



2025 Lunch Banquet Menu

General Manager/Event Coordinator

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Cold Trays

Banquet Charcuterie Board Built \$150

3 Meats, 3 Cheeses, Accompaniments, House Made Crostini

Fruit Tray ½ Tray \$75/ Full Tray \$150

Vegetable Tray ½ Tray \$60/ Full Tray \$120

Broccoli, Cauliflower, Heirloom Baby Carrots, Cherry Tomatoes, Radishes W/ Artisan Ranch for Dipping

Prices For Hot and Cold Appetizers- Full Order- 50 Pieces

Appetizers May Be Ordered In Full or Half Orders

Cold Appetizers

Classic Deviled Eggs \$110

Herbed Goat Cheese Crostini \$115

Whipped Honey Infused Goat Cheese, Fresh Herbs, Spiced Walnuts, House Made Crostini

Caprese Skewer \$120

Heirloom Cherry Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, 10-Year Aged Balsamic

Tuna Tartare \$185

Fresh Ahi Tuna, Tuxedo Sesame Seeds, Togarashi Seasoning, Wasabi Caviar, Wonton Chip

Seared Sliced Steak \$185

USDA Prime Steak, Pesto, House Made Focaccia

Classic Shrimp Cocktail \$230

Jumbo Texas Gulf Shrimp, Artisan Cocktail Sauce

Hot Appetizers

Caramelized Brussels Sprouts \$75

Roasted Hazelnuts, Brown Butter, Mike's Hot Honey Glaze

Herb Goat Cheese Stuffed Mushrooms \$120

Herbed Goat Cheese Stuffed Cremini Mushroom Caps

Potato Croquette \$115

Panko Crusted Yukon Gold Mashed Potatoes, Bacon, Cheddar Cheese, Chives

Chicken Meatballs \$135

Sundried Tomato and Spinach Chicken Meatball, Basil Cream Sauce

Sausage Stuffed Mushrooms \$130

House-Made Italian Sausage Stuffed Cremini Mushroom Caps, Parmesan

Pan Seared Dumplings \$150

Heritage Berkshire Pork Mix, Japanese Kyoto Sauce

Spinach & Artichoke Dip \$150

Baby Spinach, Roman Artichokes, Garlic Cream Cheese, House Made Pita Chips

*option to add Bacon for \$25

Housemade Cheese Tortellini \$150

Light Cream & Pesto Sauce

Rigatoni Pasta \$150

San Marzano Tomato & Basil Sauce

Wagyu Beef & Berkshire Pork Meatballs \$185

Seasoned San Marzano Tomato Sauce, Grated Pecorino Romano Cheese

Mini Lump Crab Cakes \$210

House Made Mini Crab Cakes, Sriracha Aioli

Lollipop Lamb Chops \$275

Rosemary Grilled New Zealand Lollipop Lamb Chop, 10- Year Aged Balsamic

Shrimp & Lobster (Scampi Style) \$300

Jumbo Texas Gulf Shrimp, Cold Water Lobster Tail Pieces, White Wine Butter Garlic Sauce,
Toasted Breadcrumbs

Salads- must be the same salad for each guest

Individually Plated

Served With Bread Loaves & Whipped Butter

Artisan Garden Salad - \$10 per person

Mixed Greens, Cucumber, Tomato, Carrot, Red Onion, Watermelon Radish, Tossed, Champagne
Vinaigrette

Shaved Brussel Sprouts Salad - \$12 per person

Shaved Brussel Sprouts, La Quercia Pancetta, Door County Dried Cherries, Parmigiano Reggiano,
Toasted Pine Nuts, Shaved Red Onion, Red Wine Vinaigrette

Classic Caesar Salad -\$12 per person

Hearts of Green Romaine, Herbed Focaccia Croutons, Parmigiano Reggiano & Pecorino Romano,
Artisan Caesar Dressing

Plated Lunch Entrees

You May Choose 3 To Offer Your Guests

1 Choice Of Side For All Platted Entrees- No Exceptions! *** If you would like other sides available to your guests, you may add those down the middle of the tables family style, for an additional charge per side ordered. No side choice included for salads or pastas

Turkey Club \$20

Oven Roasted Turkey Breast, Nueske's Bacon, Tomatoes, Spinach, Red Onion, Aioli,
Artisan Wrap

Chicken Caesar Wrap \$20

Amish Chicken Breast, Romane, Pecorino/Parm, Caesar Dressing

Chicken Salad Sandwich \$20

Housemade Bell & Evan's Organic Chicken Salad, Mayo, Lettuce, Brioche Toast

Cold Italian Sub \$20

Genoa Salami, Pepperoni, Provolone, Tomato, Red Onion, Romaine Hearts, Olive Oil,
Red Wine Vinegar

Mixed Berry Salad W/Amish Chicken Breast \$25

Mixed Greens, Fresh Berries, Feta Crumbles, Candied Walnuts, Amish Chicken Breast,
Red Wine Vinaigrette

Housemade Cheese Tortellini \$28

Pesto Cream Sauce, Sage, Toasted Parmesan Breadcrumbs

Housemade Cavatelli \$28

Sunday Sugo, Ground Wagyu & Heritage Pork, San Marzano Tomatoes, Pecorino/Parm,
Fresh Basil *Add 2 Meatballs for \$12

Cold Seafood Salad \$34

Jumbo Texas Gulf Shrimp, Cold Water Lobster, Scallops, Onion, Celery, Peppers,
Castelvetro Olives, Fresh Lemon, Served On Butter Lettuce Leaf

Sides Available For Sandwiches Only- One Choice For All Entrees

Fresh Fruit

Side Salad w/Champagne Vinaigrette

French Fries

Truffle Fries

Chef's Carving Station

Beef Tenderloin \$42 Per Person – Meat Only

With Choice of 2 Sides - \$46 Per Person

Chicken Carving Station \$32 Per Person- Meat Only

With Choice of 2 Sides - \$36 Per Person

Pork Tenderloin Carving Station \$28 Per Person– Meat Only

With Choice of 2 Sides - \$32 Per Person

Carving Station's Choice Of Sides-Pick 1 Potato & 1 Vegetable

Garlic Chive Whipped Potatoes or Herb Roasted Fingerling Potatoes
Seasonal Vegetable Medley, Roasted Asparagus, Roasted Brussel Sprouts Glazed Carrots or
French Green Beans

Desserts

Assorted Mini Desserts \$9 Per Person

3 to 4 pieces per order- *Chef Select Assortment of Mini Desserts

Slice Of Cheesecake \$9

NY Cheesecake W/ Raspberry Coulis, Chocolate Sauce or Caramel Sauce

Slice Of Chocolate Decadence Cake \$9

Flourless Chocolate Cake, Fresh Whipped Cream

Turtle Cheesecake \$12

NY Cheesecake, Chocolate, Caramel, Roasted Walnuts, Housemade Whipped Cream

Rumchata Bread Pudding \$12

Savory Rumchata Bread Pudding, Sticky Toffee, Salted Caramel Gelato

Dark Chocolate Sachet \$14

Dark Chocolate Shell, White Chocolate Mousse, Fresh Berries, Raspberry Coulis

Dessert Carry In Fee \$1.50 Per Person