



1903TM

E V E N T S

CATERING MENU

2025





Welcome to 1903 Events at the Harley-Davidson Museum. Your premier event destination for bold flavors, legendary spaces, and seamless experiences.

1903 Events at the Harley-Davidson Museum is a passionate team of event enthusiasts who offer customization, collaboration, ingenuity, and an event-planning and execution experience like no other.

We will anticipate your every need, accommodating events of all sizes and types across our wide variety of unique indoor and outdoor spaces. The bold attitude of the iconic Harley-Davidson brand, with our urban backdrop of downtown Milwaukee in a park-like setting, creates a vibe not found anywhere else in the world.

Contact Us:
SPECIALEVENTS@H-DMUSEUM.COM
1-414-287-2870

Please note that all food, beverage and related items are subject to a 23% 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



Meet Our Team



Dave Larson

Director of Sales

With over two decades of experience in event production and management, Dave brings a wealth of industry knowledge, creativity, and expertise to the 1903 Events sales team. Throughout his career, he has played a key role in producing and executing a wide range of high-profile events: from intimate gatherings to large-scale national events. Dave has brought several large, high-profile events to campus, including local and national corporate events, the Republican National Convention, and Connect Marketplace's Opening Reception. His passion for flawless execution and guest experience makes him an invaluable leader of the 1903 Events sales team.

Doug Stringer

Executive Chef

Chef Doug draws inspiration from over 20 years of experience as a chef, restaurant owner, and culinary instructor. Prior to joining 1903 Events and Motor Bar & Restaurant, he led culinary operations at The Club at Strawberry Creek and was the chef/owner of Hundred Mile House restaurant. With the Harley-Davidson Museum and 1903 events, Chef Doug oversees all culinary operations, developing seasonal dishes and signature items including: braised short rib vol-au-vent with shallot-red wine marmalade, vegan coconut "shrimp," and house made bacon pork belly skewers.



Breakfast Tables

*Priced Per Guest. Minimum Order of 20 Guests.
Includes Freshly Brewed Colectivo Coffee, Rishi Teas, Orange and Cranberry Juice.
Maximum Service Time of Two Hours. Available Before 11am.*

ROADSTER | 37.95

Wisconsin Kringle

Hand Rolled Danish Pastry with a
Fruit & Nut Filling **CN | V | CE**

Smoked Turkey and Broccoli Scramble

Feta & Grape Tomatoes **AVG | CE**

Twin Potato Hash

Caramelized Onions, Sweet & Russet
Potatoes Peppered Bacon, Oven-Dried
Tomatoes **AVG | DF**

Seasonal Sliced Fresh Fruits **AVG | VG | DF**

Assorted Local Bagels

Cream Cheese **V**

Danishes & Muffins

Butter & Assorted Preserves **V | CE | CN**

ROAD KING | 34.95

Egg Frittata

Spinach, Roasted Red Pepper & Feta **AVG**

Corned Beef Hash

Potatoes, Onions & Peppers **AVG | DF**

French Toast Casserole **CE**

Apple Wood Smoked Bacon **AVG | DF**

Seasonal Sliced Fresh Fruits **AVG | VG | DF**

Danishes & Muffins

Butter & Assorted Preserves **V | CE | CN**

THRILL RIDER | 29.95

Wisconsin Kringle

Hand Rolled Danish Pastry with
a Fruit & Nut Filling **CN | V | CE**

Cheddar Scrambled Eggs **V**

Applewood Smoked Bacon **AVG | DF**

O'Brien Breakfast Potatoes **V | AVG**

Seasonal Sliced Fresh Fruits **AVG | VG | DF**

Assorted Local Bagels

Cream Cheese **V**

Danishes & Muffins

Butter & Assorted Preserves **V | CE | CN**

OMELET STATION ENHANCEMENT | + 9.95

Minimum 30 People

**Chef-Attended Omelet Station featuring a
Variety of Fresh Vegetables and Assortment of
Meats & Cheeses. Served with Salsa Fresca**

Attendant Fee 125.00 (One Chef Per 50 Guests)

*Substitute for Your Breakfast Chef's Table Egg Selection
(Roadster, Road King & Thrill Rider)*

KICKSTART BREAKFAST | 27.95

Bran and Blueberry Muffins

Butter & Assorted Preserves **V | CE**

Warm Oatmeal

Granny Smith Apples, Brown Sugar, Cinnamon **V**

Assorted Local Bagels

Cream Cheese **V**

AVG - AVOIDING GLUTEN INGREDIENTS
V - VEGETARIAN | VG - VEGAN
DF - DAIRY FREE | CN - CONTAINS NUTS
CE - CONTAINS EGGS
CS - CONTAINS SHELLFISH

All pricing exclusive of service charge and sales tax



Plated Breakfast

*Priced Per Guest. Minimum Order of 20 Guests.
Includes Freshly Brewed Colectivo Coffee, Rishi Teas,
Orange Juice & Oven Fresh Breakfast Pastries.
Available Before 11am.*

STEAK & EGGS | 36.95

Grilled Sirloin Filet

Country Gravy

Scrambled Eggs

Home Fries

CRUSTLESS QUICHE

FLORENTINE | 26.95

Crustless Quiche

Spinach & Goat Cheese **CE**

Warm Mushroom & Spinach Salad

Herbed Crispy Potatoes **V | AVG**

CRÊPES MADAME | 36.95

Stuffed Crêpes

Ham, Swiss Cheese, Dijon, Topped
with Béchamel, Fried Egg

Home Fries

CHEESECAKE STUFFED

FRENCH TOAST | 32.95

Texas French Toast

Stuffed with Cheesecake

Filling, Topped with Berry

Compôte **CE**

Turkey Sausage Links



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Pit Stops

*Priced Per Dozen.
Minimum Order of 2 Dozen.*

SMOOTHIE SHOOTERS

Berry & Oat | 16.95

Oat Milk, Assorted Berries, Vanilla Yogurt,
Oat Bran, Cranberry Juice **V**

Peachy Piña | 15.95

Pineapple Juice, Peaches, Banana, Almond Milk,
Peach Nectar **VG | AVG | DF | CN**

Coconut Verde | 18.95

Spinach, Mango, Coconut Milk, Orange Juice,
Hemp Hearts **VG | AVG | DF**

CHILLED SOUP SHOOTERS

Gazpacho | 22.95

Tomato, Cucumber, Bell Pepper Soup
Manchego Crostini with Olive & Pepper Tapenade **V**

Vichyssoise | 25.95

Potato and Leek Soup, Caramelized Onion &
Gruyère Crostini **V**

Borscht | 19.95

Vegetable and Beet Soup, Caramelized Onion &
Goat Cheese Crostini **V**

FROM THE BAKERY

Assorted Pastries | 49.95

May Include Filled Croissants, Muffins, Danishes
V | CE | CN

Coffee Cake | 34.95 **CE | V**

Wisconsin Fruit & Nut Kringle | 35.95 **CN | V**

Assorted Brownies & Blondies | 34.95 **CE | V**

Gourmet Dessert Bars | 37.95 **V | CN**

Overnight Oat & Chia Cups | 42.95 **VG | DF | AVG**



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Pit Stop Snacks

*Priced Per Guest.
Minimum Order for 20 Guests Unless Otherwise Noted.*

WISCONSIN-ITE | 13.95

Harley-Davidson® Signature Snack Mix*,
Soft Pretzel Bites with Beer Cheese & Mustard
Dipping Sauces, Swiss, Cheddar & Pepper Jack
Cheeses, Klement's Beef Sticks

FARMER'S MARKET DIPS & SPREADS | 13.95

Roasted Garlic Parmesan Spread, Spinach
Dip, Red Pepper Hummus, Grilled Artisan
Breads & Assorted Crackers **V**

LATIN TOUR | 13.95

Spicy Queso Sauce, Pico de Gallo, Salsa Verde,
Salsa Roja, Fresh Guacamole,
Crispy Tortilla Chips, Sour Cream **V | AVG**

TATER TOT BAR | 12.95

Warm Cheese Sauce, Scallions, Bacon
Crumbles, Avocado Ranch, Chipotle Ketchup

KICK START | 11.95

Build Your Own Individual Yogurt Parfait
with House-Made Granola,
Assorted Fruit & Nuts, Honey **V | CN**

PRETZEL BITES | 8.95

Soft Pretzel Bites with Beer Cheese &
Mustard Dipping Sauces **V**

*Signature Harley-Davidson® Snack Mix

Wasabi Peas, Plantain Chips, Mustard Pretzels, Cheez-Its,
Honey Roasted Sesame Sticks, Raisins, Apricots, Dates,
Coconut Flakes, Dried Pineapple, Diced Papaya, Brasil Nuts,
Banana Chips, Pecans, Pepitas, Cashews, Hazelnuts, Almonds,
Walnuts **CN | V**

À LA CARTE SNACKS

Signature Harley-Davidson® Snack Mix* | 7.95 **CN | V**

Sliced Seasonal Fruit | 2.95 **AVG | VG**

Assorted Candy Bars | 6.00 Each

Assorted Potato Chips | 3.75 Each **V**

Assorted Granola Bars | 3.25 Each (Min. 24) **V**

Individual Yogurts | 4.00 Each (Min. 24) **V**



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Lunch Tables

*Priced Per Guest. Minimum Order of 20 Guests.
Maximum Service Time of Two Hours, Available Before 4 pm.*

ADD SOUP TO ANY LUNCH BUFFET | 3.95

Choice of: Tomato-Basil **VG**, Chicken Noodle,
Cream of Mushroom **V**, Loaded Potato,
Broccoli Cheddar **V** (Served with Crackers)

THE TOUR | 44.95

Herb Roasted Chicken **AVG**

Roasted Beef Striploin

Wild Mushroom Velouté, Horseradish Sauce

Mashed Yukon Potatoes

Roasted Garlic, Parmesan Cheese **V**

Roasted Seasonal Vegetables **VG** | **AVG** | **DF**

Chopped Romaine Salad

Sliced Red Onion, Tomato, Cucumber, Red Wine
Vinaigrette & Creamy Ranch Dressing **V**

LATIN FIESTA | 39.95

Shredded Guajillo-Spiced Chicken **AVG** | **DF**

Chili Lime Chopped Steak **AVG** | **DF**

Barbacoa Pork **AVG** | **DF**

Rice & Pinto Beans **V** | **AVG** | **DF**

Toppings

Flour Tortillas, Lettuce, Tomato, Onion, Cilantro,
Shredded Cheeses, Pico de Gallo, Fresh Guacamole,
Sour Cream, Salsa Verde

Fiesta Greens Salad

Tomato, Red Onion, Corn Relish, Pepper Jack,
Chipotle Lime Vinaigrette **V** | **AVG**

BUILD-YOUR-OWN CHOPPER SALAD | 24.95

Mains

Roasted Chicken, Chopped Grilled Steak **AVG** | **DF**
Substitute Vegan Smoked "Steak" +6.95 per person **VG**

Toppings

Spinach, Romaine Lettuce, Tomato, Red Onion,
Broccoli, Cauliflower, Carrots, Cucumbers,
Olives, Feta, Cheddar, Parmesan **AVG** | **V**

Dressings

Creamy Blue Cheese, Red Wine Vinaigrette,
Buttermilk Ranch **V**

Fresh Baked Breads **V**

CHEF CURATED

BIBB LETTUCE WRAPS | 36.95

*Choice of 2, add 10.95 for each additional choice.
Includes Quinoa and Tabbouleh Salads,
Variety of Naan Breads*

Chilled Chicken Shawarma

Curried Cauliflower & Potato, Herb Salad, Onion,
Tomato, Cucumber, Mini Pepper Rings,
Caramelized Onion & Green Chili Raita **AVG**

Seared Tuna

Seared "Rare" Ahi Tuna, Avocado, Radish,
Cucumber, Edamame, Pickled Vegetables,
Toasted Sesame Seeds, Sweet Sesame Dressing,
Gochujang Mayo **AVG** | **DF** | **CE**

Mediterranean Gigante Bean

Tomato, Olives, Cucumber, Shaved Parmesan,
Marinated Gigante Beans, Avocado Green
Goddess Dressing **AVG** | **V** | **CE**

Bulgogi Mushroom

Sesame Soy Pear & Garlic Mushrooms,
Carrots, Green Onions, Cucumber, Radish,
Spicy Pickled Pepper Rings **AVG** | **VG** | **DF**

Korean Beef

Ginger Glazed Beef, Pickled Shredded Carrots,
Jalapeño Peppers, Cilantro, Ginger Sauce,
Toasted Sesame Seeds **AVG** | **DF**

GOURMET SANDWICHES & SALAD TABLE | 33.95

*Includes Caesar Salad, Pasta Salad, Fruit Salad,
Potato Chips, Roasted Garlic Parmesan Dip*

Hot Ham and Swiss

Rosemary Aioli, French Baguette

Warm Roasted Beef Sirloin

Cheddar, Horseradish Cream, Onion Roll

Smoked Turkey Breast

Grilled Onions, Spicy Mayo, Swiss, Pretzel Roll **CE**
"ZLT"

BBQ Spiced Grilled Zucchini, Tomato,

Jalapeño Jack Cheese, Romaine Lettuce,

Roasted Garlic Vegan Aioli, Grilled Flatbread **V**

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Boxed Lunch

*Priced Per Guest. Minimum Order of 20 Guests. Two Choices Included.
More Choices are Available with a 5.00 Surcharge Per Guest, Per
Additional choice for your Guaranteed Guest Count.
Available Before 3pm.*

*Individually Boxed Lunches Include Chocolate Chip Cookie,
Chips, Piece of Whole Fruit*

SANDWICHES & WRAPS

PIT SMOKED ROAST BEEF | 22.95

Lettuce, Tomato, Cheddar,
Horseradish Cream, Onion Roll

SMOKED TURKEY BREAST | 22.95

Grilled Onions, Spicy Mayo, Swiss Cheese,
Pretzel Roll **CE**

SMOKED HAM | 22.95

Swiss Cheese, Whole Grain Mustard,
Pretzel Bun

“ZLT” WRAP | 22.95

BBQ Spiced Grilled Zucchini, Tomato,
Jalapeño Jack Cheese, Roasted Garlic
Vegan Aioli, Lightly Dressed Romaine,
Spinach Tortilla **V**

TUNA SALAD WRAP | 24.95

Creamy Dill Tuna Salad, Romaine,
Tomato, Red Onion, Cucumber,
Spinach Tortilla **CE**

SALADS

TURKEY COBB SALAD | 27.95

Turkey, Romaine, Hard-Boiled Eggs, Tomato,
Bacon Crumbles, Cheddar Cheese, &
Individually Packaged Ranch Dressing **AVG | CE**

CHICKEN CAESAR SALAD | 27.95

Diced Chicken, Romaine, Cucumber,
Tomato, Croutons, Shaved Parmesan &
Individually Packaged Caesar Dressing **CE**

MEDITERRANEAN SALAD | 24.95

Romaine, Kalamata Olives, Feta,
Cucumber, Red Onion, Tomato, Crispy
Chickpeas & Individually Packaged
Balsamic Vinaigrette **V | AVG**
Add Chicken + 3.95

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Reception Hors D'Oeuvres

*Hors d'Oeuvres are Served Hand-Passed.
Available Stationed by Request and are Priced
by the Dozen, unless otherwise noted.*

HOT HORS D'OEUVRES

SEAFOOD

BASIL-GARLIC SHRIMP SATAY | 64.95

Pine Nut Sauce AVG | CS | CN

CRAB CROQUETTE | 65.95

Remoulade CS | CE

BEEF | CHICKEN | PORK

PORK BELLY SKEWER | 69.95

Candied Apple, Apple Cider Glaze AVG | DF

TERIYAKI CHICKEN | 64.95

Grilled Chicken Breast, Pineapple Teriyaki
Glaze, Miso Gochujang Aioli DF | CE

STEAKHOUSE STEAK SKEWER | 69.95

Pearl Onion, Mushroom, Creamy Blue
Cheese Sauce CE

BRAISED SHORT RIB VOL-AU-VENT | 69.95

Shallot Red Wine Marmalade

COCKTAIL MEATBALLS | 59.95

House BBQ Sauce AVG | DF

CUBAN ROLL | 59.95

Sliced Ham, Roth Gruyère, Mustard,
Smoked Pork, Cornichon AVG

STUFFED MUSHROOMS | 59.95

Bacon, Blue Cheese, Panko

WATER CHESTNUTS | 59.95

Wrapped in Bacon, Balsamic Drizzle AVG | DF

VEGETARIAN | VEGAN

VEGAN COCONUT "SHRIMP" | 64.95

Coconut Battered Oyster Mushrooms,
Sweet & Spicy Cocktail Sauce VG | DF

SMOKED GOUDA ARANCINI | 59.95

Tomato Conserve, Grated Gouda V

FRIED RAVIOLI | 59.95

Shaved Parmesan, Smoked Tomato Sauce V | CE

SPANAKOPITA | 59.95

Creamy Spinach, Feta, Phyllo, Tzatziki Sauce V

COLD HORS D'OEUVRES

SEAFOOD

LOBSTER SALAD WONTON | 69.95

Crispy Wonton Shell, Creamy Maine Lobster
Salad, Green Onion Curls CS | CE | DF

BAYOU-BLACKENED SHRIMP SHOOTER | 64.95

Remoulade Sauce CS | CE | DF

CLASSIC FISHERMAN'S WHARF-STYLE SHRIMP SHOOTER | 64.95

Lemon Horseradish Cocktail Sauce CS | DF | AVG

BEEF | CHICKEN | PORK

ANTIPASTI SKEWER | 64.95

Marinated Artichoke, Salami, Castelvetro
Olive, Provolone, Red Pepper Coulis AVG

SEARED BEEF CROSTINI | 69.95

Caramelized Onion, Cilantro Chimichurri DF

NY STEAK SKEWER | 69.95

Shaved Medium-Rare NY Striploin, Aged
Wisconsin Cheddar, Horseradish Cream AVG

VEGETARIAN | VEGAN

SMOKED VEGAN 'STEAK' TARTAR CONES | 72.95

Sesame Cone, Vegan Aioli, Crispy Onions VG | DF

SUNDRIED TOMATO PESTO CROSTINI | 59.95

Marinated Artichoke, Goat Cheese V

BRIE & FIG CROSTINI | 59.95

Whipped Brie, Fig Jam, Orange Zest V

CAPRESE SKEWER | 59.95

Marinated Mozzarella, Basil, Cherry Tomato,
Balsamic Reduction V

All pricing exclusive of service charge and sales tax.

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Reception Hors D'Oeuvres

*Priced Per Guest. Minimum Order of 20 Guests
Unless Otherwise Noted. Served Stationed.*

DIPS & SPREADS

ANTIPASTI SPREAD | 21.95

Salami, Mortadella, Capicola, Prosciutto,
Fresh Mozzarella, Shaved Parmigiano-
Reggiano, Olives, Capers, Roasted Peppers,
Pickled Vegetables, Crusty Bread

WISCONSIN'S OWN CHEESE BOARD | 16.95

Swiss, Buttermilk Blue Cheese, Sharp Cheddar,
Pepper Jack, Herbed Goat Cheese, Red Grapes,
Dried Fruits, Nuts, Local Honey,
Flat Breads & Crackers V

VEGGIE CRUDITE | 12.95

Chef's Selection of Seasonal Vegetables with
Ranch & Roasted Garlic Hummus V

GRAZING TABLE | 18.95

50 Person Minimum

Chef Selected Assortment of Artisanal
Charcuterie & Local Cheeses,
Fresh & Dried Fruit, Assorted Nuts,
Vegetables, House Dips in a "Culinary
Adventure" Style Table Scape

All pricing exclusive of service charge and sales tax.

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Reception Stations

*Priced Per Guest. Two or More Recommended for Your
Guaranteed Guest Count. Minimum Order of 20 Guests.
Maximum Service Time of Two Hours.
Add Chef Attendant +125.00*

PASTA STATION

CHOOSE TWO - 25.95

CHOOSE THREE - 32.95

RAVIOLI

Butternut Squash Ravioli,
Butternut "Marinara," Roasted Cherry
Tomato, Sage, Shaved Parmesan **V | CE**

PENNE

Italian Sausage, Arrabiatta Sauce,
Mozzarella, Fresh Basil

TORTELLINI

Three-Cheese Tortellini,
Pesto Cream Sauce **V | CN**

GNOCCHI

Roasted Shrimp, House Alfredo,
Parmesan Cheese **CS | CE**

ORZO

Chicken, Spinach Purée, Mushrooms **DF**

GOURMET MAC 'N CHEESE

CHOOSE TWO - 19.95

CHOOSE THREE - 23.95

TRADITIONAL

Four Cheese Mac, Panko Crust **V**

BUFFALO CHICKEN

Pepper Jack, Cheddar, Bleu Cheese

SMOKED PORK

Green Chili, Cheddar-Jack,
Tortilla Crust

BUILD-YOUR-OWN SLIDER | 22.95

**BUFFALO CHICKEN, BBQ PULLED PORK
& CLASSIC BURGERS**

Served with:

Buffalo Sauce, BBQ Sauce, Bacon Aioli, Ranch,
Swiss, Provolone, Cheddar, Lettuce, Tomato,
Onion, Relish, Mustard, Ketchup

BAKED POTATO BAR | 16.95

Served with:

Cheese Sauce, Shredded Cheese, Scallions,
Red Onion, Sautéed Mushrooms,
Pickled Jalapeños, Broccoli, Bacon,
Sour Cream, Butter **AVG | V Optional**

Add Pulled BBQ Pork +5

Smoked BBQ Chicken +5

NACHO BAR | 13.95

Choice of Two:

Chicken, Beef, Pork or Jackfruit

Served with:

House Tortilla Chips, Chipotle Cheese Sauce,
Salsa Verde, Salsa Roja, Guacamole,
Shredded Cheeses, Queso Fresco,
Diced Tomato, Diced Red Onion,
Black Bean Corn Salsa, Black Olives,
Sour Cream, Lettuce, Jalapeños
AVG | V Optional

ADD CAESAR SALAD & BREAD STICKS | 3.95

ADD KETTLE POTATO CHIPS | 3.95

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Plated Dinner

*Priced Per Guest. Two Choices included.
More Choices are Available with a 5.00 Surcharge Per Guest,
Per Additional Choice for your Guaranteed Guest Count.*

*Entrée Pricing Includes House Salad, Bakery Fresh Rolls
& Butter, Fresh Brewed Colectivo Coffee & Rishi Teas*

SEAFOOD

PAN ROASTED ATLANTIC SALMON | 47.95

Sweet Corn Risotto, Roasted Tomatoes,
Creamy Lemon Butter **AVG**

SEARED MAHI-MAHI | 59.95

Toasted Coconut Sesame Rice,
Charred Lemon & Leek Vinaigrette,
Roasted Red Pepper & Kohlrabi **DF | AVG**

VEGETARIAN | VEGAN

VEGAN 'LASAGNA' | 36.95

Truffle Cauliflower Miso Purée, Zucchini,
Yellow Squash, Asparagus, Caramelized
Red Onion, Marinated Tomato, Fried Basil,
Balsamic Glaze **VG | DF | AVG**

PUMPKIN & BUTTERNUT SQUASH

RAVIOLI | 34.95

Butternut Squash 'Marinara,' Fried Sage,
Toasted Pine Nuts, Shaved Parmesan,
Oven Roasted Tomatoes **V | CN | CE**

GRILLED PORTOBELLO & RED PEPPER

PASTA | 34.95

Roasted Peppers, Mushrooms, Penne Pasta,
Asparagus, Capers, White Wine &
Garlic Pan Sauce, Crispy Spinach Garnish **V | DF**

BEEF | CHICKEN | PORK

BLACK PEPPER CRUSTED FILET MIGNON | 95.95

Black Pepper Crusted Filet, Roasted Garlic
Whipped Potatoes, 'Door County' Cherry Port
Demi-Glace, Grilled Broccolini, Fried Leeks **AVG**

NEW YORK STRIP STEAK | 79.95

Grilled NY Striploin, Wild Mushrooms,
Asparagus, Fingerling Potatoes **AVG**

BRAISED BONELESS BEEF SHORT RIBS | 59.95

Caramelized Cipollini Onions, Blistered
Haricot Verts, Roasted Garlic Whipped
Potato, Red Wine Demi-Glace **AVG**

PROSCIUTTO WRAPPED CHICKEN | 39.95

Aged Prosciutto, Sun-Dried Tomato,
Vegetable Medley, Mashed Potato Aligot **AVG**

APRICOT CHICKEN | 34.95

Seared Chicken Breast, Apricot Brandy
Cream Sauce, Toasted Pecan Orzo,
Seasonal Vegetables **AVG**

ROSEMARY GARLIC ROASTED CHICKEN | 34.95

Herb Roasted Baby Carrots, Natural Jus,
Duchesse Potatoes **AVG**

CHIPOTLE MAPLE PORK LOIN | 35.95

Mashed Sweet Potatoes, Honey Bacon
Brussel Sprouts, Bourbon Mustard Glaze **AVG**

All pricing exclusive of service charge and sales tax.

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Plated Meals (Continued)

Entrée Pricing Includes House Salad, Bakery Fresh Rolls & Butter, Fresh Brewed Colectivo Coffee & Rishi Teas

DUET ENTRÉES

Priced Per Guest. Choose One.

BEEF TENDERLOIN & GULF SHRIMP | 69.95

4oz Beef Tenderloin, Gulf Shrimp,
Roasted Garlic Mashed Potatoes,
Asparagus, Garlic Cream Sauce **CS** | **AVG**

ROSEMARY CHICKEN & HERB-CRUSTED SALMON | 63.95

Rosemary Marinated Chicken Breast,
Herb Crusted Salmon Filet,
Roasted Red Potatoes, Grilled Broccolini,
Lemon Cream Sauce

GRILLED CHICKEN & BRAISED BEEF SHORT RIBS | 62.95

Grilled Chicken with Mushroom Velouté,
Slow-Braised Short Rib,
Garlic Mashed Potatoes, Brussel Sprouts

PLATED MEAL ENHANCEMENTS

Priced Per Guest. Choose One Salad. Choose One Dessert.

PLATED SALAD | 3.95

Priced Per Guest. Choose One.

CLASSIC CAESAR

Romaine Hearts, Garlic Croutons,
Shaved Parmesan, Garlic Caesar Dressing **CE**

SPINACH SALAD

Romaine, Spinach, Dried Cranberries,
Candied Pecans, Goat Cheese, Red Onion,
Pear-Infused Chardonnay Vinaigrette **V** | **AVG** | **CE**

CAPRESE SALAD

Mixed Greens, Tomato, Ciligiene Mozzarella,
Basil Pesto, Balsamic Drizzle **V** | **AVG**

BERRY HARVEST SALAD

Bibb Lettuce, Field Greens, Strawberries,
Blackberries, Bacon, Goat Cheese,
'Door County' Cherry Port & Riesling
Vinaigrette **AVG**

PLATED DESSERTS

Priced Per Guest. Choose One.

WISCONSIN DAIRY FARM CHEESECAKE | 9.95

Macerated Berries **V** | **CE**

FLOURLESS CHOCOLATE CAKE | 9.95

Crème Anglaise, Fresh Berries **V** | **AVG** | **CE**

FRESH FRUIT TART | 9.95

Lemon Curd, Fresh Berries,
White Chocolate Crispearls, Fruit Coulis **V** | **CE**

FAMILY STYLE MINI DESSERTS | 12.95

Our Signature Miniature Desserts: Chocolate
Mousse Shooters, Key Lime Pie Tartlets,
NY Cheesecake Bites, Cream Puffs **V** | **CE**

FAMILY STYLE CUPCAKES | 12.95

Assorted Flavors & Styles **V** | **CE**

All pricing exclusive of service charge and sales tax.

AVG - AVOIDING GLUTEN INGREDIENTS | **V** - VEGETARIAN | **VG** - VEGAN

DF - DAIRY FREE | **CN** - CONTAINS NUTS | **CE** - CONTAINS EGGS | **CS** - CONTAINS SHELLFISH

Chef's Touring Tables

*Priced Per Guest. Minimum Order of 20 Guests.
Maximum Service Time of Two Hours.
Add Chef Attendant + 125.00*

Includes Fresh Baked Artisan Breads & Butter

LAND & SEA | 69.95

Steak Medallions

Wild Mushroom Jus **AVG** | **DF**

Shrimp Scampi **CS** | **AVG**

Parmesan Potato Gratin **CE**

Green Bean Almondine **VG** | **CN**

Arugula Salad

Goat Cheese, Red Grapes, Red Onion, Walnuts,
'Door County' Cherry Vinaigrette **V** | **AVG**

PACIFIC RIM | 65.95

Pineapple Ginger Teriyaki Salmon **DF**

Lilikoi & Red Pepper Sesame Pork Loin **DF**

Smashed Cucumber Salad

Rice Wine Vinaigrette, Tomatoes, Red Onion,
Cilantro, Radish **VG** | **DF** | **AVG**

Vegetable Fried Rice **V** | **DF** | **AVG**

Baby Bok Choy Mango Salad

Carrots, Mango, Red Onion,
Red Pepper, Crispy Lo Mein Noodles,
Sweet Sesame Noodles **VG** | **AVG**

STOCKYARDS | 65.95

Carved Wood-Roasted NY Striploin

Peppercorn Sauce **AVG**

Wood-Roasted Garlic Chicken

Natural Jus **AVG** | **DF**

Parmesan Mashed Potatoes

Roasted Seasonal Vegetables **VG** | **AVG**

Chopped Iceberg Salad

Shaved Red Onion, Grape Tomato,
Blue Cheese, Parsley,
Buttermilk Blue Cheese Dressing **V**

SMOKEHOUSE SAMPLER | 63.95

Smoked Beef Brisket **AVG** | **DF**

Pulled BBQ Pork **AVG** | **DF**

House Smoked Chicken **AVG** | **DF**

Smoked Red Potato Salad

Bacon, Celery, Onion, Creamy Dijon **AVG** | **CE**

Cobb Salad

Tomato, Bacon, Blue Cheese,
Hard-Boiled Egg, Chives, Choice of
Red Wine Vinaigrette or Buttermilk Ranch **CE**

Jicama Coleslaw **CE** | **AVG**

Texas Toast



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Custom Barbecue

*Minimum 50 people. Priced per guest.
Includes condiments, buns, and our signature
cast-iron skillet cornbread.
Maximum Service Time of Two Hours.*

WIDE GLIDE | 37.95

Choose Two: DF | AVG

- Wisconsin Sausages
- Grilled Sirloin Burgers
- House-Smoked Turkey Breast
- Grilled Vienna Hot Dogs

FAT BOY | 49.95

Choose Two: DF | AVG

- Hickory House-Smoked Beef Brisket
- Pulled Barbecue Pork
- Jumbo Barbecue-Spiced Shrimp CS
- House-Smoked Baby Back Pork Ribs

ADDITIONAL ENTREE | 10.95

ADDITIONAL SIDE | 5.95

SIDE CARS

Choose Three:

- Potato Salad AVG | DF | V
- Creamy Jicama Coleslaw AVG | V
- Baked Beans AVG | DF
- Corn on the Cob AVG | V
- Fruit Salad AVG | DF | VG
- Mac 'n Cheese V
- Black Bean & Corn Salad AVG | DF | V
- Barbecue Coleslaw AVG | DF | V
- Charred Seasonal Vegetables AVG | DF | VG
- Three Cheese Red Potatoes AVG | V
- Chopped Green Salad AVG | DF | VG
- Corkscrew Pasta Salad V
- Garlic Mashed Potatoes AVG | V



All pricing exclusive of service charge and sales tax.

AVG - AVOIDING GLUTEN INGREDIENTS | V - VEGETARIAN | VG - VEGAN

DF - DAIRY FREE | CN - CONTAINS NUTS | CE - CONTAINS EGGS | CS - CONTAINS SHELLFISH

Sweets Tables

*Priced per Person.
Includes fresh brewed Colectivo Coffee and Rishi Teas.
Maximum Service Time of Two Hours.*

CHEESECAKE BAR | 9.95

Classic Vanilla Cheesecake, Chocolate,
Caramel and Strawberry Sauces CE | V

SWEET PICNIC TABLE | 12.95

Warm Cast-Iron Skillet Peach & Apple
Cobblers, Vanilla Bean Ice Cream,
Chocolate Chip, Peanut Butter &
Oatmeal-Raisin Cookies,
Double Chocolate Brownies CE | V

SODA FLOATS | 13.95

Choice of Soda, Vanilla Bean Ice Cream,
Fresh Whipped Cream, Chocolate
Shavings, Maraschino Cherries AVG | V

THE CUPCAKE BAR | 12.95

A Variety of Flavors and Styles V | CE

WARM COOKIES, BLONDIES, & BROWNIES | 11.95

Chocolate Chip, Peanut Butter &
Oatmeal-Raisin Cookies, Assorted
Brownies CE | V

GOURMET DESSERT BARS | 12.95

An assortment of Lemon Squares, Chocolate
Pecan Bars, Oreo Crumble Bars, 5-Layer Bar
CE | CN | V

MINI TO THE MAX | 13.95

Our Signature Miniature Desserts:
Chocolate Mousse Shooters, Key Lime Pie
Tartlets, New York-Style Cheesecake Bites,
Cream Puffs V | CE



All pricing exclusive of service charge and sales tax

AVG - AVOIDING GLUTEN INGREDIENTS | V - VEGETARIAN | VG - VEGAN

DF - DAIRY FREE | CN - CONTAINS NUTS | CE - CONTAINS EGGS | CS - CONTAINS SHELLFISH

Beverage Packages

*Priced Per Guest.
Hosted Bar Service. 150.00 Bartender Fee Per Bartender.
Additional Hours 45.00 Per Hour After Four Hours.*

DELUXE BAR

25.95 FIRST HOUR | 10.95 EACH ADDITIONAL HOUR

Wine

Wycliff Brut
Wycliff Brut Rosé
Proverb Pinot Grigio
Proverb Pinot Noir
Proverb Cabernet Sauvignon

Non-Alcoholic

Canned Still Water
Canned Sparkling Water
Coke, Diet Coke, Sprite
Traditional Mixers

Spirits

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardi Rum
Hornitos Plata Tequila
Johnnie Walker Black
Jack Daniel's Tennessee Whiskey
Maker's Mark Bourbon
Jameson Irish Whiskey
Korbel Brandy

Beer

Miller Lite
Budweiser
Budweiser Zero (NA)
New Glarus Spotted Cow
Corona Extra
White Claw Hard Seltzer

PREMIUM BAR

21.95 FIRST HOUR | 9.95 EACH ADDITIONAL HOUR

Wine

Wycliff Brut
Woodbridge Chardonnay
Woodbridge Merlot
Woodbridge Cabernet Sauvignon

Non-Alcoholic

Canned Still Water
Canned Sparkling Water
Coke, Diet Coke, Sprite
Traditional Mixers

Spirits

SVEDKA Vodka
Bombay Gin
Bacardi Silver Rum
Jose Cuervo Especial
Dewar's Scotch
Jim Beam Whiskey
Seagram's 7
Christian Brothers Brandy

Beer

Miller Lite
Budweiser
Budweiser Zero (NA)
New Glarus Spotted Cow
Corona Extra
White Claw Hard Seltzer

BEER, WINE & SODA

18.95 FIRST HOUR | 5.95 EACH ADDITIONAL HOUR

Wine

Wycliff Brut
Woodbridge Chardonnay
Woodbridge Merlot
Woodbridge Cabernet Sauvignon

Beer

Miller Lite
Budweiser
Budweiser Zero (NA)
New Glarus Spotted Cow
Corona Extra
White Claw Hard Seltzer

Non-Alcoholic

Canned Still Water
Canned Sparkling Water
Coke, Diet Coke, Sprite
Traditional Mixers

SIGNATURE COCKTAIL & ZERO PROOF

+ 3.95 FIRST HOUR | + 1.95 EACH ADDITIONAL HOUR

Ask your sales representative for seasonal selections.

À La Carte Beverages

*Hosted On Consumption or Cash Bar. Choose Deluxe or Premium.
150.00 Bartender Fee Per Bartender.
Additional Hours 45.00 Per Hour After Four Hours.*

DELUXE BAR

Wine | 12

Wycliff Brut
Wycliff Brut Rosé
Proverb Pinot Grigio
Proverb Pinot Noir
Proverb Cabernet Sauvignon

Non-Alcoholic | 4

Canned Still Water
Canned Sparkling Water
Coke, Diet Coke, Sprite

Spirits | 12

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardi Rum
Hornitos Plata Tequila
Johnnie Walker Black
Jack Daniel's Tennessee Whiskey
Maker's Mark Bourbon
Jameson Irish Whiskey
Korbel Brandy

Premium Beer | 9

New Glarus Spotted Cow
Corona Extra
White Claw Hard Seltzer

Domestic Beer | 7

Miller Lite
Budweiser
Budweiser Zero (NA)

PREMIUM BAR

Wine | 9

Wycliff Brut
Woodbridge Chardonnay
Woodbridge Merlot
Woodbridge Cabernet Sauvignon

Non-Alcoholic | 4

Canned Still Water
Canned Sparkling Water
Coke, Diet Coke, Sprite

Spirits | 9

SVEDKA Vodka
Bombay Gin
Bacardi Silver Rum
Jose Cuervo Especial
Dewar's Scotch
Jim Beam Whiskey
Seagram's 7
Christian Brothers Brandy

Premium Beer | 9

New Glarus Spotted Cow
Corona Extra
White Claw Hard Seltzer

Domestic Beer | 7

Miller Lite
Budweiser
Budweiser Zero (NA)

SIGNATURE COCKTAIL | 12 ZERO PROOF | 8

Ask your sales representative for seasonal selections.



All pricing exclusive of service charge and sales tax.

Non-Alcoholic Beverages

Hosted as a Package or on Consumption.

NON-ALCOHOLIC BEVERAGE STATION | 13.95 PER GUEST

Maximum service time of four hours includes:

Canned Water, Sparkling Water, Assorted Sodas, Iced Tea, Lemonade,
Fresh Brewed Colectivo Coffee, Rishi Teas

BEVERAGE STATION ADD ONS

San Pellegrino Fruit Sodas | 3.95 per guest

Dirty Soda Bar | 5.95 per guest

Mix & Match Different Sodas, Flavored Syrups, & Toppings

Includes: Dairy and Non-Dairy Creamers, Fruit Purees, Fresh Fruit, and
Whipped Cream

INDIVIDUAL BEVERAGES

Freshly Brewed Colectivo Coffee & Rishi Tea | 61.00 Per Gallon

Infused Water | 24.95 Per Gallon

Choice of: Watermelon Mint, Cucumber Lemon, or Strawberry Basil

Bottled Orange, Apple, and Cranberry Juice | 5.75 Each

Assorted Sodas | 4.75 Each

San Pellegrino Fruit Sodas | 5.75 Each

Iced Tea and Lemonade | 5.75 Each

Canned Water | 5 Each

All pricing exclusive of service charge and sales tax.



We believe that every occasion should be extraordinary. It's all about the food and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering **The Levy Difference.**

Ordering Food and Beverage

In ensuring the highest level of presentation, service, and quality, we ask that you select your menu 30 days prior to your event date. Guest count guarantee and payment in full must be received (7) seven days prior to the event date. Because 1903 Events exclusively furnishes all food and beverage products for the Harley-Davidson Museum, guests are prohibited from bringing personal food or beverage without proper authorization.

Specialized Menu Items

1903 Events will endeavor to fulfill special menu requests, including kosher and vegetarian meals whenever possible. We appreciate at least (10) ten business days' notice for this service.

Service Charge and Sales Tax

Please note that all food and beverage items are subject to a 23% service charge plus 8.4% sales tax. The administrative charge is for administration of the special function, including but not limited to: staffing, equipment, etc. It is not purported to be a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. If you would like to reward your server for exemplary service, a gratuity is optional. Please feel free to speak to a manager for further clarification.

Banquet Event Orders and Catering Agreement

A Banquet Event Order (BEO) outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy. Both these documents must be signed and fully executed in order to confirm the event on a definite basis.

