

### our soups (select one)

- tuscan roasted tomato & garlic emulsion, chive cream
- torn organic chicken, thyme broth, hand crafted pasta
- "ChopHouse" grilled steak & parsnip
- brandied vidalia broth, gruyere crouton

### our salads (select one)

- baby arugula, roma tomatoes, heirloom cucumbers  
chive vinaigrette
- baby iceberg, organic eggs, smoked bacon, tomato  
blue cheese dressing
- romaine fingers, parmesan reggiano, ciabatta croutons  
garlic lemon dressing
- cucumber bundle of local gourmet lettuce,  
crumbled chevre, candied pecans  
raspberry vinaigrette
- garden greens, grape tomatoes, julienne carrots, red onions  
house dressing

### family-style upgrades (a fun conversation piece)

- grilled vegetables, italian meats and cheeses, focaccia, grissini sticks  
\$8 per person in addition to soup and salad, \$4 per person replacing soup or salad
- st. andre, cantalet, sage derby, smoked cheddar, lavoish, carr's water crackers,  
dried fruits, nuts, local honey comb  
\$6 per person in addition to soup and salad, \$2 per person replacing soup or salad

### vegetarian entrée options (select one)

- iron skillet tofu, san marzano tomato broth  
butter whipped potatoes, michigan asparagus
- roasted pepper polenta, saffron cream  
wild rice pilaf, grilled zucchini
- three bean bolognese, penne pasta, parmesan reggiano

Your catering manager would be happy to furnish additional selections and upgrade options.

We provide everything to make your wedding memorable, including linens, skirting, china, mirror centerpieces, votives, stages, name card/gift tables, and more.  
In Milwaukee, we're the wedding experts.