



MENU

Catering & Private Events





A warm Milwaukee

WELCOME

A walk through the Harley-Davidson Museum® is a walk through the history of America. With an unrivaled collection of Harley-Davidson® motorcycles and memorabilia, a 20-acre, park-like campus, and a calendar full of activities, the H-D Museum™ is one of Milwaukee's top tourist destinations for visitors from around the globe. A visit to the H-D Museum™ is an experience that will stay with you for a lifetime.

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contact us

SPECIALEVENTS@H-DMUSEUM.COM

414.287.2707

Signature Dishes:

- » Braised Beef Short Ribs
- » BBQ Pulled Pork
- » Homemade Soups

Culinary Style:

- » Scratch-made
- » Over-the-top American fare
- » Cook it "low and slow"

Your Chef **Josh Peterson**

Josh Peterson is the Executive Chef at MOTOR® Bar & Restaurant located on the Harley-Davidson Museum® campus. A Milwaukee native and avid traveler, Chef Peterson draws inspiration from his extensive travels around the United States, as well as the all-American classics he grew up on.

Having developed a passion for cooking while attending the University of Wisconsin-Madison, he accepted a kitchen position at the Double Tree Hotel in Madison, where he was named the kitchen manager. Upon returning to his hometown in 2010, Chef Peterson accepted a position with the Lowlands Restaurant Group in Milwaukee as a chef at Café Hollander – a European-style grand café. There he achieved the highest culinary rank within the Lowlands Group when he was named the kitchen manager.

Looking to sharpen his culinary skills, Chef Peterson began working with Levy Restaurants in 2013 as a chef at the BMO Harris Bradley Center and its sister property, Turner Hall Restaurant. In his role with Levy, he has had the opportunity to support and lead large scale public and private events – including operations support at the Kentucky Derby and Ravinia Music Festival .

In 2014, Chef Peterson was named the executive chef at MOTOR® Bar & Restaurant and took over the direction of all private event food service. At MOTOR®, he is responsible for menu development and execution, day-to-day kitchen operations, and specialty and private event direction.

BREAKFAST TABLES

Includes fresh brewed Colectivo coffee and Rishi tea
Maximum service time of two hours

TRAVELER

Fresh whole seasonal fruit, local bagels with cream cheese

Danish, muffins, butter and preserves

Orange and cranberry juices

13.95

ROAD KING BREAKFAST

Fruit salad, Danish, muffins, butter and preserves

Egg frittata with spinach, roasted red pepper and feta cheese

Corned beef hash with potatoes, onions and peppers

French toast casserole

Your choice of apple wood smoked bacon or breakfast sausage

Orange and cranberry juices

22.95

CUSTOM TRAVELER

Fruit salad, local bagels with cream cheese

Danish, muffin, butter and preserves

Wisconsin fruit and nut Kringle

Cheddar scrambled eggs

Your choice of apple wood smoked bacon or breakfast sausage

O'Brien breakfast potatoes

Orange and cranberry juices

18.95

ROADSTER BREAKFAST

Seasonal sliced fruits, berries and melons

Smoked turkey and broccolini scramble with feta cheese and grape tomatoes

Twin potato hash with caramelized onions, sweet and russet potatoes, peppered bacon and oven-dried tomatoes

Orange and cranberry juices

22.95

KICKSTART BREAKFAST

House-made granola bar with yogurt, fresh berries, and nuts

Local bagels with cream cheese

Bran and blueberry muffins with butter and preserves

Oatmeal with Granny Smith apples, brown sugar and cinnamon

Orange and cranberry juices

18.95

OMELET STATION

*The following may be added to any of our breakfast menus.
Served for a minimum of 30 people.*

Chef-attended omelet station with a wide variety of fresh vegetables to include red peppers, onions, mushrooms and spinach

An assortment of meats and cheeses including bacon, ham, Cheddar and Jack

Served with pico de gallo and salsa

9.95

Attendant fee 100.00 (one chef per 50 guests)

Substitute an omelet station for packages including eggs for 7.95 per person

PLATED BREAKFAST

Includes fresh brewed Colectivo coffee and Rishi tea

STEAK & EGGS

Grilled, marinated skirt steak, béarnaise sauce

Scrambled eggs

Fried herbed potatoes

Oven-fresh breakfast pastries, butter and preserves

Orange juice

21.95

COUNTRY SAUSAGE FRITTATA

Jack cheese, cremini mushrooms, herbed potatoes

Oven-fresh breakfast pastries, butter and preserves

Orange juice

16.95

SOUTHWEST BREAKFAST WRAP

Eggs, salsa, black bean relish, lime sour cream, cilantro, Cheddar

Chorizo hash

Oven-fresh breakfast pastries, butter and preserves

Orange juice

16.95



PLATED LUNCH

Entrée pricing includes bakery fresh rolls and butter, house salad, fresh brewed Colectivo coffee and Rishi tea

HERB MARINATED CHICKEN BREAST

yellow squash, haricot verts, herbed roasted red potatoes, thyme jus

19.95

BARBECUED PULLED PORK

seasonal vegetable succotash, maple butter glazed cornbread, honey-thyme mashed sweet potatoes

18.95

ROOT VEGETABLE PAVE

sweet potatoes, Brussels sprouts, butternut squash, fresh sage, brown sugar

17.95

PEPPER CRUSTED SLICED SIRLOIN

garlic mashed potatoes, mushroom gravy, bourbon glazed carrots

22.95

BBQ CHICKEN THIGHS

roasted fingerling potatoes, corn on the cob, chive butter

20.95

COLD PLATED LUNCHEON

Includes bakery fresh rolls, fresh brewed Colectivo coffee and Rishi tea

CLASSIC CHICKEN CAESAR

Romaine lettuce, tomatoes, Parmesan garlic croutons, freshly shaved Parmesan, house-made Caesar dressing

16.95

SMOKED CHICKEN SALAD

Romaine, spring mix, tomatoes, blue cheese crumbles, macerated cherries, smoked chicken, apple infused balsamic dressing

17.95



PIT STOPS

"Need-a-Break" Tables

Minimum order of 10 guests

BEVERAGE STATION

Maximum service time of four hours

Bottled water, sparkling water, assorted sodas, iced tea, lemonade, fresh brewed Colectivo coffee and Rishi tea

8.95

KICK START

House-made granola trail mix – granola, toasted coconut, peanuts and M&Ms, whole fruit and assorted fruit juices

7.95

WISCONSINITE

Harley-Davidson signature snack mix, Miller Bakery soft pretzel bites with beer cheese and mustard dipping sauces, Swiss, Cheddar and pepper jack cheeses, Klements' beef sticks

8.95

APPLE DIPPERS

Skewered apple wedges, caramel and chocolate sauces, salted peanuts, sprinkles, chocolate chips and miniature marshmallows

8.95

TAILGATE SNACKS

Regular, Cheddar and caramel popcorn, salted peanuts, pretzels with ranch dip and warm pigs-in-a-blanket served with ketchup and mustard

8.95

BRUSCHETTA D 'ITALIA

Toasted crostini, tomato basil bruschetta, Kalamata olive tapenade bruschetta and warm caramelized onion and mushroom bruschetta

8.95

PRETZEL BITES

Miller Bakery soft pretzel bites with beer cheese and mustard dipping sauces

4.95

LATIN FIESTA

Spicy queso sauce, pico de gallo, salsa verde and salsa roja, fresh guacamole, crispy tortilla chips and sour cream

9.95

FARMER'S MARKET DIPS AND SPREADS

Roasted garlic Parmesan spread, spinach dip, red pepper hummus, grilled artisan breads

8.95

TATOR TOT BAR

Warm cheese sauce, bacon crumbles, scallions, sriracha mayo, chipotle ketchup

7.95



PIT STOPS

"Need-a-Break" Tables

BEVERAGES

- Freshly brewed Colectivo coffee and Rishi tea 44.00 per gallon
- Bottled orange, apple or cranberry juices 3.75 ea.
- Assorted canned sodas 3.00 ea.
- Bottled water 3.00 ea.
- Red Bull 5.00 ea.

FROM THE BAKERY

- Muffins, croissants, Danish or bagels 36.00/doz.
- Assortment of donuts 33.00/doz.
- Cinnamon buns 38.00/doz.
- Coffee cake 30.00/doz.
- Wisconsin fruit and nut Kringle 30.00/doz.
- Chocolate fudge brownies 32.00/doz.
- Jumbo M&M cookies 36.00/doz.
- Gourmet bars 36.00/doz.

SNACKS

- Signature Harley-Davidson snack mix 4.95 pp.
- Granola bars 2.50 ea.
- Whole seasonal fruit 3.00 ea.
- Assorted bagged potato chips 2.75 ea.
- Pretzels with ranch dip 12.00 lb.
- Tortilla chips and salsa 15.00 lb.
- Gourmet mixed nuts 26.00 lb.

(minimum order of 24 pcs.)

- Individual yogurts 3.00 ea.
- Assorted candy bars 2.75 ea.

CHEF'S "TOURING" TABLES

HORS D'OEUVRES

Hors d'oeuvres are served either plated and/or tray passed and are priced by the dozen unless noted otherwise

HOT HORS D'OEUVRES

- Braised Short Rib and Polenta Cake**
fried onions, apple cider reduction 38.95
- Pork Belly Skewer** *candied apple, soy glaze* 42.95
- Crispy Reuben Potato Pancake** *Swiss cheese, shaved corned beef, sauerkraut, Russian dressing* 37.95
- Sausage Medallions** *Milwaukee's own Usingers' sausage, Granny Smith apple, red onion, sauerkraut, grain mustard* 38.95
- Cocktail Meatballs**
house-made barbeque sauce 27.95
- Water Chestnuts** *wrapped in smoked bacon* 35.95
- Stuffed Mushrooms** *bacon and blue cheese* 34.95
- Seared Beef on a Crostini**
caramelized onion, cilantro chimichurri 38.95
- Basil-Garlic Shrimp Satay**
with chili lime mint sauce 38.95
- House-Smoked Brisket and Cheddar Cheese Quesadilla** *with avocado crema* 36.95
- Ancho Chicken and Jack Cheese Quesadilla**
with salsa verde 32.95
- Baby Spinach and Brown Mushroom Quesadilla**
with pico de gallo 34.95
- Our Signature Hot Dog Panini** *with Jack cheese, caramelized onion and ground mustard* 36.95
- Cuban Press Sandwich** *with roast pork, ham, Swiss cheese and spicy pickles* 36.95
- Teriyaki Chicken** *grilled chicken breast, pineapple-teriyaki glaze, Sriracha aioli* 29.95
- Fried Ravioli** *shaved Parmesan, smoked tomatoes* 28.95
- Grilled Vegetable Tarts** *phyllo cup, shaved Parmesan, balsamic drizzle* 35.95
- Spanakopita** *creamy spinach and feta cheese in phyllo* 35.95

COLD HORS D'OEUVRES

- Caprese Salad** *mozzarella, basil, cherry tomato, garlic croutons, balsamic reduction* 35.95
- Brie and Fig on Crostini** *fig jam, orange zest* 35.95
- Bloody Mary Skewer** *Swiss cheese, cured sausage, olive, house made virgin bloody mary mix* 33.95
- New York Steak Skewers** *medium-rare New York strip, aged Wisconsin Cheddar, horseradish cream* 38.95
- Classic Fisherman's Wharf Style Shrimp Shooter**
with our lemon horseradish cocktail sauce 38.95
- Bayou-Blackened Shrimp Shooter**
with remoulade sauce 38.95
- Pesto-Marinated Shrimp Shooter**
with lemon aioli 38.95
- Seared Steak** *with horseradish cream on crispy endive spear* 39.95
- Sun-dried Tomato Pesto Crostini**
Artichoke, goat cheese, fresh basil 34.95
- Antipasti Spread** *salami, mortadella, cappocollo, prosciutto, fresh mozzarella, shaved Parmigiano-Reggiano, olives, capers, roasted peppers, pickled vegetables, crusty bread* 15.95 (per person)
- Wisconsin's Own Cheese Board** *Swiss, buttermilk blue cheese, sharp Cheddar, pepper jack, herbed goat cheese, red grapes, dried fruits, nuts, local honey, flat breads and crackers* 11.95 (per person)
- Veggie Crudite** *Chef's selection of seasonal vegetables with ranch and roasted garlic hummus* 7.95 (per person)
- Farmer's Market Dips and Spreads** *roasted garlic Parmesan spread, spinach dip, red pepper hummus, grilled artisan breads* 8.95 (per person)
- Latin Fiesta** *spicy queso sauce, Pico de Gallo, salsa verde and salsa roja, fresh guacamole, crispy tortilla chips, sour cream* 9.95 (per person)

CHEF'S "TOURING" TABLES

PASTA RECEPTION STATION

accompanied by fresh Caesar salad and crunchy bread sticks

CHOOSE 1 PASTA- 12.95 CHOOSE 2 PASTAS- 16.95

Ravioli

butternut squash ravioli, sage-browned butter, aged Parmesan

Tortellini

three-cheese, tomato-basil sauce, aged Parmesan

Elbow Macaroni

pulled chicken, sharp Cheddar, mozzarella, and Parmesan cheeses

Penne

Italian sausage, mozzarella, fresh basil, spicy tomato and vodka cream sauce

Fettuccini

house alfredo, roasted shrimp, Parmesan cheese, shaved prosciutto

BUILD YOUR OWN SLIDER STATION

A do-it-yourself assortment of classic sliders

buffalo chicken, hickory smoked BBQ pulled pork, classic burgers

buffalo sauce, BBQ sauce, bacon aioli, ranch

Cheddar, provolone, Swiss

lettuce, tomato, onion, relish, mustard and ketchup

kettle potato chips, garlic Parmesan dip

12.95

GOURMET BURGERS BISTRO

Mini burgers to meet all your guests' cravings! Served on brioche buns.

CHOOSE 3 - 14.95 CHOOSE 4 - 16.95

Wisconsin Burger

artisan Cheddar cheese, topped with bacon and pickled red onions

Turkey Burger

Brie cheese, cranberry chutney, spinach

Lentil Barley Burger

pimento cheese spread, topped with tomato, and crispy Tabasco onions

Barbecue Burger

artisan Cheddar, house barbecue sauce and crispy Tabasco onions

Meatloaf Burger

house-made meatloaf patty, sautéed mushrooms and gravy

TRIO WING BAR

house-seasoned roasted wings, tossed in house BBQ, teriyaki, and classic buffalo sauces.

served with blue cheese and ranch dressings, celery and carrot sticks

9.95

ASIAN STATION

Build your own lettuce wrap

seared soy-ginger chicken and stir-fried Hunan pork

sesame jasmine rice

glass noodles

napa cabbage slaw

ponzu, peanut, and sweet chili sauces

12.95

CHEF'S "TOURING" TABLES

BAKED POTATO BAR

shredded Cheddar and mozzarella, scallions, red onions, grilled corn, sautéed mushrooms, pickled jalapenos, sour cream, butter, and ranch dressing

8.95

MEATBALL BAR

A selection of our hand crafted meatballs served with a basket of fresh rolls to soak up the sauce!

Traditional beef with marinara sauce

Chicken with green chile verde sauce

Thai pork meatballs with ginger-soy barbecue sauce

13.95

GOURMET MAC & CHEESE TABLE

Classic comfort food kicked up a notch!

CHOOSE 3 - 11.95 CHOOSE 4 - 13.95

Traditional mac, four cheeses, Panko crust

Buffalo chicken with Jack and Blue cheese

Smoked pork, green chile and Cheddar

Chorizo and Jack cheese with a tortilla crust



CARVING BOARDS

All of our carving boards are served with four cheese potatoes and cocktail rolls (Add 100.00 per uniformed chef)

HERB ROASTED TURKEY BREAST

cranberry and apricot chutney, classic gravy

10.95

CHILI-RUBBED ROASTED PORK LOIN

BBQ sauce, citrus jus

12.95

HONEY HAM

pineapple-honey sauce, pork jus

10.95

ROASTED TENDERLOIN OF BEEF

horseradish sauce, Creole mustard

19.95

14 HOUR BEEF BRISKET FROM MOTOR™

house BBQ sauce, crispy onion straws

15.95

GARLIC ROASTED STRIP LOIN

wild mushroom gravy and horseradish sauces

15.95



CHEF ATTENDED STATIONS

(Add 100.00 per uniformed chef per 50 guests)

PASTA

Penne, farfalle, fettuccine
Spicy marinara, three cheese alfredo, pesto
Herb marinated chicken, Italian sausage
Grilled zucchini, sun dried tomatoes, herbs, Parmesan

12.95

STIR FRY

Basmati rice, Udon noodles
Chicken, crispy stir-fried pork, poached shrimp
Seasonal vegetables including roasted peppers, broccoli, onion, snow peas, mushrooms
Ponzu, ginger soy, and sweet chili sauces

13.95

GRILLED CHEESE STATION

Assorted breads (sourdough, rye, whole wheat) and cheeses (Gruyère, Cheddar, fontina, American) and toppings (bacon, apples, pears, pickles, oven roasted tomatoes, caramelized onions) to build YOUR favorite grilled cheese!

11.95

SWEET TABLES

Includes fresh brewed Colectivo coffee and Rishi tea
Maximum service time of two hours

THE CUPCAKE BAR

A variety of flavors including red velvet, chocolate peanut butter, double chocolate fudge, and vanilla bean served with ice-cold low-fat and whole milk.

8.95

BROWNIE SUNDAE BAR

Our signature triple chocolate chunk brownie and blondie bars served warm with vanilla bean ice cream, chocolate and caramel sauces, toasted peanuts, fresh whipped cream and assorted toppings

8.95

ROOT BEER FLOAT STATION

Ice cold Barq's root beer poured over vanilla bean ice cream with fresh whipped cream, chocolate shavings and maraschino cherries

9.95

SEASONAL SLICED FRUIT

Seasonal sliced fruit salad

7.95

WARM COOKIES & BROWNIES

Chocolate chip cookies, oatmeal-raisin cookies, peanut butter cookies, assorted brownies

7.95

DO-A-DONUT MINI BAR

Shake-your-own old fashioned donut holes with cocoa powder, cinnamon sugar, powdered sugar, warm chocolate sauce, sugar glaze and sprinkles for further customization

8.95

CHEESECAKE BAR

Classic vanilla cheesecake with chocolate, caramel and strawberry sauces

7.95

MINI TO THE MAX

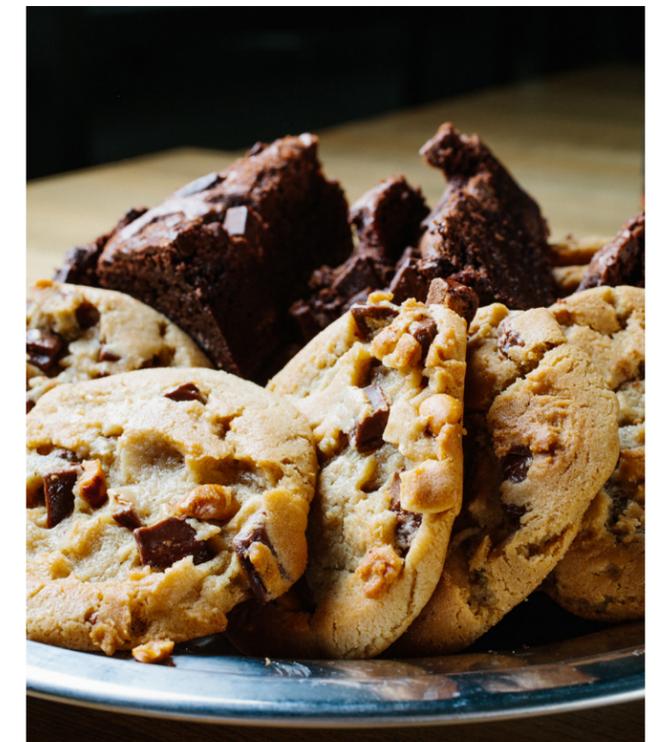
Our signature miniature desserts - carrot cake, chocolate cake, limoncello cheesecake and tiramisu

9.95

PICNIC "SWEETS" TABLE

Warm cast-iron skillet peach and apple cobblers with vanilla bean ice cream, chocolate chip, peanut butter and oatmeal-raisin cookies, and double chocolate brownies

11.95



CHEF'S "TOURING" TABLES & BBQ MENUS

All "Touring" tables are priced per person and come with fresh baked artisan breads

STOCKYARDS

Carved wood-roasted New York strip loin, peppercorn sauce
Wood-roasted garlic chicken
Parmesan mashed potatoes
Roasted vegetable platter
Chopped iceberg salad with shaved red onions, grape tomatoes, blue cheese, fresh parsley, buttermilk and white wine-blue cheese dressing

44.00

SMOKEHOUSE SAMPLER

Smoked beef brisket
Barbecued pulled pork
Smoked chicken
Texas toast, mini pretzel rolls, mini sesame buns
Penne pasta salad with smoked mozzarella, roasted tomatoes, fresh basil, Parmesan dressing
Cobb salad with tomatoes, bacon, blue cheese, hard boiled eggs, chives and a choice of red wine vinaigrette or creamy ranch dressing
Jicama coleslaw

42.00

LAND AND SEA

Braised short rib, horseradish cream, wild mushroom jus
Jumbo barbeque shrimp
Creamy scallion polenta
Arugula salad with blue cheese, red grapes, red onion, walnuts, pear cider vinaigrette
Roasted Brussels sprouts, carrots, red onions

49.00

THE CUBAN

Ropa vieja - shredded skirt steak simmered in tomatoes, onions and garlic
Roast pork tenderloin - marinated in orange, limes, and garlic
Yellow rice with tomatoes and peppers
Black beans, cilantro, red onions, lime
Mixed greens salad with tomatoes, red onions, corn relish, pepper jack cheese and chipotle lime vinaigrette
Fried plantains
Pico de gallo, sour cream, guacamole

32.95

WISCONSIN'S OWN

Wisconsin bratwurst, beer braised sauerkraut & house mustard
Four cheese mac & cheese
Roasted garlic potato wedges
Corn on the cob, chipotle-scallion butter
Field greens salad with carrots, onions, cucumbers, tomatoes, red wine vinaigrette and creamy ranch dressings

36.00

LUNCH MENUS

Available before 3pm

GOURMET MARKET SANDWICHES AND SALADS TABLE

Hot ham and Swiss – rosemary aioli on baguette
Warm roasted sirloin of beef – Cheddar, horseradish cream on an onion bun
Smoked turkey breast - grilled onions, spicy mayo, Swiss cheese on a pretzel roll
"ZLT" wrap – grilled zucchini, vine-ripe tomatoes, jalapeno jack cheese, Romaine lettuce in a spinach tortilla

Includes the following: Caesar salad, corkscrew pasta salad, fruit salad, kettle-style potato chips, roasted garlic Parmesan dip

21.95

LATIN FIESTA

Shredded guajillo-spiced chicken, spicy beef, barbacoa pork, Mexican rice, pinto beans
Lettuce, tomato, onion, cilantro, shredded cheeses
Pico de gallo, fresh guacamole, sour cream, salsa verde and salsa fresca
Mixed greens salad with tomatoes, red onions, corn relish, pepper jack cheese and chipotle lime vinaigrette

24.95

THE LIGHTER SIDE

Field greens salad with choice of red wine vinaigrette and creamy ranch dressing
Mediterranean tuna salad wrap, lettuce, capers, Kalamata olives, and fresh herbs in a spinach tortilla wrap
Chicken salad wrap, jicama, dried cranberries, scallions, crisp Romaine lettuce, basil aioli in a wheat tortilla wrap
Grilled vegetable platter
Fresh fruit salad

21.95

TASTE OF ITALY

Minestrone soup
Caesar salad, garlic croutons, Parmesan cheese
Rosemary garlic chicken, lemon jus
Fettuccine, Italian sausage, roasted red and yellow peppers, smoked marinara sauce
Roasted vegetables
Crunchy bread sticks and butter

24.95

THE TOUR

Oven roasted honey-thyme chicken
Rosemary sirloin of beef, horseradish sauce, mushroom jus
Mashed Yukon potatoes, roasted garlic, Parmesan cheese
Roasted vegetables
Chopped Romaine salad with sliced red onions, tomatoes and cucumbers with red wine vinaigrette and creamy ranch dressing

26.95



LUNCH MENUS

Available before 3pm

SOUPS, SANDWICHES AND SALADS

Please select two items from two categories - 21.95

Please select two items from all three categories - 24.95

SOUPS

(Served with oyster crackers)

Tomato-basil, cream of mushroom, loaded potato, chicken noodle, and Booyah Stew

SALADS

Steakhouse

chopped lettuce and radicchio, red onions, blue cheese, tomatoes, blue cheese dressing

Field greens

mixed greens, carrots, red onions, cucumbers, tomatoes, ranch dressing

Farmers

mixed greens, chicken, bacon, Cheddar, croutons, candied pecans tomatoes, ranch dressing

Caesar

Romaine lettuce, croutons, Parmesan, tomatoes, Caesar dressing

Southwest

mixed greens, chicken, black beans, corn relish, tomatoes, pepper jack cheese, red onions, crispy tortilla strips, lime vinaigrette

Turkey Cobb Salad

herb-roasted turkey breast, Romaine, cucumber, bacon, Blue cheese and hard-cooked egg with Blue cheese dressing

Greek Salad

Romaine, cucumber, tomato, Kalamata olives, chickpeas, pepperoncini, Feta cheese and fresh oregano with a red wine vinaigrette topped with crispy pita strips

BLT Salad

with Cheddar cheese and buttermilk dressing

SANDWICHES

Hot Ham and Swiss

rosemary aioli on a baguette

Warm Roasted Beef Sirloin

Cheddar, horseradish cream on an onion bun

Smoked Turkey Breast

grilled onions, spicy mayo, Swiss cheese on a pretzel roll

“ZLT” Wrap

grilled zucchini, vine-ripe tomatoes, jalapeno jack cheese, and Romaine lettuce in a spinach tortilla

Milwaukee Crunch Wrap

chicken tossed in smoky barbecue sauce combined with buttermilk ranch dressing, baby spinach, Romaine, carrots, tomato and red onion

PIZZA BUFFET

Caesar salad and bread sticks

BBQ Pork

caramelized onions, fresh cilantro, mozzarella, Parmesan cheese, house-made barbeque sauce

Cheese and Tomato

fresh basil, extra virgin olive oil

Meat Lovers

pepperoni, sausage, ham, mozzarella and Parmesan cheese, fresh basil

24.95

BUILD YOUR OWN CHOPPER SALAD TABLE

Roasted chicken, smoked turkey, grilled steak, tomatoes, red onions, broccoli, cauliflower, carrots, cucumbers, spinach, Romaine lettuce, olives, feta, Cheddar, Parmesan

Dressings:

creamy blue cheese, red wine vinaigrette, buttermilk ranch

Fresh baked breads

16.95

CUSTOM BUILT BBQ'S

Minimum of 2 items and 50 people

(Pricing is per guest and includes condiments, buns and our signature cast-iron skillet cornbread)

FAT BOY™

CHOOSE TWO - 36.95 ADD A THIRD - 8.00 PP

Hickory house-smoked beef brisket

Pulled BBQ pork

House-smoked BBQ chicken

Jumbo BBQ spiced shrimp

House-smoked baby back pork ribs

WIDE GLIDE™

CHOOSE TWO - 25.95 ADD A THIRD - 6.00 PP

Wisconsin sausages

Grilled sirloin burgers

House smoked turkey breast

Grilled Vienna beef hot dogs

SIDECARS

(Please select 3 sidecars for either package)

Potato salad

Creamy jicama coleslaw

Baked beans

Corn on the cob

Fruit salad

Mac & cheese

Black bean, corn and cilantro salad

BBQ coleslaw

Charred seasonal vegetables

Three cheese red potatoes

Chopped green salad

Corkscrew pasta salad

Loaded baked potato bar

Garlic mashed potatoes

GRAB-N-GO

Individually boxed lunches include a cookie, chips and a piece of fruit

Roast Sirloin of Beef

lettuce, tomatoes, Cheddar, horseradish cream on an onion bun

Smoked Turkey Breast

grilled onions, spicy mayo, Swiss cheese on a pretzel roll

Ham and Swiss

grain mustard on a pretzel bun

Grilled Vegetable Wrap

marinated grilled vegetables wrapped in a spinach tortilla

15.95

Cobb Salad

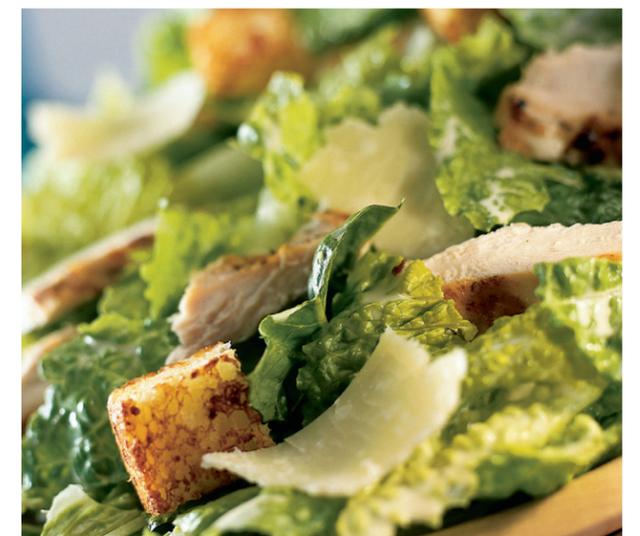
Romaine, turkey, hard boiled eggs, tomatoes, Cheddar and individually packaged dressing

19.95

Chicken Caesar

Romaine, pulled chicken, cucumbers, tomatoes, croutons and individually packaged dressing

19.95



PLATED DINNER MENUS

Entrée pricing includes bakery fresh rolls and butter, house salad, and fresh brewed Colectivo coffee and Rishi tea

Rosemary Garlic Roasted Chicken

artichokes, wild mushrooms, asparagus and natural jus with mashed honey glazed roasted sweet potatoes

26.95

Prosciutto Chicken

aged prosciutto, sun dried tomatoes, seasonal vegetables, fresh mozzarella and garlic mashed potatoes, balsamic glaze

28.95

Braised Boneless Beef Short Ribs

caramelized cipollini onions, wilted Brussels sprouts, carrots, bacon, garlic mashed potatoes, red wine demi-glaze

29.95

Smoked Boneless Pork Chop

corn succotash, whipped potatoes, bourbon mustard glaze

26.95

Black Pepper Crusted Filet Mignon

grilled leeks, whipped chive potatoes, red wine, mushroom duxelle

45.95

New York Strip Steak

wild mushrooms, asparagus, fingerling potatoes, blue cheese sauce

42.95

Pan Roasted Atlantic Salmon

sweet corn, roasted tomatoes, herbed basmati rice, creamy lemon butter

27.95

Chipotle Maple Pork Loin

black bean and roasted corn relish, warm southwestern slaw, sweet soy glaze

30.95

Chicken Marsala

boneless chicken breast, sautéed mushrooms, seasonal vegetables, garlic potato wedges, Marsala sauce

25.95

Lemon Pepper Chicken

Italian rice, broccolini, lemon cream sauce

26.95

Pumpkin & Butternut Squash Ravioli

Parmesan, fried sage, toasted pine nuts and oven-roasted tomatoes, brown butter sauce

26.95

Braised Artichokes and Mushrooms

shaved portobello mushrooms, artichokes, croutons, grilled polenta cake, truffle tomato vinaigrette

25.95

Three or more entrée choices are available with a 5.00 surcharge per person, per additional entrée, for your guaranteed guest count



PLATED DINNER MENUS

Entrée pricing includes bakery fresh rolls and butter, house salad, fresh brewed Colectivo coffee and Rishi tea

DUET ENTREES

Grilled Chicken & Braised Beef Short Ribs

grilled chicken with mushroom sauce and slow braised short rib with Parmesan mashed potatoes and roasted wild mushrooms, asparagus, and red onions

45.95

Rosemary Chicken & Herb Crusted Salmon

rosemary marinated breast of chicken and herb crusted salmon with Parmesan red potatoes and grilled vegetables

46.95

Tenderloin of Beef & Gulf Shrimp

black pepper crusted tenderloin and gulf shrimp with an herbed butter sauce, roasted garlic mashed potatoes, and asparagus

48.95

Prime Rib of Beef & Grilled Shrimp

slow roasted midwest prime rib and fire grilled shrimp, with basil red potatoes and grilled seasonal vegetables

48.95

SALAD UPGRADES

Classic Caesar Romaine hearts, garlic croutons, Parmesan, creamy garlic dressing

Italian Salad radicchio, spinach, Romaine, field greens, golden raisins, gorgonzola, pear infused chardonnay vinaigrette

Spinach Salad dried cranberries, candied pecans, goat cheese, red onions, bacon vinaigrette

Mozzarella Salad Sliced tomatoes, ciliegine mozzarella, basil pesto, balsamic drizzle

1.95 EACH

SWEET ENDINGS

House Grilled Pound Cake Mascarpone cheese, mixed berries, fresh mint

5.95

Wisconsin Dairy Farm Cheesecake

macerated berries

6.95

Chocolate Torque chocolate layer cake, toffee crunch, caramel sauce

5.95

Pie ala Mode apple pie, vanilla bean ice cream, cinnamon sugar

6.95

Brownie Sundae double chocolate chunk brownie, vanilla bean ice cream, chocolate sauce and shavings

6.95

Stationed Do-A-Donut Mini Bar shake-your-own old fashioned donut holes with cocoa powder, cinnamon & sugar, powdered sugar, warm chocolate, sugar glaze, and sprinkles for further customization

8.95

Family Style Mini to the Max our signature miniature desserts - carrot cake, chocolate fudge cake, limoncello cheesecake and tiramisu

8.95

Family Style Cupcake Flight red velvet with cream cheese frosting, chocolate fudge with peanut butter frosting, vanilla with lavender frosting

8.95

BEVERAGES

DELUXE BAR

Tito's Handmade Vodka
 Bombay Sapphire Gin
 Sailor Jerry Spiced Rum
 Malibu Coconut Rum
 Johnny Walker Red Scotch
 Crown Royal Canadian Whiskey
 Maker's Mark Bourbon
 Korbel Brandy
 1800 Tequila
 Folie A Deux Chardonnay
 Louis Martini Cabernet Sauvignon
 Red Rock Merlot
 Beringer White Zinfandel

PREMIUM BAR

Smirnoff Vodka
 Bombay Gin
 Bacardi Silver Rum
 Dewar's Scotch
 Jim Beam Whiskey
 Canadian Club
 Jose Cuervo Gold Tequila
 Christian Brothers Brandy
 Woodbridge Chardonnay
 Woodbridge Cabernet Sauvignon
 Woodbridge White Zinfandel
 Woodbridge Merlot

BAR PACKAGE - CHARGES PER PERSON

	1st hr	2nd hr	3rd hr	add'l hrs
Deluxe brand liquor	16.00	14.00	13.00	9.00
Premium brand liquor	14.00	12.00	12.00	8.00
Premium beer, wine, soda	13.00	11.00	11.00	7.00

HOSTED AND CASH BAR PER DRINK

Premium bar drinks 6.00
 Deluxe bar drinks 7.00
 Miller Lite 4.50
 Miller High Life 4.50
 Blue Moon and Corona 5.50
 Leinenkugel's (Red, Honey Weiss and Seasonal) 5.50
 Premium house wine by the glass 8.00
 Deluxe house wine by the glass 12.00
 Bottled water 3.00
 Soft drinks and fruit juices 3.00

INCLUDED IN ALL BAR PACKAGES

Bottled water
 Soft drinks and fruit juices
 Miller Lite, Miller High Life and Miller Sharp's
 Leinenkugel's (Red, Honey Weiss and Seasonal)
 Blue Moon and Corona
 House wine by the glass

There will be a 100.00 per bartender fee assessed for a minimum four hour shift. Additional hours will be charged at 35.00 per hour.

*all prices are subject to change

CLIENT TESTIMONIALS

"The event was a success and my guests had an excellent time! Everyone was very impressed with your staff and the meal received rave reviews! I honestly do not know how you do it. I only had a chance to taste the braised ribs and it was a party in my mouth!"

"Everything looks good on this and the party was amazing! We had a great time and had many people tell us that it was our best party yet!"

"Everyone had a great time. Beautiful facility and the museum was awesome!!"

"I can't say enough about how wonderful everything was. I've done many events at lots of different kinds of venues, and the Harley-Davidson Museum was a breath of fresh air when it comes to event execution and partnership. And the food was amazing...I am still hearing about it today."

"Thank you for your time and effort, Annie. You and your staff were absolutely wonderful- first class all the way!"





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