

# 1903™

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EVENTS

## *PRIVATE EVENTS MENU*



1903<sup>™</sup>  
EVENTS



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E V E N T S

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](mailto: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*

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## 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

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## 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

### ***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

### ***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

### ***Cheesecake Bar***

Classic vanilla cheesecake with chocolate, caramel and strawberry sauces

7.95

### ***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

### ***Mini to the Max***

Our signature miniature desserts including carrot cake, chocolate cake, limoncello cheesecake and tiramisu

9.95

### ***Seasonal Sliced Fruit***

7.95

### ***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

### ***Warm Cookies & Brownies***

Chocolate chip cookies, oatmeal-raisin cookies, peanut butter cookies, assorted brownies

7.95



## 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 <sup>st</sup> Hour	2 <sup>nd</sup> Hour	3 <sup>rd</sup> 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.

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## E V E N T S

contact us

[SPECIALEVENTS@H-DMUSEUM.COM](mailto: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.

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