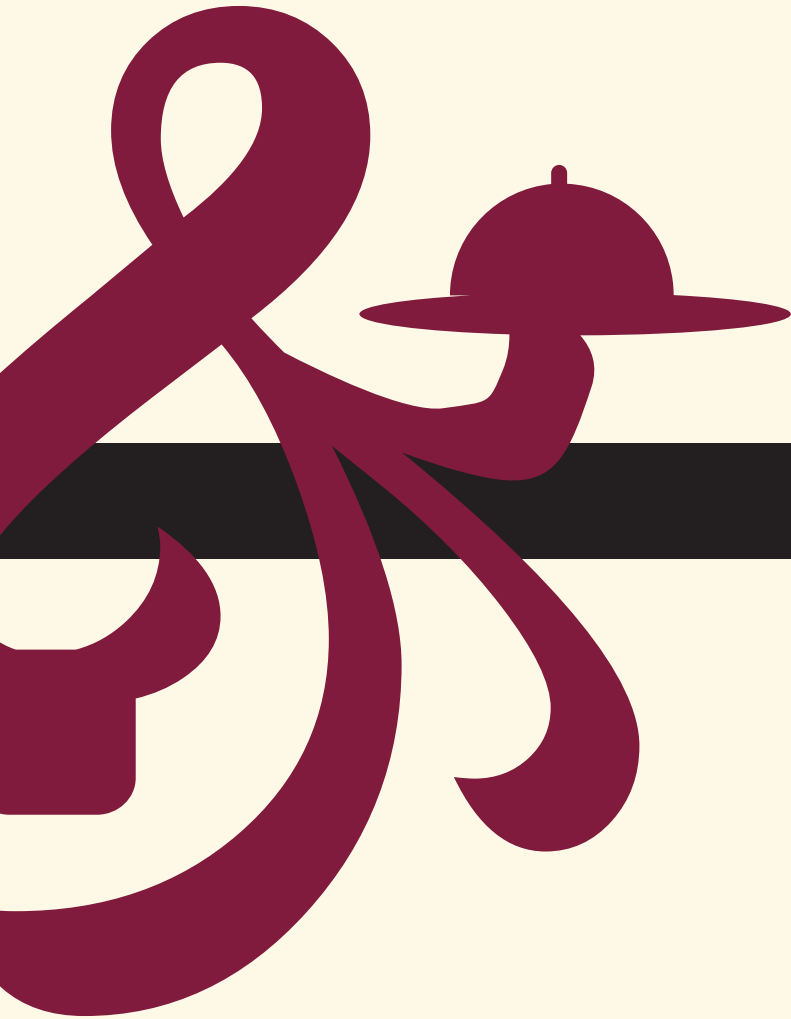


Creative Cuisine

a division of Mader's



LUNCH 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 a picnic lunch, wedding or baby shower, tailgate party or corporate luncheon we guarantee:

- 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 events, sure to dazzle guests for celebrations of all sizes and occasions. Creative Cuisine is perfect for any and all occasions, business or pleasure, from 2 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

Website: www.madersrestaurant.com



Salads/Box Lunches/Platters

SALADS

Chicken Caesar Salad

Chicken breast and crisp romaine hearts tossed with creamy Caesar dressing, parmesan cheese, tomatoes, black olives, and topped with homemade croutons. Served with rolls and butter 8.95

Chef Salad

Mixed greens with turkey, smoked pork loin, Swiss cheese, tomatoes, red onion, cucumbers, hard boiled eggs and pretzel croutons 8.95

Flank Steak Salad

Chilled Flank steak marinated in our Chef's very own seasonings served on a bed of crisp greens. Your choice of dressing 11.95

BOX LUNCHES

All sandwiches and wraps are served with fruit cup, chips and a pickle spear.

Monthly Special

Please ask us about our sandwich of the month!

Roasted Vegetable Wrap

Portabella mushrooms, red peppers, red onion, squash, and spinach tossed with balsamic vinaigrette, wrapped in a spinach tortilla 7.95

Chicken Caesar Wrap

Romaine lettuce, parmesan cheese, grilled chicken breast, tomato and Caesar dressing on a garden herb tortilla 8.95

Turkey Ranch Wrap

Turkey breast with mixed greens, hickory smoked bacon, Swiss cheese, tomatoes and ranch dressing wrapped in a multigrain tortilla 8.95

Dagwood Club

Turkey, ham, corned beef and bacon layered with cheddar cheese, red onions, tomatoes, lettuce and mayo served on a Kaiser roll 9.95

Traditional Sandwich

Ham, turkey, roast beef, tuna or chicken salad with cheddar cheese, lettuce and tomatoes, served on a white, rye or whole wheat bread 8.95

Creative Cuisine Sub

Hardwood smoked pork loin, provolone cheese, shredded romaine, red onion, tomatoes, served with red wine vinaigrette on sourdough 8.95

PLATTERS

All of the above wraps and sandwiches are also available for group platters.



Lunch Buffets

A minimum of 30 guests are required for a Lunch Buffet. All buffets include coffee service.

Soup, Salad and Sandwich

Chef's specialty soup, primavera pasta salad, homemade potato chips, assorted mini deli sandwiches (turkey, ham, roast beef, tuna salad) 12.95

Deli Buffet

Turkey, ham, roast beef, salami, assorted cheeses, lettuce, tomato, onion, pickles and condiments. Fresh baked white bread, rye bread and Kaiser rolls, pasta salad, homemade potato chips and fruit salad 13.95

Picnic Buffet

Brats, burgers, pulled barbeque pork, assorted cheeses, lettuce, tomato, onion, pickles and condiments. Fresh baked brat buns and Kaiser rolls, baked beans, coleslaw, potato salad, homemade potato chips 14.95

Vegetable Lasagna Buffet

Layers of grilled marinated portabella mushrooms, grilled zucchini, roasted red peppers, caramelized onions and sautéed spinach are topped with mozzarella. Served with tossed mixed greens, with choice of dressings, vegetable crudités with dip, creamy Italian artichoke pasta salad 14.95

Italian Buffet

Chicken Alfredo, baked ziti with meat sauce, antipasto platter with assorted grilled vegetables, olives, and sliced cold cuts, served with tossed mixed green salad with Italian vinaigrette, artichoke pasta salad 14.95

Taco Buffet

Julienne chicken, julienne sirloin, hard and soft tacos, tortilla chips and salsa, refried beans, Spanish rice, shredded lettuce, shredded cheese, diced tomatoes, diced onions, sliced black olives, guacamole and sour cream 14.95

Hot Sandwich Buffet

French dip sandwich with shaved roast beef and au jus served on a baguette. Pulled barbeque pork served with coleslaw and French bread. Homemade potato chips, pasta salad, fresh vegetable crudités with dip 15.95



Customized Lunch Buffet

A minimum of 30 guests are required for a Lunch Buffet. All buffets include coffee service.
Buffet includes rolls and butter, choice of 2 salads, 1 potato and 1 vegetable.

Choice of two Entrees 15.95

Choice of three Entrees 18.95

Entrees:

Oven roasted herb chicken
Homemade whiskey barbeque chicken
Parmesan crusted chicken breast
Smoked sea salt rubbed boneless pork chop
Pulled pork Adobo with tortillas
Roasted pork loin with apple and pear glaze
Grilled citrus barbeque glazed baby back ribs
Beef Stroganoff with egg noodles
Traditional pot roast
Slow roasted turkey breast with Dijon gravy
Cheese stuffed Tortellini tossed with sun-dried tomato garlic olive oil
Spaghetti with wild mushroom marinara and Usinger Italian sausage
Broiled Atlantic salmon with citrus butter

Choice of two of the following salads:

Mixed green salad with choice of dressing
Marinated cucumber and tomato salad
Capri salad
Homemade coleslaw
Pasta salad
American potato salad
German potato salad

Choice of one of the following starches:

Roasted garlic mashed potatoes
Mac 'n' cheese
Rice pilaf
Roasted baby red potatoes
Scallop potatoes
Candied sweet potatoes

Choice of one of the following vegetables:

Glazed carrots
California blend with broccoli, carrots, and cauliflower
Green bean almondine
Corn O'Brian
Soy glazed sugar snap peas and pearl onions



Pizzas:

- Cheese 20
- Cheese and Sausage 20
- Cheese and Pepperoni 20

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 9

Dessert:

The following items are priced by the dozen.

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|----------------------------|-------|
| Assorted cookies | 10.95 |
| Bars and brownies | 12.95 |
| Assorted mini cheese cakes | 24.00 |

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 2 / each
- Bottled Water 2 / each



Sit Down Lunches

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

Salads

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

Caesar Salad

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

Baby Spinach Salad

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

Fresh Fruit Salad

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

Entrees

Sliced Tenderloin

Grilled and topped with a red wine demi. Served with Yukon gold mashed potatoes 17

Slow Braised Pork Short Ribs

Boneless short ribs slowly braised in a veal stock. Served with parsley red potatoes 17

Sliced Sirloin of Beef

Hand-sliced sirloin of beef finished with a mushroom bordelaise sauce and sided with parsley red potatoes 15

Honey and Thyme Roasted Pork Loin

Slow roasted pork loin is rubbed with thyme, glazed with honey and served with wild rice pilaf 14

Stuffed Portabella

With spinach, roasted red pepper and provolone cheese served on a bed of spätzle 14

Stuffed Pasta Shells

Jumbo pasta shells stuffed with ricotta, mozzarella and parmesan cheeses smothered in a mushroom tomato sauce 14

Potato Encrusted Cod

Mouth watering crisp pieces of cod served with potato frites and seasonal vegetables 15

Herb Crusted Salmon

A salmon fillet topped with a mix of basil, tarragon and thyme then layered with Japanese style bread crumbs. Served with wild mushrooms and spätzle 15

Chicken Saltimbocca

Boneless chicken breast layered with slices of prosciutto ham and Provolone cheese finished with mornay sauce served on a bed of linguini 14

Parmesan Crusted Chicken

Parmesan crusted boneless chicken breast accented with a roasted red pepper coulis sided with penne pasta 14



Breakfast/Brunch Menu

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

The Continental

Assorted muffins & pastries
Assorted juices
\$6 per guest

The Fresh Fruit Continental

Fresh fruit tray
Assorted muffins & pastries
Assorted juices
\$8 per guest

Breakfast Buffet

Assorted pastries, scrambled eggs, American fries
Choice of bacon, ham or sausage links
Assorted juices
\$12 per guest

Executive Breakfast Buffet

French toast or pancakes, fresh fruit, yogurt, granola, pastries,
Corned beef hash, American fries
Choice of bacon, ham or sausage links
Assorted juices
\$15 per guest

Chef Attended Omelet Station

Omelets made to order may be added to any buffet
Toppings: ham, onions, green peppers, mushrooms, tomatoes, shredded cheddar
Additional \$6 per guest

Ala Carte

Yogurt and granola 3
Fresh fruit 3



Full Service Policies

A Minimum of 30 persons are required for a Full Service Buffet

A Deposit equal to 50% of your estimated invoice is required to confirm your date

Full Service Buffets are an All You Care To Eat format, our staff will replenish the buffet as needed. Our staff will assist in table bussing and general housekeeping at your site

Pricing includes all linens, tables, disposable serving ware & buffet equipment for the Food & Beverage portion of your event

Pricing includes up to a two hour window of served food. The exact serving times will be determined with our consultants

A staff service charge of 18% and current Milwaukee Co. sales tax will be added to your invoice

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