



# CRAFT YOUR NIGHT CATERING MENU

Michelle Latona  
Catering Manager  
[catering@rumpusroommke.com](mailto:catering@rumpusroommke.com)

(414) 292-0100  
1030 N. Water Street  
Milwaukee, WI  
[Rumpusroommke.com](http://Rumpusroommke.com)

# -APPETIZERS-

## **RUMPUS ROOM CHARCUTERIE BOARD**

A selection of premium meats and cheeses served with dried fruits, marcona almonds, cornichons, olives, and bakery fresh bread

SMALL (10-20 PERSON) \$75

MEDIUM (20-40 PERSON) \$140

LARGE (40-50 PERSON) \$280

X LARGE (50 PERSON +) \$350

## **VEGETABLE TRAY**

Assorted vegetables with ranch sauce for dipping

-or-

## **FRUIT TRAY**

Assorted fruits and berries with vanilla yogurt for dipping

SMALL (10-20 PERSON) \$35

MEDIUM (20-40 PERSON) \$75

LARGE (40-50 PERSON) \$150

X LARGE (50 PERSON +) \$185

## **SKEWERS**

### **RATATOUILLE SKEWERS**

Squash, bell peppers, zucchini, eggplant, tomato, basil oil

\$20.00/dozen (V) (GF)

### **CHIMICHURRI BEEF SKEWERS**

Grilled top sirloin, house-made chimichurri drizzle

\$34.00/dozen (GF)

### **DAYBOAT SCALLOP SKEWERS**

U-10 scallops with tomatoes, bell peppers, 'nduja butter

\$48.00/dozen

### **GINGER SHRIMP SKEWERS**

Chilled jumbo shrimp with ginger-scallion oil

\$38.00/dozen (GF)

(V)Vegan (VG)Vegetarian (GF)Gluten Free

# -APPETIZERS-

All appetizers below are fit for 10 guests per order

## **MAC N' CHEESE CUPS**

Carr Valley aged cheddar, bread crumbs,  
served in miniature mason jars  
\$24.00/dozen (VG)

## **WI CHEESE CURDS**

Kaufhold's white cheddar curds,  
creamy garlic sauce for dipping  
\$20.00/order (VG)

## **NASHVILLE HOT FRIED OYSTERS**

Spicy chicken-fried oysters on Pullman bread,  
pickle, white BBQ sauce  
\$38.00/dozen

## **PRETZEL BITES**

Classic german style pretzel bites by  
Milwaukee Pretzel Company,  
beer cheese sauce for dipping  
\$16.00/order (VG)

## **BACON & CHEESE CURD FLATBREAD**

Caramelized onion, brown sugar bacon,  
creme fraiche, local cheese curds  
\$23.00/dozen

## **CANDIED BACON**

1 lb. of Neuske's bacon, baked with  
brown sugar and black pepper  
\$20.00/order

## **MARGHERITA FLATBREAD**

Demi-sec tomato, fresh basil, mozzarella,  
balsamic reduction  
\$22.00/dozen (V)

## **RUMAKI**

Crispy water chestnuts wrapped in bacon  
\$14.00/dozen (GF)

## **ROASTED TOMATO BRUSCHETTA**

Served on toasted baguette  
\$20.00/dozen (V)

## **DEVEILED EGGS**

Topped with bacon, chive, smoked paprika  
\$15.00/dozen

## **PULLED PORK SLIDERS**

Braised BBQ pork, sliced pickle  
\$36.00/dozen

## **WI CHEDDAR CHEESE BITES**

Miniature grilled cheese, cornichon pickle  
\$21.00/dozen (VG)

# -FAMILY STYLE - DINING

CHOOSE TWO ENTREES & TWO SIDES

\$28.95 per person

SIMPLE SALAD AND BREAD SERVICE AS FIRST COURSE

## MAINS

### BRAISED PORK SHOULDER

BRAISED BERKSHIRE PORK, HOISIN, CHINESE FIVE-SPICE, CILANTRO, SCALION, CHILIS (GF)

### ROASTED CHICKEN

PAN-ROASTED AIRLINE BREAST,  
ROMESCO SAUCE (GF)

### STEAK COULOTTE (+ \$4)

GRILLED, MARINATED STEAK, COL. PABST  
WORCHESTERSHIRE CREAM SAUCE

### SCOTTISH SALMON (+ \$4)

RED WINE BUTTER SAUCE (GF)

### CARR VALLEY MAC N' CHEESE

SERVED WITH TOASTED BREAD CRUMBS (VG)

### WISCONSIN "FRIDAY FISH FRY"

BEER-BATTERED PERCH, TARTAR, LEMON

## SIDES

SAUTEED GREEN BEANS

CRISPY-FRIED BRUSSELS

CREAMY COLESLAW

GARLIC MASHED POTATOES

ROASTED RED POTATOES

STEAMED BROCCOLINI

GARLIC BUTTON MUSHROOMS (+2)

ALL SIDES ARE VEGETARIAN & GLUTEN FREE

## INTERESTED IN MORE THAN TWO OPTIONS?

\$5.00/GUEST PER ADDED ENTREE

\$3.00/GUEST PER ADDED SIDE

# -BUFFET STYLE - DINING

CHOOSE TWO ENTREES & TWO SIDES

\$27.95 per person

SIMPLE SALAD INCLUDED

## MAINS

### BRAISED PORK SHOULDER

BRAISED BERKSHIRE PORK, HOISIN, CHINESE FIVE-SPICE, CILANTRO, SCALION, CHILIS (GF)

### ROASTED CHICKEN

PAN-ROASTED AIRLINE BREAST,  
ROMESCO SAUCE (GF)

### STEAK COULOTTE (+ \$4)

GRILLED, MARINATED STEAK, COL. PABST  
WORCHESTERSHIRE CREAM SAUCE

### SCOTTISH SALMON (+ \$4)

RED WINE BUTTER SAUCE (GF)

### CARR VALLEY MAC N' CHEESE

SERVED WITH TOASTED BREAD CRUMBS (VG)

### WISCONSIN "FRIDAY FISH FRY"

BEER-BATTERED PERCH, TARTAR, LEMON

## SIDES

SAUTEED GREEN BEANS

CRISPY-FRIED BRUSSELS

CREAMY COLESLAW

GARLIC MASHED POTATOES

ROASTED RED POTATOES

STEAMED BROCCOLINI

GARLIC BUTTON MUSHROOMS (+2)

*ALL SIDES ARE VEGETARIAN & GLUTEN FREE*

## INTERESTED IN MORE THAN TWO OPTIONS?

\$5.00/GUEST PER ADDED ENTREE

\$3.00/GUEST PER ADDED SIDE

# PRE-SELECT MENU

-Choice of two starters, three entrees, and two desserts-

Groups of 25 or less may customize a menu for guests to order from on the evening of.

Groups over 25, we ask for counts for each entree 10 days prior to arrival

**\*and to provide place cards indicating guest selections.**

## -STARTERS-

### BEER CHEESE SOUP

Carr Valley cheddar, Weiss beer, spiced popcorn

\$7.95 (VG) *with candied bacon crumbles* \$8.50

### SIMPLE SALAD

Mixed greens, cucumber, tomato, house balsamic dressing

\$6.95 (V) (GF)

### KALE SALAD

Golden beets, goat cheese, walnuts, red onion, radish, orange-tarragon vinaigrette

\$9.50 (V) (GF)

### WEDGE SALAD

Iceberg lettuce, bacon, onion, tomato, rosemary Carr Valley blue cheese dressing

\$9.95 (GF)

# -ENTREES-

## PUB STEAKS

Our steaks are corn-fed 100% Black Angus raised on family farms. All steaks are served with Col. Pabst Worcestershire cream sauce, sauteed green beans, and garlic mashed potatoes

**TOP SIRLOIN 'COULOTTE' \$33.95**

**NEW YORK STRIP \$39.95**

**FILET \$40.95**

**WAGYU EYE OF RIBEYE \$52.95**

*Make any steak into a surf & turf! Add two U-10 Scallops for \$9*

### PAN SEARED SCALLOPS

Potato-leek puree, brussels sprouts leaves,  
roasted cauliflower, pepitas,  
lemon brown butter  
\$33.95 (GF)

### BRAISED PORK SHOULDER

Chinese five-spice, hoisin, broccolini, cilantro,  
finger peppers, carrot-ginger puree  
\$20.95 (GF)

### SCOTTISH SALMON

Fried brussels sprouts, curried root veg mash,  
oyster mushrooms, red wine butter sauce  
\$27.95 (GF)

### VEGAN PHO

Roasted mushroom broth, soy pickled shiitakes,  
rice noodles, bean sprouts, fresh herbs,  
red chili and lime  
\$20.95 (V)

### ROASTED CHICKEN

Bone-in airline breast, sauteed green beans,  
roasted red potatoes, romesco sauce  
\$25.95 (GF)

### CAJUN SHRIMP MAC

Blackened shrimp, cavatappi, herb bread crumbs,  
gruyere, aged cheddar  
\$23.95

### PORK SCHNITZEL

Breaded pork loin with arugula, mushrooms,  
shaved Foenegreek gouda, fried egg  
\$26.95

### WISCONSIN "FRIDAY FISH FRY"

Beer-battered perch, crinkle cut fries, coleslaw,  
tartar sauce, lemon  
\$18.95

# **-DESSERTS-**

## **INDIVIDUALLY PLATED**

### **WARM STOUT BROWNIE**

Coffee gelato, roasted walnuts \$8.95

### **BREAD PUDDING**

With seasonal accompaniment \$8.50

### **\*SEASONAL PLATED DESSERT**

Inquire about our seasonal offerings *Market Pricing*

### **SORBET AND BERRIES**

Cold Spoons Gelato sorbet, fresh berries \$7.25

### **SPRECHER ROOT BEER FLOAT**

Vanilla bean ice cream, local root beer \$6.50 (GF)

*Add a shot of rum +\$4*

---

## **DESSERT BITES**

Served stationed at a dessert table \$20.00/dozen

### **STOUT BROWNIE BITES**

### **BREAD PUDDING BITES**

### **\*MINIATURE SEASONAL DESSERT**

### **CHOCOLATE-COVERED STRAWBERRIES (GF)**

### **CHOCOLATE CHIP COOKIES**

### **SNICKERDOODLE COOKIES**

### **OATMEAL RAISIN COOKIES**