



Banquet Menu

General Manager/Event Coordinator

Katrina Harland- Katrina@Artisan179.com

262-691-0200

Cold Trays

Banquet Charcuterie Board Built \$100

3 Meats, 3 Cheeses, Accompaniments, House Made Crostini

Fruit Tray ½ Tray \$75/ Full Tray \$140

Vegetable Tray ½ Tray \$50/ Full Tray \$115

Broccoli, Cauliflower, Heirloom Baby Carrots, Cherry Tomatoes, Radishes W/ Artisan Ranch for Dipping

1/2 Tray feeds 25 people/ Full Tray feeds 50 people

Cold Appetizers

Classic Deviled Eggs \$95

Herbed Goat Cheese Crostini \$100

Whipped Honey Infused Goat Cheese, Fresh Herbs, Spiced Walnuts, Orange Zest, House Made Crostini

Caprese Skewer \$120

Heirloom Cherry Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, 10-Year Aged Balsamic

Tuna Tartare \$175

Fresh Ahi Tuna, Tuxedo Sesame Seeds, Togarashi Seasoning, Citrus Caviar, Wonton Chip

Seared Sliced Steak \$175

USDA Prime Steak, Salsa Verde, House Made Focaccia

Classic Shrimp Cocktail \$225

Argentinean Fresh Water Jumbo Shrimp, Artisan Cocktail Sauce

Hot Appetizers

Herb Goat Cheese Stuffed Mushrooms \$100

Herbed Goat Cheese Stuffed Crimini Mushroom Caps

Potato Croquette \$100

Panko Crusted Yukon Gold Mashed Potatoes, Bacon, Cheddar Cheese, Chives

Chicken Meatballs \$120

Sundried Tomato and Spinach Chicken Meatball, Basil Cream Sauce

Sausage Stuffed Mushrooms \$120

House-Made Italian Sausage Stuffed Crimini Mushroom Caps, Parmesan

Spinach & Artichoke Dip \$120

Baby Spinach, Roman Artichokes, Garlic Cream Cheese, House Made Pita Chips

*option to add Bacon for \$20

Wagyu Beef & Berkshire Pork Meatballs \$180

Seasoned San Marzano Tomato Sauce, Grated Pecorino Romano Cheese, Toasted Herbed Panko Bread Crumbs

Mini Lump Crab Cakes \$200

House Made Mini Crab Cakes, Sriracha Aioli

Blackened Argentinean Shrimp \$185

Sautéed Blackened Jumbo Shrimp, Mango Salsa

Lollipop Lamb Chops \$250

Rosemary Grilled New Zealand Lollipop Lamb Chop, 10- Year Aged Balsamic

Lobster Lollipops \$300

Fresh Cold Water Maine Lobster Lollipop, Sweet Thai Chili Garlic Sauce

All Appetizers

Prices For Hot and Cold Appetizers- Full Order- 50 Pieces

Appetizers May Be Ordered In Full or Half Orders

Chef's Carving Station for Cocktail & Hors d' Oeuvre Events

Chef's Beef Tenderloin \$40 Per Person – Meat Only
With Choice of 2 Sides - \$45 Per Person

Chef's Turkey Carving Station \$25 Per Person
With Choice of 2 Sides - \$30 Per Person

Pork Tenderloin Carving Station \$25 Per Person– Meat Only
With Choice of 2 Sides - \$30 Per Person

Carving Station's Choice Of Sides-Pick 1 Potato & 1 Vegetable

Garlic Chive Whipped Potatoes or Herb Roasted Fingerling Potatoes
Seasonal Vegetable Medley, Roasted Asparagus, Roasted Brussel Sprouts Glazed Carrots or
French Green Beans

Salads- must be the same salad for each guest

Individually Plated With Dinner Roll

Artisan Garden Salad - \$10 per person

Mixed Greens, Cucumber, Tomato, Carrot, Red Onion, Watermelon Radish, Tossed, Champagne
Vinaigrette

Shaved Brussel Sprouts Salad - \$12 per person

Shaved Brussel Sprouts, La Quercia Pancetta, Door County Dried Cherries, Parmigiano Reggiano,
Toasted Pine Nuts, Shaved Red Onion, Red Wine Vinaigrette

Classic Caesar Salad -\$12 per person

Hearts of Red Romaine, Herbed Focaccia Croutons, Parmigiano Reggiano & Pecorino Romano,
Artisan Caesar Dressing

Plated Entrees

Pick 4 Entrees To Offer Your Guests

- **Guests' Individual Entrée Choices Should Be Provided To The Event Coordinator Seven Days Prior To Your Event***

Host's Choice Of USDA Prime Steaks, 48 Hour Herbaceous Black Garlic Mustard Demi-Glace.

- 8oz. Filet Mignon \$58
- 12oz. Ribeye \$60
- 14oz. Ny Strip \$58

Steak Entree Choice Of Potato- *must be the same for all steaks ordered*

Choice Of Sides-Pick 1 Potato & 1 Vegetable

Garlic Chive Whipped Potatoes or Herb Roasted Fingerling Potatoes
Seasonal Vegetable Medley, Roasted Asparagus, Roasted Brussel Sprouts Glazed Carrots or
French Green Beans

****All steaks will be prepared Medium-Rare or Choice of Temperature made by Host, Please Note, No Individual Temperatures Will Be Taken For All Steaks******

10 oz. Pan-Roasted Bell & Evans Amish Chicken Breast \$38

8 oz. Pan Seared Verlasso Salmon \$40

8 oz. Cajun Stripped Bass \$45

16 oz. Bone-In Heritage Berkshire Pork Chop \$42

12 oz. Braised Beef Short Ribs \$46

Entrees Above, Choice of Potato 7 Vegetable- *must be the same sides for each type of protein ordered*

Choice Of Sides-Pick 1 Potato & 1 Vegetable

Garlic Chive Whipped Potatoes or Herb Roasted Fingerling Potatoes
Seasonal Vegetable Medley, Roasted Asparagus, Roasted Brussel Sprouts Glazed Carrots or
French Green Beans

Seafood & Fish Dishes Garnished With Our House Made Citrus Prosecco Berrue Blanc

Steak & Pork Dishes Garnished With Our House Demi-Glace

Vegetarian- Vegan Entrees

Portabella Steak \$26

10 Year Aged Balsamic Glaze, Whipped Honey Ricotta, Garlic Roasted Asparagus, Confit Fingerling Potatoes

*Omit Ricotta to make it vegan

Vegetarian Risotto \$28

Seasonal Vegetable and/or Exotic Mushroom Risotto

Gnocchi \$28

San Marzano Tomato Sauce, Sweet Onions, Fresh Basil, Parmesan

Combination Dinner Plate Options

- 8oz. Airline Chicken Breast & 4oz. Verlasso Salmon \$46
- 8oz. Airline Chicken Breast & 4 Argentinean Shrimp \$46
- 6oz. Petite Filet Mignon & 8oz. Airline Chicken Breast \$55
- 8oz. Airline Chicken Breast & 3 U-10 Scallops \$50
- 6oz. Petite Filet Mignon & 4oz. Verlasso Salmon \$60
- 6oz. Petite Filet Mignon & 4 Argentinean Shrimp \$56
- 6 6oz. Petite Filet Mignon & 3 U-10 Scallops \$65
- 6oz. Petite Filet Mignon & 5oz. Lobster Tail \$75
- Entrees Above, Choice of Potato 7 Vegetable- *must be the same sides for each type of protein ordered*

Choice Of Sides For Combo Plate-Pick 1 Potato & 1 Vegetable

Garlic Chive Whipped Potatoes or Herb Roasted Fingerling Potatoes

Seasonal Vegetable Medley, Roasted Asparagus, Roasted Brussel Sprouts Glazed Carrots or French Green Beans

Desserts

Chef's Selection of Assorted Mini Desserts. 3 to 4 pieces per order- \$9 Per Person

*Chef Select Assortment of Mini Desserts

Pot d Creme- \$12

Rumchata Bread Pudding- \$12

Dark Chocolate Sachet, White Chocolate Mousse, Fresh Berries, Raspberry Coulis \$14

Slice Of Cheesecake-\$9 Per Person

Chocolate Decadence- \$9 Per Person