

HAND CARVED SPECIALTIES

All carving stations require one chef attendant per 75 guests for 1½ hours at \$150.
All selections are served with cocktail rolls and whipped butter.

ROAST LEG OF LAMB

Garlic, lemon and oregano rub, served with apricot-dill pan jus,
roasted garlic-dill Greek yogurt, toasted sesame pita crisps

(Serves 25 people)

PEPPERCORN AND HERB CRUSTED BARON OF BEEF

Horseradish ale mustard, caper aioli, red onion jalapeño jam

(Serves 90 people)

BOURBON AND MAPLE GLAZED VIRGINIA HAM

Cherry cinnamon compote, orange-coriander crème fraîche, buttermilk drop biscuits

(Serves 75 people)

ALE AND ANCHO CHILE SMOKED PORK SHOULDER

Wisconsin beer brined, pineapple-chile chutney, brioche sliders, house made Carolina BBQ mop sauce

(Serves 30 people)

THE MILWAUKEE CHOPHOUSE PRIME RIB

Slow roasted, medium rare, prime rib au jus, sea salt crust, served with horseradish cream, and spicy Dijon

(Serves 30 people)

CITRUS AND HERB SMOKED TURKEY

Butter basted, cranberry and pepper bacon jam, whole grain mustard aioli,
honey-sage chimichurri, served with fresh pretzel rolls

(Serves 50 people)

HERBES DE PROVENCE GRILLED BEEF TENDERLOIN

Served with horseradish cream, brandied peppercorn demi-glace, red onion jalapeño jam

(Serves 20 people)

All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.