

1903TM

EVENTS

HOLIDAY MENU







SEASON'S GREETINGS



58.95 PER GUEST

Stationed Service | No Substitutions | Minimum of 25

MEATBALL SLIDERS

Marinara-Braised Beef and Pork Meatballs,
Toasted Cheese Bread

CE | CD

WISCONSIN CHEESE BOARD

Hook's Aged Cheddar, Carr Valley Pepper
Jack, Deppeler's Baby Swiss and LaClare
Creamery Goat Cheese with Seasonal
Accoutrements

AVG | CD | CN

HOLIDAY PASTA STATION

*Served with House Salad, Fresh
Breadsticks & Butter*

Baked Mostaccioli with Marinara and
Italian Sausage **CD**

Vegetarian White Lasagna with Wild
Mushrooms and Seasonal Vegetables **CD |**
V

COOKIE & COFFEE STATION

Fresh Baked Cookies, Steven Smith Teas,
Colectivo Coffee, Hot Chocolate and Mulled
Cider

CN | CE | CD

V - Vegetarian
VG - Vegan
DF - Dairy Free

AVG - Made Avoiding Gluten
CN - Contains Nut Products
CE - Contains Egg Products



HOLIDAY CHEER



75.95 PER GUEST

Stationed Service | No Substitutions | Minimum of 25

HORS D'OEUVRES

SELECT TWO | HAND-PASSED

HOT

BACON WRAPPED DATES

Drizzled with Balsamic Reduction

AVG

BAKED BRIE & RASPBERRY BITES

Puffed Pastry, Brie and Raspberry

CE | CD | V

MINI CRAB CAKES

Brown Butter Lemon Aioli

CE | CD

OYSTERS ROCKEFELLER

Hollandaise and Panko

CE | CD

COLD

SMOKED SALMON GOUGERE

Crème Fraiche and Caviar

CE | CD

CAPRESE SKEWER

Balsamic Drizzle

V | CD

COCKTAIL SHRIMP

House Cocktail Sauce

CE | CD

SHAVED BEEF TARTLET

Bleu Cheese and Horseradish Sauce

CE | CD

HOUSE SALAD

Served with Warm Rolls & Butter

Romaine and Garden Greens, Cherry

Tomatoes, Red Onion, Carrots and

Cucumbers with House Red Wine

Vinaigrette and Creamy Ranch

V | CD | CE

ENTREES

SELECT TWO

SMOKED TURKEY BREAST

Traditional Gravy

PASSION FRUIT GLAZED HAM

Fruit Chutney

CN

POACHED SALMON CIOPPINO

Aromatic Broth of White Wine, Tomato and

Saffron with Clams, Mussels,

Calamari and Shrimp

ROASTED BEEF STRIPLOIN

Horseradish Sauce and Natural Jus

VEGAN "STEAK" MEDALLIONS

Red Wine Mushroom Sauce

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HOLIDAY CHEER



CONTINUED

SIDES

SELECT THREE

**ROASTED GARLIC MASHED
POTATOES**
CD

**BLOOD ORANGE GLAZED BABY
CARROTS**

**ROASTED BRUSSELS SPROUTS
WITH DRIED CRANBERRY &
ALMOND**
CN

**WHOLE WHEAT
& BRIOCHE DRESSING**
CE | CD

ADDITIONAL SELECTIONS

ADDITIONAL ENTREE SELECTION
15.95 Per Guest

ADDITIONAL SIDE SELECTION
6.95 Per Guest

**ADDITIONAL HORS D'OEUVRES
SELECTION**
5.95 Per Guest

DESSERT

SELECT ONE

FIGGY BREAD PUDDING
Amaretto Custard & Amaretto Fig Caramel
CD | CN | CE | V

APPLE CRANBERRY COBBLER
Eggnog Anglaise
CE | CD | V

COFFEE & HOT DRINKS
Freshly Brewed Colectivo Coffee, Steven
Smith Tea, Hot Chocolate, Warm Apple Cider



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DECK THE HALLS



99.95 PER GUEST

Plated Service | No Substitutions | Minimum of 25

ENTREES

SELECT TWO

PAN SEARED CHILEAN SEA BASS

Warm Lemony Couscous Salad of Israeli Couscous, Sun Dried Tomato, Arugula and Pine Nut, served with Charred Onion & Pea Puree and Paprika Oil

CN | CD

RED WINE BRAISED BEEF TENDERLOIN TIPS

Roasted Garlic Potatoes Robuchon, Pearl Onions, Red & Green Bell Peppers and Cremini Mushrooms

CD | AVG

CHICKEN VALENTINO

Chicken Breast Stuffed with Fresh Mozzarella, Red Bell Pepper and Garlicky Spinach, served with Potato Aligot, Cognac Creamed Spinach and Bell Pepper

CD | AVG

DUCK CONFIT & GNOCCHI

Baby Candy Cane Beets, Pearl Onions, Braised Beet Greens, Wild Fire Bleu Cheese and Brussels Leaf Salad

CD | CE

PUMPKIN & BUTTERNUT SQUASH RAVIOLI

Butternut Squash "Marinara," Fried Sage, Toasted Pine Nuts, Fresh Parmesan and Oven Roasted Tomatoes

CD | CN | V

HORS D'OEUVRES

SELECT TWO | HAND-PASSED

HOT

BACON WRAPPED DATES

Drizzled with Balsamic Reduction

AVG

BAKED BRIE & RASPBERRY BITES

Puffed Pastry, Brie and Raspberry

CE | CD | V

MINI CRAB CAKES

Brown Butter Lemon Aioli

CE | CD

OYSTERS ROCKEFELLER

Hollandaise and Panko

CE | CD

COLD

SMOKED SALMON GOUGERE

Crème Fraiche and Caviar

CE | CD

CAPRESE SKEWER

Balsamic Drizzle

V | CD

COCKTAIL SHRIMP

House Cocktail Sauce

CE | CD

SHAVED BEEF TARTLET

Bleu Cheese and Horseradish Sauce

CE | CD

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DF - Dairy Free

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CE - Contains Egg Products



DECK THE HALLS



CONTINUED

SALAD

SELECT ONE

Served with Warm Rolls & Butter

PEAR, WALNUT & GOAT CHEESE SALAD

Balsamic Vinaigrette

CD | CN | V

CLASSIC CAESAR

Croutons and Caesar Dressing

CE | CD

ADDITIONAL SELECTIONS

ADDITIONAL ENTREE SELECTION

5.00 Per Guest

ADDITIONAL HORS D'OEUVRES SELECTION

5.95 Per Guest

DESSERT

SELECT ONE

FIGGY BREAD PUDDING

Amaretto Custard & Amaretto Fig Caramel

CD | CN | CE | V

APPLE CRANBERRY COBBLER

Eggnog Anglaise

CE | CD | V

COFFEE & HOT DRINKS

Freshly Brewed Colectivo Coffee, Steven
Smith Tea, Hot Chocolate, Warm Apple Cider

V - Vegetarian

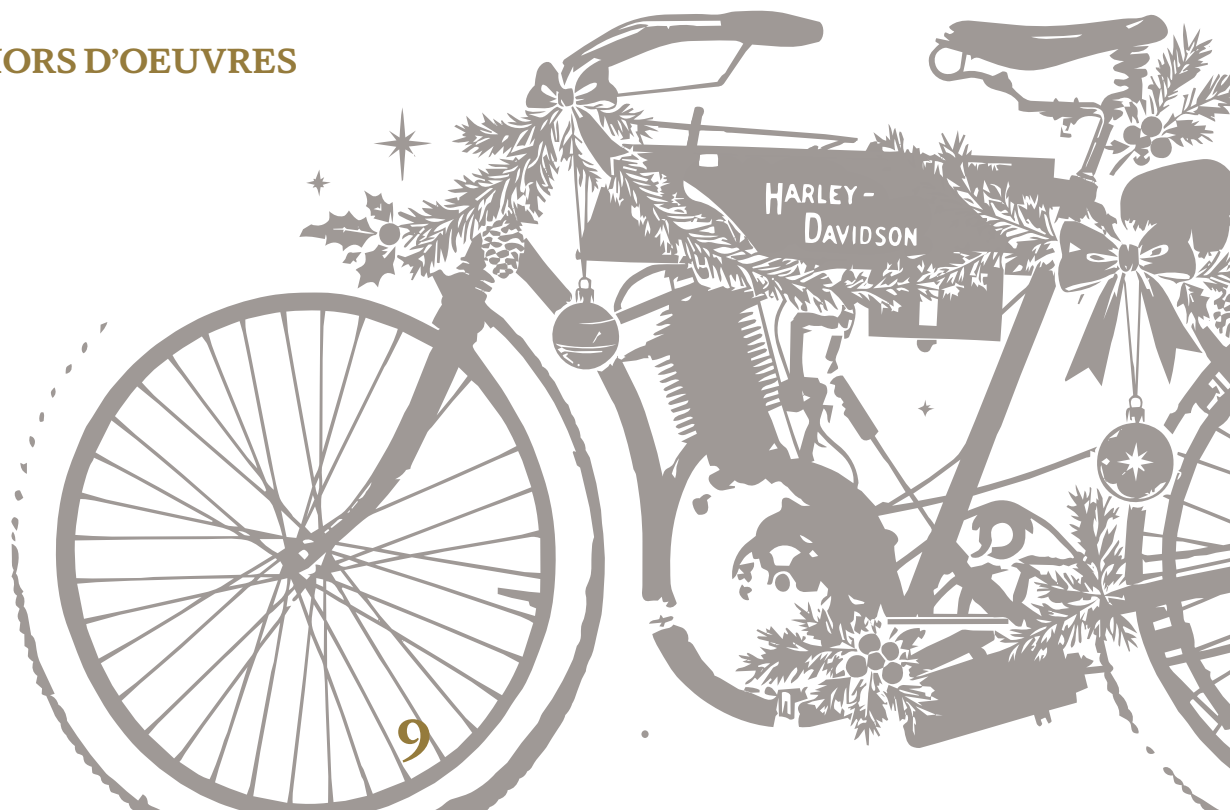
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BEVERAGE SERVICE



HOSTED BAR SERVICE

Priced Per Person | \$150.00 Per Bartender For Up To 4 Hours

DELUXE BAR

25.95 FIRST HOUR

10.95 EACH ADDITIONAL HOUR

SPIRITS

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardi Rum
Espolon Tequila blanco
Johnnie Walker Black
Jack Daniel's Tennessee Whiskey
Maker's Mark Bourbon
Jameson Irish Whiskey
Korbel Brandy

WINE

Korbel Brut
Vintners Rose
Kendall Jackson Chardonnay
Kim Crawford Sauvignon Blanc
Meiomi Pinot Noir
Intercept Cabernet Sauvignon

PREMIUM BEER

New Glarus Spotted Cow
Corona
White Claw Hard Seltzer

DOMESTIC BEER

Miller Lite
Budweiser
Miller High Life
Roadking (NA)

NON-ALCOHOLIC

Bottled Still Water
Canned Sparkling Water
Coke, Diet Coke, Sprite

PREMIUM BAR

21.95 FIRST HOUR

9.95 EACH ADDITIONAL HOUR

SPIRITS

New Amsterdam Vodka
Bombay Gin
Bacardi Silver Rum
Jose Cuervo Especial
Dewar's Scotch
Jim Beam Whiskey
Seagram's 7
Christian Brothers Brandy

WINE

Wycliff Brut
Proverb Chardonnay
Proverb Pino Noir
Proverb Pino Grigio
Proverb Cabernet Sauvignon

PREMIUM BEER

New Glarus Spotted Cow
Corona
White Claw Hard Seltzer

DOMESTIC BEER

Miller Lite
Budweiser
Miller High Life
Roadking (NA)

NON-ALCOHOLIC

Bottled Still Water
Canned Sparkling Water

BEVERAGE SERVICE



HOSTED BAR SERVICE

All Beverages Charged Per Drink | \$150.00 Per Bartender For Up To 4 Hours

HOLIDAY SPECIALTY COCKTAILS

HOLIDAY PARTY PUNCH

Pomegranate, Orange and Pineapple Juice,
Fresh Ginger and Sparkling Apple Juice with
Tito's Handmade Vodka

MEXICAN HOT CHOCOLATE

Traditional Warm-Spiced Hot Chocolate
with Captain Morgan Spiced Rum

WINTER EGGNOG

Cinnamon-Spiced with Bulleit Bourbon

JINGLE BELL CIDER

Apple Cider, Pomegranate and Nutmeg with
Honey Liqueur

COCKTAIL | 12.00 ZERO PROOF | 8.00



BEVERAGE SERVICE



À LA CARTE BEVERAGES

Priced Per Drink | \$150.00 Per Bartender For Up To 4 Hours

DELUXE BAR

SPIRITS | 14

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardi Rum
Espolon Tequila blanco
Johnnie Walker Black
Jack Daniel's Tennessee Whiskey
Maker's Mark Bourbon
Jameson Irish Whiskey
Korbel Brandy

WINE | 12

Korbel Brut
Vintners Rose
Kendall Jackson Chardonnay
Kim Crawford Sauvignon Blanc
Meiomi Pinot Noir
Intercept Cabernet Sauvignon

PREMIUM BEER | 9

New Glarus Spotted Cow
Corona
White Claw Hard Seltzer

DOMESTIC BEER | 7

Miller Lite
Budweiser
Miller High Life
Roadking (NA)

NON-ALCOHOLIC | 5

Bottled Still Water
Canned Sparkling Water
Coke, Diet Coke, Sprite

PREMIUM BAR

SPIRITS | 9

New Amsterdam Vodka
Bombay Gin
Bacardi Silver Rum
Jose Cuervo Especial
Dewar's Scotch
Jim Beam Whiskey
Seagram's 7
Christian Brothers Brandy

WINE | 7

Wycliff Brut
Proverb Chardonnay
Proverb Pino Noir
Proverb Pino Grigio
Proverb Cabernet Sauvignon

PREMIUM BEER | 9

New Glarus Spotted Cow
Corona
White Claw Hard Seltzer

DOMESTIC BEER | 7

Miller Lite
Budweiser
Miller High Life
Roadking (NA)

NON-ALCOHOLIC | 5

Bottled Still Water
Canned Sparkling Water
Coke, Diet Coke, Sprite



BEVERAGE STATIONS



NON-ALCOHOLIC

INDIVIDUAL BEVERAGES

FRESHLY BREWED COLECTIVO COFFEE &
STEVEN SMITH TEA | 61.00 PER GALLON

INFUSED WATER | 24.95 PER GALLON
Choice of: Watermelon Mint, Cucumber Lemon,
or Strawberry Basil

BOTTLED ORANGE, APPLE, AND
CRANBERRY JUICE | 5.75 EACH

ASSORTED SODAS | 4.75 EACH

SAN PELLEGRINO FRUIT SODAS | 5.75 EACH

ICED TEA AND LEMONADE | 5.75 EACH

BOTTLED WATER | 5 EACH

NON-ALCOHOLIC BEVERAGE STATION 13.95 PER GUEST

Maximum service time of four hours

Bottled Water, Sparkling Water, Assorted Sodas,
Iced Tea, Lemonade, Fresh Brewed Colectivo
Coffee, Steven Smith Tea

BEVERAGE STATION ADD ONS

SAN PELLEGRINO FRUIT SODAS | 4.95 PER
GUEST

DIRTY SODA BAR | 6.95 PER GUEST
**Mix & Match Different Sodas, Flavored
Syrups, & Toppings**

Includes: Dairy and Non-Dairy Creamers, Fruit
Purees, Fresh Fruit, and Whipped Cream





EVENT ENHANCEMENTS



LED UPLIGHTS

Programmable Color Choices Available

35.00 Per Light

500.00 For 18 Lights

SNOWFLAKE GOBO LIGHTS

Available in Rumble or the Garage Only

300.00 For Two

MUSEUM AFTER-HOURS ACCESS

Consecutive to Museum Operating Hours.
Two-Hour Minimum

1,000.00 for Two Hours

500.00 for Each Additional Hour

HARLEY-DAVIDSON MUSEUM CENTERPIECES

Customized Motorcycle and Floral
Centerpieces

25.00 Each

PHOTO BACKDROPS

Choose From Three Styles to be Placed
Behind an Existing H-D Sit-On Motorcycle
Within the Event Spaces

150.00

CRYSTAL COLUMN CHANDELIERS

Ceiling-to-Floor Crystal Chandeliers with
Uplight Underneath for a Dramatic Lighting
Effect

300.00 Per Column



