



**Milwaukee Boat Line
Plated Dinner**

Tray Passed Hors d'oeuvres

Chilled Selections- Select Two

Grapes with a Twist

“Poached” New Potatoes with Bleu Cheese and Red Cabbage

Fresh Ripe Tomato and Mozzarella Bruschetta

Salmon forks - with crème fraiche and fresh dill presented on a miniature cocktail fork

Vodka Avocado Mousse Croustades

Warm Selections - Select Three

Spicy Sausage and Leek Wellingtons

Chicken Crostini with Basil Ribbons

Caramelized Onion, Bacon and Three-Cheese Tartlet

Pea and Potato Samosa with Tamarind Chutney

Petite Crab Cakes - breaded crab cakes topped with a dollop of zesty remoulade sauce

Chicken wrapped in bacon with a zesty princess glaze

Artichoke, Asiago and Sun-dried Tomato Purse

Salad Course – Select One

Mesclun - tossed mesclun greens garnished with mandarin oranges, strawberries and pecans

drizzled with raspberry vinaigrette

Chiffonade - romaine and leaf lettuces tossed with julienne strips of red pepper, zucchini, yellow squash,

carrots and the dressing of your choice

Garden - Romaine and lettuce blend topped with sliced cucumbers, tomatoes wedge, mushrooms, and

seasoned croutons, drizzled with the dressing of your choice

Entrées:

Breast of Chicken – boneless, skinless breast braised and laced with one of the following sauces:

Sun-dried tomato herb, Princess, Sonoma or Vienna

Stuffed Chicken Caesar - chicken breast stuffed with assorted cheese and seasoning and baked golden

brown. Topped with a roasted red pepper basil glaze.

Beef Tenderloin Filet - choice steer tenderloin filet seasoned and baked slowly in our special ovens then

laced with red wine bordelaise or caramelized onions

Cosmopolitan Chicken - grilled chicken with mandarin oranges, onions, cranberries, vodka and garlic

Grilled Chicken Breast with pineapple salsa

Applewood Salmon - grilled salmon filet topped with applewood bacon and hazelnut butter

Chilean Sea Bass - fresh Chilean sea bass baked and served with a pineapple salsa

Served with:

Duchess Potatoes - whipped with sour cream, chives, Parmesan cheese, garlic and bacon, hand piped and dusted with paprika. Baked to perfection.

Yukon Gold Potatoes - roasted with garlic and thyme

North Shore Vegetables - a medley of fresh asparagus, squash, carrots and baby corn, lightly seasoned with herb butter

35 or more guests

Chicken – 43.00 all-inclusive

Tenderloin – 49.00 all-inclusive

Salmon – 46.00 all-inclusive

Sea Bass – 48.00 all-inclusive

Duet plate any combination add 5.00

Great Lakes package

Includes duet plate, shrimp shooter as second course and chocolate dipped strawberry **55.00 all inclusive**

The Voyager package

Includes duet plate, contemporary white square china, nautical linen, staff in nautical attire **58.00 all inclusive**

Land of Great Lakes package

Includes duet plate, shrimp shooters, chocolate dipped strawberry, contemporary white square china, nautical linens and staff in nautical attire **62.00 all inclusive**

Prices are all inclusive of the following:

Fresh baked rolls, trio of flavored butters, fresh ground Columbian coffee, milk, flatware, glassware, linen and linen dinner napkin, china service, service charge and labor of staff

Consult your Executive Event Planner for additional menu selections

Price subject to sales tax