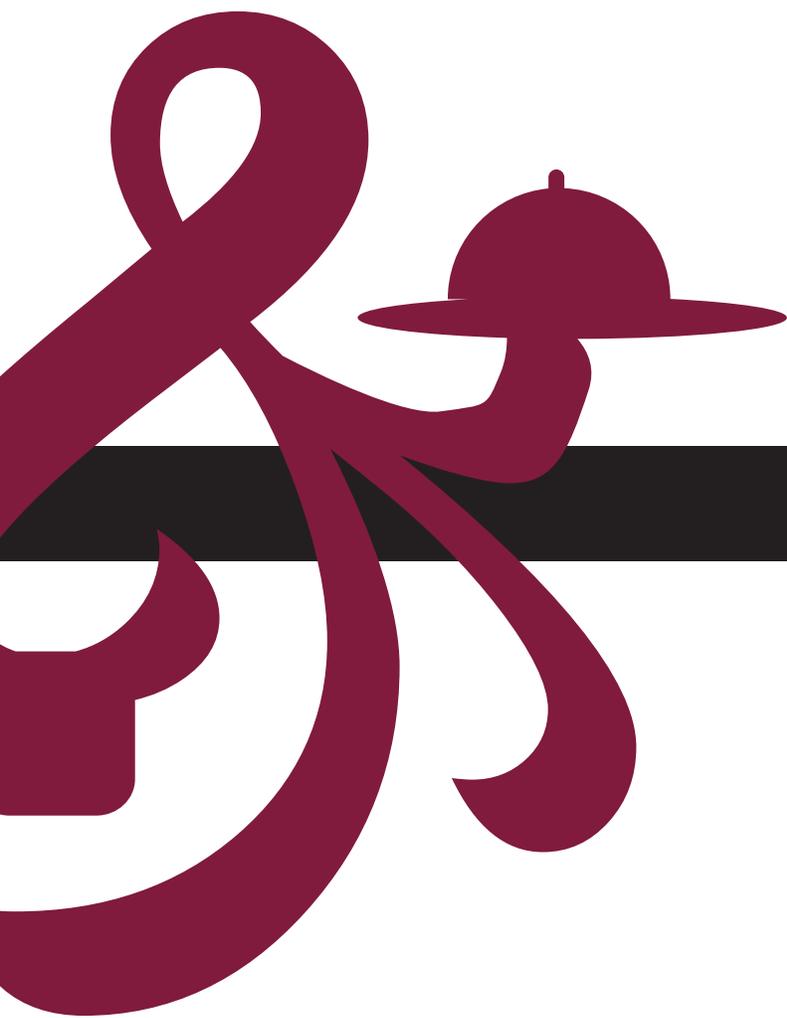


# Creative Cuisine

*a division of Mader's*



## BANQUET MENU

*Providing  
excellent cuisine  
for all occasions.*

414.271.3377 x228  
mniland@madersrestaurant.com  
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 have 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:** 414.271.3377 x228

**Email:** [mniland@madersrestaurant.com](mailto:mniland@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

Marinated chicken tenderloins, skewered & grilled then served with a spicy Thai 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 21

#### Bacon Wrapped Water Chestnuts

Crunchy, marinated water chestnuts are wrapped in a smoky bacon, then baked until crisp 20

#### Spanakopita

This Greek style appetizer is filled with chopped spinach, feta cheese, sweet onion and seasoning then wrapped in phyllo dough 24

#### Bacon & Onion Tartlet

A French tartlet created with caramelized onion, applewood smoked bacon, heavy cream and parmesan cheese mix 32

#### Beef Taquitos

Beef is slowly braised, seasoned and shredded then rolled in a fresh corn tortilla and deep fried till crisp and serve with a chipotle sour cream 21

#### Mini Reuben

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

#### Tandoori Chicken Skewers

Chicken tenderloins are marinated in Tandoori spices and laced onto bamboo skewers then grilled. Served with a tamarind honey sauce 21

#### Mini Crab Cakes

Lump crab meat is seasoned, breaded and pan seared. Served with a lemon caper remoulade (market price)

#### Cocktail Meatballs

Mini handmade meatballs are simmered in a brown sauce with caramelized onions, sour cream and chives 14



### 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 Sauce

Hand-rolled rice paper is filled with cabbage, celery, red onion, carrot, mint and authentic Asian spices 32

### Pot Sticker

Seasoned pork filled wonton wrap, served with Asian style ginger soy sauce. Can be served steamed or pan fried 21

### Stuffed Mushroom

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

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

### Mini Stuffed Potato Skins

Baby red skinned potatoes topped with bacon, cheddar cheese & served with a chive sour cream 21

### Bacon Wrapped Tenderloin

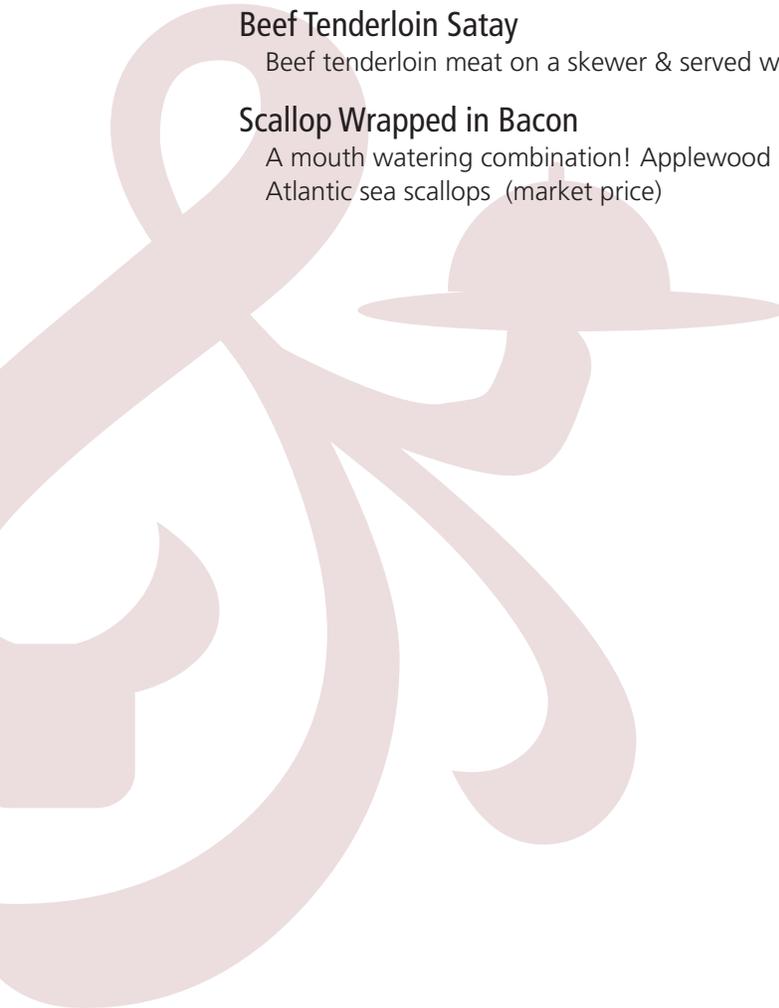
Roasted beef tenderloin wrapped in hardwood smoked bacon. Served with a horseradish sour cream 41

### Beef Tenderloin Satay

Beef tenderloin meat on a skewer & served with homemade teriyaki sauce 40

### Scallop Wrapped in Bacon

A mouth watering combination! Applewood smoked bacon wrapped around north Atlantic sea scallops (market price)





### Cold Hors D'oeuvres

The following items are priced by the dozen.

We recommend three to five pieces per person per hour.

#### Beer & Cheese Crostini

A combination of Wisconsin cheddar cheese, cream cheese and Munich Spaten beer is served on a homemade toasted crostini and finished with a fresh pico de gallo 19

#### Shrimp Canapé

A mixture of shrimp and seafood carpaccio is served on a cream cheese topped crostini 21

#### Lox Canapé

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

#### Fruit Kabob Skewer

Seasonal fruit in Grand Marnier & finished with a Triple Sec syrup 35

#### Roast Tenderloin Crostini

A homemade seasoned crostini is topped with roasted tenderloin and accented with a blue chese aioli 32

#### Caprese Skewer

Fresh buffalo mozzarella and bright juicy cherry tomatoes are threaded onto wooden skewers then finished with a light basil oil 24

#### Prosciutto Wrapped Grilled Asparagus

Olive oil marinated grilled asparagus tips wrapped with Italian ham and provolone cheese accompanied with a balsamic syrup and shifton basil 19

#### Bruschetta

Chopped tomatoes blended with garlic, basil, olive oil, and vinegar served on toasted slices of French bread 14

#### Cucumber Canapé

The cool taste of cucumbers and the savory flavor of an herbed honey yogurt 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** 180 / 300

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** 175 / 250

**Spread Tray** 285 (100 guests)

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

**Beer & Cheese Dip** 110

Munich's Spaten beer, Wisconsin cheddar and cream cheese dip topped with mild Pico de Gallo and served with our home made pretzel crostini's

**Taco Dip Tray with Tortilla Chips** 80 / 150

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** 115 (50 guests)

A mix of cream cheese, spinach, heavy cream, Swiss cheese, garlic and onion, 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!

**Hummus Platter** 100 (50 guests)

Choice of roasted red pepper, roasted garlic or 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** 125 / 200

Domestic cheeses served with a variety of crackers

**Cheese and Sausage with Cracker Tray** 200 / 375

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



## Dinner Selections

All dinner selections are accompanied by a fresh garden salad, rolls and butter.

### *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 Caesar dressing and topped with homemade croutons

#### Baby Spinach Salad

Cali baby spinach, garden tomato, red onion, hardboiled egg and sesame dots. Served with Mader's own hot bacon dressing

#### Sun-Dried Tomato & Onion Salad

Assorted greens, cucumber, kalamatta olives, tomatoes, gardinaire and crumbled feta cheese accented with a sherry sun-dried tomato vinaigrette

#### Lettuce Wedge Salad

## *Entrees*

### *Beef*

#### 8 oz. Filet Mignon

Grilled and topped with a red wine demi. Served with spinach and 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 roasted red potatoes and asparagus 28

#### Whiskey Glazed Tenderloins Tips

USDA choice tenderloin is sautéed with onion, mushroom and whiskey. Accompanied by buttered egg noodles and grilled corn-on-the-cob 27

#### Slow Braised Short Ribs

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

#### Roast Prime Rib of Beef

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

#### Sliced Sirloin of Beef

Hand-sliced sirloin of beef finished with a mushroom bordelaise sauce is sided with garlic mashed potatoes and julienne vegetables 24



### Pork

#### Honey and Thyme Roasted Pork Loin

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

#### Pork Medallions

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

### Vegetarian

#### Stuffed Portabella

Filled with spinach and roasted red pepper then topped with provolone cheese and beurre blanc. Served on a bed of spätzle and sided with asparagus 22

### 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 spätzle and beurre blanc topped asparagus 26

#### Citrus Baked Tilapia

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

#### Grilled Ahi Tuna

Topped with a mango lime relish and served with stir fried rice and an Asian vegetable blend 28

#### Pan Seared Swordfish

Topped with a sun dried tomato marinara and sided with spinach and lemon herb linguini 28

#### Mahi Mahi

Served with a spicy pineapple chutney, baby carrots and wild rice blend 27



### **Poultry**

#### **Chicken Wellington**

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

#### **Cornish Game Hens**

A succulent herb roasted hen accompanied by a seasoned sausage stuffing, pan gravy and roasted brussel sprouts 24

#### **Duck Chambord**

Oven roasted one half duck glazed with sweet chambord sauce served with cranberry nut rice pilaf and spinach 29

#### **Chicken Saltimbocca**

Boneless chicken breast layered with slices of prosciutto ham and Provolone cheese finished with vodka cream sauce served on a bed of linguini. sided by julienne vegetables 24

#### **Parmesan Crusted Chicken**

Parmesan crusted boneless chicken breast accented with a homemade marinara then sided with penne pasta 23

### ***Duet Entrees***

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

#### **Chicken Saltimbocca and Grilled Tilapia**

Boneless chicken breast layered with prosciutto ham and Provolone cheese, finished with a vodka sauce paired with a grilled tilapia fillet with a lemon dill butter. Sided with rice pilaf and spinach 29

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

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

#### **Parmesan Crusted Chicken and Shrimp**

Parmesan crusted boneless chicken breast accented with homemade marinara and paired with shrimp accompanied by julienne vegetables and parsley red potatoes 27

#### **Chicken Wellington and Filet 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 garlic mashed potatoes and asparagus 30

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

Jumbo shrimp sautéed in garlic butter paired with center cut tenderloin filet with a demi glaze and broccoli and garlic mashed potato 33

#### **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 and roasted root vegetables 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 28*

*Choice of three Entrees 35*

### Entrees:

Italian style grilled Chicken Breast  
Roasted Pork Loin with Apple and Pear Glaze  
Beef Stroganoff  
Oven Roasted 1/4 Herb Chicken  
Roasted Turkey Breast with Dijon Gravy  
Poached Atlantic Salmon with Citrus Butter  
Pan Seared Tilapia with Mango Relish  
Cheese stuffed Tortellini tossed with Sun-dried Tomatoe Garlic Marinara  
Chicken Cordon Bleu  
Hickory BBQ Boneless Pork Chop  
Grilled Home Style Barbeque Glazed Baby Back Ribs  
Chicken or Beef Stir Fry  
Shrimp Scampi

### Choice of two of the following salads:

Fresh Fruit Salad  
Tossed Garden Greens with Dressing  
Marinated Garden Vegetable Salad  
Homemade Coleslaw  
American Potato Salad  
Thai Beef Salad  
Asian Vegetable Salad  
German Potato Salad  
Pasta Salad

### Choice of one of the following starches:

Roasted Garlic Mashed Potatoes  
Garden Blend Rice Pilaf  
Oven Roasted Sweet Potatoes  
Wild Rice Blend  
Baby Red Potatoes  
Potato Au Gratin  
Buttered Egg Noodles  
Jasmine Rice  
Linguini



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

- Glazed Baby Carrots
- Green Bean Almondine
- Roasted Root Vegetables
- Corn O'Brian
- Corn on the Cob
- California Blend with Broccoli, Carrots and Cauliflower
- Asian Blend Vegetables
- Cauliflower Au Gratin

**Carving Station**

Includes appropriate condiments and rolls.

Seared / Seasoned Tenderloin of Beef	695 / 100 guests
Roast Herb Turkey Breast	395 / 100 guests
Honey Glazed Bone in Ham	395 / 100 guests
Mustard Encrusted Pork Loin	365 / 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 100 guests.

#### "Taste of Italy" Pasta Station

Guests create their own pasta entrée from the following items: penne, cheese-filled tortellini, and linguini. Sauces include garden fresh marinara, alfredo and light basil garlic. Toppings abound: mini meatballs, Italian sausage, sliced grilled chicken breast, shrimp, mushrooms, sweet pepper medley, capers, black olives, diced tomatoes and onions. Guests may complete their creation with fresh parmesan cheese and crushed red pepper. 13  
Accompanied by soft breadsticks 1

#### Cajun

Blackened chicken breast and crawfish, with white rice, andouille sausage, tomato, peppers, celery, onions, Cajun broth, shrimp, okra and red beans 12

#### South of the Border

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

#### Asian Station

A stir-fry of oriental vegetables and the choice of two: marinated teriyaki flank steak, ginger lime pork loin strips, mandarin orange marinated chicken or bay shrimp. Vegetables include sliced water chestnuts, baby bok choy, broccoli, baby corn, sliced carrots, bean sprouts, red & yellow bell peppers and red onion. Our stir fry is served with white rice or lo Mein noodles. A variety of accompanying sauces include traditional teriyaki, a ginger soy glaze, Thai basil sauce and Hoisin plum sauce. 14  
Add Fortune cookies for dessert! 1

#### 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, sausages & vegetables 10

#### Chocolate Fondue

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

#### Dessert Flambé – Chef Attended

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 Fruit Station

Domestic and imported cheeses with assorted dried fruits & nuts. Accompanied by a fresh fruit display 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 & Decaf Coffee  
Fine Selection of Teas

### Deluxe 15/guest

Assorted Tortes and Cheesecakes and Petite Pastries  
Chocolate Fountain offered with pretzels, angel food bites, pineapple wedges, strawberries, banana and assorted melons  
Regular & Decaf Coffee  
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, Breakfast Potatoes  
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, Hash Brown Potatoes  
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 glassware, cocktail napkins, straws and garnishments are included.

Premium or super premium are available for extra charge.

Champagne is not included in our Packages Bar. We are happy to provide a Champagne toast for you and your guests. This additional price is based on the 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 per bartender for hosted bars. One bartender per 75 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 per bartender for cash bars. One bartender per 75 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**
- **All 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 six 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 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 is required (\$125/hr per bartender). 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 50% 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 7 days prior to 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.

### Tastings

Tastings are available by appointment. Contact our Catering Manager, Mary Niland at 414.271.3377 x228 for more information or to schedule an appointment.

### 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 Mary Niland at 414.271.3377 x228 with any questions you may have.

## We look forward to serving you!

**Phone:** 414.271.3377 x 228

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

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



## Creative Cuisine

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**Phone:** 414.271.3377 x228 **Email:** [mniland@madersrestaurant.com](mailto:mniland@madersrestaurant.com) **Website:** [www.madersrestaurant.com](http://www.madersrestaurant.com)