



Milwaukee Boat Line River Menu

Station Set Hors d'oeuvres

Warm Selections

Select three with groups of 25 – 100

Select four with groups 101 and over

BBQ Meatballs - rolled ground beef and onions with spices are baked and laced in our own zesty barbecue sauce with sweet peppers, onions and tomatoes

Stuffed Mushrooms - three cheeses, garlic, red pepper and breadcrumbs fill a mushroom cap

Artichoke, Asiago and Sun-dried Tomato Purse - artichoke hearts, Asiago cheese and sun dried tomato blended with cream cheese baked in a puff pastry

Chicken Fingers with Honey Dijon Sauce - tender chicken strips rolled in breading and fried golden brown. Served with honey Dijon dipping sauce.

Pizza Bites – assorted bites to include pepperoni, sausage and vegetable

Reuben Tartlet - slow-cooked corned beef, sauerkraut, cream cheese and aged Swiss cheese piped into tart shell and baked

Chilled Selections

Select three with groups of 25 – 100

Select four with groups 101 and over

Grapes with a Twist - sweet, crisp red grapes, rolled in a cream cheese with a hint of vanilla, and coated with finely crushed toasted almonds

Cherry Tomato, Mozzarella & Basil Wrap - laced with Balsamic Vinaigrette and skewered

Dill & Lemon Crepe with Salmon and Boursin Cheese - blend of dill, lemon and Boursin cream cheese piped into a crepe then topped with smoked salmon wrapped and tied with chive

New Potatoes with Garlic Cream Cheese - red skin potatoes steamed, chilled and hollowed. Filled with a swirl of garlic cream cheese

Fresh Market

Fresh fruit, assorted domestic cheeses and grilled vegetables with cilantro dip

Silver Dollar Sandwiches

An assortment of petite silver dollar rolls filled with ham and dijonaise, turkey with chutney butter and shaved beef with horseradish crème

Price is 16.00 per guest plus service charge

Includes disposable dinnerware

Above menu with dessert bars and cookies **19.00 per guest plus service charge**

Above menu with carved tenderloin of beef with red wine bordelaise sauce served with rolls and dessert bars and cookies **25.00 per guest plus service charge**

All of the above packages are subject to Labor charge of 175.00

Includes set up of equipment, one staff to stay aboard, clean up and take down of equipment

Linens for tables are additional

All Inclusive Menus

Fully serviced event:

Price includes china, flatware, seating linens, buffet linens, service charge, and staff labor

Price is 24.00 all-inclusive

Above menu with dessert bars and cookies **27.00 per guest all-inclusive**

Above menu with carved tenderloin of beef with red wine bordelaise sauce served with rolls, cheesecake shooters, edible mouse filled spoons, crème brulee, chocolate dipped strawberries, cookies and dessert bars
33.00 per guest all inclusive

For all of the above prices/packages prices are based on 35 guests or more

All prices subject to sales tax