HARLEY-DAVIDSON MUSEUM®

MOTOR CYCLES HARLEY-DAVIDSON MUSEUM

MENU

Catering & Private Events

A warm Milwaukee

WELCOME

A walk through the Harley-Davidson Museum® is a walk through the history of America. With an unrivaled collection of Harley-Davidson® motorcycles and memorabilia, a 20-acre, park-like campus, and a calendar full of activities, the H-D Museum™ is one of Milwaukee's top tourist destinations for visitors from around the globe. A visit to the H-D Museum™ is an experience that will stay with you for a lifetime.

contact us

SPECIALEVENTS@H-DMUSEUM.COM

414.287.2707

Your Chef
Josh Peterson

Signature Dishes:

- » Braised Beef Short Ribs
- » BBQ Pulled Pork
- » Homemade Soups

Culinary Style:

- » Scratch-made
- » Over-the-top American fare
- » Cook it "low and slow"

Josh Peterson is the Executive Chef at MOTOR® Bar & Restaurant located on the Harley-Davidson Museum® campus. A Milwaukee native and avid traveler, Chef Peterson draws inspiration from his extensive travels around the United States, as well as the all-American classics he grew up on.

Having developed a passion for cooking while attending the University of Wisconsin-Madison, he accepted a kitchen position at the Double Tree Hotel in Madison, where he was named the kitchen manager. Upon returning to his hometown in 2010, Chef Peterson accepted a position with the Lowlands Restaurant Group in Milwaukee as a chef at Café Hollander – a European-style grand café. There he achieved the highest culinary rank within the Lowlands Group when he was named the kitchen manager.

Looking to sharpen his culinary skills, Chef Peterson began working with Levy Restaurants in 2013 as a chef at the BMO Harris Bradley Center and its sister property, Turner Hall Restaurant. In his role with Levy, he has had the opportunity to support and lead large scale public and private events – including operations support at the Kentucky Derby and Ravinia Music Festival .

In 2014, Chef Peterson was named the executive chef at MOTOR® Bar & Restaurant and took over the direction of all private event food service. At MOTOR®, he is responsible for menu development and execution, day-to-day kitchen operations, and specialty and private event direction.

BREAKFAST TABLES

Includes fresh brewed Colectivo coffee and Rishi tea

Maximum service time of two hours

TRAVELER

Fresh whole seasonal fruit, local bagels with cream cheese

Danish, muffins, butter and preserves

Orange and cranberry juices

13.95

ROAD KING BREAKFAST

Fruit salad, Danish, muffins, butter and preserves

Egg frittata with spinach, roasted red pepper and feta cheese

Corned beef hash with potatoes, onions and peppers

French toast casserole

Your choice of apple wood smoked bacon or breakfast sausage

Orange and cranberry juices

22.95

CUSTOM TRAVELER

Fruit salad, local bagels with cream cheese

Danish, muffin, butter and preserves

Wisconsin fruit and nut Kringle

Cheddar scrambled eggs

Your choice of apple wood smoked bacon or breakfast sausage

O'Brien breakfast potatoes

Orange and cranberry juices

18.95

ROADSTER BREAKFAST

Seasonal sliced fruits, berries and melons

Smoked turkey and broccolini scramble with feta cheese and grape tomatoes

Twin potato hash with caramelized onions, sweet and russet potatoes, peppered bacon and oven-dried tomatoes

Orange and cranberry juices

22.95

KICKSTART BREAKFAST

House-made granola bar with yogurt, fresh berries, and nuts

Local bagels with cream cheese

Bran and blueberry muffins with butter and preserves

Oatmeal with Granny Smith apples, brown sugar and cinnamon

Orange and cranberry juices

18.95

OMELET STATION

The following may be added to any of our breakfast menus. Served for a minimum of 30 people.

Chef-attended omelet station with a wide variety of fresh vegetables to include red peppers, onions, mushrooms and spinach

An assortment of meats and cheeses including bacon, ham, Cheddar and Jack

Served with pico de gallo and salsa

9.95

Attendant fee 100.00 (one chef per 50 guests)

Substitute an omelet station for packages including eggs for 7.95 per person

PLATED BREAKFAST

Includes fresh brewed Colectivo coffee and Rishi tea

STEAK & EGGS

Grilled, marinated skirt steak, béarnaise sauce

Scrambled eggs

Fried herbed potatoes

Oven-fresh breakfast pastries, butter and preserves

Orange juice

21.95

COUNTRY SAUSAGE FRITTATA

Jack cheese, cremini mushrooms, herbed potatoes

Oven-fresh breakfast pastries, butter and preserves

Orange juice

16.95

SOUTHWEST BREAKFAST WRAP

Eggs, salsa, black bean relish, lime sour cream, cilantro, Cheddar

Chorizo hash

Oven-fresh breakfast pastries, butter and preserves

Orange juice

16.95

All prices are per person unless otherwise noted.
All prices are subject to 22% service charge and 6.1% sales tax.

PLATED LUNCH

Entrée pricing includes bakery fresh rolls and butter, house salad, fresh brewed Colectivo coffee and Rishi tea

HERB MARINATED CHICKEN BREAST

yellow squash, haricot verts, herbed roasted red potatoes, thyme jus

19.95

BARBECUED PULLED PORK

seasonal vegetable succotash, maple butter glazed cornbread, honey-thyme mashed sweet potatoes

18.95

ROOT VEGETABLE PAVE

sweet potatoes, Brussels sprouts, butternut squash, fresh sage, brown sugar

17.95

PEPPER CRUSTED SLICED SIRLOIN

garlic mashed potatoes, mushroom gravy, bourbon glazed carrots

22.95

BBQ CHICKEN THIGHS

roasted fingerling potatoes, corn on the cob, chive butter

20.95

COLD PLATED LUNCHEON

Includes bakery fresh rolls, fresh brewed Colectivo coffee and Rishi tea

CLASSIC CHICKEN CAESAR

Romaine lettuce, tomatoes, Parmesan garlic croutons, freshly shaved Parmesan, house-made Caesar dressing

16.95

SMOKED CHICKEN SALAD

Romaine, spring mix, tomatoes, blue cheese crumbles, macerated cherries, smoked chicken, apple infused balsamic dressing

17.95

PIT STOPS

"Need-a-Break" Tables

Minimum order of 10 guests

BEVERAGE STATION

Maximum service time of four hours

Bottled water, sparkling water, assorted sodas, iced tea, lemonade, fresh brewed Colectivo coffee and Rishi tea

8.95

KICK START

House-made granola trail mix – granola, toasted coconut, peanuts and M&Ms, whole fruit and assorted fruit juices

7.95

WISCONSINITE

Harley-Davidson signature snack mix, Miller Bakery soft pretzel bites with beer cheese and mustard dipping sauces, Swiss, Cheddar and pepper jack cheeses, Klements' beef sticks

8.95

APPLE DIPPERS

Skewered apple wedges, caramel and chocolate sauces, salted peanuts, sprinkles, chocolate chips and miniature marshmallows

8.95

TAILGATE SNACKS

Regular, Cheddar and caramel popcorn, salted peanuts, pretzels with ranch dip and warm pigs-in-a-blanket served with ketchup and mustard

8.95

BRUSCHETTA D 'ITALIA

Toasted crostini, tomato basil bruschetta, Kalamata olive tapenade bruschetta and warm caramelized onion and mushroom bruschetta

8.95

PRETZEL BITES

Miller Bakery soft pretzel bites with beer cheese and mustard dipping sauces

4.95

LATIN FIESTA

Spicy queso sauce, pico de gallo, salsa verde and salsa roja, fresh guacamole, crispy tortilla chips and sour cream

9.95

FARMER'S MARKET DIPS AND SPREADS

Roasted garlic Parmesan spread, spinach dip, red pepper hummus, grilled artisan breads

8.95

TATOR TOT BAR

Warm cheese sauce, bacon crumbles, scallions, sriracha mayo, chipotle ketchup

7.95

All prices are per person unless otherwise noted.
All prices are subject to 22% service charge and 6.1% sales tax.

PIT STOPS / BREAKS

PIT STOPS

"Need-a-Break" Tables

BEVERAGES

Freshly brewed Colectivo coffee and Rishi tea
44.00 per gallon

Bottled orange, apple or cranberry juices 3.75 ea.

Assorted canned sodas 3.00 ea.

Bottled water 3.00 ea.

Red Bull 5.00 ea.

FROM THE BAKERY

Muffins, croissants, Danish or bagels 36.00/doz.

Assortment of donuts 33.00/doz.

Cinnamon buns 38.00/doz.

Coffee cake 30.00/doz.

Wisconsin fruit and nut Kringle 30.00/doz.

Chocolate fudge brownies 32.00/doz.

Jumbo M&M cookies 36.00/doz.

Gourmet bars 36.00/doz.

SNACKS

Signature Harley-Davidson snack mix 4.95 pp.

Granola bars 2.50 ea.

Whole seasonal fruit 3.00 ea.

Assorted bagged potato chips 2.75 ea .

Pretzels with ranch dip 12.00 lb.

Tortilla chips and salsa 15.00 lb.

Gourmet mixed nuts 26.00 lb.

(minimum order of 24 pcs.)

Individual yogurts 3.00 ea.

Assorted candy bars 2.75 ea.

CHEF'S "TOURING" TABLES

HORS D'OEUVRES

Hors d'oeuvres are served either plated and/or tray passed and are priced by the dozen unless noted otherwise

HOT HORS D'OEUVRES

Braised Short Rib and Polenta Cake *fried onions, apple cider reduction 38.95*

Pork Belly Skewer *candied apple, soy glaze 42.95*

Crispy Reuben Potato Pancake *Swiss cheese, shaved corned beef, sauerkraut, Russian dressing 37.95*

Sausage Medallions *Milwaukee's own Usingers' sausage, Granny Smith apple, red onion, sauerkraut, grain mustard 38.95*

Cocktail Meatballs *house-made barbeque sauce 27.95*

Water Chestnuts *wrapped in smoked bacon 35.95*

Stuffed Mushrooms *bacon and blue cheese 34.95*

Seared Beef on a Crostini *caramelized onion, cilantro chimichurri 38.95*

Basil-Garlic Shrimp Satay *with chili lime mint sauce 38.95*

House-Smoked Brisket and Cheddar Cheese Quesadilla *with avocado crema 36.95*

Ancho Chicken and Jack Cheese Quesadilla *with salsa verde 32.95*

Baby Spinach and Brown Mushroom Quesadilla *with pico de gallo 34.95*

Our Signature Hot Dog Panini *with Jack cheese, caramelized onion and ground mustard 36.95*

Cuban Press Sandwich *with roast pork, ham, Swiss cheese and spicy pickles 36.95*

Teriyaki Chicken *grilled chicken breast, pineapple-teriyaki glaze, Sriracha aioli 29.95*

Fried Ravioli *shaved Parmesan, smoked tomatoes 28.95*

Grilled Vegetable Tarts *phyllo cup, shaved Parmesan, balsamic drizzle 35.95*

Spanakopita *creamy spinach and feta cheese in phyllo 35.95*

COLD HORS D'OEUVRES

Caprese Salad *mozzarella, basil, cherry tomato, garlic croutons, balsamic reduction 35.95*

Brie and Fig on Crostini *fig jam, orange zest 35.95*

Bloody Mary Skewer *Swiss cheese, cured sausage, olive, house made virgin bloody mary mix 33.95*

New York Steak Skewers *medium-rare New York strip, aged Wisconsin Cheddar, horseradish cream 38.95*

Classic Fisherman's Wharf Style Shrimp Shooter *with our lemon horseradish cocktail sauce 38.95*

Bayou-Blackened Shrimp Shooter *with remoulade sauce 38.95*

Pesto-Marinated Shrimp Shooter *with lemon aioli 38.95*

Seared Steak *with horseradish cream on crispy endive spear 39.95*

Sun-dried Tomato Pesto Crostini *Artichoke, goat cheese, fresh basil 34.95*

Antipasti Spread *salami, mortadella, cappocollo, prosciutto, fresh mozzarella, shaved Parmigiano-Reggiano, olives, capers, roasted peppers, pickled vegetables, crusty bread 15.95 (per person)*

Wisconsin's Own Cheese Board *Swiss, buttermilk blue cheese, sharp Cheddar, pepper jack, herbed goat cheese, red grapes, dried fruits, nuts, local honey, flat breads and crackers 11.95 (per person)*

Veggie Crudite *Chef's selection of seasonal vegetables with ranch and roasted garlic hummus 7.95 (per person)*

Farmer's Market Dips and Spreads *roasted garlic Parmesan spread, spinach dip, red pepper hummus, grilled artisan breads 8.95 (per person)*

Latin Fiesta *spicy queso sauce, Pico de Gallo, salsa verde and salsa roja, fresh guacamole, crispy tortilla chips, sour cream 9.95 (per person)*

All prices are per person unless otherwise noted.
All prices are subject to 22% service charge and 6.1% sales tax.

CHEF'S "TOURING" TABLES

PASTA RECEPTION STATION

accompanied by fresh Caesar salad and crunchy bread sticks

CHOOSE 1 PASTA- 12.95 CHOOSE 2 PASTAS- 16.95

Ravioli
butternut squash ravioli, sage-browned butter, aged Parmesan

Tortellini
three-cheese, tomato-basil sauce, aged Parmesan

Elbow Macaroni
pulled chicken, sharp Cheddar, mozzarella, and Parmesan cheeses

Penne
Italian sausage, mozzarella, fresh basil, spicy tomato and vodka cream sauce

Fettuccini
house alfredo, roasted shrimp, Parmesan cheese, shaved prosciutto

BUILD YOUR OWN SLIDER STATION

A do-it-yourself assortment of classic sliders

buffalo chicken, hickory smoked BBQ pulled pork, classic burgers

buffalo sauce, BBQ sauce, bacon aioli, ranch

Cheddar, provolone, Swiss

lettuce, tomato, onion, relish, mustard and ketchup

kettle potato chips, garlic Parmesan dip

12.95

GOURMET BURGERS BISTRO

Mini burgers to meet all your guests' cravings! Served on brioche buns.

CHOOSE 3 - 14.95 CHOOSE 4 - 16.95

Wisconsin Burger
artisan Cheddar cheese, topped with bacon and pickled red onions

Turkey Burger
Brie cheese, cranberry chutney, spinach

Lentil Barley Burger
pimento cheese spread, topped with tomato, and crispy Tabasco onions

Barbecue Burger
artisan Cheddar, house barbecue sauce and crispy Tabasco onions

Meatloaf Burger
house-made meatloaf patty, sautéed mushrooms and gravy

TRIO WING BAR

house-seasoned roasted wings, tossed in house BBQ, teriyaki, and classic buffalo sauces.

served with blue cheese and ranch dressings, celery and carrot sticks

9.95

ASIAN STATION

Build your own lettuce wrap

seared soy-ginger chicken and stir-fried Hunan pork

sesame jasmine rice

glass noodles

napa cabbage slaw

ponzu, peanut, and sweet chili sauces

12.95

CHEF'S "TOURING" TABLES

BAKED POTATO BAR

shredded Cheddar and mozzarella, scallions, red onions, grilled corn, sautéed mushrooms, pickled jalapenos, sour cream, butter, and ranch dressing

8.95

MEATBALL BAR

A selection of our hand crafted meatballs served with a basket of fresh rolls to soak up the sauce!

Traditional beef with marinara sauce

Chicken with green chile verde sauce

Thai pork meatballs with ginger-soy barbecue sauce

13.95

GOURMET MAC & CHEESE TABLE

Classic comfort food kicked up a notch!

CHOOSE 3 - 11.95 CHOOSE 4 - 13.95

Traditional mac, four cheeses, Panko crust

Buffalo chicken with Jack and Blue cheese

Smoked pork, green chile and Cheddar

Chorizo and Jack cheese with a tortilla crust

CARVING BOARDS

All of our carving boards are served with four cheese potatoes and cocktail rolls (Add 100.00 per uniformed chef)

HERB ROASTED TURKEY BREAST

cranberry and apricot chutney, classic gravy

10.95

CHILI-RUBBED ROASTED PORK LOIN

BBQ sauce, citrus jus

12.95

HONEY HAM

pineapple-honey sauce, pork jus

10.95

ROASTED TENDERLOIN OF BEEF

horseradish sauce, Creole mustard

19.95

14 HOUR BEEF BRISKET FROM MOTOR™

house BBQ sauce, crispy onion straws

15.95

GARLIC ROASTED STRIP LOIN

wild mushroom gravy and horseradish sauces

15.95

All prices are per person unless otherwise noted.
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CHEF ATTENDED STATIONS

(Add 100.00 per uniformed chef per 50 guests)

PASTA

Penne, farfalle, fettuccine

Spicy marinara, three cheese alfredo, pesto

Herb marinated chicken, Italian sausage

Grilled zucchini, sun dried tomatoes, herbs, Parmesan

12.95

STIR FRY

Basmati rice, Udon noodles

Chicken, crispy stir-fried pork, poached shrimp

Seasonal vegetables including roasted peppers, broccoli, onion, snow peas, mushrooms

Ponzu, ginger soy, and sweet chili sauces

13.95

GRILLED CHEESE STATION

Assorted breads (sourdough, rye, whole wheat) and cheeses (Gruyère, Cheddar, fontina, American) and toppings (bacon, apples, pears, pickles, oven roasted tomatoes, caramelized onions) to build YOUR favorite grilled cheese!

11.95

SWEET TABLES

Includes fresh brewed Colectivo coffee and Rishi tea

Maximum service time of two hours

THE CUPCAKE BAR

A variety of flavors including red velvet, chocolate peanut butter, double chocolate fudge, and vanilla bean served with ice-cold low-fat and whole milk.

8.95

BROWNIE SUNDAE BAR

Our signature triple chocolate chunk brownie and blondie bars served warm with vanilla bean ice cream, chocolate and caramel sauces, toasted peanuts, fresh whipped cream and assorted toppings

8.95

ROOT BEER FLOAT STATION

Ice cold Barq's root beer poured over vanilla bean ice cream with fresh whipped cream, chocolate shavings and maraschino cherries

9.95

SEASONAL SLICED FRUIT

Seasonal sliced fruit salad

7.95

WARM COOKIES & BROWNIES

Chocolate chip cookies, oatmeal-raisin cookies, peanut butter cookies, assorted brownies

7.95

DO-A-DONUT MINI BAR

Shake-your-own old fashioned donut holes with cocoa powder, cinnamon sugar, powdered sugar, warm chocolate sauce, sugar glaze and sprinkles for further customization

8.95

CHEESECAKE BAR

Classic vanilla cheesecake with chocolate, caramel and strawberry sauces

7.95

MINI TO THE MAX

Our signature miniature desserts - carrot cake, chocolate cake, limoncello cheesecake and tiramisu

9.95

PICNIC "SWEETS" TABLE

Warm cast-iron skillet peach and apple cobblers with vanilla bean ice cream, chocolate chip, peanut butter and oatmeal-raisin cookies, and double chocolate brownies

11.95

All prices are per person unless otherwise noted.
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CHEF'S "TOURING" TABLES & BBQ MENUS

All "Touring" tables are priced per person and come with fresh baked artisan breads

STOCKYARDS

Carved wood-roasted New York strip loin, peppercorn sauce

Wood-roasted garlic chicken

Parmesan mashed potatoes

Roasted vegetable platter

Chopped iceberg salad with shaved red onions, grape tomatoes, blue cheese, fresh parsley, buttermilk and white wine-blue cheese dressing

44.00

SMOKEHOUSE SAMPLER

Smoked beef brisket

Barbecued pulled pork

Smoked chicken

Texas toast, mini pretzel rolls, mini sesame buns

Penne pasta salad with smoked mozzarella, roasted tomatoes, fresh basil, Parmesan dressing

Cobb salad with tomatoes, bacon, blue cheese, hard boiled eggs, chives and a choice of red wine vinaigrette or creamy ranch dressing

Jicama coleslaw

42.00

LAND AND SEA

Braised short rib, horseradish cream, wild mushroom jus

Jumbo barbeque shrimp

Creamy scallion polenta

Arugula salad with blue cheese, red grapes, red onion, walnuts, pear cider vinaigrette

Roasted Brussels sprouts, carrots, red onions

49.00

THE CUBAN

Ropa vieja - shredded skirt steak simmered in tomatoes, onions and garlic

Roast pork tenderloin - marinated in orange, limes, and garlic

Yellow rice with tomatoes and peppers

Black beans, cilantro, red onions, lime

Mixed greens salad with tomatoes, red onions, corn relish, pepper jack cheese and chipotle lime vinaigrette

Fried plantains

Pico de gallo, sour cream, guacamole

32.95

WISCONSIN'S OWN

Wisconsin bratwurst, beer braised sauerkraut & house mustard

Four cheese mac & cheese

Roasted garlic potato wedges

Corn on the cob, chipotle-scallion butter

Field greens salad with carrots, onions, cucumbers, tomatoes, red wine vinaigrette and creamy ranch dressings

36.00

LUNCH MENUS

Available before 3pm

GOURMET MARKET SANDWICHES AND SALADS TABLE

Hot ham and Swiss – rosemary aioli on baguette

Warm roasted sirloin of beef – Cheddar, horseradish cream on an onion bun

Smoked turkey breast - grilled onions, spicy mayo, Swiss cheese on a pretzel roll

"ZLT" wrap – grilled zucchini, vine-ripe tomatoes, jalapeno jack cheese, Romaine lettuce in a spinach tortilla

Includes the following: Caesar salad, corkscrew pasta salad, fruit salad, kettle-style potato chips, roasted garlic Parmesan dip

21.95

LATIN FIESTA

Shredded guajillo-spiced chicken, spicy beef, barbacoa pork, Mexican rice, pinto beans

Lettuce, tomato, onion, cilantro, shredded cheeses

Pico de gallo, fresh guacamole, sour cream, salsa verde and salsa fresca

Mixed greens salad with tomatoes, red onions, corn relish, pepper jack cheese and chipotle lime vinaigrette

24.95

THE LIGHTER SIDE

Field greens salad with choice of red wine vinaigrette and creamy ranch dressing

Mediterranean tuna salad wrap, lettuce, capers, Kalamata olives, and fresh herbs in a spinach tortilla wrap

Chicken salad wrap, jicama, dried cranberries, scallions, crisp Romaine lettuce, basil aioli in a wheat tortilla wrap

Grilled vegetable platter

Fresh fruit salad

21.95

TASTE OF ITALY

Minestrone soup

Caesar salad, garlic croutons, Parmesan cheese

Rosemary garlic chicken, lemon jus

Fettuccine, Italian sausage, roasted red and yellow peppers, smoked marinara sauce

Roasted vegetables

Crunchy bread sticks and butter

24.95

THE TOUR

Oven roasted honey-thyme chicken

Rosemary sirloin of beef, horseradish sauce, mushroom jus

Mashed Yukon potatoes, roasted garlic, Parmesan cheese

Roasted vegetables

Chopped Romaine salad with sliced red onions, tomatoes and cucumbers with red wine vinaigrette and creamy ranch dressing

26.95

All prices are per person unless otherwise noted.
All prices are subject to 22% service charge and 6.1% sales tax.

LUNCH MENUS

Available before 3pm

SOUPS, SANDWICHES AND SALADS

Please select two items from two categories - 21.95

Please select two items from all three categories - 24.95

SOUPS

(Served with oyster crackers)

Tomato-basil, cream of mushroom, loaded potato, chicken noodle, and Booyah Stew

SALADS

Steakhouse
chopped lettuce and radicchio, red onions, blue cheese, tomatoes, blue cheese dressing

Field greens
mixed greens, carrots, red onions, cucumbers, tomatoes, ranch dressing

Farmers
mixed greens, chicken, bacon, Cheddar, croutons, candied pecans tomatoes, ranch dressing

Caesar
Romaine lettuce, croutons, Parmesan, tomatoes, Caesar dressing

Southwest
mixed greens, chicken, black beans, corn relish, tomatoes, pepper jack cheese, red onions, crispy tortilla strips, lime vinaigrette

Turkey Cobb Salad
herb-roasted turkey breast, Romaine, cucumber, bacon, Blue cheese and hard-cooked egg with Blue cheese dressing

Greek Salad
Romaine, cucumber, tomato, Kalamata olives, chickpeas, pepperoncini, Feta cheese and fresh oregano with a red wine vinaigrette topped with crispy pita strips

BLT Salad
with Cheddar cheese and buttermilk dressing

SANDWICHES

Hot Ham and Swiss
rosemary aioli on a baguette

Warm Roasted Beef Sirloin
Cheddar, horseradish cream on an onion bun

Smoked Turkey Breast
grilled onions, spicy mayo, Swiss cheese on a pretzel roll

"ZLT" Wrap
grilled zucchini, vine-ripe tomatoes, jalapeno jack cheese, and Romaine lettuce in a spinach tortilla

Milwaukee Crunch Wrap
chicken tossed in smoky barbecue sauce combined with buttermilk ranch dressing, baby spinach, Romaine, carrots, tomato and red onion

PIZZA BUFFET

Caesar salad and bread sticks

BBQ Pork
caramelized onions, fresh cilantro, mozzarella, Parmesan cheese, house-made barbeque sauce

Cheese and Tomato
fresh basil, extra virgin olive oil

Meat Lovers
pepperoni, sausage, ham, mozzarella and Parmesan cheese, fresh basil

24.95

BUILD YOUR OWN CHOPPER SALAD TABLE

Roasted chicken, smoked turkey, grilled steak, tomatoes, red onions, broccoli, cauliflower, carrots, cucumbers, spinach, Romaine lettuce, olives, feta, Cheddar, Parmesan

Dressings:
creamy blue cheese, red wine vinaigrette, buttermilk ranch

Fresh baked breads

16.95

CUSTOM BUILT BBQ'S

Minimum of 2 items and 50 people
(Pricing is per guest and includes condiments, buns and our signature cast-iron skillet cornbread)

FAT BOY ™

CHOOSE TWO - 36.95 ADD A THIRD - 8.00 PP

Hickory house-smoked beef brisket
Pulled BBQ pork
House-smoked BBQ chicken
Jumbo BBQ spiced shrimp
House-smoked baby back pork ribs

WIDE GLIDE ™

CHOOSE TWO - 25.95 ADD A THIRD - 6.00 PP

Wisconsin sausages
Grilled sirloin burgers
House smoked turkey breast
Grilled Vienna beef hot dogs

SIDECARS

(Please select 3 sidecars for either package)

Potato salad
Creamy jicama coleslaw
Baked beans
Corn on the cob
Fruit salad
Mac & cheese
Black bean, corn and cilantro salad
BBQ coleslaw
Charred seasonal vegetables
Three cheese red potatoes
Chopped green salad
Corkscrew pasta salad
Loaded baked potato bar
Garlic mashed potatoes

GRAB-N-GO

Individually boxed lunches include a cookie, chips and a piece of fruit

Roast Sirloin of Beef
lettuce, tomatoes, Cheddar, horseradish cream on an onion bun

Smoked Turkey Breast
grilled onions, spicy mayo, Swiss cheese on a pretzel roll

Ham and Swiss
grain mustard on a pretzel bun

Grilled Vegetable Wrap
marinated grilled vegetables wrapped in a spinach tortilla

15.95

Cobb Salad
Romaine, turkey, hard boiled eggs, tomatoes, Cheddar and individually packaged dressing

19.95

Chicken Caesar
Romaine, pulled chicken, cucumbers, tomatoes, croutons and individually packaged dressing

19.95

All prices are per person unless otherwise noted.
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PLATED DINNER MENUS

Entrée pricing includes bakery fresh rolls and butter, house salad, and fresh brewed Colectivo coffee and Rishi tea

Rosemary Garlic Roasted Chicken
artichokes, wild mushrooms, asparagus and natural jus with mashed honey glazed roasted sweet potatoes

26.95

Prosciutto Chicken
aged prosciutto, sun dried tomatoes, seasonal vegetables, fresh mozzarella and garlic mashed potatoes, balsamic glaze

28.95

Braised Boneless Beef Short Ribs
caramelized cipollini onions, wilted Brussels sprouts, carrots, bacon, garlic mashed potatoes, red wine demi-glace

29.95

Smoked Boneless Pork Chop
corn succotash, whipped potatoes, bourbon mustard glaze

26.95

Black Pepper Crusted Filet Mignon
grilled leeks, whipped chive potatoes, red wine, mushroom duxelle

45.95

New York Strip Steak
wild mushrooms, asparagus, fingerling potatoes, blue cheese sauce

42.95

Pan Roasted Atlantic Salmon
sweet corn, roasted tomatoes, herbed basmati rice, creamy lemon butter

27.95

Chipotle Maple Pork Loin
black bean and roasted corn relish, warm southwestern slaw, sweet soy glaze

30.95

Chicken Marsala
boneless chicken breast, sautéed mushrooms, seasonal vegetables, garlic potato wedges, Marsala sauce

25.95

Lemon Pepper Chicken
Italian rice, broccolini, lemon cream sauce

26.95

Pumpkin & Butternut Squash Ravioli
Parmesan, fried sage, toasted pine nuts and oven-roasted tomatoes, brown butter sauce

26.95

Braised Artichokes and Mushrooms
shaved portobello mushrooms, artichokes, croutons, grilled polenta cake, truffle tomato vinaigrette

25.95

Three or more entrée choices are available with a 5.00 surcharge per person, per additional entrée, for your guaranteed guest count

PLATED DINNER MENUS

Entrée pricing includes bakery fresh rolls and butter, house salad, fresh brewed Colectivo coffee and Rishi tea

DUET ENTREES

Grilled Chicken & Braised Beef Short Ribs grilled chicken with mushroom sauce and slow braised short rib with Parmesan mashed potatoes and roasted wild mushrooms, asparagus, and red onions

45.95

Rosemary Chicken & Herb Crusted Salmon rosemary marinated breast of chicken and herb crusted salmon with Parmesan red potatoes and grilled vegetables

46.95

Tenderloin of Beef & Gulf Shrimp black pepper crusted tenderloin and gulf shrimp with an herbed butter sauce, roasted garlic mashed potatoes, and asparagus

48.95

Prime Rib of Beef & Grilled Shrimp slow roasted midwest prime rib and fire grilled shrimp, with basil red potatoes and grilled seasonal vegetables

48.95

SALAD UPGRADES

Classic Caesar Romaine hearts, garlic croutons, Parmesan, creamy garlic dressing

Italian Salad radicchio, spinach, Romaine, field greens, golden raisins, gorgonzola, pear infused chardonnay vinaigrette

Spinach Salad dried cranberries, candied pecans, goat cheese, red onions, bacon vinaigrette

Mozzarella Salad Sliced tomatoes, ciliegine mozzarella, basil pesto, balsamic drizzle

1.95 EACH

SWEET ENDINGS

House Grilled Pound Cake Mascarpone cheese, mixed berries, fresh mint

5.95

Wisconsin Dairy Farm Cheesecake macerated berries

6.95

Chocolate Torque chocolate layer cake, toffee crunch, caramel sauce

5.95

Pie ala Mode apple pie, vanilla bean ice cream, cinnamon sugar

6.95

Brownie Sundae double chocolate chunk brownie, vanilla bean ice cream, chocolate sauce and shavings

6.95

Stationed Do-A-Donut Mini Bar shake-your-own old fashioned donut holes with cocoa powder, cinnamon & sugar, powdered sugar, warm chocolate, sugar glaze, and sprinkles for further customization

8.95

Family Style Mini to the Max our signature miniature desserts - carrot cake, chocolate fudge cake, limoncello cheesecake and tiramisu

8.95

Family Style Cupcake Flight red velvet with cream cheese frosting, chocolate fudge with peanut butter frosting, vanilla with lavender frosting

8.95

All prices are per person unless otherwise noted.
All prices are subject to 22% service charge and 6.1% sales tax.

BEVERAGES

DELUXE BAR

Tito's Handmade Vodka
Bombay Sapphire Gin
Sailor Jerry Spiced Rum
Malibu Coconut Rum
Johnny Walker Red Scotch
Crown Royal Canadian Whiskey
Maker's Mark Bourbon
Korbel Brandy
1800 Tequila
Folie A Deux Chardonnay
Louis Martini Cabernet Sauvignon
Red Rock Merlot
Beringer White Zinfandel

PREMIUM BAR

Smirnoff Vodka
Bombay Gin
Bacardi Silver Rum
Dewar's Scotch
Jim Beam Whiskey
Canadian Club
Jose Cuervo Gold Tequila
Christian Brothers Brandy
Woodbridge Chardonnay
Woodbridge Cabernet Sauvignon
Woodbridge White Zinfandel
Woodbridge Merlot

BAR PACKAGE – CHARGES PER PERSON

	1st hr	2nd hr	3rd hr	add'l hrs
Deluxe brand liquor	16.00	14.00	13.00	9.00
Premium brand liquor	14.00	12.00	12.00	8.00
Premium beer, wine, soda	13.00	11.00	11.00	7.00

HOSTED AND CASH BAR PER DRINK

Premium bar drinks 6.00
Deluxe bar drinks 7.00
Miller Lite 4.50
Miller High Life 4.50
Blue Moon and Corona 5.50
Leinenkugel's (Red, Honey Weiss and Seasonal) 5.50
Premium house wine by the glass 8.00
Deluxe house wine by the glass 12.00
Bottled water 3.00
Soft drinks and fruit juices 3.00

INCLUDED IN ALL BAR PACKAGES

Bottled water
Soft drinks and fruit juices
Miller Lite, Miller High Life and Miller Sharp's
Leinenkugel's (Red, Honey Weiss and Seasonal)
Blue Moon and Corona
House wine by the glass

There will be a 100.00 per bartender fee assessed for a minimum four hour shift. Additional hours will be charged at 35.00 per hour.

*all prices are subject to change

CLIENT TESTIMONIALS

"The event was a success and my guests had an excellent time! Everyone was very impressed with your staff and the meal received rave reviews! I honestly do not know how you do it. I only had a chance to taste the braised ribs and it was a party in my mouth!"

"Everything looks good on this and the party was amazing! We had a great time and had many people tell us that it was our best party yet!"

"Everyone had a great time. Beautiful facility and the museum was awesome!!"

""I can't say enough about how wonderful everything was. I've done many events at lots of different kinds of venues, and the Harley-Davidson Museum was a breath of fresh air when it comes to event execution and partnership. And the food was amazing...I am still hearing about it today."

"Thank you for your time and effort, Annie. You and your staff were absolutely wonderful- first class all the way!"

CLIENT TESTIMONIALS

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