



2023 Banquet Menu

General Manager/Event Coordinator

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Cold Trays

Banquet Charcuterie Board Built \$115

3 Meats, 3 Cheeses, Accompaniments, House Made Crostini

Fruit Tray ½ Tray \$75/ Full Tray \$150

Vegetable Tray ½ Tray \$60/ Full Tray \$120

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

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 \$185

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

Seared Sliced Steak \$185

USDA Prime Steak, Salsa Verde, House Made Focaccia

Classic Shrimp Cocktail \$230

Argentinean Fresh Water Jumbo Shrimp, Artisan Cocktail Sauce

Hot Appetizers

Herb Goat Cheese Stuffed Mushrooms \$115

Herbed Goat Cheese Stuffed Crimini Mushroom Caps

Potato Croquette \$110

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

Chicken Meatballs \$125

Sundried Tomato and Spinach Chicken Meatball, Basil Cream Sauce

Sausage Stuffed Mushrooms \$125

House-Made Italian Sausage Stuffed Crimini Mushroom Caps, Parmesan

Spinach & Artichoke Dip \$125

Baby Spinach, Roman Artichokes, Garlic Cream Cheese, House Made Pita Chips
*option to add Bacon for \$20

Wagyu Beef & Berkshire Pork Meatballs \$185

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

Mini Lump Crab Cakes \$210

House Made Mini Crab Cakes, Sriracha Aioli

Lollipop Lamb Chops \$275

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 \$41 Per Person – Meat Only
With Choice of 2 Sides - \$46 Per Person

Chef's Chicken Carving Station \$28 Per Person- Meat Only
With Choice of 2 Sides - \$33 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

Served With Bread Loaves & Whipped Butter

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 \$60
- 12oz. Ribeye \$62
- 14oz. Ny Strip \$60

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 \$42

8 oz. Pan Seared Verlasso Salmon \$42

8 oz. Stripped Bass \$48

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

12 oz. Braised Beef Short Ribs \$48

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 Beurre 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 or Exotic Mushroom Risotto

Gnocchi \$28

Pan-Fried Gnocchi, Mozzarella Pearls, Pignoli Nuts, Pesto Cream, Cherry Tomatoes

Combination Dinner Plate Options

- 8oz. Airline Chicken Breast & 4oz. Verlasso Salmon \$48
- 8oz. Airline Chicken Breast & 4 Argentinean Shrimp \$58
- 6oz. Petite Filet Mignon & 8oz. Airline Chicken Breast \$66
- 8oz. Airline Chicken Breast & 3 U-10 Scallops \$62
- 6oz. Petite Filet Mignon & 4oz. Verlasso Salmon \$68
- 6oz. Petite Filet Mignon & 4 Argentinean Shrimp \$68
- 6oz. Petite Filet Mignon & 3 U-10 Scallops \$72
- 6oz. Petite Filet Mignon & 5oz. Lobster Tail \$75
- Entrees Above, Choice of Potato & 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 \$9 Per Person

3 to 4 pieces per order- *Chef Select Assortment of Mini Desserts

Rolo Mousse \$12

Dark Chocolate Mousse, Carmel Sauce, Fresh Whipped Cream, Artisan Cookie

Rumchata Bread Pudding \$12

Savory Rumchata Bread Pudding, Sticky Toffee, Salted Caramel Gelato

Dark Chocolate Sachet \$14

Dark Chocolate Shell, White Chocolate Mousse, Fresh Berries, Raspberry Coulis

Slice Of Cheesecake \$9

W/ Fresh Raspberry Coulis, Chocolate Sauce or Turtle

Slice Of Chocolate Decadence Cake \$9

Flourless Chocolate Cake, Fresh Whipped Cream