

BLEU SHEEP

FALL 23' / WINTER 24'
CATERING MENU

CANAPÉS

DEVILED EGGS

BACON, BUTTERMILK BLEU, ASPARAGUS
12 CT | \$51



SMOKED SALMON CROSTINI

FRENCH BAGUETTE, WHIPPED CHIVE CREAM
CHEESE, SALMON*, SHAVED RED ONION
24 CT | \$29



CRANBERRY PECAN GOAT CHEESE TRUFFLES

LOADED WITH CREAMY GOAT CHEESE,
CINNAMON, CRANBERRIES, PARSLEY, AND
CRUNCHY PECANS + HONEY DRIZZLE
18 CT | \$48



WHIPPED GOAT CHEESE DIP

SHALLOTS, BACON, DATES, ROSEMARY, &
HONEY + BAGUETTE
8-10 SERVINGS | \$55



ENDIVE

MARINATED BEETS, GORGONZOLA, AND
PISTACHIOS
16 CT | \$45



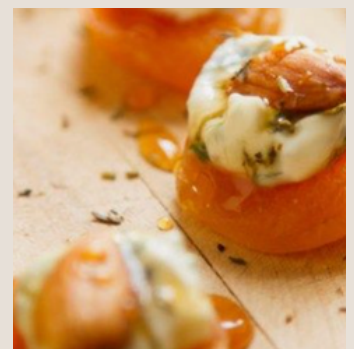
PEAR APPETIZER

BLUE CHEESE AND CANDIED WALNUTS
24 CT | \$32



CRANBERRY CROSTINI

BAGUETTE, JAM, PROSCIUTTO, THYME
24 CT | \$25



APRICOT BASIL CREAM WITH ALMOND
DRIED TURKISH APRICOT | BASIL CREAM +
ALMOND | HONEY
20 CT | \$30

* INDICATES RAW INGREDIENT. CONSUMING RAW FISH
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS

CAVIAR

CAVIAR SANDWICHES WITH CRÈME FRAÎCHE & CHIVES

THESE ONE-BITE SAMMIES ARE
THE HEIGHT OF LUXURY WITH
SUMPTUOUS CAVIAR*, CREAMY
EGG AND TANGY CRÈME FRAÎCHE
ON CRISP, BUTTERED PETITS
TOAST.

16 CT | \$160



CUCUMBER & CAVIAR

SLICED CUCUMBERS, SMOKED
SALMON*, TOPPED WITH
CREME FRAÎCHE, CAVIAR +
FRESH DILL.

16 CT | \$100



BLINI BITES

BITE-SIZED BLINI ADORNED
WITH CRÈME FRAÎCHE,
CAVIAR*, AND FRESHLY
CHOPPED CHIVES

16 CT | \$96



* INDICATES RAW INGREDIENT. CONSUMING RAW
FISH MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS

SALADS

HARVEST APPLE

SPINACH & ARUGULA | DRIED
CRANBERRIES, CARAMELIZED
PECANS, CRUMBLED BACON,
BUTTERMILK BLEU, GALA APPLES
| MAPLE + SHALLOT VINAIGRETTE
SERVES 6 | \$36



WINTER CHOPPED

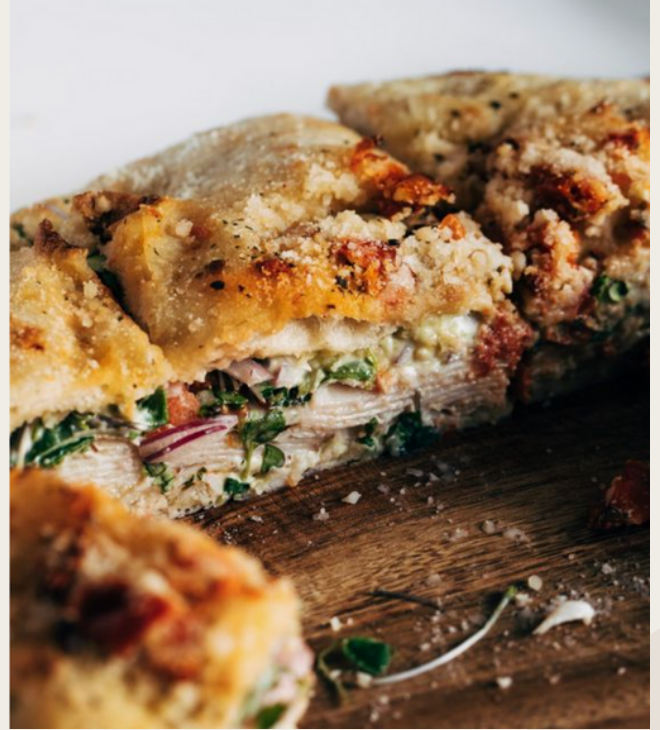
CURLY KALE, CABBAGE,
CANDIED PECANS,
POMEGRANATE ARILS,
BUTTERMILK BLEU, SHAVED
RED ONION + ORANGE &
MAPLE VINAIGRETTE
SERVES 6 | \$40

HANDHELDS

INDIVIDUALLY WRAPPED IN WAX PAPER AND BAKERS TWINE

ORANGE CHICKEN

CIABATTA ROLL GLAZED WITH ORANGE MARMALADE AND TOPPED WITH SHREDDED CHICKEN, SLICED HAVARTI, SHAVED RED ONION, & ARUGULA | INDIVIDUALLY WRAPPED IN WAX PAPER AND BAKERS TWINE
6 CT | \$55



SMOKEHOUSE TURKEY

SHAVED SMOKED TURKEY, BACON, SHARP CHEDDAR, WHOLE GRAIN MUSTARD, SUN-DRIED TOMATOES, MICRO GREENS | CHEESY FOCACCIA
SERVES 6 | \$65

SWEET



**FULL OF DELECTABLE
SEASONAL DELIGHTS, SURE
TO CURE ANY CRAVING.
SERVES 15-20 | \$100**

FAQ

IF YOU DON'T SEE SOMETHING YOU LIKE OR WANT A CUSTOM MENU, PLEASE LET US KNOW AND WE CAN ACCOMMODATE FOR AN EXTRA FEE.

WE CAN ACCOMMODATE FOR GF, VEGETARIAN, AND VEGAN WHEN ABLE. SUBJECT TO ADDITIONAL COST

FOR COCKTAIL PARTIES - WE ADVISE AT LEAST 6 PIECES OF CANAPÉ PER GUEST.

FOOD WILL BE SETUP BUFFET STYLE AND DISPLAYED AS SUCH (INCLUDES DISPOSABLE SERVING WARE).

IF YOU REQUIRE FULL SERVICE (TABLES, CLEAN UP, STAFF, ETC.) PLEASE ADVISE FOR ADDITIONAL FEE AND AVAILABILITY (SEE "À LA CARTE ITEMS").

PLATES, CUTLERY, & NAPKINS (UNLESS INDICATED ON THE ABOVE MENU) ARE NOT INCLUDED (SEE "À LA CARTE ITEMS").

ALL FOOD IS SET UP ON DISPOSABLE SERVING WARE UNLESS OTHERWISE REQUESTED & RENTED (SEE "À LA CARTE ITEMS").

*****OUR RENTABLE COLLECTION OF SERVING WARE IS HIGHLY PREFERRED AND CONTRIBUTES IMMENSELY TO THE OVERALL AESTHETIC OF YOUR MEAL.**

STANDARD GREENERY IS INCLUDED. ADDITIONALLY, LUXE FLORALS CAN BE ADDED (SEE "À LA CARTE ITEMS").

\$25 BASE TRAVEL FEE CHARGED FOR DELIVERY IN MKE.

\$25+ \$2 PER MILE ROUNDTRIP CHARGED FOR DELIVERY OUTSIDE OF MKE.

LABOR FEE ASSESSED BASED ON GUEST COUNT.

18% SERVICE CHARGE ADDED TO ALL CATERING ORDERS.



À LA CARTE ITEMS

Our flat lay grazing tables and catering options are decadent by themselves, but you can always add more to your table for sheer grandeur! We offer additional à la carte items to take your grazing experience to the highest echelon in provisions.

MULTI-DIMENSIONAL TABLE (\$75+)

Would you like your table to have dimension? Think boards, risers, baskets, etc. This option requires a rental fee for the dimensional items as well as a clean up fee of \$100

ADDITIONAL GREENERY + FLORALS (\$50+)

Are you looking to add lush florals and bright botanicals to enhance the natural beauty of your table? This is the way to go!

PERSONAL ATTENDANT \$50/HOUR

Are you looking to bring your event to the next level and impress your guests with an experienced foodie connoisseur? Here's your chance! Let our personal attendant guide your guests through the grazing process while making sure the table aesthetic is always on point!

CUTLERY (\$1/PP)

Charcuterie for the most part is finger food...but if you're having a more formal soiree, consider adding individual cutlery for each of your guests.

CLEAN UP CREW (\$100+)

Do you just want to sit back and relax after your event? Let us take care of the aftermath!

Note: clean up crew is required for multi-dimensional tables!

TO GO BOXES (\$1/PER BOX)

Are you cleaning up your table yourself or want your guests to have something to take leftovers in? We can bring to go boxes!

TABLE RENTAL (\$25/TABLE)

Does your event location or space not have table space to graze on? We can provide tables for you to rent for your special day.

THEME (\$100+)

Does your event have a theme you want us to incorporate? Let us know and we can customize your table.

TRAVEL FEE \$25 + \$2/MILE ROUNTRIP

All tables are charged a \$25 base fee for travel and delivery. If your event is outside of MKE, we charge \$2/mile roundtrip to your event.