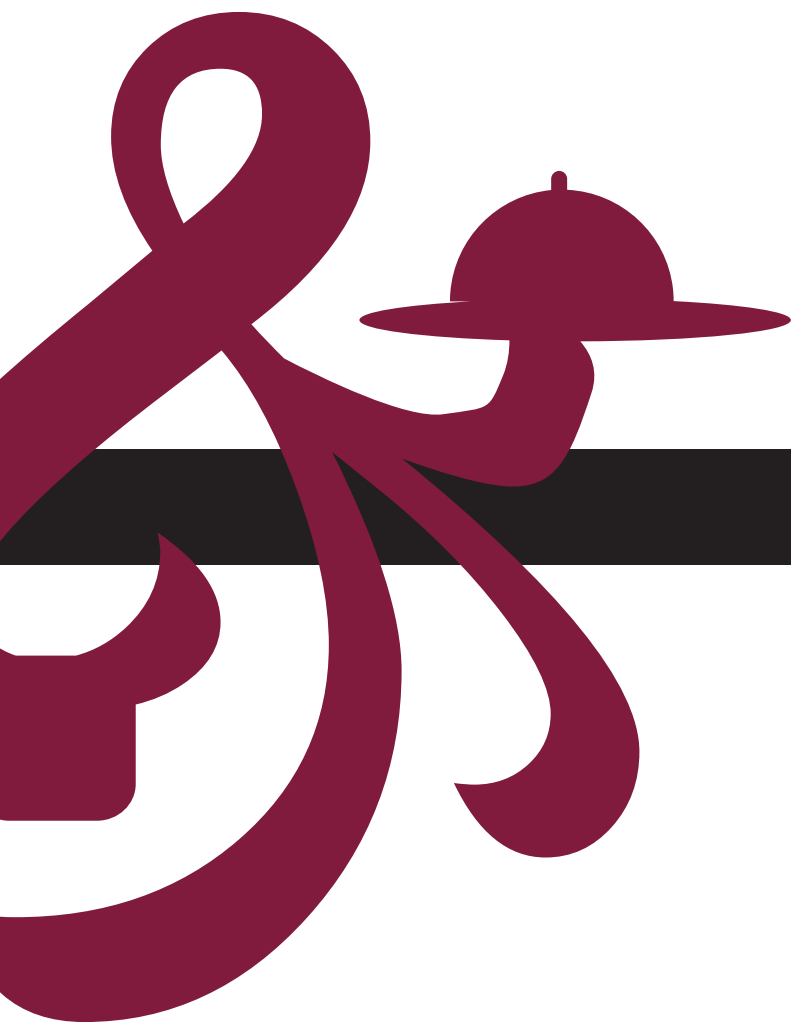


# Creative Cuisine

*a division of Mader's*



## BANQUET MENU

*Providing  
excellent cuisine  
for all occasions.*

414.315.7599

[gpitroski@madersrestaurant.com](mailto:gpitroski@madersrestaurant.com)

[www.madersrestaurant.com](http://www.madersrestaurant.com)



## Providing excellent cuisine for all occasions

Creative Cuisine, a division of Mader's Restaurant, began in 1976. Since then, our attention to detail and our expertise has established our reputation for excellence.

Whether you are planning an intimate dinner, a lovely wedding or a corporate event when you engage us we will guarantee you:

- World class cuisine
- Modern menus tailored to suit your unique needs
- Award winning chefs
- Experienced, professional wait staff
- Expert management of your bar, décor and entertainment requirements
- The total engagement of our directors in the planning and supervision of your event

Creative Cuisine offers a variety of menus recognizing that every client we serve is unique. We take pride in serving great tasting, authentic and nutritious dinners that exceed the expectations of our guests including vegetarian, vegan and international foods.

We're recognized for creating lavish or traditional dinners, sure to dazzle guests for celebrations of all sizes and occasions. We offer creative cuisine for any affair from gala cocktail receptions, elegant dinner parties, to large tent events accommodating from 20 to 2000 guests.

Creative Cuisine provides hundreds of in-flight meals for Frontier Airlines (formerly Midwest) on a daily basis. Our practice of providing quality meals in large numbers with a personal touch is an every day occurrence.

The combination of award-winning cuisine and professional service will ensure the success of your event.

## We look forward to serving you!

**Phone:** 414.315.7599

**Email:** [gpitroski@madersrestaurant.com](mailto:gpitroski@madersrestaurant.com)

**Website:** [www.madersrestaurant.com](http://www.madersrestaurant.com)



### Hot Hors D'oeuvres

The following items are priced by the dozen.

We recommend three to five pieces per person per hour.

#### Chicken Satay

Hand cut chicken is marinated, skewered & grilled then served with a spicy peanut dipping sauce 18

#### Wild Mushroom Duxelle

A mixture of finely chopped wild mushrooms & herbs is simmered in a red wine reduction then wrapped in a puff pastry and baked. Topped with Gruyere cheese 16

#### Assorted Pizzetta

Bite size Sicilian pizzas are topped with a choice of: sundried tomato pesto, fresh basil, caramelized onion, feta cheese, Usinger's sausage, Canadian bacon, portabella mushroom, Boursin cheese, ranch style chicken, blue cheese, garlic oil, tenderloin...the choices are endless 19

#### Bacon Wrapped Water Chestnuts

Crunchy, marinated water chestnuts are wrapped in a smoky bacon and sauced, then broiled until crisp 19

#### Spanakopita

This savory Greek pastry is filled with chopped spinach, feta cheese, sweet onion and seasoning then wrapped in phyllo dough and baked golden 20

#### Tarte a la Flame

A French tartlet created with caramelized onion, applewood smoked bacon, heavy cream and parmesan cheese mix that fills a mini phyllo dough shell 15

#### Pork Taquitos

Pork is oven baked, seasoned and shredded then rolled in a fresh corn tortilla, we rebake till crisp and serve with a chipotle dipping sauce 15

#### Mini Reuben

Corned beef is sliced thin and piled on cocktail rye then topped with baby Swiss cheese, homemade sauerkraut and 1000 Island dressing 15

#### Tandoori Chicken Skewers

Chicken is hand cut then laced onto bamboo skewers and grilled. Served with a tamarind honey dipping sauce 20

#### Mini Crab Cakes

Jumbo lump crab meat, egg, homemade bread crumbs and Dijon mustard are hand tossed and pan fried. Served with a lemon caper remoulade 22

#### Cocktail Meatballs

Mini handmade meatballs are simmered in a brown sauce with caramelized onions, sour cream and chives 12



### Quiche Bites

An assortment of garden vegetable, three cheese, broccoli cheese and Lorraine 19

### Mozzarella Sticks

Mozzarella cheese rolled in a wonton wrap, served golden brown with our homemade marinara sauce 19

### Asian Vegetable Spring Roll with Sweet Chili Dipping Sauce

Hand-rolled vegetable spring rolls filled with cabbage, celery, onions, carrots and seasoned with authentic Asian spices 21

### Pot Sticker

Seasoned pork filled wonton wrap, served with our homemade ginger soy dipping sauce. Can be served steamed or fried 21

### Stuffed Mushroom

**Florentine:** Mushroom cap overflowing with a delicate blend of spinach, brie cheese & spices

**Italian Sausage:** Mushroom cap generously filled with a spicy, Italian sausage stuffing 21

### Mini Stuffed Potato Skins

Baby red skinned potatoes topped with bacon & served with sour cream & chives 21

### Bacon Wrapped Tenderloin Lollipop

Roasted beef tenderloin wrapped in hardwood smoked bacon 26

### Beef Tenderloin Satay

Beef tenderloin meat on a skewer & served with homemade teriyaki sauce 30

### Mini Beef Wellington

A savory piece of beef tenderloin accented with mushroom duxelle wrapped in a French style puff pastry 30

### Scallop Wrapped in Bacon

A mouth watering combination! Applewood smoked bacon wrapped around plump white sea scallops that are grilled and served on a toothpick skewer 30



### Cold Hors D'oeuvres

The following items are priced by the dozen.

We recommend three to five pieces per person per hour.

#### Beer & Cheese Dip

A combination of Wisconsin cheddar cheese, cream cheese and Munich Spaten beer is topped with a mild pico de gallo. Sided with homemade toasted crostini 19

#### Shrimp Canapé

A mixture of shrimp and seafood sauce is served on a cream cheese topped bread triangle and garnished with lemon 21

#### Lox Canapé

Salted cured salmon with a lemon caper cream cheese served on a toasted crostini 21

#### Marinated Fruit Kabob

Seasonal fruit marinated in Grand Marnier & Triple Sec served on a skewer 30

#### Mini Crab Crepe

Fresh crab meat blended and seasoned, then folded in a mini crepe and topped with crab mousse 30

#### Roast Tenderloin Crostini

A homemade seasoned crostini is topped with roasted tenderloin and accented with a roasted garlic aioli 30

#### Caprese Skewer

Fresh mozzarella, sweet basil and bright juicy grape tomato are threaded onto wooden skewers. Pure summer! 19

#### Antipasto Skewer

Bright and flavorful! Skewers are loaded with marinated mushrooms, zesty Havarti cheese, grape tomato, salami, zucchini, olives...the choices are endless 21

#### Prosciutto Wrapped Grilled Asparagus

Olive oil marinated grilled asparagus tips wrapped with Italian ham accompanied with a Dijon dip 19

#### Bruschetta

Chopped tomatoes blended with garlic, basil, olive oil, and vinegar served on toasted slices of French bread 12

#### Cucumber Canapé

The cool taste of cucumbers and the savory flavor of an herbed cream cheese and mayonnaise spread make an excellent flavor and texture combination in this tasty canapé 19

#### Deviled Egg

The perennial favorite that feeds a crowd, easy bite size appetizers from classic to pesto 19

#### Cherry Tomatoes topped with Boursin Cheese

Always a party favorite! 24

#### Shrimp Cocktail Display

Colossal shrimp served with our homemade cocktail sauce - Market price



### Hors D'oeuvres Trays & Displays

Pricing is for 50 guests / 100 guests.

**Domestic and Imported Cheese and Fruit** 225 / 400

**Fresh Fruit Display** 140 / 250

Served with chocolate fondue add \$75

**Antipasto Platter** 210 / 375

Assortment of Italian meats, cheeses and marinated salads

**Vegetable Crudite with Dip** 100 / 175

**Grilled Vegetable Platter with Pesto Dip** 125 / 200

**Decorated Whole Smoked Salmon** 150 / 200

**Spread Tray** 285 (100 guests)

Artichoke dip, hummus, salmon spread and spinach dip served with assorted flatbreads

**Taco Dip Tray with Tortilla Chips** 100 / 190

A combination of cream cheese and sour cream blended together with authentic Mexican spices is topped with shredded lettuce, cheddar cheese, onion, tomatoes and black olives. Served with homemade seasoned tortilla chips

**Spinach Dip with Sourdough Crostini** 80 (50 guests)

A mix of Boursin cheese, spinach, mayonnaise, sour cream, garlic and red peppers, sided with homemade sourdough Crostini

**Reuben Dip with Rye Bread** 100 (50 guests)

The delicious taste of an authentic Reuben sandwich in a tasty dip!

**Tri-Hummus Platter** 100 (50 guests)

Roasted red pepper, garlic and cucumber dill hummus with toasted pita bread

**Warm Artichoke Gratinee** 145 (50 guests)

A rich blend of Parmesan, Swiss cheese and artichoke hearts is topped with breadcrumbs and baked to perfection!

**Cheese & Cracker Tray** 100 / 175

Domestic cheeses served with a variety of crackers

**Cheese and Sausage with Cracker Tray** 160 / 300

Domestic cheeses, summer sausage and salami served with a variety of crackers

**Chocolate Fountain** 395 (100 guests)

Served with pretzels, angel food bites, pineapple wedges, strawberries, bananas and assorted melons



## Dinner Selections

All dinner selections are accompanied by a fresh garden salad, seasonal vegetables, rolls and butter and coffee service.

### *Salads*

For an additional two dollars you may select one of the salads listed below.

#### **Caesar Salad**

Crisp romaine lettuce with fresh parmesan, tossed with creamy Caesar dressing and topped with homemade croutons

#### **Baby Spinach Salad**

Served with Mader's hot bacon dressing, fresh baby spinach, red onion and diced hardboiled egg

#### **Sun-Dried Tomato & Onion Salad**

Assorted greens, cucumber allumettes, grape tomatoes and crumbled feta cheese accented with a sun-dried tomato vinaigrette

#### **Fresh Fruit Salad**

Mixed greens tossed with a variety of fresh fruits and highlighted by raspberry vinaigrette dressing

## *Entrees*

### **Beef**

#### **8 oz. Filet Mignon**

Grilled and topped with a red wine demi. Served with Yukon gold mashed potatoes 35

#### **New York Strip Au Poivre**

Peppercorn crusted 12 oz strip steak is pan seared and deglazed with a Cognac demi. Sided with au gratin potatoes 28

#### **Whiskey Glazed Tenderloins Tips**

USDA choice tenderloin is sautéed with onion, mushroom and whiskey. Accompanied by buttered egg noodles 27

#### **Slow Braised Short Ribs**

Boneless short ribs slowly braised in a veal stock. Served with parsley red potatoes 28

#### **Grilled Veal Porterhouse**

Topped with garlic herb butter and sided with potatoes boulangere 40

#### **Roast Prime Rib of Beef**

Slow roasted and hand-carved, served with your choice of sauce (natural au jus or horseradish cream) and a twice baked potato 29

#### **Sliced Sirloin of Beef**

Hand-sliced sirloin of beef finished with a mushroom bordelaise sauce and sided with parsley red potatoes 24



### Pork

#### Honey and Thyme Roasted Pork Loin

Slow roasted pork loin is rubbed with thyme, glazed with honey and served with wild rice pilaf 24

#### Pork Medallions

Three pan seared 2oz pork medallions are deglazed with brandy and whole grain mustard sauce. Served with gingered sweet potatoes 25

### Vegetarian

#### Stuffed Portabella

With spinach, roasted red pepper and provolone cheese served on a bed of spätzle 22

#### Grilled Tofu Stir Fry

Grilled tofu with sugar snap peas, shiitake mushrooms, broccoli, carrots, peppers and bok choy in a spicy Szechuan sauce 23

### Seafood

#### Herb Crusted Salmon

A 6oz filet is topped with a mix of basil, tarragon and thyme then layered with Japanese style bread crumbs. Served with wild mushrooms and spätzle 26

#### Parmesan Crusted Shrimp Scampi

Large prawns topped with parmesan bread crumbs and sautéed in a garlic butter. Served with linguini 27

#### Citrus Baked Tilapia

A fresh tilapia fillet is marinated in a mix of lemon, lime and orange juices and broiled to perfection. Sided with a saffron rice pilaf 24

#### Grilled Ahi Tuna

Topped with a mango lime relish and served with a curried rice pilaf 28

#### Pan Seared Swordfish

Topped with a sun dried tomato pesto and sided with penne pasta 28

#### Salmon ala Fresco

Fresh grilled salmon fillet with a lemon dill butter and steamed red potatoes 25

#### Mahi Mahi

Served with a spicy pineapple chutney and whole grain rice 27



### **Poultry**

#### **Chicken Wellington**

A delicate marriage of tender chicken breast and wild mushroom duxelle wrapped in a French style pastry served with Lyonnaise potatoes 25

#### **Cornish Game Hens**

A succulent herb roasted bird accompanied by a seasoned blend of wild rice 24

#### **Duck a la Orange**

Oven roasted one half duck glazed with sweet orange sauce served with cranberry rice pilaf 29

#### **Chicken Saltimbocca**

Boneless chicken breast layered with slices of prosciutto ham and Provolone cheese finished with mornay sauce served on a bed of linguini 24

#### **Parmesan Crusted Chicken**

Parmesan crusted boneless chicken breast accented with a roasted red pepper coulis sided with penne pasta 23

#### **Chicken en Croute**

Chicken with a combination of broccoli buds, onions, red peppers and cheddar cheese encased in a butter enriched puff pastry presented on a bed of béchamel sauce 24

### ***Duet Entrees***

All Duet Entrees are accompanied by a fresh garden salad, seasonal vegetables, rolls and butter and coffee service.

#### **Chicken Saltimbocca and Grilled Salmon**

Boneless chicken breast layered with prosciutto ham and Provolone cheese, finished with a mornay sauce paired with a grilled salmon fillet with a lemon dill butter and rice pilaf 29

#### **New York Strip Au Poive and Mahi Mahi**

Peppercorn crusted 6 oz strip steak is pan seared and deglazed with Cognac demi paired with grilled Mahi Mahi accompanied by a spicy pineapple chutney and whole grain rice 32

#### **Parmesan Crusted Chicken and Slow Braised Short Ribs**

Parmesan crusted boneless chicken breast accented with a roasted red pepper coulis and paired with tender ribs accompanied by parsley red potatoes 27

#### **Stuffed Chicken and Sliced Sirloin of Beef**

Breast of chicken stuffed with a wild rice and mushroom blend baked golden brown in puff pastry. Hand-sliced sirloin of beef finished with a mushroom bordelaise sauce and parsley red potatoes 30

#### **Garlic Shrimp and Filet**

Jumbo shrimp sautéed in garlic butter paired with center cut tenderloin filet with a peppercorn cream sauce and a twice baked potato 33

#### **Sliced Tenderloin and Pancetta-Wrapped Scallops**

Hand-carved tenderloin topped with a peppercorn cabernet glaze paired with pancetta-wrapped jumbo scallops on a bed of tomato relish 34

#### **Honey and Thyme Roasted Pork Loin and Cornish Game Hens**

Slow roasted pork loin is rubbed with thyme and glazed with honey then paired with one half oven baked game hen. Served with wild rice 24



## Customized Dinner Buffet

Buffet includes rolls and butter, choice of 2 salads, 1 potato and 1 vegetable.

A minimum of 40 guests is required for a Customized Dinner Buffet.

*Choice of two Entrees 25*

*Choice of three Entrees 30*

### Entrees:

- Parmesan Crusted Chicken Breast
- Roasted Pork Loin with Apple and Pear Glaze
- Beef Stroganoff with Egg Noodles
- Slow Roasted Turkey Breast with Dijon Gravy
- Poached Atlantic Salmon with Citrus Butter
- Broiled Tilapia with Mango Relish
- Oven roasted Herb Chicken
- Cheese stuffed Tortellini tossed with Sun-dried Tomatoe Garlic Olive Oil
- Chicken Cordon Bleu topped with Ham and Swiss Cheese
- Boneless Pork Chop rubbed with Smoked Sea Salt
- Pulled Pork Adobo with Tortillas
- Grilled Citrus Barbeque Glazed Baby Back Ribs
- Chicken or Beef Stir Fry with Jasmine Rice
- Shrimp Scampi with Linguini

### Choice of two of the following salads:

- Fresh Fruit Display
- Tossed Garden Greens with Dressing
- Garden Vegetables With Dill Dip
- Homemade Coleslaw
- American Potato Salad
- Thai Beef Salad
- Classic Waldorf Salad
- German Potato Salad
- Pasta Salad

### Choice of one of the following starches:

- Roasted Garlic Mashed Potatoes
- Wild Rice Blend
- Rice Pilaf
- Roasted Baby Red Potatoes
- Potato Au Gratin
- Candied Sweet Potatoes
- Buttered Egg Noodles a la Polonaise



**Choice of one of the following vegetables:**

Glazed Carrots

Green Bean Almondine

Rosemary Roasted Root Vegetables

Corn O'Brian

California Blend with Broccoli, Carrots and Cauliflower

**Carving Station**

Includes appropriate condiments and rolls.

Roast Tenderloin of Beef                      275 / 100 guests

Roast Whole Turkey Breast                  195 / 100 guests

Baked Virginia Ham                            195 / 100 guests

Oven Roasted Pork Loin                      160 / 100 guests





### Chef Attended Stations

Your guests will enjoy the variety of cuisine presented at each station. Prices are based on 1.5 hours of service and a minimum of 50 guests. A minimum of 3 stations required.

#### "Taste of Italy" Pasta Station

Guests create their own pasta entrée from the following items: penne, cheese-filled tortellini, farfalle, tri-colored rotini pasta. Sauces include garden fresh marinara, alfredo and fresh basil pesto. Toppings abound: mini meatballs, Italian sausage, sliced grilled chicken breast, sautéed mushrooms, sweet pepper medley, sun-dried tomatoes, black olives, diced tomatoes and sautéed onions. Guests may complete their creation with fresh parmesan cheese and crushed red pepper. Accompanied by soft breadsticks 13

#### Cajun

Blackened chicken breast flambéed with spiced rum, crawfish etouffee accompanied with white rice, andouille sausage and crawfish jambalaya 12

#### South of the Border

Build your own fajita from the following items: Soft flour tortillas, marinated strips of tenderloin and chicken breast, sautéed peppers and onions, shredded cheddar, lettuce, sour cream and salsa. Accompanied by refried beans, Spanish rice and tortilla chips 14

#### Asian Station

A stir-fry of oriental vegetables and the choice of two: seared teriyaki flank steak, ginger lime pork loin strips, mandarin orange marinated chicken or bay shrimp. Vegetables include sliced water chestnuts, shredded bok choy, broccoli, baby corn, sliced carrots, bean sprouts, red & yellow bell peppers and purple onion. Our stir fry is served with white rice and lo Mein noodles. A variety of accompanying sauces include traditional teriyaki, a ginger soy glaze, Thai basil dipping sauce and Hoisin plum sauce. Fortune cookies for dessert! 14

#### Tenderloin Medallion Flambé

Choice beef tenderloin flambéed, served with two sauces: Bourbon BBQ, peppercorn crust cognac demi glaze, brandy mustard sauce, Black Forest mushroom sauce or Gorgonzola and horseradish cream sauce. Served with fresh baked rolls 18

#### European Sausage

Bratwurst, knackwurst and Polish sausages, sauerkraut, braised red cabbage and German spatzle. Served with fresh baked rolls 11

#### Seafood

Steamed King Crab Legs, Gravlax with Bagels and Caper Cream Cheese, Oysters on a Half Shell, Jumbo Shrimp with Cocktail Sauce and Lemons, Mussels in a light White Wine Cream Sauce, Crab Tortellini Salad, Bacon Wrapped Scallops, Smoked Salmon with Crackers - Market Price



### Potato

Choice of two: Yukon gold mashed potatoes, sweet potatoes, Boursin cheese mashed potato, baked potato, cheddar cheese mashed potato, roasted garlic and horseradish mashed potato, rosemary roasted purple potato. Toppings: bacon, cheddar cheese, sour cream, chives, broccoli, seafood mornay sauce and classic brown gravy 9

### Cheese Fondue

Wisconsin beer and cheese fondue and traditional Swiss cheese and Pinot Noir fondue with assorted breads and vegetables 10

### Chocolate Fondue

Dark chocolate fondue with an array of fruits, pound cake and marshmallows 10

### Dessert Flambé

Guest choice of crepe suzettes, banana fosters, or cherries jubilee 12





### Desserts

#### Chocolate Ganache

Rich chocolate cake topped with chocolate ganache, decorated with raspberry sauce 8

#### Apple Strudel

Sliced apples rolled into phyllo dough, topped with caramel sauce, whip cream, fresh seasonal berries and served warm a la mode 8

#### Bread Pudding

White chocolate and cherry bread pudding served with sour cherry sauce and vanilla cream sauce 8

#### Chocolate Mousse

Light and fluffy dark chocolate mousse, served with whip cream and raspberries 8

#### Fruit Crepe Station

Fresh crepes filled with cinnamon apple, seasonal berries or chocolate mousse, finished with whipped cream and powdered sugar 8

#### Black Forest Cake

Chocolate cake with layers of cherry filling & whipped cream, topped with chocolate shavings 8

#### International Cheese and Dessert Station

Domestic and imported cheeses including brie wheels with apricot and raspberry sauces. Accompanied by a fresh fruit display with chocolate fondue as well as mini éclairs, cream puffs, tortes and cheesecakes 14

### Dessert Buffets

Minimum of 30 people. Add \$1 to Traditional and \$2 to Deluxe Buffets for groups less than 30 people.

#### Traditional 9/guest

Assorted Tortes and Cheesecakes  
Assorted Mini Sweets and Dessert Bars  
Regular and Decaf Coffee  
Fine Selection of Teas

#### Deluxe 15/guest

Assorted Tortes and Cheesecakes  
Petite Pastries and Assorted Mini Sweets  
Chocolate Fountain offered with pretzels, angel food bites, pineapple wedges, strawberries, banana and assorted melons  
Viennese Coffee Service (with whipped cream and chocolate shavings)  
Fine Selection of Teas



## Late Night Snacks & Sweets

### Snacks

The following items are priced by the pound.

- Party Snack Mix 10
- Pretzels or Popcorn 6
- Dry Roasted Peanuts 9
- Deluxe Mixed Nuts 16
- Tortilla Chips served with Salsa 14

### Sweets

- Brownies 60 / half sheet
- Tea Cookies 16 / pound
- Mini Sweets (cream puffs, éclairs, fruit tarts and cheesecake bites) 20 / dozen
- Chocolate Dipped Fruit 28 / dozen
- Fruit Bars 70 / half sheet
- Home Baked Cookies 15 / dozen
- Dessert Bars (turtle, lemon, raspberry) 60 / half sheet

### Miniature Sandwiches

The following items are priced by the dozen.

#### Hot Sandwiches 27

- Mini Chicago Dog or Mini Brat
- Roast Turkey & Cheddar Slider
- BBQ Pork & Slaw Slider
- Beef Burger or Turkey Burger Slider

#### Cold Sandwiches 24

- Silver Dollar Sandwiches (ham, turkey, or roast beef)
- Mini Veggie Wraps (served with cucumber sauce)
- Mini BLT
- Tea Sandwiches (Albacore Tuna, Smoked Salmon & Dill, Cucumber, Curried Chicken)



## Next Day Breakfast/Brunch Menu

All buffets include coffee service (Hot Tea is available upon request).  
A minimum of 25 guests are required for Breakfast/Brunch.

### The Continental

Assorted Muffins & Pastries  
Assorted Juices  
\$6 per Guest

### The Fresh Fruit Continental

Fresh Fruit Tray  
Assorted Muffins & Pastries  
Assorted Juices  
\$8 per Guest

### Breakfast Buffet

Assorted Pastries, Scrambled Eggs, American Fries  
Choice of Bacon, Ham or Sausage Links  
Assorted Juices  
\$12 per Guest

### Executive Breakfast Buffet

French Toast or Pancakes, Fresh Fruit, Yogurt, Granola, Pastries,  
Corned Beef Hash, American Fries  
Choice of Bacon, Ham or Sausage Links  
Assorted Juices  
\$15 per Guest

### Chef Attended Omelet Station

Omelets Made to Order May Be Added to any Buffet  
Toppings: Ham, Onions, Green Peppers, Mushrooms, Tomatoes, Shredded Cheddar  
Additional \$6 per Guest

### Ala Carte

Yogurt and Granola 3  
Fresh Fruit 3



### Bar Service

Various options are available for beverage service at your special event.

#### Complete Bar Packages

Unlimited cocktail hour charges are based on a per guest basis for each hour. Packages are practical when it is important to know in advance the entire event cost. Bar packages include rail brands, some call brands, limited bottled beer brands and a choice of two of our house wines. (One white and one Red)

|             |                |
|-------------|----------------|
| One Hour    | \$16 per guest |
| Two Hours   | \$20 per guest |
| Three Hours | \$24 per guest |
| Four Hours  | \$28 per guest |
| Five Hours  | \$32 per guest |
| Six Hours   | \$36 per guest |

Two bartenders are included. Bar glass ware, cocktail napkins, straws and garnishments are included.

Premium or super premium are available for an extra charge.

Champagne is not included in our Package Bar. We are happy to provide a Champagne toast for you and your guests. This additional price is based on brand chosen.

#### Host or Consignment Bar

Host Bars are another alternative for beverage service at your party. Charges are based on a consumption basis. There will be a one hundred twenty five dollar staff charge for hosted bars. One bar per 90 guests is standard.

|               |  |
|---------------|--|
| Mixed Drinks  | \$5.50 Rail, \$6.50 Call, \$7.50 Premium |
| Beer          | \$3.50 Domestic, \$4.50 Imported         |
| House Wines   | \$5.50 per glass                         |
| Champagne     | \$34 per bottle                          |
| Soft Drinks   | \$2.50                                   |
| Bottled Water | \$2.00                                   |

#### Cash Bar

Cash bars are an economical way for the party host to defray some of the expense. Tax is inclusive in drink prices. There will be a one hundred twenty five dollar staff charge for cash bars. One per 90 guests is standard.

|               |  |
|---------------|--|
| Mixed Drinks  | \$6.00 Rail, \$7.00 Call, \$8.00 Premium |
| Beer          | \$4.00 Domestic, \$5.00 Imported         |
| House Wines   | \$6.00 per glass                         |
| Soft Drinks   | \$3.00                                   |
| Bottled Water | \$2.00                                   |

#### Select Wines/Martini Bar

For the discriminating palate, our award-winning wine list is available to pair with any entrée. All wines and prices are subject to availability.

We are also able to customize a martini bar based on the theme of your party.

A 20% service charge and Wisconsin sales tax will be added to your final invoice.



## Spirits and Beverages

### House Wines

- Chardonnay 19
- Sauvignon Blanc 19
- White Zinfandel 19
- Merlot 19
- Cabernet Sauvignon 19

### Select Wines

- Chardonnay 24
- Sauvignon Blanc 24
- Liebfraumilch 24
- White Zinfandel 24
- Merlot 24
- Cabernet Sauvignon 24

### Premium Wines

- Chardonnay 28
- Pinot Grigio 28
- Riesling 28
- Pinot Noir 28
- Cabernet Sauvignon 28

### Champagne / Bottle

- House Champagne 19
- Premium Champagne 28

### Beer

- Keg Domestic Beer 250 / Half Barrel  
(Miller Genuine Draft or Miller Lite)
- Keg Premium Beer 350 and up / Half Barrel  
(Heineken or Leinenkugel's products)

### Ala Carte Beverages

- Champagne Punch 55 / Gallon
- Margaritas 60 / Gallon
- Frozen Cocktails 75 / Gallon
- Frozen N/A Cocktails 30 / Gallon
- Fruit Punch 30 / Gallon
- Coffee Service 25 / Gallon
- Tea Service 27 / Gallon  
(Hot or Iced)
- Soft Drinks 3
- Bottled Water 2



## Wedding Packages

Creative Cuisine is proud to offer four unique wedding package options. The package prices listed on the menus below include:

- Set-up of tables and chairs
- White table linen, skirting and napkins
- Fine china, silverware and glassware at the dinner tables
- Your wedding cake cut and served for dessert
- All bartender and wait staff fees
- 20% service gratuity

Room rental fees (if applicable) and Wisconsin sales tax will be added to your invoice.

Packages are based on a maximum seven hour time period. Bar service at all events must close one half-hour prior to the event ending time.

You may upgrade items in the packages; however you may not eliminate items from the packages with the expectation of receiving a credit for the eliminated items.

Our wedding event manager will assist you throughout your planning process. An event manager will be onsite the evening of your event to smoothly guide you through the evening's festivities.

### Package One \$65 per person

- One-hour cocktail reception prior to dinner including the following:
  - Butler passed champagne
  - Open bar including house brand liquors, house wine, domestic draft beer (Miller Lite and Miller Genuine Draft) and soda
  - Fresh fruit display
  - Vegetable crudité with dip
- A glass of house wine with dinner
- Your choice of any dinner on our printed sit down, duet or buffet menu up to \$24 in value
- Complimentary domestic draft beer (Miller Lite and Miller Genuine Draft) and soda to guests for six and one half hours

*\* Add complimentary house wine all evening for an additional \$3.50 per person + 20% gratuity*

### Package Two \$75 per person

- One-hour cocktail reception prior to dinner including the following:
  - Butler passed champagne
  - Fresh fruit and cheese display
  - Decorated smoked salmon with crackers
  - Vegetable crudité with dip
- Open bar for six and one half-hours including house brand liquors, select wines, domestic draft beer (Miller Lite and Miller Genuine Draft) and soda
- Your choice of select wine with dinner
- Your choice of any dinner on our printed sit down, duet or buffet menu up to \$28 in value

*\* Upgrade to call brand liquor all evening for an additional \$6.00 per person + 20% gratuity*



### Package Three \$85 per person

- One-hour cocktail reception prior to dinner including the following:
  - Butler passed premium champagne
  - Party snack mix
  - Fresh fruit and cheese display
  - Decorated smoked salmon with crackers
  - Spread tray (artichoke dip, hummus, salmon spread and spinach dip)
- Open bar for six and one half-hours including call brand liquors, premium wines, domestic draft beer (Miller Lite and Miller Genuine Draft) and soda
- Your choice of premium wine with dinner
- Your choice of any dinner on our printed sit down, duet or buffet menu up to \$32 in value
- Hurricane centerpieces with votive candles
- After dinner menu to include:
  - Mini pizza squares
  - Assortment of mini sweets
  - Decaffeinated coffee and herbal teas

### Package Four \$95 per person

- One-hour cocktail reception prior to dinner including the following:
  - Butler passed premium champagne
  - Party snack mix
  - Fresh fruit and cheese display
  - Decorated smoked salmon with crackers
  - Grilled vegetable platter with pesto dip
  - Your choice of two butler passed hors d'oeuvres
- Open bar for six and one half-hours including premium brand liquors, premium wines, premium draft beer (MillerCoors products) and soda
- Glassware at the bar all evening
- Your choice of premium wine with dinner
- Your choice of any dinner on our printed sit down, duet or buffet menu
- Your choice of classic standard chair covers from our specialty linen provider
- Hurricane centerpieces with red, pink or white rose petals and votive candles
- After dinner menu to include:
  - Silver dollar sandwiches
  - Chocolate fountain
  - Assortment of mini sweets
  - Variety of teas and flavored coffees

### Enhancements Available

A variety of upgraded services are available to you to customize your reception even further. Upgrades include specialty linen rental, glassware at the bars all evening, decorated dessert plates, chocolate fountain, gourmet coffee station and more. Contact the catering department for details.



## Policies and Procedures

### Staffing and Event Planning

Our Catering Director will assist you throughout your planning process. Your signed contracts, floor plan and music policy (when applicable) must be returned to the catering department 3 weeks prior to your event. Changes in banquet room arrangements within 24 hours will be subject to additional labor charges.

One bartender for every 75 guests will be provided. If you choose a sit-down dinner, one waitress for every 25 guests will be provided. If you choose a buffet dinner, one waitress for every 30 guests will be provided. Requests for more staff than these ratios provided will result in additional labor charges. An event manager will be onsite the evening of your event to smoothly guide you through the evening's festivities.

### Entrée Choices

You may offer your guests up to two individual entrée choices or one duet entrée. If selecting two individual entrees, you must provide escort cards for each individual guest that indicates their entrée choice. Children's meals are available for children 10 years old and under. We welcome the opportunity to create special menus to accommodate any dietary needs.

### Prices

Stated prices are subject to change and are only valid for 60 days.

### Cake Cutting

There is a \$1.00 per person fee for cake cutting and serving.

### Food and Beverage Service

All federal, state and municipal laws with regard to food and beverage purchase and consumption will be strictly adhered to. Creative Cuisine will not dispense alcoholic beverages to anyone under legal drinking age or to any parties considered under the influence of alcohol. Shots of alcohol are not included as part of any wedding package. With the exception of wedding cakes, which may be brought in, all food and beverage consumed on the venue's premises must be supplied and served by Creative Cuisine. Bar service at all events must close one half-hour prior to the event ending time.

### Specialty Linen

White tablecloths and napkins are provided. Skirting will be done in white for all weddings. Other options are available for an additional fee. Contact our Catering Director for arrangements.

### Deposits and Cancellation

A deposit is required to book your event. Your date is not confirmed until your deposit is received. This deposit is non-refundable, nor is it transferable to another date. These deposits will be applied to your final invoice.



### Guarantee and Final Payment

Event attendance must be estimated at the time of booking. A final guarantee of attendance is due to the catering office by noon, 72 hours prior to your event. If your final guarantee of attendance is not received by this time, the expected number of guests on the event contract will be considered the final guarantee. In the event that your numbers decrease after the final guarantee is submitted, you are obligated to pay for the amount originally guaranteed. Using the final guarantee of attendance, your estimated bill will be calculated and payment will be due in full the last business day before your event. Any additional charges or fees incurred the night of the event will be billed to the client the week following the event.

### Taxes and Payment Methods

All federal, state and municipal taxes are applicable and will be assessed to all goods and services (including service gratuity and room rent). If Creative Cuisine is found to be liable for any sales taxes not paid in connection with your event, you will be required to pay these taxes, penalties and interest assessed against Creative Cuisine. All payments are required in cash, cashiers checks or credit card. There is a 2.85% processing fee if you choose to pay by credit card.

### Thank you

We look forward to serving you and assisting you with all your details. Our catering staff is pleased to provide recommendations for music, floral, transportation, photography and other services. Please do not hesitate to contact Geri L. Pitroski at 414.315.7599 with any questions you may have.

## We look forward to serving you!

**Phone:** 414.315.7599

**Email:** [gpitroski@madersrestaurant.com](mailto:gpitroski@madersrestaurant.com)

**Website:** [www.madersrestaurant.com](http://www.madersrestaurant.com)