



## *Catering Menu*

*649 E. Erie St.*

*Milwaukee, WI 53202*

*414.223.0100*

# -Milwaukee Sail Loft-



## **- Platters -**

(Priced per platter. Each platter serves approximately 25 guests)

### **Meat & Cheese Platter-\$125**

Artisan Cheese, Italian Meat, Buttery Crackers, Red Grape

### **Smoked Fish Board-MKT**

Trout or Salmon, Caper Dill Spread, Crackers

### **Vegetable or Fruit Tray-\$125**

Seasonal Options

### **Cocktail Shrimp-\$70 (50 Pieces)**

Cold Water Gulf Shrimp with Homemade Cocktail Sauce

### **Snappy Shrimp-\$70 (50 Pieces)**

Lightly Fried, Sweet Chili Sauce, Crispy Rice Noodles

### **Crabby Dip-\$65**

Crab, Artichoke, Spinach, Roma, Corn Chips. (Add French Baguettes \$10)

### **Roasted Garlic Hummus Platter-\$85**

Scratch Roasted Garlic Hummus, Toasted Pita, Carrot, Cucumber

## **- Hors D'Oeuvres -**

(Priced per dozen., minimum of two dozen der Item.)

### **Mini Maryland Crab Cakes-\$50**

Coleslaw, Cajun Remoulade

### **Bacon Wrapped Scallops-\$96**

Dry Sea Scallops Seared, Applewood Bacon, Sautéed Spinach, Maple Reduction

### **Jumbo Seared Scallops-\$96**

Pan Seared Scallops, Mango Ponzu Salsa

### **Rustic Bruschetta-\$25**

Roma, Onion, Balsamic, Herb Goat Cheese Spread, Baguettes

### **Crispy Grilled Wings-\$22**

Jumbo Wings, Rotating Signature Sauces, Includes Ranch and Blue Cheese

### **Jalapeño Shrimp-\$25**

Atlantic White Shrimp, Encrusted with Jalapeño Relish,

Cilantro Lime Olive Oil, Corn Tortilla

### **Tuna Medallions-\$50**

Crusted Sushi Grade Tuna, Wonton Crisp, Wakame Salad, Teriyaki Drizzle



## -Milwaukee Sail Loft-

### -Catering with a Twist-

#### -Salads-

(Serves approximately 25 guests)

##### **Mediterranean Pasta Salad-\$55**

Black Olive, Sun Dried Tomato, Feta, Pepperoncini,  
Red Onion, Pasta, Mediterranean Vinaigrette

##### **Cajun Chicken Chopped-\$68**

Blackened Chicken, Tomato, Roasted Corn, Pepper Jack,  
Black Bean, Tortilla Strip, Cajun Ranch Dressing.

##### **Sail Loft Cobb-\$68**

Grilled Chicken, Smoked Bacon, Egg, Roasted Corn, Roma,  
Cabbage, Cheddar, Two Choices of Dressing

##### **Garden Salad-\$55**

Mixed Greens, Carrot, Cucumber, Roma Tomato,  
Red Onion, Garlic-Thyme Crouton, Choice of Two Dressings

##### **Dressings**

Ranch, Blue Cheese, Balsamic Vinaigrette,  
Charred Tomato Vinaigrette, Wild Berry Vinaigrette

#### -Sliders & Petite Sandwiches-

(Priced per dozen, minimum of 2 dozen each)

##### **Burger Sliders-\$42**

Lettuce, Roma, Onion, American

##### **Scottish Salmon Sliders-\$125**

Dill Aioli, Lettuce, Tomato

##### **Silver Dollar Sliders-\$42**

Ham, Gruyere, Honey Mustard or Turkey, Gouda, Siracha Mayo

##### **BLT Sliders-\$42**

Bacon, Lettuce, Roma, Garlic Aioli

##### **Green Goddess Chicken Sandwich-\$48**

Grilled Chicken, Provolone, Pepperoncini, Roma, Green Goddess Dressing

##### **Caprese Sandwich-\$40**

Mozzarella, Roma, Basil, Wheat Toast

# -Milwaukee Sail Loft-

-Catering with a Twist-



## -Buffet Style Dinners-

(Priced per person. Includes two sides. Selections due 10 days prior to date of event)

### Sea

#### **Scottish Salmon-\$25**

Grilled Salmon, Garlic Dill Butter, Lemon

#### **Blackened Mahi Mahi-\$22**

Charred Tomato and Pancetta Jam

#### **Broiled White Cod-\$20**

White Wine, Herbs, Lemon, Caper Aioli

#### **Lobster Ravioli-\$28**

Handmade, Squid Ink Striped, Rose Vodka Sauce

#### **Shrimp Scampi-\$23**

White Wine Sauce, Seasonal Vegetables, De Cecco Capellini

### Land

#### **Pork Loin-\$25**

Wild Mushroom Rosemary Reduction

#### **Cajun Chicken Pasta-\$23**

Blackened Chicken Breast, Spinach, Roma, Mushroom,  
Red Pepper Cajun Cream Sauce, De Cecco Linguini (Substitute Shrimp-\$29)

#### **Chicken Parmesan-\$22**

Breaded Baked Chicken, Parmesan, House-made Red Sauce,  
De Cecco Linguini

#### **Cajun Pasta (Vegetarian Option)-\$19**

Spinach, Roma, Mushroom, Red Pepper Cajun Cream Sauce, De Cecco Linguini

### Carving Stations

#### **Slow Roasted Prime Rib-\$45**

Au Jus, Horseradish Cream

#### **Herb Roasted Turkey-\$30**

Cranberry Chutney, House-made Gravy

#### **Glazed Ham-\$30**

Pineapple, House-made Gravy



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## -Milwaukee Sail Loft-

### -Buffet Style Dinners-

### -Taco Bar-

*(Priced per person., approximately three tacos per person.. Minimum order of 20/selection.  
Selections due 10 days prior to date of event.)*

#### **Mahi Mahi or Shrimp-\$15**

*Shaved Cabbage, Pico De Gallo, Garlic Aioli*

#### **Ground Angus Beef or Grilled Chicken-\$12<sup>50</sup>**

*Shredded Lettuce, Pico De Gallo, Pepper Jack, Cheddar, Onions, Sour Cream*

#### **Grilled Chicken or Steak Fajita Style-\$16**

*Sautéed Veggies, Shredded Lettuce, Sour Cream, Pepper Jack, Cheddar*

*Add House-made Tortilla Chips to any Taco Bar-\$30/order*

### -Buffet Dinner Sides-

*(Two sides are included in dinner prices.)*

#### **Vegetable Medley**

*Seasonal Options*

#### **Grilled Asparagus**

#### **Herb Roasted Potato**

#### **Garlic Sour Cream Mashed Potato**

#### **Roasted Red Pepper Mashed Potato**

### -Premium Sides-

*(These sides are an additional cost, per person)*

#### **Sauteed Exotic Mushrooms-\$2**

#### **Bacon Brussel Sprouts-\$2**

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# -Milwaukee Sail Loft-

## -Plated Meals-



Groups of 15-25 may customize a menu for guests to order from the day of the event.

Groups over 25 require counts for each course 10 days prior your event.

## -First Course-Table Appetizers-

(Please select up to three options)

### **Snappy Shrimp-\$11**

Lightly Fried, Sweet Chili Sauce, Crispy Rice Noodles

### **Cocktail Shrimp- \$10**

Half Pound, Chilled, Lemon, Cocktail Sauce

### **Crabby Dip-\$10**

Crab, Artichoke, Spinach, Roma, Corn Chips

### **Rustic Bruschetta-\$9**

Roma, Onion, Garlic, Balsamic Glaze, Herb Goat Cheese Spread, Grilled Baguettes

### **Pan-Seared Maryland Crab Cakes-\$14**

Coleslaw, Cajun Remoulade

### **Bacon Wrapped Scallops-\$16**

2 Seared Dry Sea Scallops, Applewood Bacon, Sauteed Spinach, Maple Reduction

### **Fried Jumbo Domestic Calamari-\$14**

Jalapeno and Sweet Pepper, Pico De Gallo, Lemon Parmesan Peppercorn Aioli

### **Crispy Skin Grilled Wings-\$14**

Buffalo, BBQ, Jerk

## -Second Course-

(Please select up to two options )

### **New England Clam Chowder-\$6**

### **French Onion-\$7**

### **Garden Side Salad-\$7**

Greens, Carrot, Cucumber, Roma, Onion, Garlic-Thyme Crouton

### **Caesar Side Salad-\$7**

Romaine, Shaved Parmesan, Garlic-Thyme Crouton

### **Strawberry Fields Side Salad-\$9**

Greens, Strawberry, Candied Pecans, Toasted Almonds, Goat Cheese,  
Wild Berry Vinaigrette

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## -Milwaukee Sail Loft-

### -Catering with a Twist-

### -Lunch Selections-

*(Please select up to four selections.)*

*Groups over 25 require counts for each selection 10 days prior to the reservation.)*

#### **Grilled Scallop and Shrimp Salad-\$21**

*Cajun Grilled Scallop and Shrimp Skewer, Grape Tomato, Carrot, Red Onion, Shaved Parmesan, Lemon Peppercorn Peppercorn Dressing*

#### **Cajun Chicken Chopped Salad-\$13**

*Blackened Chicken, Tomato, Roasted Sweet Corn, Pepper Jack, Black Bean, Tortilla Strip, Cajun Ranch Dressing*

#### **Maine Lobster Roll-\$20\***

*Celery, Green Onion, Arugula, New England Roll, Parmesan Peppercorn Aioli*

#### **Grilled Mahi Tacos or Blackened Shrimp Tacos-\$15\***

*Thinly Sliced Cabbage, Pico De Gallo, Garlic Aioli, Corn Salad*

#### **Cajun Chicken Wrap-\$12\***

*Blackened Chicken, Tomato, Roasted Sweet Corn, Pepper Jack, Black Bean, Tortilla Strip, Cajun Ranch Dressing*

#### **Rustic Burger-\$16\***

*BBQ, Fried Egg, Bacon Jam, Cheddar, Brioche*

#### **Paradise Burger-\$13\***

*Lettuce, Tomato, Red Onion, American, Provolone, Brioche*

#### **Select Fish n Chips-\$16**

*English Battered White Cod, Waffle Fries, Caper Aioli*

*\*Add a side option of Old Bay Seasoned Fries, Sweet Potato Fries or Sesame Cilantro Cole Slaw for an additional \$3 per item*



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# -Milwaukee Sail Loft-

## -Catering with a Twist-



### -Dinner Entrees-

(Please select up to four options.,

Groups over 25 require counts for each selection 10 days prior to the reservation.)

#### Sea

##### **Crusted Chilean Seabass-\$36**

Parmesan-Dijon Herb Crusted Chilean Sea Bass,  
Roasted Red Pepper Mashed Potato, Bacon Brussel Sprouts

##### **Grilled Scottish Salmon-\$25**

Sauteed Seasonal Vegetable, Garlic Sour Cream Mashed Potato,  
Citrus Beurre Blanc

##### **Char-Crusted Ahi Tuna-\$28**

Sushi Grade Tuna, Char-Crust, Herb Roasted Potatoes,  
Grilled Asparagus, Foyot Sauce

##### **Blackened Mahi Mahi-\$21**

Garlic Mashed Potato, House-made Cream Corn, Blueberry Bacon Jam

##### **Seafood Diablo-\$26**

Shrimp, Mussels, Fresh Fish, Spicy San Marzano Tomato, De Cecco Capellini  
(Add Two Seared Sea Scallops-\$12)

#### Land

##### **Au-Poivre Angus Filet 8oz-\$35**

Peppercorn Encrusted, Brandy-Creme  
Grilled Asparagus, Garlic Sour Cream Mashed Potato

##### **Pork Loin-\$25**

Wild Mushroom Rosemary Reduction, Seasonal Vegetable, Herb Roasted Potato

##### **Cajun Chicken Pasta-\$22**

Blackened Chicken Breast, Spinach, Roma, Mushroom,  
Red Pepper, Cajun Cream Sauce, De Cecco Linguini

##### **Cajun Cream Pasta (Vegetarian Option)-\$18**

#### Combination Entrees

Served with 8oz Filet, Brandy-Crème Sauce, Grilled Asparagus,,  
Garlic Sour Cream Mashed Potato

Sauteed Sea Scallops-\$50

Lobster Tail-\$55

Sauteed Shrimp-\$44





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-Catering with a Twist-

## -Desserts-

### **Mini Desserts\*-\$5**

Key Lime Pie

Carrot Cake

Seasonal Cheesecake

Gluten Free Chocolate Cake

\*Available for groups under 30 guests. Priced per piece.

\*Selections and exact counts due 10 days prior to event/reservation.

### **Chocolate Fountain**

Standard Options-\$5/person

Seasonal Fruit Options, Marshmallows,

Pretzel Rods, Graham Crackers

Minimum of 25

### **Petit Fours**

An assortment of flavors-\$1.70/each

Minimum of two dozen an order

### **Huge Chocolate Chip Cookies-\$4/each**

Minimum of two dozen an order

## Terms and Conditions

- Parties may be subject to room charge
- 10% deposit required to secure services
- 20% gratuity and 6% event handling fee added to all food and beverages
- Prices are subject to change based on availability, seasonal conditions
- Cancellations less than 21 days surrender deposit. Cancellations less than 7 days prior to event are responsible for 50% of estimated food costs and surcharge fees. Less than 48 hours will be charged the food bill, surcharge and cancellation fees in entirety.

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