

DOWNTOWN 

KITCHEN

US Bank Center

777 E Wisconsin Ave Milwaukee Wi 53202

414-287-0303

www.DowntownKitchenMKE.com

**EVENT
CATERING MENU**

APPETIZERS

COLD

BRUSCHETTA A LA BARTOLOTTA...26

Roma tomatoes, basil, garlic, balsamic vinaigrette and olive oil on a crostini

PETITE ROAST BEEF...33

Sliced roast beef on toasted rye bread, horseradish cream and crispy onions

CURRIED CHICKEN TARTS...28

Red grapes, pecans and basil

MUSHROOM CONFIT TOAST...29

Goat cheese and tarragon

SLIDERS...32

Your choice of turkey, ham or roast beef on assorted slider rolls, with a variety of toppings and sauces

SALMON AND AVOCADO FLATBREAD...33

Cold smoked salmon, fried capers, red onion and crème fraiche

KOREAN BBQ LETTUCE WRAPS...35

Choice of beef, shrimp or marinated tofu with sesame soy kale slaw

HOT

SPANAKOPITA...28

Oven-baked phyllo triangles filled with spinach and feta cheese

MEDITERRANEAN PHYLLO BAKED SHRIMP TART...38

Red onion, spinach, garlic, and herbs, baked in phyllo

CRAB CAKES...40

Crab meat tossed with peppers, onions, celery, Dijon mustard with sriracha mayo and green onion

MINI REUBENS...33

Corned beef on toasted rye bread with mustard and sauerkraut

STUFFED MUSHROOMS...30

Artichoke and gruyere

NORTHPOINT TATER TOTS...10

NORTHPOINT CHEESE CURDS...15

CRINKLE FRIES...10

Served with aioli

MKE PRETZEL COMPANY SOFT PRETZELS... 15

with Mustard, cheese and quark

MUSHROOM & FONTINA TARTS... 30

Mushrooms and fontina cheese baked into phyllo

APPETIZERS

PLATTERS

Priced per person

VEGETABLE CRUDITÉ... 4.95

With ranch dip

DOMESTIC CHEESE & CRACKERS... 4.95

Assortment of Wisconsin cheese with nut and fruit garnishes and artisanal crackers

ARTISANAL CHEESE & CRACKERS... 7.95

Assortment of artisanal Wisconsin cheese with nut and fruit garnishes and artisanal crackers

FRESH CUT FRUIT... 2.95

Seasonal cut fruit with berries

MEDITERRANEAN HUMMUS... 7.95

Seasonal cut vegetables, chickpea hummus and pita crackers

ANTIPASTI... 7.95

Smoked and cured meats and vegetables accompanied by cured olives, roasted peppers and provolone cheese garnished with fresh herbs

SEAFOOD PLATTER... MARKET PRICE

ADD ASSORTED MEATS... 2.95

HISSHO SUSHI PLATTERS

OKIDDO PLATTER...21.95

8 pieces Hissho Healthy roll,
8 pieces Tokyo Fantasy roll,
8 pieces Queen City roll

HONOLULU QUEEN PLATTER...33.95

8 pieces California Roll,
8 pieces Veggie Roll,
24 pieces Hissho Healthy Roll,
8 pieces Philadelphia Roll

YOKOHAMA DYNASTY PLATTER...53.95

8 pieces Queen City Roll,
8 pieces Outer Banks Roll,
8 pieces Ninja Roll,
8 pieces Grand Finale,
6 Nigiri

IKISHIA PLATTER...25.95

8 pieces Biggie Roll,
8 pieces Veggie Roll,
8 pieces California Roll

KYOTO MAJESTY PLATTER...73.95

8 pieces California Roll,
8 pieces Queen City Roll,
8 pieces Eel Roll,
8 pieces Wasabi Crunch,
8 pieces Sriracha Party,
8 pieces Grand Finale,
6 Nigiri

PLATED

SALAD/SOUP COURSE

Choice of one

TRADITIONAL CAESAR SALAD...6

Fresh romaine lettuce, shaved parmesan cheese, garlic croutons and Caesar dressing

MIXED GREEN SALAD...6

Mesclun greens, shredded carrots, cherry tomatoes, cucumber and choice of dressing

COBB SALAD...8

Fresh romaine lettuce, crumbled bacon, hard boiled egg, bleu cheese, tomato, red onion and choice of dressing

CHEF'S SELECTION

SEASONAL SALAD...MARKET

Selection changes based on the freshest ingredients of the season

CHICKEN NOODLE...6

TOMATO BASIL...6

SEAFOOD BISQUE...6

CREAMY MUSHROOM...6

GAZPACHO (SEASONAL)... MARKET PRICE

ENTREE COURSE

Choose your starch, vegetable and protein or seafood

PROTEINS

AIRLINE CHICKEN BREAST...28

8 OZ FILET MIGNON...43

BEEF SHORT RIBS...38

PORK LOIN CHOP...30

SEAFOOD

SALMON...33

SCALLOPS...35

WALLEYE (SEASONAL)...33

DUETS

Add to any protein

3 SHRIMP...12

SALMON...16

SCALLOPS...18

AIRLINE CHICKEN BREAST...10

VEGETARIAN

BEET & GOAT CHEESE RAVIOLI...30

With pistachio pesto and brown butter

RISOTTO...28

Wild mushroom and asparagus

SIDES

STARCH

Potato puree, herb roasted red potatoes or garlic Yukon mash

VEGETABLE

Sautéed spinach, Garlic green beans, Roasted zucchini, or squash and tomato Sweet corn succotash

SMALL PLATES

Create a unique and engaging dining experience for your guests with the utilization of Downtown Kitchen's ten different food hall style stations.

Custom menus available from Executive Chef Angela Rondinelli

SELECT THE FOLLOWING STATIONS

Each selection is priced per person
Minimum 3 Station Selections

BUILD YOUR OWN SALAD... 10.95

Fresh Romaine and Mesclun greens lettuces, diced ham, diced chicken, crumbled bacon, hard boiled egg, shredded carrots, shaved radishes, cucumber, cherry tomato and choice of four dressing options.

NORTH POINT GRILL... 14.95

Cheeseburger and BBQ chicken sliders, french fries or tater tots, and cheese curds or Onion Rings

PIZZERIA PICCOLA... 6.95

Two choices of pepperoni, sausage, margherita or cheese pizza and garlic bread sticks

PASTA STATION... 7.25

Penne pasta with choice of marinara or Alfredo sauce and seasonal vegetable. Upgrade to Bolognese sauce for \$1.00 more.

LA ESTACION... 8.95

Beef barbacoa tacos, build your own nachos, Spanish rice, and baked beans

WORLD CUISINE... 8.95

Choose between tandoori style chicken with cucumber & carrot salad and naan bread or teriyaki chicken with scallion rice and broccoli slaw

CARVING STATION

Choice of one starch and one vegetable, choice of protein, and ciabatta rolls with butter

AIRLINE TURKEY BREAST... 21.95

BEEF TENDERLOIN... 29.95

PRIME RIB... 39.95

PORK LOIN CHOP... 19.95

Potato puree, herb roasted red potatoes or garlic Yukon Mash

Sautéed spinach, garlic green beans, roasted zucchini, squash and tomato, or sweet corn succotash

NORTHPOINT CUSTARD... 7.95

Vanilla or chocolate custard with choice of four assorted toppings—M&M's, Reese's Pieces, Heath Bar, jimmies, Oreos, pecans, or peanuts

FREESTYLE FLOAT BAR... 5.95

Vanilla custard with unlimited soda combinations from Coke Freestyle with whip cream and cherries

DESSERT

PINAPPLE UPSIDE DOWN CAKE... 9

SMORES CHEESECAKE... 9

CUPCAKE TRIO... 9

(Varieties seasonal)

PROFITEROLES... 9

(Varieties seasonal)

KEY LIME TART... 9

TIRAMISU... 9

BLACK FOREST TORTE MOUSSE... 9

FRESH FRUIT TART... 9

With lemon curd

All prices are subject to a 20% service charge and 6.1% tax.

Consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness.

DRINKS

Cash bar revenue does not go towards
the food & beverage minimum

NA BEVERAGES... 3
DOMESTIC BEER...4
CRAFT BEER...5
IMPORT BEER...5
HOUSE WINE...6
RAIL COCKTAILS...6
CALL COCKTAILS...7
PREMIUM COCKTAILS...8
SPECIALTY COCKTAIL BAR...8

CALL LIQUORS

Jaques Bonnet Brandy
Korbel Brandy
Bacardi Light Rum
Captain Morgan Spiced Rum
Myer's Dark Rum
Tito's Vodka
Jose Cuervo Tequila
Rehorst Gin
Canadian Club Whiskey
Southern Comfort Whiskey
Jim Beam Bourbon
J & B Scotch
Cutty Sark Scotch Whiskey

PREMIUM LIQUORS

Rehorst Vodka
Grey Goose Vodka
Tanqueray Gin
Bombay Sapphire Gin
Jack Daniels Whiskey
Johnny Walker Red Label
Booker's Bourbon
Dewer's Scotch

BEER

Miller Lite (D)
Heineken (I)
Newcastle (I)
MKE Brewing Co. Hop Happy (C)
Spotted Cow (C)
Crispin (C)

HOUSE WINE

Cabernet Sauvignon
Merlot
Pinot Noir
Chardonnay
Sauvignon Blanc
Pinot Grigio
Moscato
White Zinfandel

NA BEVERAGES

Bottled Soda
Freestyle Coke-Unlimited
Valentine Coffee Roasters Coffee
Rishi Tea
Juice

SPECIALTY BARS

Wisconsin Old Fashioned Bar
Adult Coffee Bar
Mimosa Bar
Bloody Mary Bar

BARTENDER...125

Per 80 guests

BAR SET UP...150

Per bar

DEPOSITS

FIRST DEPOSIT... 30% of Estimated Grand Total is due at the time of signing.
SECOND DEPOSIT... 50% of Estimated Grand Total is due 90 days before event.
FINAL PAYMENT ... Full remaining Estimated Grand Total is due 7 days before event.
REMAINING BALANCE... Any remaining balance will be charged night of event to Credit Card on file.

GUARANTEE

A final guarantee of the number of guests is due seven (7) business days prior to the event. Otherwise, you will be charged for the number of guests stated on your Event Agreement.

FOOD & BEVERAGE MINIMUM & ROOM RENTAL FEE

There are food & beverage minimums, which vary depending upon the size of the room and the day of the week. The minimums are non-inclusive of rentals, service charges and tax.

Room Rental fees are determined by US Bancorp Real Estate for mandatory services including afterhours HVAC, Security, Janitorial and Engineering. Room Rental fees are determined by guest count and duration of event.

SERVICE CHARGE & TAX

There is a 20% taxable service charge applied to all event charges. 6.1% sales tax is applied to the total bill.

MENU

Menu selections must be made no later than 14 days in advance. We are happy to provide dietary substitutions upon advance request.

DÉCOR

We can assist you with ordering of any specialty linens, chargers, upgraded china, draping, and staging. All linens, tables, chairs, and staging must be ordered through Bartolotta Catering and Events. No fog machines allowed. Candles are allowed in the space, as long as it is in a vessel.

PARKING

Priced per car

US BANK PARKING STRUCTURE: 716 E CLYBOURN ST... 5

875 EAST WISCONSIN PARKING STRUCTURE: 822 E. MICHIGAN ST... 5

O'DONNELL PARKING STRUCTURE: 910 E MICHIGAN ST... 8

MISCELLANEOUS CHARGES

SEATED DINNER CHINA FEE... 5

"SERVERY" DINNER CHINA FEE...VARIES

OUTSIDE VENDER DESSERT FEE... 1.50 PER PERSON

HOUSE LINENS:... 12 PER LINEN... 0.25 PER NAPKIN

CUSTOM SIGNAGE FEE... VARIES

CORKAGE FEE... 25 PER BOTTLE