



## 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. Verlasso Salmon \$42

8 oz. Chilean Sea Bass \$55

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

### **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