

EVERYONE'S TABLE

Special Event Menu

Served buffet or family style

Wisconsin Style Pizza

Heirloom ingredients that are sustainably sourced from diversely owned farms

Wood-Fired Pizza & Farm Fresh Salad

Includes your choice of 1 green salad & 4 pizza selections
\$30/person

Additional appetizers or grazing platters may be added to any order for the price listed on the brunch & appetizer menus

Does not include sales tax and 15% gratuity

Room rental includes all required display pieces, decor, tables, staffing, and Earth-friendly compostable palm leaf plates, cutlery, and napkins.

Drinks

Keep It Chill

*Sprecher Root Beer & Orange Dream,
Mexican Coke, La Croix*
\$6/person

Turn It Up

*Local beer and seltzer variety,
3 wine options from our list of
diversely sourced providers.*
Includes the Keep It Chill package
\$25/person for 3 hours
\$30/person for 4 hours

Batched Cocktails

*Add specially crafted batched
cocktails to the House Bar package*
1 batched cocktail +\$5/person
2 batched cocktails +\$10/person
3 batched cocktails +\$15/person

Cash Bar

*Guests purchase beer, wine & soda
from our house bar*



Everyone's Table

Appetizers

Peppadews <i>fennel sausage, Blakesville Creamery goat cheese, peppadew peppers</i>	4	Shishito Peppers <i>chili oil, smoked salt, citrus</i>	4
Short Ribs <i>kalbi bone-in short ribs, lemon grass, ginger</i>	6	Wood Roasted Bruschetta <i>fire roasted tomatoes, house focaccia, smoky garlic</i>	4.5
Cedar Plank Scallops <i>blistered cherry tomatoes, charred lemon</i>	8	Wood Roasted Oysters <i>aged parmesan, Nueske's bacon, garlic chili oil, charred lemon</i>	7
Stuffed Mushrooms <i>choose your seasonal filling (ramp pesto, corn & ricotta, smoky kabocha squash & marscapone, sage & sausage)</i>	4	Bone Marrow <i>chimichurri, crostini, smoked salt</i>	6
Tin Can Mussels <i>local calabrian chili, garlic oil, herbs, PBR</i>	5	Meatballs <i>mozzarella stuffed, marinara</i>	5
		Hot Honey Buffalo Wings <i>sous-vide, wood fired wings, tossed in buffalo sauce, house hot honey drizzle, served with peppercorn ranch</i>	5

Grazing Platters (Feed 25 to 30 people)

Charcuterie \$250

thoughtfully curated selection of regionally procured meats, cheeses, olives, nuts, dried fruits, mustards, jams and local honey

Fire Roasted Veggies & Spreads \$200

selection of wood-fired cold seasonal local vegetables, seasonal spreads, crostini, & house-made focaccia



Special Event Menu

Farm Fresh Green Salads

Wisco Caesar

baby romaine, parmesan, house focaccia croutons

Mixed Greens Salad

lemon vinaigrette, baby tomatoes, cucumbers, carrots

Caprese

baby tomatoes, basil, fior di latte, baby greens, house balsamic

Green Goddess Carrot

wood-fired heirloom carrots, baby romaine, green goddess vinaigrette, chopped pistachios

Spring Asparagus

parmesan, asparagus, wood roasted fennel, tender baby greens, rosemary focaccia crouton, dijon vinaigrette (seasonally available for spring events)

Summer Bounty

heirloom tomato, peach, basil, sweet corn, red onion, baby greens, white peach balsamic (seasonally available for summer events)

Fall Harvest

wood smoked panzanella, delicata squash, red onion, cornbread croutons, roasted brussel sprouts, beets, baby kale & arugula, green goddess dressing



Everyone's Table

Pizza

Pep In Yer Step

tomato sauce, mozzarella, cup and char pepperoni, pickled peppers, hot honey drizzle

Foraged Mushroom

roasted garlic white sauce, locally foraged mushrooms, arugula

Wisco Margherita

tomato sauce, fior di latte, fresh basil, olive oil

SMOlwaukee

roasted garlic white sauce, mozzarella, fennel sausage, foraged mushrooms, caramelized onions

Pretty Big Dill

roasted garlic white sauce, mozzarella, black pepper bacon, dill pickles, herbed ranch drizzle

The Baddie

tomato sauce, mozzarella, fire roasted tomatoes, pesto drizzle, balsamic glaze

It's Fall Ya'll!

wood roasted kobacha squash, black pepper bacon, Wisconsin honey drizzle, arugula

Gluten Friendly and Vegan options available



EVERYONE'S ICE CREAM

MKE COLLECTIVE

CUPS, CONES, FLOATS! PARTY WITH THE CART

“Made BY everyone, FOR everyone!”

Scooped Ice Cream: \$4.50/serving

includes 3 flavors, Sprecher rootbeer mini float, Flour Girl & Flame seasonally infused honey drizzle, house-made candied pecans, sprinkles, mini cones, mini compostable cups, spoons, compostable straws, napkins, and seasonal floral decor

Optional Pricing:

- Reserve extra time: \$100/hr
- Additional ice cream scoopers: \$50/hr per add. scooper
- Upgrade to include vegan or boozy flavors

