

**WISCONSIN
CENTER DISTRICT**

MEETINGS | CONVENTIONS | EVENTS

Catering Menu



Wisconsin Center District

Our food and beverage team will craft a comprehensive and delicious dining experience for your event in Milwaukee. We share unwavering commitment to sustainability, quality and innovation, having completely transformed the food and beverage experience for our clients and guests. We have reimagined traditional dining to create something truly remarkable and cannot wait to share our love of the food and beverage experience with you.



SUSTAINABILITY

TOTAL FOOD UTILIZATION refers to using the whole ingredient and minimizing food waste from food preparation. In the event that there is excess production or even imperfect produce, our chefs employ these food freeze dry technology for purees, soups, and more.

ORCA WASTE MANAGEMENT our on-site aerobic digesters utilize a natural biological process to efficiently break down food waste prior to it being discharged into the normal plumbing infrastructure.

FOOD RESCUE perishable produce, leftover food, bulk items, and excess prepped food are rescued and donated to local community partners.

Levy is proud to serve as the exclusive provider of food and beverage at the Baird Center, Miller High Life Theatre and the UW-Milwaukee Panther Arena.



Michael Kischer

Executive Chef

Chef Mike, a seasoned culinary expert, hails from the vibrant city of Philadelphia and honed his skills in the culinary melting pot of Chicago. Over the course of his career, he has successfully launched an impressive array of 25 exceptional restaurants. Chef Mike has cultivated a deep understanding of the artistry and innovation required to bring your event to life in a truly unforgettable dining experience.



Breakfast

Indulge with maple glazed morning buns, accompanied by enticing assorted muffins and pastries. Start your day with delight as you savor the goodness of our plain and fruit yogurt, topped with a delightful honey crunch granola.

Experience the freshness of the season with our selection of juicy and delicious sliced fruits. Quench your thirst with the invigorating blend of orange and cranberry juice, perfectly complementing our renowned freshly brewed Change Please coffee and teas.

Enhancements

Cage free scrambled eggs

Chilled hard boiled cage free eggs

Oatmeal bar

Quiche Lorraine

Corned beef hash

Brioche French toast

Pancakes / chocolate chip pancakes

Maple glazed pork sausage links

Hickory smoked bacon

Turkey sausage

Lyonnais potatoes

Three cheese baked egg tarts

Local flannel potato hash

Roasted potatoes with peppers

Sandwiches

Bacon egg and cheese on pretzel roll

Canadian bacon, egg, and cheese on English muffin

Sausage, egg white and cheese on Texas French toast

Spicy sausage, egg, and cheese burrito

Vegan egg, zucchini, and roasted beet on multigrain bread



Breakfast Tables

CREAM CITY

Assorted breakfast pastries

Cage free scrambled eggs

Maple glazed breakfast sausage

Hickory smoked cured bacon

Breakfast potatoes

Blueberry pancakes with oat streusel and warm maple butter

Orange and cranberry juices

Change Please coffee and teas

STORY HILL

Steel cut oats with raisins, almonds and brown sugar

Mint honey syrup seasonal fruit salad

Turkey sausage

Cage free scrambled egg whites with fresh herbs

Roasted sweet potato with spinach and onion

Change Please coffee and teas

HOLY HILL

Morning scones

Smashed potato breakfast hash

Cage free scrambled eggs

Hickory smoked cured bacon

Orange and cranberry juices

Change Please coffee and teas

FROM OUR BAKE SHOP

Freshly baked assorted muffins

New York style bagels and homemade cream cheese

Old world scones

Fruit and cheese filled breakfast pastries

Breakfast breads

Mini cinnamon sugar doughnuts





Plated breakfast includes a selection of mini croissants, muffins, and breakfast breads, sweet butter and fruit preserves, orange juice, Change Please coffee and teas.

*Add sliced fruit platter to your table

Plated Breakfast

CAGE FREE SCRAMBLED EGGS

Bacon and Yukon gold potatoes

EGG WHITE FRITTATA

Feta cheese, spinach and oven-dried tomatoes
sweet potato flannel hash

BRIOCHE FRENCH TOAST

Seasonal berry compote, bacon and maple syrup

SMOKED HAM AND SPINACH QUICHE

Gruyere cheese, mushrooms and breakfast potatoes



Snacks And Breaks

HUMMUS TRIO

Traditional chickpea, white bean and edamame hummus.
served with crispy carrots, celery, crackers and pita chips.

MARKET WHOLE FRUIT

SEASONAL SLICED FRESH FRUIT PLATTER

HOUSEMADE MUFFINS

Apple cinnamon
White chocolate cranberry orange
Banana nut
Rustic blueberry

WISCONSIN CHEESE BOARD

A selection of local cheeses, paired with fruit,
spreads, crackers, and nuts for ten people

FARMER'S MARKET CRUDITÉ

Buttermilk dressing, white bean and basil hummus

WHOOPIE PIES

Chocolate, carrot cake, and red velvet

BAKED FRESH SOFT MILWAUKEE PRETZELS

Pub cheese and assorted mustards

ASSORTED GRANOLA BARS

ASSORTED ENERGY BARS

MACARON MADNESS

Vanilla, pistachio, mocha, raspberry, lemon, and chocolate

ASSORTED INDIVIDUAL BAGS OF CHIPS





CHANGE IS BREWING

Our team partnered with Change Please where social enterprise and coffee expertise blend. Their organization help train homelessness as baristas and put 100% of their profits towards giving our employees fair wage jobs, housing, therapy support, childcare, healthcare, onward job opportunities and more.

FRESHLY BREWED CHANGE PLEASE COFFEE, DECAF, AND HOT TEA

Selection of signature teas, local honey, lemon, cream and milk

INFUSED NATURAL SPRING WATER

Choose from cranberry-lime, cucumber-mint, peppered melon-basil or strawberry-citrus

SIGNATURE BOTTLED SPA WATER

Local bog cranberry, ginger, lemon and bee

harmony raw honey

HEARTLAND CRAFT LEMONADES

Choose from cranberry-vanilla bean, blueberry “cheesecake”

traditional lemonade

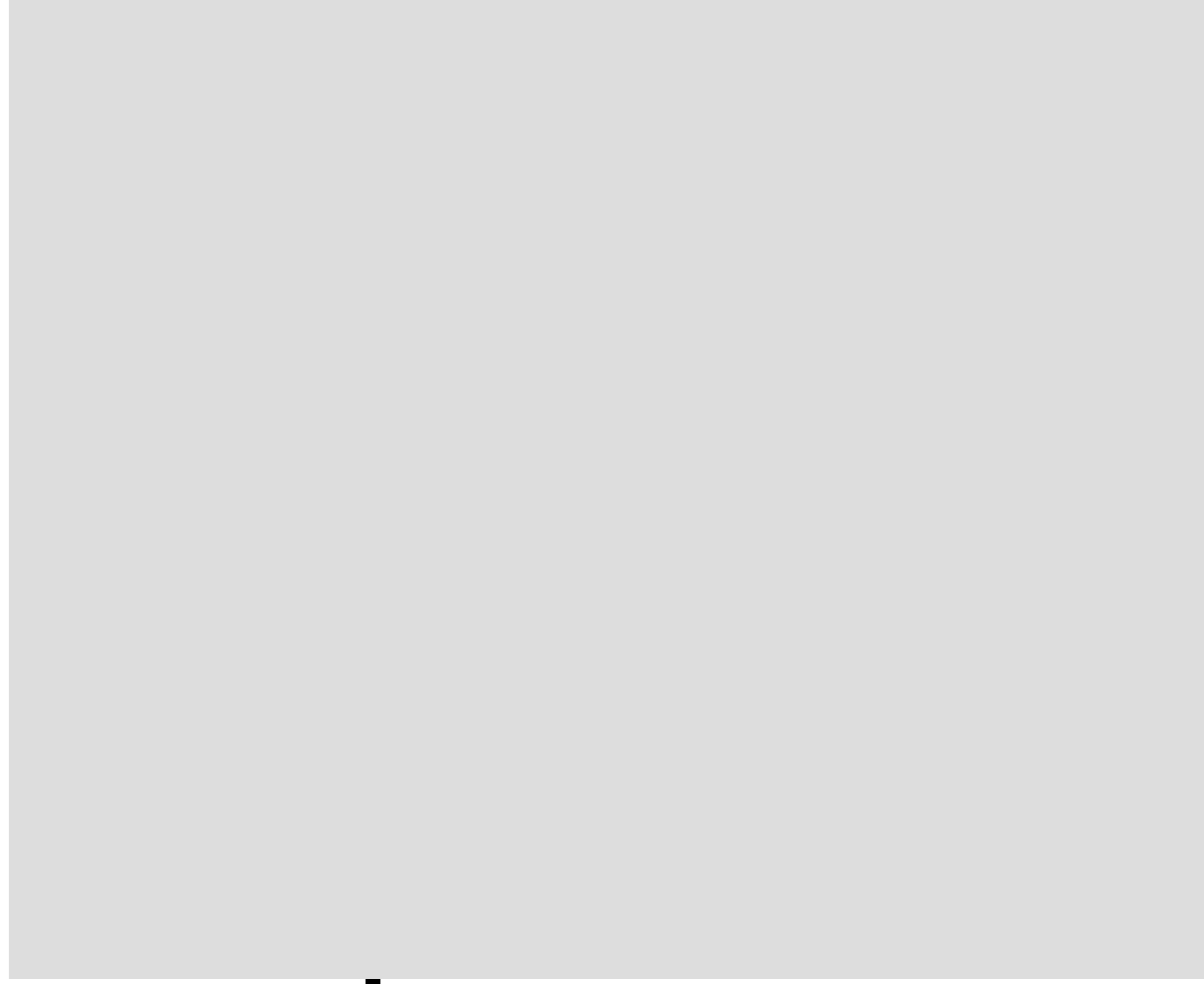
BOTTLED BEVERAGES

We proudly serve Pepsi products

SODA

WATER

Plated Meals



Salads (select one)

ROASTED CARROT SALAD

500 degree blistered carrots, herbed goat cheese, and turmeric honey gem baby lettuce, charred onion, blistered tomato, cranberry balsamic

BABY ROMAINE SALAD

petite romaine lettuce, focaccia rusk, parmesan, creamy garlic and burratini, half cured mozzarella, heirloom tomato

SANTORINI FARRO SALAD

Ancient grains quinoa/farro mix, roasted glazed beets, arugula w/lemon poppy dressing, shaved radishes, candied pepitas and tzatziki dressing

WISCONSIN SIGNATURE SALAD

Artisan greens, shaved watermelon radish, dried cherries, carrot curls, and red wine vinaigrette

Entrees (select one)

SEARED BEEF TENDERLOIN AU POIVRE

Preserved lemon risotto and baby spinach

BRAISED SHORT RIB

Brown sugar sweet potato puree, broccolini, and red wine demi

SOUR CHERRY BALSAMIC GLAZED CHICKEN

Door county cherry chutney, roasted garlic whipped mashed potato and roasted seasonal baby vegetables

PAN SEARED SALMON

Lemon caper butter, Wisconsin seasonal succotash, fresh herbs and baby vegetables

PAN SEARED CHICKEN

Dijon roasted airline chicken, roasted fingerling potatoes and green beans with lemon tahini

Vegan Entrees

PAN SEARED ROASTED

PURPLE CAULIFLOWER STEAK

Roasted fingerling potato, turmeric baby vegetables, vegan lemon tahini and roasted red pepper sauce

BUTTERNUT SQUASH RISOTTO

with garlicky spinach, roasted vegetables

PAN SEARED TOFU

Chick pea succotash, fresh herbs, baby vegetables

Desserts (select one)

FLOURLESS DARK CHOCOLATE TORTE

Crème anglaise, macerated berries and vanilla bean
whipped cream

KEY LIME TART

Raspberry coulis coconut infused whipped cream and gingersnap
crumble

DOOR COUNTY CLAUFUTIS

Chantilly cream, candied orange zest and dark chocolate ganache

CHEESECAKE BRULEE

Door Count cherry glaze and caramel infused cream

CARROT BUNDT CAKE

Quark frosting and toffee tuile



Chef's Tables





WALKER'S POINT

FIESTA SALAD

Hearty greens, roasted red & poblano pepper, manzanilla olives, pico de gallo, seasoned black beans, oven roasted tomato & toasted cumin lime vinaigrette

GARLIC CHICKEN ENCHILADAS

Made with braised garlic chicken and tossed with salsa verde, a myriad of mexican cheeses and caramelized onions, topped with a sumptuous enchilada sauce and fresh cilantro

MEXICAN STREET CORN

Roasted poblanos, red onions, jalapenos, lime juice, cotija cheese and cilantro

GARLIC CHILI LIME SKIRT STEAK

Finished with chimichurri, and maldon salt both corn and flour tortillas

MEXICAN RICE, CHURROS AND SOPAPILLAS

Cinnamon sugar and dipping sauces

BREWER'S HILL

BUTTERMILK SLAW CUCUMBER-TOMATO SALAD

Lemon and dill vinaigrette

CAST IRON ZUCCHINI CORNBREAD

BEER BATTERED ASSORTMENT OF MIDWESTERN FISH

HERB RUBBED BEER BRAISED CHICKEN BREAST

With preserved lemon chicken jus

GARLIC ROASTED RED POTATOES

BAKED ZUCCHINI

With cured tomato, white beans, and grilled olives

DOOR COUNTY CHERRY SHORTCAKE

S'MORES COOKIES

THIRD WARD

WEDGED ROMA TOMATO SALAD

Roasted garlic, pearl onions, rocket greens, basil vinaigrette

CAESAR SALAD

Crisp romaine, parmesan and garlic croutons with classic Caesar dressing

ROASTED BABY VEGETABLE SALAD

With whole grain mustard and grape tomato balsamic

CABERNET-BRAISED BEEF TIPS

Red pepper risotto

FENNEL DUSTED ROAST CHICKEN

Preserved tomato jus, oregano and lemon

TRI-COLOR TORTELLINI

Parmesan broth, roasted artichokes, grilled olives, and blistered tomatoes

CANNOLI AND TIRAMISU

WISCONSIN SUPPER CLUB

NEW GLARUS BEER CHEESE SOUP

New Glarus spotted cow ale, land O lakes cheddar and an assortment of Wisconsin cheeses

CLASSIC CAESAR SALAD

Romaine hearts, traditional dressing, garlic croutons and shaved parmesan cheese and anchovies

BABY ICEBERG WEDGE SALADS

Bacon, baby tomato, scallions, roasted red peppers, blue cheese or ranch dressing

MAPLE GLAZED FREE RANGE CHICKEN

Cranberry jus

WALLEYE FISH CAKES

Roasted fingerling potatoes and beurre blanc

GRILLED STEAK TIPS

Fingerling potato, caramelized onions and natural jus

CHOCOLATE BRANDIED DOOR COUNTY CHERRY BREAD PUDDING

Made with traditional Wisconsin 'old fashioned' ingredients



SANDWICH AND SALAD TABLE

CHOOSE UP TO THREE SANDWICH SELECTIONS, ONE SALAD SELECTION , TWO SIDES AND ONE DESSERT OF YOUR CHOICE

GOURMET SANDWICHES

ROAST SIRLOIN OF BEEF ON FOCACCIA

Tomatoes, sweet onion jam and boursin cheese

CURRIED CHICKEN SALAD

Toasted almonds, golden raisins, chives, local honey on multigrain bread

SMOKED TURKEY ON MULTIGRAIN

Smoked cheddar, tomato, and cranberry brie spread

GRILLED ZUCCHINI, ROASTED RED PEPPER, EGGPLANT AND MUSHROOM GRILLER

Garlic hummus on ciabatta

CAPRESE ON AN AMOROSO ROLL

Hearth baked hoagie with fresh mozzarella, prosciutto, fresh basil and a sun-dried tomato/roasted garlic aioli and arugula

GARLIC CHICKEN CAESAR WRAP

Romaine, parmesan, and creamy garlic dressing

CURRIED CAULIFLOWER CRANBERRY SALAD WRAP

Arugula, cucumber, tomato, butternut hummus

SALADS

ROASTED SEASONAL VEGETABLES QUINOA TABBOULEH

Lemon parsley dressing

BABY KALE CAESAR SALAD

Roasted red pepper, tomato, and shaved parmesan

GREEK TUNA SALAD

Olives, peppers, tomatoes, baby potatoes, lemon tahini, and feta

CURRIED CHICKEN SALAD

Raisins and candied pepitas on baby iceberg cups

MARINATED TOFU SALAD

Thai chili, shredded vegetables, and Napa cabbage

SIDES AND DESSERTS

HONEY GLAZED ROASTED CARROTS

With raisins and goat cheese

MARINATED OLIVES, TOMATO, AND PEARLINI MOZZARELLA

PINEAPPLE COLESLAW

BLACK GARLIC POTATO SALAD

HONEY CITRUS FRUIT SALAD

DOUBLE CHOCOLATE BROWNIE

CHOCOLATE CHIP COOKIE

LEMON BARS

BOX LUNCH

MEDITERRANEAN

Quinoa tabbouleh with grilled chicken, tomato, cucumber, and olive salad, hummus, tzaziki, baba ganoush, and mini pita

SUPPERCLUB

Shaved roast beef, horseradish cream, beef steak tomato, watercress, gruyere, onion bun

PICNIC

Cold fried chicken or egg salad sandwich on pretzel roll, cucumber mint salad with strawberry and watermelon, and chick pea quinoa salad with pickled onion and cranberries

ITALIAN

Chopped Baby Kale And Iceberg Lettuces, Pepperoni, Pepperoncini, Fresh Pearl Mozzarella, Chilled Pesto Chicken

BISTRO

Grilled balsamic flank steak on baby spinach with roasted baby peppers. served with a gorgonzola potato salad, with charred scallions, cumin roasted carrots with goat cheese and honey

GARDEN WRAP

Cucumbers, grilled asparagus, squash, bell pepper, chickpea spread with sun dried tomatoes, lemon and thyme

SIDES Select one

- Seasonal whole fruit
- Mustard potato salad
- Quinoa salad with dried fruit
- Saffron orzo pasta salad

DESSERTS Select one

- Chocolate brownie
- Chocolate chip cookie

Gluten free bread is available to substitute for an additional



Small Bites



APPETIZERS NEED A MINIMUM OF 6 DOZEN ORDER PER ITEM

HAND CRAFTED

Slow-roasted prime rib with smoked cheddar, caramelized onions and barbeque sauce on brioche

Chipotle honey fried chicken slider on an herbed biscuit, Lawry's seasoning and pickles

Butter burger slider with bacon, cheddar cheese and caramelized onions on griddled brioche

Northern Wisconsin booyah with braised beef tips, sweet peas, carrots and potatoes topped with mini buttermilk herb biscuit

Impossible sloppy joe slider with onions on a pretzel bun

Ahi tartare served in a miso glazed wonton cup with sesame seeds, nori, green onions and a togarashi aioli

Crab cake slider made with Maryland blue crab, lime crema, remoulade and a brioche bun

Peruvian sea bass ceviche with aji amarillo chiles, fresh grated ginger, coriander, avocado and fresh cilantro

"Soup sip" Wisconsin beer cheese soup

Mini Brat made with Applekraut & signature mustard on mini pretzel roll

EMPANADAS

Braised barbacoa, manzanilla olives, fire roasted poblano peppers and salsa verde and cotija cheese

Simmered ground tinga chicken, pickled jalapenos, caramelized onions and queso blanco

Slow cooked black beans, tomato, onion and a chipotle adobo sauce

RETRO AND MODERN

Beef wellington bites with horseradish cream

Wild foraged mushroom anacinis

Mediterranean antipasta skewer

Chicken quesadilla cone

Quattro formaggi (mac n chz bites)

Vegetable spring rolls

Breaded parmesan stuffed peppadew

Wisconsin "Squeaky" Cheese Curds scallion ranch dipping sauce



Reception Stations

ALL OUR STATIONS REQUIRE A 35 PERSON MINIMUM

Three Tables Minimum Required

CHARCUTERIE BOARD

Salamis (barolo, calabrese, pinot grigio etc), genoa, sopressata and capicola with whole grain mustard, cornichon, and roast garlic/sun-dried puree, and sourdough baguette

WISCONSIN CHEESE BOARD

An artisanal selection of cheeses from the dairy rich Wisconsin Region, served alongside whipped goat cheese, mixed olives, apricot jam, various nuts and sourdough baguette

MEZZE BOARD

Combination of fresh and grilled seasonal vegetables, olives, small bites of falafel, hummus, cucumber mint tzaziki, grilled flatbreads and crackers

MASHED POTATO BAR

Classic whipped potatoes with shredded cheddar, scallions, bacon, and sour cream brown sugar sweet potato mash with candied pecans

cauliflower mash with caramelized leeks, brie, wild mushrooms and truffle oil root vegetable mash with roast garlic tahini and parsley

NY STRIP LOIN

Garlic beef charred crust, slow roasted with a horseradish cream and an au jus and brioche buns

OVEN-ROASTED TURKEY BREAST

Local bog cranberry-apricot chutney herb aioli artisan rolls

MAC-N-CHEESE MADNESS (choose one)

MAC N CHEESES BEGIN WITH THE STANDARD MACARONI PASTA AND CREAMY CHEESE WITH THE OPTION TO ADD:

Caramelized onions, sliced brats and whole grain mustard with pretzel topping, buffalo chicken, cracker crumbs, and ranch drizzle

chorizo, pico de gallo, tomato, mozzarella, focaccia crumb and balsamic drizzle

Desserts

LOADED BROWNIE STAND

With chocolate chunk, chocolate dipped, and blondie brownies dipped and garnished with sprinkles, cookie crumbs and toffee chunks

SEASONAL FRUIT SHORTCAKES

Freshly griddled pound cake with seasonal fruit and house made mascarpone cream served in an old-fashion mason jar

CRAFTED DESSERTS

Signature chocolate chip cookie and white chocolate cranberry

Signature cookie dipped in dark, milk, and white chocolate

Assorted mini cookie sandwiches filled with seasonal buttercream

Triple chocolate brownies

Lemon bars

DESSERT TABLE

Molasses spice cake

Assorted cupcakes

Cheesecake bites

Assorted jumbo cookies

Assorted dessert bars and brownies

Seasonal fruit cobbler

Sweet dessert verrines

Minimum of 25 people required.



Beverages



BUBBLY

La Marca, prosecco, Californie

Nicolas feuillette brut champagne, France 130

BRIGHT AND BRISK

Rainstorm pinot gris, California

Benvolio pinot grigio, Italy

FRESH AND FRUITY

Chateau Ste. Michelle riesling, Columbia valley,
Washington

TART AND TANGY

Kim Crawford sauvignon blanc, Marlborough, New
Zealand

CREAMY AND COMPLEX

House of brown chardonnay, California

Sonoma-cutrer chardonnay, Sonoma, California

REFRESHING ROSÉ

Belleruche chapoutier rosé, France

A-Z rosé, California

RIPE AND RICH

La Crema pinot noir, Monterey, California

Mieomi pinot noir, California

Black girl magic, California

Conundrum red blend, California

The prisoner red blend, California

Decoy merlot, napa valley, california

SPICY AND SUPPLE

Andeluna Malbec, Mendoza, Argentina

BIG AND BOLD

Josh craftsman's collection cabernet sauvignon, California

intercept, Sonoma, California

HOUSE WINE

Chardonnay, sauvignon blanc, pinot grigio, rosé

merlot, pinot noir, cabernet sauvignon

Wines By The Bottle



COCKTAILS

Featuring Central Standard Vodka, St. George's Gin, Red Cabin Bourbon, Dewar's 12, Captain Morgan Rum, Riverbend Rye Whiskey, Jameson Irish Whiskey, North Wi Brandy, Jose Cuervo Silver, Jack Daniel's, Crown Royal,

WINE BY THE GLASS

Proverb Pinot Grigio, California

Proverb Chardonnay, California

Proverb Pinot Noir, California

Proverb Cabernet Sauvignon, California

SPARKLING

Wycliffbrut Champagne, California

Wycliffbrut Rose, California

CRAFT BEER

DOMESTIC BEER

BOTTLED WATER

SOFT DRINKS

JUICES

BARTENDER FEES APPLY

EXCLUSIVITY

Levy is the food and beverage provider for the Wisconsin Center District. No food or beverages of any kind will be permitted into the facilities by the client or any of the client's guests or invitees without prior written approval. Per health department guidelines, excess food items from events may not be taken off premise.

MENUS

Menu and beverage selections will be arranged with the Levy Sales department no later than 30 days prior to the first event. Our culinary team can create and customize the perfect menu for your event. Customized menus require a minimum of 60 days prior to your first event date. Menus are priced for up to 90 minutes of service time and prices are subject to change without notice. Menu pricing may be solidified 90 days prior to the event with confirmed final menu selections. Your menu selection must equal a minimum of 80 percent of your attendance.

PRICING

Please note that all food, beverage and related items are subject to a 23% service charge plus applicable sales tax. The service charge is not a tip or gratuity and is not distributed to employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion. Current Wisconsin State and local taxes will apply to all food, beverage, labor and rentals. Clients requesting tax exempt status must provide a S-211 Wisconsin Tax form for exemption to be noted. This tax exempt status must be confirmed a minimum of 7 business days in advance of the event. Current sales tax is 8.4%.

Bartenders fees are \$158.00 per bar for a maximum of four (4) hours of continuous service. One Bartender per 75 guests is required and additional bartenders are available to meet your needs. Each additional hour is billed at \$37.00 per Bartender.

Chef attendant fees are \$158.00 per attendant and may be required for specific menu items such as carving stations, action stations, etc. Note that additional stations may be required to service your guest counts and locations and fees are charged per Attendant required. Butler passed appetizers/hors d'oeuvres are available for \$158.00 for each hand passer.

COUNTS & GUARANTEES

A guaranteed number of attendees/quantities for food are required no less than seven (7) business days prior to the first event. Events with 1,000 guests or higher, require a minimum 14 (14) business day final count. Guaranteed numbers must be submitted by 10:00 a.m. Monday through Friday. Increases to the guarantees, if accommodation is available, will incur additional fees. Plated Menus are priced for 10 guests per table

BEVERAGE SERVICES

Levy offers a full selection of alcoholic and nonalcoholic beverages to complement your events. Alcoholic Beverages and services are regulated by the State of Wisconsin, and as a licensee, we are responsible for the administration of these regulations.

1. We shall serve only alcoholic beverages to individuals who are at least twenty-one (21) years of age with valid identification. Levy will ask for identification of anyone that appears to be under thirty (30) years of age.
2. No Alcoholic Beverages may be brought onto the WCD properties and may not be removed from the premises.
3. Levy reserves the right to refuse alcoholic beverage service to guests under the influence/intoxicated or any underage persons as deemed appropriate by management. We shall be permitted to request the removal of any of these guests.

SPECIAL DIETARY/ALLERGY REQUESTS

All special dietary requests and needs are the client's responsibility to collect from their guests and attendees/invitees. These needs must be submitted in advance to your sales manager with your final guest counts and appropriate additional fees will be noted. The clients are responsible for providing the place-cards/notations to assist with service for these guests.

Any special dietary requests and needs that are served at the event without prior knowledge will be charged additional fees as late accommodations and are not included in the final guest counts.



Levy CONVENTION CENTERS

CONTACT INFORMATION

Levy Catering

414-908-6154

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