



2017
CATERING & EVENTS
MENU

HORS D'OEUVRES A LA CARTE

ALL ITEMS ARE PRICED PER PIECE AND ARE AVAILABLE BY THE DOZEN

COLD SELECTIONS

- Sun-dried tomato & mozzarella skewer 2.75
- Mozzarella caprese skewer with fresh basil 2.75
- Asparagus spears wrapped with prosciutto 2.25
- Sweet potato canapes with goat cheese, pecan & balsamic 2.75
- Carrot roulades 2.00
- Truffled mushroom & goat cheese crostini 2.75
- Tomato basil bruschetta 2.75
- Watermelon & feta skewers 2.25
- Mini fruit kabobs with vanilla mint yogurt 3.25
- Cucumber sandwiches 2.25
- Crudite shooters with ranch 2.75
- Marinated tortellini skewers 2.50
- Hummus shooters 2.50
- Falafel lolipops with tzatziki sauce 2.50
- Crab salad stuffed cherry tomato* 3.25
- Shrimp cocktail shooters 3.00
- Ahi tuna canapes 3.25
- Poached shrimp shooters with green goddess dip 3.00
- Chicken Caesar Salad Skewers 3.00
- Pepperoni caprese skewers 2.75
- Sliced beef carpachio with arugula & horseradish 3.25
- Chicken salad with grapes & almonds in phylo cups 3.75

LOUISE'S RAW BAR

MARKET PRICE

- Oysters on half shell
- Chilled crab claws
- Lobster claws
- Jumbo prawns

HOT SELECTIONS

- Spinach artichoke stuffed mushroom caps 2.75
- Mozzarella & basil arrancini with marinara 2.75
- Risotto shooters - asparagus, mushroom or red pepper 2.50
- Vegetable spring rolls with ginger soy sauce 2.50
- Mac & cheese bites with spicy aioli 2.25
- Rosemary flatbread topped with bleu cheese, grapes & honey 3.25
- Caprese flatbread with fresh basil 3.25
- Warm brie in phyllo with raspberries & almond slivers 3.25
- Savory brie and rosemary tartlets 2.50
- Tiny potato pancakes with cinnamon apple sauce 2.25
- Fried cheese ravioli with marinara 2.75
- Scallops wrapped with prosciutto* 4.00
- Miniature crab cakes 3.50
- Asiago crab dip in phyllo cups 3.00
- Terriyaki Scallops & Soba Noodles on Asian Spoons 4.00
- Bbq shrimp wrapped with bacon & basil 3.50
- Meatballs ~ Swedish, Italian or BBQ 2.25
- Steak & frite rolls with bearnaise sauce 3.25
- BBQ Pork belly sliders 4.00
- Beef satay with hoisin sauce 3.00
- Bacon wrapped water chestnut 2.25
- Mini meatball sliders with freshly shaved parmesan & arugula 4.00
- Stuffed mushroom caps with Italian sausage & mozzarella 2.75
- Sesame chicken skewer with plum sauce 3.00
- Mini chicken & waffles with maple butter 3.50
- Bacon wrapped gorgonzola stuffed dates with maple glaze 2.50

APPETIZER PACKAGES

*PACKAGES AVAILABLE FOR A MINIMUM OF 50 GUESTS OR MORE
PRESENTED AS STATIONARY APPETIZERS FOR TWO HOURS.
PRICING FOR PASSED APPETIZERS IS ADDITIONAL \$2 PER PERSON*

ALL ITEMS ARE PRICED PER PERSON

PACKAGE 1

16.95

Cocktail Meatballs
Crudite Shooters with Ranch
Bruschetta Pomodoro
Vegetable Spring Rolls with Plum Sauce
Italian Sausage Stuffed Mushroom Caps

PACKAGE 2

19.95

Cocktail Meatballs
Tomato Mozzarella Basil Skewers
Bacon Wrapped Water Chestnuts
Vegetable Spring Rolls with Plum Sauce
Italian Sausage Stuffed Mushroom Caps
Mini Fruit Kabobs with Vanilla Mint Yogurt

PACKAGE 3

22.95

Cocktail Meatballs
Brie with Berries & Almonds in Phyllo Cups
Prosciutto Wrapped Asparagus
Sesame Chicken Skewers
Bacon Wrapped Gorgonzola Stuffed Dates
WI Cheese Tray

PACKAGE 4

24.95

Cocktail Meatballs
Shrimp Cocktail Shooters
Mini Crab Cakes
Ahi Tuna Canape*
Spinach Artichoke Stuffed Mushroom Caps
Bacon Wrapped Water Chesnuts

PACKAGE 5

27.95

Create Your Own - Choose eight items from list to
create the perfect package for your event

Cocktail Meatballs
Shrimp Cocktail Shooters
Sliced Beef Carpaccio with Arugula & Horseradish
Spinach Artichoke Stuffed Mushroom Caps
Italian Sausage Stuffed Mushroom Caps
Vegetable Spring Rolls with Plum Sauce
Wisconsin Cheese Tray
Sesame Chicken Skewers
Bruschetta Pomodoro
Mozzarella and Basil Rice Croquettes
Tiny Potato Pancakes with Applesauce
Bacon Wrapped Water Chestnuts
Tomato Mozzarella and Basil Skewers

*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.

STATIONARY TRAYS & DIPS

Crudite Tray - *serves 25*
Fresh seasonal vegetables with caramelized onion dip 65.95

Wisconsin Cheese Tray - *serves 25*
A selection of Wisconsin Cheeses 67.95

Wisconsin Cheese and Sausage Tray - *serves 25*
A selection of Wisconsin Cheeses & summer sausage 72.95

Grilled Vegetables & Hummus Tray - *serves 25*
Assorted bell peppers, yellow zucchini, asparagus
& eggplant served with hummus 58.95

Seasonal Fruit Platter - *serves 25*
Assorted berries, melons, & sliced fruit 75.95

Creamy Baked Spinach & Artichoke dip - *serves 25*
Served with pita wedges 74.95

Warm Pretzels with Stone Ground Mustard -*serves 25*
47.95
Available with Beer Cheese Fonduta 49.95

Silver Dollar Sandwich Tray - *serves 25*
Honey Roasted Ham, Smoked Turkey, and Roast beef
with a variety of aiolis on fresh silver dollar rolls 74.95

Antipasto Tray - *serves 25*
Pesto Tortellini Skewers, Marinated Vegetables, Italian
Marinated Olives, Prosciutto, Pepperoni and Mozzarella
Caprese Bites 75.95

Homemade Beet, Sweet Potato and Potato Chips
with Ranch Dip - (*serves 25*) 39.95

SALADS

PRICED PER PLATE

Insalata Louise
Mixed greens, tomatoes, cucumbers,
Mozzarella, mushrooms, and bell peppers
drizzled with Italian vinaigrette 5.95

Classic Caesar*
Crisp romaine, Romano crusted croutons,
sun-dried tomatoes, and freshly grated
Parmigiano and Romano cheeses 5.95

Goat Cheese, Pine Nut & Sundried Tomato
Organic baby lettuces, tossed with a sherry wine
vinaigrette 6.95

Watermelon & Feta Salad
Organic baby lettuces with fresh watermelon,
feta cheese, pecans and house balsamic vinaigrette. 6.95

Strawberry Walnut Salad
Spinach and organic lettuces with fresh strawberries,
red onions, and walnuts, tossed in strawberry balsamic
vinaigrette, topped with gorgonzola 7.95

ENTREES

PRICED PER PLATE

AND INCLUDE LOUISES FOCACCIA BREAD AND OIL

DUET PLATES

Honey Ginger Chicken and Shrimp*
Honey ginger glazed chicken & jumbo shrimp
served with garlic mashed potatoes and
grilled asparagus 27.95

Petite Filet Mignon & Grilled Salmon*
5 oz. filet mignon with chianti mushroom
sauce and grilled salmon topped with dill
cream sauce served with garlic mashed potatoes
and grilled asparagus 34.95

5 oz Filet Mignon Medallions & Jumbo Garlic Shrimp*
Filet medallions topped with herb butter and crispy
onions served with tender grilled garlic marinated
shrimp, parmesan risotto and grilled asparagus 32.95

Seared Scallops & Jumbo Shrimp
Prosciutto wrapped seared scallops with citrus
marinated jumbo shrimp, served with roasted red
pepper risotto and grilled asparagus 36.95

PLATED ENTREES

PRICED PER PLATE

MEATS

Filet Mignon*

An 8 ounce grilled tenderloin served with herb butter & crispy onions, garlic mashed potatoes and grilled asparagus 32.95

Filet Mignon Medallions*

Two - 3 oz filet mignon medallions with truffled mushrooms, garlic mashed potato and grilled asparagus 26.95

Filet Mignon Medallions Oscar*

Two - 3 oz filet mignon medallions with lump crab, bearnaise sauce, garlic mashed potato and grilled asparagus 29.95

Braised Short Ribs*

Eight ounces of tender marinated beef short ribs, braised in chianti served with garlic mashed potatoes and green beans 25.95

Chianti Beef Tips*

Tender marinated beef tips in chianti gravy with mushrooms and rosemary, served with garlic mashed potatoes and green beans 23.95

POULTRY

Chicken Marsala

Breast of chicken in a Florio marsala wine sauce served with garlic mashed potatoes and grilled asparagus. 20.95

Chicken Piccata

Boneless breast of chicken, lemon, capers, Chardonnay & butter served with mashed potatoes and grilled asparagus 20.95

Risotto with Stuffed Chicken Breast

Chicken breast stuffed with ricotta, parmesan, spinach, roasted red bell pepper, and fresh asparagus served over parmesan risotto and drizzled with pesto cream 22.95

PASTAS

PRICED PER PLATE

AND INCLUDE LOUISES FOCACCIA BREAD AND OIL

Fettuccine with chicken, sun-dried tomatoes and scallions In a chardonnay cream sauce 17.95

Penne rigate with asparagus, sun-dried tomatoes & mushrooms In a pesto sauce 17.95

Meat lasagna

Traditional meat lasagna from bologna Italy fresh pasta, ricotta, mozzarella and parmigiano cheeses 17.95

Vegetable Lasagna

Layers of homemade pasta noodles, eggplant, zucchini, mushrooms, tomatoes, ricotta, mozzarella and parmigiano cheeses 16.95

Lobster Ravioli

Handmade sun-dried tomato ravioli filled with lobster, scallops, white mushrooms, roasted red peppers, ricotta, mascarpone and parmigiano cheese. Tossed in sherry wine cream sauce 23.95

Braised Beef Ravioli

Fresh pasta stuffed with our chianti braised short ribs, shiitake mushrooms and sage in a truffle cream. 19.95

Asparagus Mushroom Ravioli

Handmade ravioli filled with fresh asparagus, mushrooms and chese with a pesto cream sauce and sundried tomatoes 16.95

Spaghetti with Fresh Tomato Basil Sauce 14.95

add meatballs 2.95

SEAFOOD

ALL SEAFOOD SELECTIONS ARE MARKET PRICE

Grilled Halibut*

Topped with pesto & arugula served with parmesan risotto and grilled asparagus

Pepper Crusted Salmon*

8oz of fresh salmon, crusted and served over asparagus and parmesan risotto with diced tomatoes and lemon cream

Sea Scallop Risotto*

Fresh sea scallops served over parmesan and sage risotto with zucchini, yellow squash and julienne tomatoes and drizzled with a lemon cream

Grilled Salmon*

Topped with dill cream sauce served with parmesan risotto and fresh snow peas

Parmesan Crusted Tilapia*

Served with garlic mashed potatoes and fresh steamed broccoli

DESSERTS

ALL ITEMS ARE PRICED PER PIECE

Red velvet cake 6.95

Homemade tiramisu 6.95

Homemade strawberry tiramisu 6.95

Carrot cake with cream cheese frosting 7.95

Assorted cookies 2.50
available by the dozen

Homemade chocolate brownies 2.50
available by the dozen

Chocolate covered strawberries 2.75
available by the dozen

Mini chocolate chip cannoli 2.50
available by the dozen

Tiramisu or Strawberry Tiramisu on asian spoons 2.25
available by the dozen

Chocolate Raspberry Decadence (gf) 8.95

NY cheesecake 6.95
Plain, strawberry, or turtle

Petite eclairs or cream puffs 2.25
available by the dozen

Mini cupcakes 2.75
available by the dozen

Large cupcakes 4.25
available by the dozen

Lemon bars 2.50
available by the dozen

Chocolate mousse shooters 2.25
available by the dozen

Chocolate lasagna bites on asian spoons 2.25
available by the dozen

Carrot cake bites 2.25
available by the dozen

Mini fruit tarts 3.00
available by the dozen

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STATIONS

ALL STATIONS ARE PRICED PER PERSON AND ARE AVAILABLE FOR 50 OR MORE.
PACKAGES ARE AVAILABLE AS BUILD YOUR OWN OR CHEF ATTENDED.
\$100 CHEF ATTENDANT FEE APPLICABLE.

CARVING STATION

Prime Rib*
Served with Au Jus & Horseradish Aioli 24.95

Whole roast tenderloin of beef*
Served with Horseradish Aioli 19.95

Sage rubbed roast turkey breast served with gravy
& cranberry-orange relish 18.95

Honey glazed ham
Served with stone ground mustard 16.95

Herb Crusted Pork Loin 17.95
Served with Gravy

FRESH SALAD STATION

11.95

Salad Choices - mixed baby greens, roma tomatoes,
cucumber slices, sliced mushrooms, tri color bell peppers,
shredded parmesan cheese, black olives, red onion, croutons

Choice of 2 Dressings - Balsamic Vinaigrette, Sherry Wine
Vinaigrette, Strawberry Balsamic Vinaigrette, French, Ranch
Caesar

RISOTTO STATION

SERVED IN MARTINI GLASSES - 16.95
GLUTEN FREE

Louises homemade parmesan risotto topped with
your favorite ingredients.

Choose from: Broccoli, Asparagus, Roasted Red Pepper
Mushrooms, Grilled Chicken, Italian Sausage, Shrimp
and Parmesan Cheese

MACARONI & CHEESE STATION

SERVED IN MARTINI GLASSES - 16.95

Homemade three cheese macaroni & cheese tossed with
your favorite ingredients.

Includes: Broccoli, Bacon, Jalapenos, Tomatoes, Scallions,
Mushrooms

Additions: Grilled Chicken 3.95, Blackened Chicken 3.95
Chili 3.95, Grilled Shrimp 5.95, Usinger Hot Dogs 2.95
Usinger Brats 3.95

PASTA STATION

Select three pastas and three sauces
Accompanied by parmesan cheese, red pepper flakes
16.95

Pasta Choices - Fettucine, ziti, penne rigate, spaghetti,
papparadelle

Sauce Choices - Pesto, marinara, alfredo, tomato basil
pesto, spicy arrabiata, - all sauces are available as cream
sauces.

Additional items - Meatballs, Steamed vegetables,
Italian Sausage, Chicken 3.95 or Shrimp 5.95

Gourmet Vegetables - 4.95

GOURMET POTATO STATION

SERVED IN MARTINI GLASSES - 10.95

Garlic mashed potatoes and mashed sweet potatoes along
with your favorite toppings.

Toppings - Cheddar cheese, bacon, butter, sour cream,
broccoli, scallions, marshmallows, brown sugar and candied
pecans

STREET TACO STATION

Select up to three taco styles. Served as a build your own.
Includes corn and flour tortillas, agua chili rice and cowboy
beans or vegetarian black beans. - 19.95

Guero Beef - ground beef, shredded lettuce, chihuahua
cheese, pico, sour cream

Spicy Pork Verde - shredded pork, shredded lettuce,
chihuahua cheese, pico, sour cream

Gringo Pollo - shredded chicken, shredded lettuce,
chihuahua cheese, pico, sour cream

Sofrito Veggie - mixed veggies, shredded lettuce, chihuahua
cheese, pico, sour cream

Additional Items - Chips and Salsa 2.95, Chips and Pico 3.95,
Chips and Guacamole 6.95, Flan 3.50

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GRAND BUFFET PRICING

*PACKAGES AVAILABLE FOR A MINIMUM OF 50 GUESTS OR MORE.
PACKAGES INCLUDE SALAD, LOUISES FOCACCIA BREAD, YOUR CHOICE OF TWO ENTREES*

ALL PACKAGES ARE PRICED PER PERSON

PACKAGE 1

32.00 per guest

Insalata Louise
Louise's Focaccia Bread and Oil - Table Served

Choose Two:
Chicken Picatta
Chicken Marsala
Herb Pork Loin in Sage Gravy
Chianti Braised Short Ribs
Beef Tips with Mushroom and Chianti Gravy
Grilled Salmon with Dill Cream Sauce

Your Choice of One Starch and One Vegetable
from list below

INCLUDES STONE CREEK COFFEE STATION

PACKAGE 2

29.00 per guest

Classic Caesar
Louise's Focaccia Bread and Oil - Table Served

Choose Two:
Chicken Fettuccine with Sundried Tomatoes & Scallions
Penne Bolognese
Penne Rigate with Asparagus, Mushrooms & Sundried Tomato
Penne with Fresh Tomato Basil Sauce
Asparagus Mushroom Ravioli
Traditional Lasagna
Vegetable Lasagna

INCLUDES STONE CREEK COFFEE STATION

EXCELLENCE BUFFET PRICING

*PACKAGES AVAILABLE FOR A MINIMUM OF 150 GUESTS OR MORE.
PACKAGES INCLUDE ONE CARVING STATION AND YOUR CHOICE OF ONE ENTREE, TWO STARCHES AND ONE VEGETABLE.
STARCH & VEGETABLE OPTIONS ARE LISTED BELOW.*

ALL ITEMS ARE PRICED PER PERSON

PACKAGE 1

35.00 per guest

Insalata Louise - Table Served
Louise's Focaccia Bread and Oil - Table Served

Choose One:
Chef Carved Honey Roasted Ham
Chef Carved Roast Turkey Breast
Chef Carved Herb Crusted Pork Loin

Choose One:
Chicken Picatta
Rosemary Grilled Chicken
Chicken Marsala
Beef Tips in Mushroom Chianti Gravy
Asparagus Mushroom Ravioli
Grilled Salmon with Dill Cream Sauce

Choose One Starch and One Vegetable
INCLUDES COFFEE STATION

PACKAGE 2

38.00 per guest

Insalata Louise - Table Served
Louise's Focaccia Bread and Oil - Table Served

Choose One:
Chef Carved Prime Rib with Au Jus & Horseradish
Chef Carved Roast Turkey Breast
Chef Carved Herb Crusted Pork Loin

Choose One
Stuffed Chicken Breast
Chicken Picatta
Chicken Marsala
Asparagus Mushroom Ravioli
Grilled Salmon with Dill Cream Sauce
Chianti Braised Short Ribs

Choose Two Starches and Two Vegetables
INCLUDES COFFEE STATION

STARCH & VEGETABLE OPTIONS

*GARLIC MASHED POTATOES · PARMESAN RISOTTO · SNAP PEAS · CANDIED CARROTS
GREEN BEANS · STEAMED BROCCOLI · SEASONAL VEGETABLE BLEND · GRILLED ASPARAGUS
MASHED SWEET POTATOES · ROSEMARY & GARLIC ROASTED POTATOES*

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FAMILY STYLE

PACKAGES AVAILABLE FOR A MINIMUM OF 50 GUESTS OR MORE.
PACKAGES INCLUDE SALAD, LOUISES FOCACCIA BREAD, REGULAR AND DECAF COFFEE STATION

ALL PACKAGES ARE PRICED PER PERSON

ITALIAN PACKAGE

34.95 per guest

Louise's Focaccia Bread and Oil

Choose One:
Insalata Louise
Classic Caesar Salad

Choose Two Pasta Entrees:
Three Cheese Ravioli
Fettuccine Alfredo
Fettuccine with Chicken and Sundried Tomato
Penne with Fresh Tomato Basil Sauce
Pappardelle with Italian Sausage
Spaghetti with Meatballs + \$2
Spaghetti with Italian Sausage + \$1
Rigatoni with Grilled Vegetables
Asparagus Mushroom Ravioli
Gnocchi with Tomato Cream Sauce
Gnocchi with Gorgonzola Cream Sauce
Seafood Ravioli

Choose One Italian Entree:
Chicken Marsala
Chicken Picatta
Chicken Parmesan
Eggplant Parmesan
Mushroom Risotto

Add A Side Dish for Additional \$3 Per Guest
Options listed Below

CLASSIC PACKAGE

39.95 per guest

Louise's Focaccia Bread and Oil

Choose One:
Insalata Louise
Classic Caesar Salad

Choose Two Pasta Entrees:
Three Cheese Ravioli
Fettuccine Alfredo
Fettuccine with Chicken and Sundried Tomato
Penne with Fresh Tomato Basil Sauce
Pappardelle with Italian Sausage
Spaghetti with Meatballs + \$2
Spaghetti with Italian Sausage + \$1
Rigatoni with Grilled Vegetables
Asparagus Mushroom Ravioli
Gnocchi with Tomato Cream Sauce
Gnocchi with Gorgonzola Cream Sauce
Lobster Ravioli
Seafood Ravioli

Choose One Classic Entree:
Chianti Braised Short Ribs +3
Chicken Marsala
Chicken Picatta
Chicken Parmesan
Eggplant Parmesan
Salmon with Dill Cream Sauce
Jumbo Shrimp with Parmesan Risotto
Parmesan Crusted Tilapia
Beef Tips with Rosemary Mushroom Sauce

Choose One Side Dish from
Starch & Vegetable Options Below

STARCH & VEGETABLE OPTIONS

GARLIC MASHED POTATOES · PARMESAN RISOTTO · SNAP PEAS · CANDIED CARROTS
GREEN BEANS · STEAMED BROCCOLI · SEASONAL VEGETABLE BLEND · GRILLED ASPARAGUS
MASHED SWEET POTATOES · ROSEMARY & GARLIC ROASTED POTATOES

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PICNICS, PARTIES & CORPORATE GATHERINGS

ALL PACKAGES ARE PRICED PER PERSON AND ARE AVAILABLE FOR 50 OR MORE.
PACKAGES ARE AVAILABLE AS BUILD YOUR OWN OR CHEF ATTENDED.
\$100 CHEF ATTENDANT FEE APPLICABLE.

GRILLING OUT*

21.95

Includes buns, condiments, lettuce, onion tray

1/4lb angus burgers, usingers brats, corn on the cob,
potato salad, baked beans, watermelon and homemade
cookies

DELUXE GRILLING OUT*

24.95

Includes buns, condiments, cheese, lettuce, onion tray

1/4lb angus burgers, boneless chicken breasts, corn on the
cob, potato salad, baked beans, watermelon and homemade
cookies

BACKYARD BBQ

25.95

BBQ Pulled chicken, BBQ Pulled Pork, baked beans, potato
salad, cole slaw, corn bread, corn on the cob, homemade
cookies

TEXAS BBQ

27.95

BBQ beef brisket, BBQ pulled pork or chicken, baked beans,
potato salad, cole slaw, corn bread, corn on the cob,
homemade cookies

HAWAIIAN LUAU*

27.95

Teriyaki steak kabobs, pineapple chicken kabobs, marinated
vegetable kabobs, fresh fruit tray, pineapple coconut rice,
corn on the cob, pineapple upside down cake

SHOWERS*

22.95

Assorted silver dollar sandwiches, seasonal fruit salad,
traditional pasta salad, crudite tray with caramelized onion
dip, mini cupcakes in the color of your choice.

*not available as chef attended

ITALIAN BUFFET

26.95

Classic caesar salad, traditional meat lasagna, vegetable
lasagna, louisies focaccia bread, mini chocolate chip cannoli

DELUXE ITALIAN BUFFET

27.95

Classic caesar salad, louisies focaccia bread, penne
bolognese or penne with fresh tomato basil sauce,
fettuccine alfredo, steamed vegetables, homemade tiramisu.

add meatballs, grilled chicken 3.95

add shrimp 5.95

DOWNTOWN DELI PLATTER

Includes assorted bread and rolls, lettuce, tomatoes,
red onion, mustard, mayo
13.95

Gourmet meat platter
Sliced to perfection honey glazed ham,
black angus roast beef, roasted turkey breast

Sliced cheese platter
Cheddar, pepperjack, swiss, american

Additional Choices - Homemade Chips 2.95, Cole Slaw 3.95,
Potato Salad 3.95, Pasta Salad 3.95, Seasonal Fruit Salad 4.95

1ST & 10 TAILGATE

25.95

Includes buns, ketchup, spicy mustard, chopped onion

Usinger hot dogs, smoked sausage, brats, sauer kraut, cole
slaw, wsb beet, potato, sweet potato chips w/ ranch, water-
melon, chocolate brownie platter

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LATE NIGHT EATS

ALL STATIONS ARE PRICED PER PERSON AND ARE AVAILABLE FOR 50 OR MORE.
FOR POST DINNER EVENTS ONLY.

STREET TACOS

Tacos are priced individually and include corn or flour tortillas, shredded lettuce, cheddar cheese, pico and sour cream

Minimum 40 tacos per style.

Guero Beef - ground beef, shredded lettuce, chihuahua cheese, tomato and sour cream 4.25

Spicy Pork Verde - tomatillo salsa, onion, cilantro, jicama 4.25

Gringo Pollo - shredded chicken, cilantro crema, pico, chihuahua cheese 4.25

Sofrito Veggie - mushrooms, zucchini, asparagus, pickled red onion, nopales, queso fresco, cambray onion, roasted tomato sofrito 3.95

Additional Items - Chips and Salsa 2.95, Chips and Pico 3.95, Chips and Guacamole 6.95, Flan 3.50

WATER STREET BREWERY ROOT BEER FLOATS

SERVED IN MUGS - 6.95

Milwaukee's favorite draft style root beer from the Water Street Brewery served with classic vanilla frozen custard.

BUILD YOUR OWN CHICAGO DOGS

8.95

Includes: Usinger Hot Dogs, Poppy Seed Buns, Sport Peppers, Relish, Dill Pickle Spears, Celery Salt, and Sliced Tomatoes

LOUISES PIZZA BAR

Prices include high end disposable plates, plastic ware and napkins

Large Cheese Pizza - 14.95

Large Pepperoni or Sausage Pizza - 16.95

Large BBQ Chicken Pizza - 22.95

Large Sausage, Mushroom, Onion Pizza - 19.95

Large Vegetarian Pizza - 22.95

Large Margherita Pizza - 22.95

ICE CREAM SUNDAES

SERVED IN MARTINI GLASSES - 8.95

Classic Vanilla and Chocolate Frozen Custard - served build your own style.

Includes: Hot Fudge, Caramel, Whipped Cream, Pecans, & Marachino Cherries

USINGER BRATS

8.95

Grilled Usinger Brats on Miller Bakery Pretzel rolls.
Served with all your favorite fixins!

Includes: Ketchup, Stone Ground Mustard, Chopped Red Onion, Sauer Kraut

MINI PHILLY CHEESESTEAKS

8.95

A late night favorite! Thin sliced ribeye steak, grilled onions and Water Street Brewery IPA Whiz all on brioche buns.



LOUISES CATERING & EVENTS

2017 POLICIES AND CATERING CONTRACT

1. **TASTINGS** - LOUISES OFFERS TASTINGS BY APPOINTMENT ONLY AFTER INITIAL PROPOSALS HAVE BEEN NARROWED DOWN TO FIT YOUR NEEDS. WE HOLD TASTINGS MONDAY - THURSDAY 11AM- 6PM. WE CHARGE MENU PRICE FOR OUR TASTINGS HOWEVER IF YOU CHOOSE TO BOOK WITH LOUISES WE CREDIT THAT BACK AS AN INCENTIVE TO BOOKING WITH US. WE ASK THAT NO MORE THAN 4 GUESTS JOIN FOR TASTINGS.
2. **INCLUSIONS** - ALL MENU SELECTIONS IN THIS PACKET INCLUDE CHINA, FLATWARE, GLASSWARE, SERVING WARE AND WHITE LINEN NAPKINS. ADDITIONAL LINEN NEEDS CAN BE PURCHASED THROUGH LOUISES OR OUR EXTENSIVE LIST OF VENDORS.
3. **DEPOSIT** - LOUISE'S CATERING & EVENTS REQUIRES A 25% DEPOSIT TO CONFIRM THE EVENT DATE AND OUR SERVICES ALONG WITH A SIGNED CONTRACT.
4. **CONFIRMATION** - RESERVATIONS WILL ONLY BE HELD WITH A RECEIPT OF THE DEPOSIT AND A SIGNED CONTRACT WITH STANDARD TERMS AND CONDITIONS.
5. **COORDINATION FEE & TAXES** - ALL FOOD AND BEVERAGE PURCHASES ARE SUBJECT TO A 20% COORDINATION FEE WHICH COVERS GRATUITY FOR OUR STAFF. THIS COORDINATION FEE WILL BE ADJUSTED TO COVER ANY ASSOCIATED VENDOR FEES THAT COME WITH YOUR VENUE OF CHOICE. THIS FEE CAN RANGE ANYWHERE BETWEEN \$1 - \$3 PER GUEST BASED ON YOUR WEDDING VENUE. SALES TAX OF 6.1% WILL ALSO BE LISTED ON YOUR INVOICE. IN THE EVENT THAT YOUR ORGANIZATION IS TAX EXEMPT, WE ARE REQUIRED BY LAW TO HAVE A COPY OF YOUR FEDERAL TAX-EXEMPT CERTIFICATE ON FILE PRIOR TO THE EVENT.
6. **CANCELLATION POLICY** - THE DEPOSIT IS NON-REFUNDABLE. IN THE EVENT OF INCLEMENT WEATHER CANCELLATIONS, THE DEPOSIT MAY BE USED TOWARD BOOKING ANOTHER DATE AND TIME BASED UPON AVAILABILITY.
7. **GUARANTEE** - A GUARANTEED GUEST COUNT MUST BE CONFIRMED 14 WORKING DAYS PRIOR TO THE EVENT. MINIMUM CHARGES WILL BE BASED ON THIS GUARANTEED NUMBER OR THE ACTUAL NUMBER IF GREATER THAN THE GURANTEE.
8. **PRICE INCREASES** - PRICES QUOTED ON SALES, BROCHURES, MENUS OR PROPOSALS ARE CURRENT TO DATE, BUT ARE SUBJECT TO CHANGE DEPENDING ON THE MARKET PRICE AND SEASONAL AVAILABILITY. PRICES WILL BE CONFIRMED AND GUARANTEED 1 MONTH IN ADVANCE.
9. **PAYMENT TERMS** - WE REQUIRE A 25% PAYMENT TOWARDS ALL CHARGES, INCLUDING ALL FOOD, BEVERAGES, LABOR AND GRATUITIES 2 WEEKS PRIOR TO YOUR EVENT. THE REMAINDER OF YOUR BILL IS DUE ON THE EVENT DATE. ACCEPTABLE METHODS OF PAYMENT ARE PERSONAL CHECK OR CREDIT CARD. PAYMENT OF ALL CHARGES IN EXCESS OF THE ESTIMATE IS DUE UPON THE END OF THE FUNCTION. ANY RETURNED CHECKSWOULD BE CHARGED A FEE OF \$25.
10. **STAFFING** - STAFF IS \$20 PER HOUR PER STAFF MEMBER AND BAR STAFF IS \$25 PER HOUR PER STAFF MEMBER WITH A 3 HOUR MINIMUM. ONCE TIMELINE OF EVENT IS ESTABLISHED STAFF ESTIMATE WILL BE ADJUSTED ACCORDINGLY.
11. **LEFTOVERS** - IT IS THE POLICY OF THE STATE OF WI HEALTH DEPARTMENT THAT ANY LEFTOVER FOOD AFTER A BANQUET IS NOT PERMITTED TO BE TAKEN BY GUESTS.



LOUISES CATERING & EVENTS

2017 POLICIES AND CATERING CONTRACT
(CONTINUED)

13. **HOLIDAYS & SPECIAL DATES** - ADDITIONAL SERVICE CHARGES WILL APPLY IF EVENT IS BOOKED ON ANY OF THE FOLLOWING DATES - MEMORIAL DAY WEEKEND, LABOR DAY WEEKEND, INDEPENDENCE DAY WEEKEND, THANKSGIVING, EASTER WEEKEND, CHRISTMAS EVE, CHRISTMAS DAY, NEW YEARS EVE, NEW YEARS DAY.

14. **ROOM FLIP FOR ON SITE CEREMONY** - IF A ROOM FLIP IS NECESSARY IN THE SAME SPACE THAT CEREMONY AND RECEPTION ARE BEING HELD A \$2 PER PERSON CHARGE WILL BE APPLIED TO COVER THE ADDITIONAL STAFF NEEDED FOR BASIC ROOM REARRANGING AND RESETTING.

15. **SPECIAL MENUS** - LOUISE'S PRIDES ITSELF ON CUSTOMIZING MENUS THAT ARE SPECIFIC TO THE CLIENTS NEEDS. WHETHER YOUR LOOKING FOR VEGETARIAN, VEGAN, GLUTEN FREE, OR CHILDREN'S MENUS WE CAN CREATE THE PERFECT PROPOSAL FOR YOUR EVENT.

CLIENT _____

DATE _____