / corn tortilla chips / bacon / onions / cilantro / tomatoes / pickled jalapenos / roasted corn / lime **GF \$14**

Sushi / spicy tuna rolls / veggie rolls / salmon rolls / California rolls / soy sauce / wasabi / pickled ginger **\$20**

Mashed Potato / traditional and sweet potato / sour cream / cheddar / bacon / French fried onions / toasted pecans / dried cranberries / chives **\$10**

Pasta / tomato basil sauce / Alfredo sauce / mushrooms / spinach / zucchini / sweet peppers / Italian sausage / parmesan **\$15**

Chicken Confit / pancetta smashed potato / Garlic roasted Brussels sprouts/ aged balsamic **GF \$17**

Carved Beef Tenderloin or Leg of Lamb / Roasted fingerling potato / lemon asparagus / jus **GF \$20**

V—Vegetarian

G—Prepared without gluten

DINNER AT MILWAUKEE ART MUSEUM

BUILD YOUR OWN BUFFET

Choose 1 Primary Main, 1 Secondary Main, 3 sides and 1 salad. Pricing per person, includes bread and butter. Additional main can be added for \$16 per person

Primary Mains:

4 oz. Beef Tenderloin GF \$50

Brandy Peppercorn Sauce

Beef Striploin GF \$48

Red Wine Demi Glace

4 oz. Seared Salmon GF \$50

Lemon Caper Sauce

Pork Tenderloin GF \$48

Cherry Pork Jus

Parmesan Crusted Chicken \$46

Tomato Basil Sauce

Rainbow Trout GF \$48

Garlic Butter

Chicken Biryani GF \$50

Turmeric, Garam Masala, Cilantro, Onion, Basmati Rice

Lamb Curry GF \$50

Onion, Spices, Tomato, Yogurt

Secondary Mains:

Airline Chicken Breast GF

6 oz. Bone In Chicken Breast

Braised Beef Short Ribs GF

Slow Cooked boneless beef

Jumbo Shrimp GF

Garlic Marinated 4/6 Shrimp

Roasted Cauliflower Steak VEGAN, GF

Romesco Sauce

Black Bean Cake VEGAN, GF

Avocado – Cilantro Dressing

Balsamic Portabella VEGAN, GF

Marinated and Grilled

Spinach Paneer V, GF

Sauteed Spinach and Paneer Cheese

Paneer Tika Masala V, GF

Paneer in a Spiced Tomato Gravy

V—Vegetarian

G—Prepared without gluten

Sides:

Garlic Whipped Potatoes V, GF	French Green Beans VEGAN, GF
Smoked Marble Potatoes VEGAN, GF	Broccoli V, GF
Spiced Mashed Sweet Potatoes V, GF	Butternut Squash VEGAN, GF
Mushroom Risotto V, GF	Roasted Brussels Sprouts VEGAN, GF
Saffron Orzo Pasta V	Lemon Asparagus VEGAN, GF
Penne with Sundried Tomato Cream V	Spiced Basmati Rice VEGAN, GF
Roasted Carrots VEGAN, GF	Chana Dal VEGAN, GF

Salads:

Citrus Salad

strawberry / candied pecans / oranges / butter lettuce/ citrus vinaigrette **VEGAN, G**

Arugula Salad

aged balsamic / cured tomatoes / shaved parmesan / extra virgin olive oil **V, 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**

Beet Salad

arugula / toasted walnut / burrata / aged balsamic / orange **V, G**

Garden Salad

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

V—Vegetarian

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PLATED DINNERS

Pricing includes choice of salad, entrée and fresh bread & butter

Milwaukee Art Museum offers you the option of selecting multiple entrées based on your guest count.

100 - 150 guests, up to 3 entrées | 150 – 300 guests, up to 2 entrées | 300 guests or more, please select 1 entrée

STARTERS

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

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

Beet Salad / arugula / toasted walnut / burrata / aged balsamic / orange **V, G**

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

ENTREES

Roasted Mushroom Risotto / aged aquarello rice / Wisconsin parmesan **V, G \$38**

Stuffed Poblano Pepper / tomato rice / roasted sweet corn / black beans / avocado – cilantro dressing **Vegan, G \$38**

Roasted Cauliflower Steak / gremolata / romesco sauce / green olive relish **Vegan \$34**

Gnocchi / sundried tomato cream / baby spinach / sweet onion / basil **V \$36**

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Garlic Jumbo Shrimp / fregula / cherry tomatoes / Calabrian chili / lemon butter sauce **\$52**

Rainbow Trout / wild rice / broccolini / ginger soy glaze **\$50**

Seared Scallops / parmesan spaghetti squash / baby zucchini / tomato vinaigrette **G \$52**

Atlantic Salmon / basmati rice / creamed cauliflower / hibiscus butter sauce **G \$52**

Baked Cod / potato puree / roasted mushrooms / chive butter **GF \$48**

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Sage Chicken Breast / gruyere leek potato puree / French green beans / sage brown butter sauce **G \$44**

Sweet Soy Glazed Chicken Breast / black rice / roasted broccoli / chili honey sauce **\$48**

Lemon Chicken Breast/ saffron orzo pasta / balsamic roasted tomatoes / white wine butter sauce **\$42**

Marsala Chicken Breast/ Marsala-chicken jus / seasonal mushrooms / mashed potatoes **G \$48**

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Pork Chop / parsnip puree / rosemary marble potatoes / apple – cranberry jus **G \$42**

Pork Tenderloin / fenugreek sweet potatoes / roasted Brussels sprouts / cherry pork jus **G \$46**

Lamb Chops / Israeli couscous / zucchini / oven dried tomato / mint chimichurri **G \$50**

Lamb Loin Chop / harissa / tomato / spinach / chickpeas / smoked paprika yogurt **G \$52**

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Sliced New York Strip / red pepper polenta / asparagus / garlic herb butter **G \$48**

Herb Roasted Hanger Steak / cotija mashed potatoes / blistered sweet corn / chimichurri **G \$50**

Braised Beef Short Rib / pancetta mashed potatoes / Brussels sprouts / jus **G \$48**

Classic Beef Tenderloin / roasted carrots / smoked mashed potatoes / red wine demi-glace **G \$55**

Steak Au Poivre / brandy peppercorn sauce / French green beans / fingerling frites **G \$55**

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Teriyaki Salmon & Lemongrass Beef Tenderloin / tea infused rice / gingered carrots **\$65**

Roasted Chicken Breast & Seared Scallops / brown butter polenta / heirloom carrots / champagne butter sauce **G \$58**

Beef Filet & Jumbo Shrimp / saffron risotto / asparagus / beurre blanc **G \$64**

Baked Cod & Sliced NY Strip / French green beans / whipped potato / aged balsamic **G \$54**

V—Vegetarian

G—Prepared without gluten

PLATED KIDS' MEALS

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

Chicken Tenders \$15

French fries/ ketchup / ranch

Macaroni and Cheese \$15

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

Cheese Pizza \$15

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

Cheeseburger \$15

French Fries / ketchup

PB&J \$12

creamy peanut butter / grape jelly / fresh veggies / ranch **V**

V—Vegetarian

G—Prepared without gluten

DESSERTS

PLATED

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

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

Chocolate Opera Cake / raspberry / hazelnut **\$12**

Lemon Tart / blueberry / almond / meringue **\$11**

Chocolate Flourless Cake / Amarena cherries / crème Anglaise **\$11**

Berry Tart / whipped cream/ aged balsamic **\$10**

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

DISPLAYED MINIS

All items priced by the piece.

Bouchons (*Minimum of 1 dozen*) **\$3.50**

Macarons (*Minimum of 1 dozen*) **\$3.50**

Dark Chocolate Brownie **\$2**

Caramel Apple Granny Bar **\$3**

White Chocolate Raspberry Bar **\$3**

Lemon Bar **\$2**

Mini Cupcakes (*Minimum of 1 dozen*) **\$3.50**

Assorted Cake Pops (*Minimum of 1 dozen*) **\$3.50**

Assorted Chocolate Truffles **\$2**

Mini Cream Puffs **\$2**

Mini Chocolate Eclairs **\$3**

Mini Opera Cakes **\$4**

S'mores Tartlets **\$3**

Milk & Cookies **\$3**

Dark Chocolate Mousse Shooter **\$3.50**

V—Vegetarian

G—Prepared without gluten

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

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 \$6

Nachos / corn tortilla chips / nacho cheese sauce / pickled jalapenos / black olives / pico de gallo / sour cream / salsa \$6
Add seasoned ground beef **\$3** or chicken breast **\$2**

PIZZA

Priced per pizza, each serves 8-10 guests

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

Margherita / fresh mozzarella / tomato sauce / basil V \$28

Mushroom / ricotta cream sauce / local mushrooms / fontina / kale V \$28

Sausage / tomato sauce / pork sausage / mozzarella \$29

Pepperoni / tomato sauce / artisan pepperoni / mozzarella / cheddar \$29

PETITE SANDWICHES

AMBIENT

Caprese Sandwich / heirloom tomato / basil pesto / fresh mozzarella / arugula / baguette V \$6

Italian Hero / sopressata / prosciutto / provolone / sweet peppers / red onion / arugula / red wine vinaigrette / hoagie roll \$6

Lobster Roll / tarragon aioli \$9

HOT

Wisconsin Cheeseburger Sliders / WI Cheddar / bacon / mayo / pretzel bun \$6

Mini Brats / sauerkraut / whole grain mustard \$6

Mini Hot Dogs / yellow mustard / ketchup / relish \$6

Pulled Pork or Chicken / barbecue / creamy slaw / brioche roll \$6

Barbecue Jackfruit / house – made barbecue / pretzel roll VEGAN \$6

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