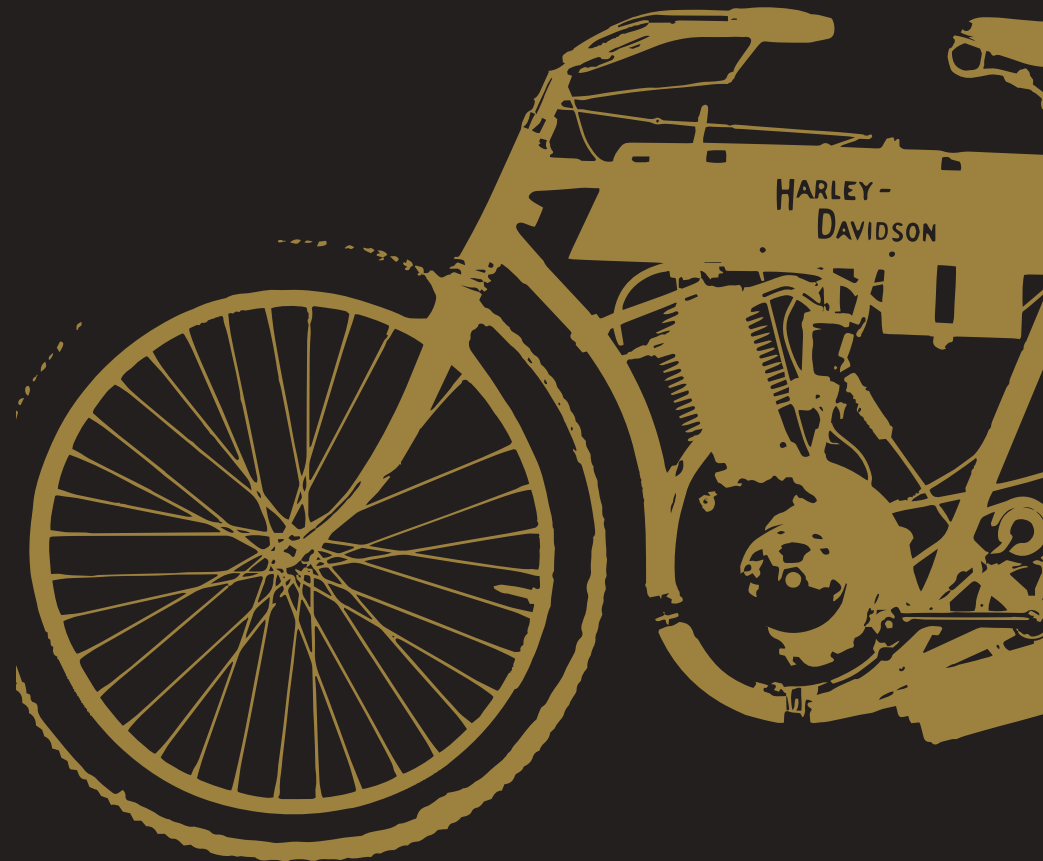


1903™

EVENTS

PRIVATE EVENTS MENU



1903[™]
EVENTS



1903[™]

EVENTS

Rooted in timeless quality, authenticity and hospitality, 1903 Events showcases customizable menus centered around the craft of food and beverage. Bold and original, we bring your event to life.

contact us

SPECIALEVENTS@H-DMUSEUM.COM

1-877-HD-Museum

Please note that all food, beverage and related items are subject to a 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.



Breakfast Table

*Priced per person. Minimum order of 10 guests.
Includes fresh brewed Colectivo coffee and Rishi teas. Maximum service time of two hours
Available before 11am*

Traveler

Seasonal sliced fresh fruits, berries and melons
Local bagels with cream cheese
Danish, muffins, butter and preserves
Orange and cranberry juices

15.95

Kickstart

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

19.95

Thrill Rider

Seasonal sliced fresh fruit, berries and melons
Local bagels with cream cheese
Danish, muffins, butter and preserves
Wisconsin fruit and nut Kringle
Cheddar scrambled eggs
Your choice of applewood smoked bacon or breakfast sausage
O'Brien breakfast potatoes
Orange and cranberry juices

20.95

Road King

Seasonal sliced fresh fruit, berries and melons
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

24.95

Roadster

Seasonal sliced fresh fruit, berries and melons
Local bagels with cream cheese
Danish, muffin, butter and preserves
Wisconsin Kringle with fruit and nuts
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

25.95

Enhancements

Omelet Station

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 your Chef's table egg selection for an additional 7.95 per person*

1903

EVENTS



Plated Breakfast

*Priced per person. Minimum order of 10 guests
Includes fresh brewed Colectivo coffee and Rishi teas
Available before 11am*

Steak & Eggs

Grilled, marinated Tri-Tip steak, béarnaise sauce
Scrambled eggs
Fried herbed potatoes
Oven-fresh breakfast pastries, butter and preserves
Orange juice

23.95

Country Sausage Frittata

Pepper Jack cheese, Cremini mushrooms, herbed potatoes
Oven-fresh breakfast pastries, butter and preserves
Orange juice

18.95

Southwest Scramble

Chorizo and Yukon Gold hash, scrambled eggs, black bean pico de gallo,
chipotle hollandaise and goat cheese
Oven-fresh breakfast pastries, butter and preserves
Orange juice

18.95

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



Pit Stops

*Priced per person
Minimum order of 10 guests unless otherwise noted*

Beverages

- Freshly Brewed Colectivo Coffee
or Rishi tea
46.00 gal
- Bottled Orange, Apple or
Cranberry Juices
3.75 ea.
- Assorted Canned Sodas
3.25 ea.
- Red Bull
5.50 ea.
- Bottled Water
3.25 ea.

From the Bakery

- Muffins, Croissants, Danish or Bagels
38.00/doz.
- Cinnamon Buns
38.00/doz.
- Donuts
33.00/doz.
- Coffee Cake
32.00/doz.
- Wisconsin Fruit and Nut Kringle
31.00/doz.
- Jumbo M&M Cookies
36.00/doz.
- Chocolate Fudge Brownies
32.00/doz.
- Gourmet Baked Bars
36.00/doz.

Snacks

- Signature Harley-Davidson®
Snack Mix
4.95 pp
- Whole Seasonal Fruit
3.00 ea.
- Assorted Bagged Potato Chips
2.75 ea.
- Pretzels with Ranch Dip
14.00 lb.
- Tortilla Chips and Salsa
16.00 lb.
- Gourmet Mixed Nuts
26.00 lb.

Grab-N-Go

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

- Roast Sirloin of Beef**
Lettuce, tomatoes, cheddar and
horseradish cream on an onion bun
15.95
- Smoked Turkey Breast**
Grilled onions, spicy mayo and Swiss
cheese on a pretzel roll
15.95
- Ham and Swiss**
Grain mustard on a pretzel bun
15.95
- Crunchy Chicken Wrap**
Fried chicken tossed in smoky BBQ
sauce, buttermilk ranch dressing, baby
spinach, romaine, tomato and crispy
fried onions on a flour tortilla
15.95

Minimum order of 24 pcs.

- Granola Bars**
2.75 ea.
- Individual Yogurts**
3.50 ea.
- Assorted Candy Bars**
3.00 ea.

- Turkey Cobb Salad**
Romaine, turkey, hard boiled eggs,
tomatoes, roasted corn, cheddar and
individually packaged dressing
19.95
- Chicken Caesar Salad**
Romaine, pulled chicken, cucumbers,
tomatoes, croutons and individually
packaged dressing
19.95

Lunch Buffet

Priced per person. Minimum order of 10 guests
Available before 3pm.

Gourmet Sandwiches and Salad Table

Hot Ham and Swiss
Rosemary aioli on a baguette

Warm Roasted Sirloin of Beef
Cheddar and horseradish cream on an onion bun

Smoked Turkey Breast
Grilled onions, spicy mayo and Swiss cheese on a pretzel roll

"ZLT" Wrap
Grilled zucchini, vine-ripe tomatoes, jalapeño jack cheese and Romaine lettuce on flatbread

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

23.95

Latin Fiesta

Shredded Guajilo-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

26.95

The Lighter Side

Field greens salad with red wine vinaigrette and creamy ranch dressing

Mediterranean tuna salad wrap; lettuce, capers, Kalamata olives, fresh herbs in a spinach tortilla wrap

Chicken salad wrap; jicama, dried cranberries, scallions, Romaine lettuce and basil aioli in a wheat tortilla wrap

Grilled Vegetable Platter

Seasonal Sliced Fresh Fruit

24.95

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

26.95

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, cucumbers, red wine vinaigrette and creamy ranch dressing

29.95

Pizza Lovers

Caesar salad and bread sticks

BBQ Pork
Caramelized onions, fresh cilantro, mozzarella, Parmesan cheese, house-made BBQ sauce

Cheese and Tomato
Fresh basil, extra virgin olive oil

Meat Lovers
Pepperoni, sausage, ham, mozzarella and Parmesan cheese, fresh basil

26.95

Build-Your-Own Chopper Salad

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

Dressings: creamy bleu cheese, red wine vinaigrette, buttermilk ranch

Fresh baked breads

16.95

Lunch Buffet

Priced per person. Minimum order of 10 guests
Available before 3pm

Salads, Soups and Sandwiches

Please select two items from two categories - 23.95
Please select two items from all three categories - 27.95

Salads

Steakhouse

Chopped lettuce and radicchio, red onions, bleu 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, bleu cheese and hard-cooked egg with bleu 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

Cheddar cheese and buttermilk dressing

Soups

Served with oyster crackers

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

Sandwiches

Hot Ham and Swiss

Rosemary aioli on a 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, jalapeño jack cheese and Romaine lettuce in a spinach tortilla

Milwaukee Crunch Wrap

Chicken tossed in smoky BBQ sauce with buttermilk ranch dressing, baby spinach, Romaine, carrots, tomato and red onion

1903™

EVENTS



Plated Lunch

*Entrée pricing includes bakery fresh rolls and butter, house salad and fresh brewed Colectivo coffee, Rishi teas
Available before 3pm*

Hot

Herb Marinated Chicken Breast

Yellow squash, haricot verts, herbed roasted red potatoes, thyme jus
24.95

BBQ Pulled Pork

Roasted sweet potatoes, maple-butter glazed corn bread,
beer and bacon braised red cabbage, apple BBQ drizzle
22.95

Corn and Black Bean Stuffed Peppers

Fresh red peppers stuffed with rice, corn, black beans, red onion and cilantro.
Finished with cilantro chimichurri
18.95

Rustic Ratatouille

Baked carrots, peppers, onions, summer squashes and eggplant in an aromatic
tomato broth, on a bed of Basmati rice and fried chickpeas
17.95

Pepper-Crusted Sliced Sirloin

Garlic mashed potatoes, mushroom gravy, bourbon-glazed carrots
28.95

Chicken Saltimbocca

Sage seared chicken breast, roasted garlic mashed potatoes, spinach and
mushroom ragout, lemon beurre blanc, crispy prosciutto
26.95

Cold

Classic Chicken Caesar

Romaine lettuce, tomatoes, Parmesan garlic croutons, shaved Parmesan,
house-made Caesar dressing
19.95

Smoked Chicken Salad

Romaine, spring mix, tomatoes, bleu cheese crumbles, balsamic dried cherries,
smoked chicken, apple infused balsamic dressing
20.95

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



Need-A-Break Tables

*Priced per person
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, Rishi teas

9.95

Kick Start

House-made granola trail mix with 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

9.95

PB&J Station

Build your own snack with peanut butter, assorted preserves, flatbreads, crackers and breads. Customize with assorted toppings like chocolate chips, raisins, celery, season berries and salted peanuts. Served with ice cold milk!

8.95

Tailgate Snacks

Butter, cheddar and caramel popcorn, salted peanuts, pretzels with ranch dip and warm mini turkey corn dogs served with ketchup and mustard

9.95

Bruschetta D Italia

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

8.95

Pretzel Bites

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

5.95

Latin Fiesta

Spicy queso sauce, pico de gallo, salsa verde and salsa riojas, 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

9.95

Tator Tot Bar

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

8.95

Reception Hors D'oeuvres

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

Hot Hors D'oeuvres

Braised Short Rib and Polenta Cake
Fried onions, apple cider reduction
41.95

Pork Belly Skewer
Candied apple, soy glaze
42.95

Crispy Reuben Potato Pancake
Shaved corned beef, sauerkraut,
Russian dressing
39.95

Sausage Medallions
Milwaukee's own Usingers' sausage,
Granny Smith apple, red onion,
sauerkraut, grain mustard
39.95

Cocktail Meatballs
House-made BBQ sauce
28.95

Water Chestnuts
Wrapped in smoky bacon
37.95

Stuffed Mushrooms
Bacon and bleu cheese
34.95

Seared Beef on a Crostini
Caramelized onion, cilantro chimichurri
41.95

Basil-Garlic Shrimp Satay
Chili lime mint sauce
40.95

**House-Smoked Brisket and
Cheddar Cheese Quesadilla**
Avocado crema
37.95

**Ancho Chicken and
Jack Cheese Quesadilla**
Salsa verde
34.95

**Baby Spinach and
Brown Mushroom Quesadilla**
Pico de gallo
34.95

Cold Hors D'oeuvres

Caprese Salad
Mozzarella, basil, cherry tomato, garlic
croutons, balsamic reduction
37.95

Brie and Fig on Crostini
Fig jam, orange zest
37.95

Bloody Mary Skewer
Swiss cheese, cured sausage, olive, house
made virgin bloody mary mix
35.95

New York Steak Skewers
Medium-rare New York strip, aged
Wisconsin cheddar, horseradish cream
41.95

**Classic Fisherman's Wharf Style
Shrimp Shooter**
Lemon horseradish cocktail sauce
41.95

Bayou-Blackened Shrimp Shooter
Remoulade sauce
41.95

Pesto-Marinated Shrimp Shooter
Lemon aioli
41.95

Seared Steak
Horseradish cream, crispy endive spear
42.95

Sundried Tomato Pesto Crostini
Artichoke, goat cheese, fresh basil
36.95

Antipasti Spread
Salami, mortadella, capocollo, prosciutto,
fresh mozzarella, shaved Parmigiano-
Reggiano, olives, capers, roasted peppers,
pickled vegetables, crusty bread
15.95 per person

Grilled Vegetable Panini
9-grain panini bread with mushrooms,
roasted red peppers, spinach and onion,
rosemary aioli and provolone cheese
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
31.95

Fried Ravioli
Shaved Parmesan, smoked tomatoes
29.95

Spanakopita
Creamy spinach and feta cheese in phyllo
36.95

Wisconsin's Own Cheese Board
Swiss, buttermilk bleu cheese, sharp
cheddar, pepper jack, herbed goat cheese,
red grapes, dried fruits, nuts, local honey,
flatbreads and crackers
11.95 per person

Veggie Crudit 
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 rojas, fresh guacamole,
crispy tortilla chips, sour cream
9.95 per person

Reception Stations

Priced per person

Pasta

Accompanied by Caesar salad and crusty
bread sticks
Choose one pasta - 13.95
Choose two pastas - 19.95

Ravioli
Butternut squash, sage-browned butter,
aged Parmesan

Tortellini
Three-cheese, tomato-basil sauce, aged
Parmesan

Elbow Macaroni
Pulled chicken, sharp cheddar,
mozzarella, and Parmesan cheese

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

Fettuccini
House alfredo, roasted shrimp, Parmesan
cheese, shaved prosciutto

Build Your Own Classic Sliders

Buffalo chicken, hickory smoked BBQ
pulled pork, classic burgers

Buffalo sauce, BBQ sauce, bacon aioli,
ranch

Swiss, provolone, cheddar

Lettuce, tomato, onion, relish,
mustard and ketchup

Kettle potato chips,
garlic Parmesan dip

14.95

Build-Your-Own Gourmet

Bistro Burger

Mini burgers to meet all your guests'
cravings! Served with 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

Black Bean Burger
Pimento cheese spread, topped with
tomato, crispy Tabasco onions

BBQ Burger
Artisan cheddar, house BBQ sauce and
crispy Tabasco onions

Meatloaf Burger
House-made meatloaf patty, saut ed
mushrooms and gravy

Build-Your-Own Lettuce Wrap

Asian-style

Seared soy-ginger chicken and stir
fried Hunan pork

Sesame jasmine rice

Glass noodles

Napa cabbage slaw

Ponzu, peanut, and sweet chili sauces

14.95

Trio Wing Bar

House seasoned roasted wings, tossed in
house BBQ, teriyaki, and classic buffalo
sauces. with bleu cheese and ranch
dressing, celery and carrot sticks

12.95

Baked Potato Bar

Shredded cheddar and mozzarella,
scallions, red onions, grilled corn,
saut ed mushrooms, pickled jalape os,
sour cream, butter, ranch dressing

9.95

Meatball Bar

A selection of our handcrafted 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 meatball with ginger-soy
BBQ sauce

13.95

Gourmet

Mac 'n Cheese Table

Classic comfort food kicked up a notch!

Choose 3 - 12.95

Choose 4 - 15.95

Traditional mac, four cheeses,
Panko crusted
Buffalo chicken with
jack and bleu cheese
Smoked pork, green chile and cheddar
Chorizo and jack cheese with
tortilla crust



Carving Boards

*Priced per person
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 chutney, classic gravy
14.95

Honey Ham
Pineapple-honey sauce, pork jus
11.95

14 hour Beef Brisket from MOTOR™
House BBQ sauce, crispy onion straws
17.95

Chili-Rubbed Roasted Pork Loin
BBQ sauce, citrus jus
13.95

Roasted Tenderloin of Beef
Horseradish sauce, Creole mustard
22.95

Garlic Roasted Strip Loin
Wild mushroom gravy and horseradish sauces
25.95

Chef Attended Stations

*Priced per person
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 cheese
14.95

Stir Fry
Basmati rice, rice noodles
Chicken, crispy stir fried pork, poached shrimp
Seasonal vegetables including roasted peppers, broccoli, onion, snow peas and mushrooms
Ponzu, ginger soy and sweet chili sauces
15.95

Grilled Cheese
Breads: sourdough, rye, whole wheat
Cheeses: Gruyère, cheddar, fontina, American
Toppings: bacon, apples, pears, pickles, oven-roasted tomatoes, caramelized onions
13.95



Chef's "Touring" Tables and BBQ

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

Stockyards

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

47.00

Smokehouse Sampler

Smoked beef brisket
BBQ 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, bleu cheese, hard boiled eggs, chives and a choice of red wine vinaigrette or creamy ranch dressing
Jicama-cole slaw

44.00

Land and Sea

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

54.00

The Cuban

Ropa vieja - shredded skirt steak simmered in tomatoes, onions and garlic
Roast center cut pork loin - 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 and tortilla chips
Pico de gallo, sour cream, guacamole

34.95

Wisconsin's Own

Wisconsin bratwurst, beer braised sauerkraut & house mustard
Four cheese mac 'n 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

Custom Built BBQ

Minimum of 2 items and 50 people.
Pricing is per guest and includes condiments, buns and our signature cast-iron skillet cornbread.

Fat Boy™

Hickory house-smoked beef brisket
Pulled BBQ pork
House-smoked BBQ chicken
Jumbo BBQ spiced shrimp
House-smoked baby back pork ribs
Choose two - 37.95
Add a third - 8.00 pp

Wide Glide™

Wisconsin sausages
Grilled sirloin burgers
House-smoked turkey breast
Grilled Vienna beef hot dogs
Choose two - 27.95
Add a third - 6.00 pp

Sidecars

Please select three sidecars for either Custom Built BBQ package

Potato salad
Creamy jicama coleslaw
Baked beans
Corn on the cob
Fruit salad
Mac 'n cheese
Black beans, 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



Sweet Tables

Priced per person

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

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 sauce, 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

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 including 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, double chocolate brownies

11.95



Plated Dinner

Priced per person

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

Entrées

Rosemary Garlic Roasted Chicken
Artichokes, wild mushrooms, asparagus and natural jus, 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-glace
38.95

Smoked Boneless Pork Chop
Toasted corn polenta, charred tomatoes and leeks with bourbon mustard glaze
26.95

Black Pepper Crusted Filet Mignon
Roasted garlic whipped potatoes, Cherry Port demi-glace, grilled broccolini and fried leeks
48.95

New York Strip Steak
Wild mushrooms and asparagus, fingerling potatoes, bleu cheese compound butter
45.95

Pan-Roasted Atlantic Salmon
Sweet corn, roasted tomatoes, herbed Basmati rice, creamy lemon butter
32.95

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

Apricot Chicken
Seared chicken breast with apricot brandy cream sauce, toasted pecan orzo pilaf and seasonal vegetables
26.95

Pumpkin & Butternut Squash Ravioli
Parmesan, fried sage, toasted pine nuts and oven-roasted tomatoes, brown butter sauce
26.95

Grilled Portobello and Red Pepper Pasta
Roasted peppers and mushrooms tossed penne pasta and asparagus, capers, white wine and garlic pan sauce and garnished with crispy spinach
25.95

Duet Entrées

Grilled Chicken & Braised Beef Short Ribs
Grilled chicken with mushroom sauce and slow-braised short rib with Parmesan mashed potatoes, roasted wild mushrooms, asparagus, and red onions
45.95

Rosemary Chicken & Herb Crusted Salmon
Rosemary marinated chicken breast 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
52.95

Prime Rib of Beef & Grilled Shrimp
Slow roasted midwest prime rib and fire grilled shrimp, with basil red potatoes and grilled seasonal vegetables
51.95

Upgraded Salads

Classic Caesar
Romaine hearts, garlic croutons, Parmesan, creamy garlic dressing
1.95

Italian Salad
Radicchio, spinach, romaine, field greens, golden raisins, gorgonzola, pear-infused chardonnay vinaigrette
1.95

Spinach Salad
Dried cranberries, candied pecans, goat cheese, red onions, bacon vinaigrette
1.95

Mozzarella Salad
Sliced tomatoes, ciligini mozzarella, basil pesto, balsamic glaze
1.95

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 a la 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

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 customizing
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

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



Beverages

Deluxe Bar

Tito's Handmade Vodka
Bombay Sapphire Gin
Malibu Coconut Rum
Captain Morgan Spiced Rum
Captain Morgan White Rum
Johnnie Walker Red Scotch
Jack Daniel's Tennessee Whiskey
Crown Royal Canadian Whiskey
Maker's Mark Bourbon
Korbel Brandy
Tequila Reserva 1800 Silver
Folie à Deux Chardonnay
Louis Martini Cabernet Sauvignon
Red Rock Merlot
Mark West Pinot Noir
Marilyn Monroe Rosé

Premium Bar

Smirnoff Vodka
Bombay Gin
Bacardi Silver Rum
Bacardi Oakheart
Dewar's Scotch
Jim Beam Whiskey
Seagram's 7
Sauza Gold Tequila
Christian Brothers Brandy
Woodbridge Sauvignon Blanc
Woodbridge Cabernet Sauvignon
Woodbridge Pinot Noir
Woodbridge Rosé

Bar Package - per person

	1 st Hour	2 nd Hour	3 rd Hour	+ Hours
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 and Soda	13.00	11.00	11.00	7.00

Hosted and Cash Bar Pricing - Per Drink

Premium Bar Drinks 7.00	Leinenkugel's Seasonal 5.75
Deluxe Bar Drinks 8.00	White Claw Hard Seltzer 7.00
Miller Lite 4.75	Premium House Wine by the Glass 8.00
Miller High Life 4.75	Deluxe House Wine by the Glass 12.00
O'Doul's Non-Alcoholic 4.50	Bottled Water 3.25
New Glarus Spotted Cow 5.75	Soft Drinks 3.25
MKE Brewing IPA 5.75	
Blue Moon and Corona 5.75	

Included in all Bar Packages

Miller Lite, Miller High Life and O'Doul's Non-Alcoholic
New Glarus Spotted Cow
MKE Brewing IPA
Leinenkugel's Seasonal
Blue Moon and Corona
White Claw Hard Seltzer
House Wine by the Glass
Bottled Water
Soft Drinks

100.00 bartender fee per bartender
35.00 per additional hour after four hours
*All prices are subject to change.

1903TM

E V E N T S

contact us

SPECIALEVENTS@H-DMUSEUM.COM

1-877-HD-Museum

Please note that all food, beverage and related items are subject to a 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

© 2020 H-D or its affiliates. HARLEY-DAVIDSON, HARLEY, H-D, and the Bar and Shield Logo are among the trademarks of H-D U.S.A., LLC. Third-party trademarks are the property of their respective owners.