



Catering

(Dinner entrée selections upon request)

Starters

Priced per person (12 person minimum)

SMOKED TROUT \$8

(GF upon request)

Smoked trout, crème fraiche, red onion, capers, dill, crostini

TUNA TARTARE \$8

(GF upon request)

Layered tuna, mango, avocado, sriracha drizzle, crackers

WISCONSIN CHEESE BOARD \$10

(GF upon request)

Add: Smoked Trout \$5/person; Grilled Andouille Sausage \$5/person
Assorted Wisconsin-made cheeses, marinated olives, honeycomb, crackers

BURRATA \$6

(GF upon request)

Burrata, pesto, roasted red peppers, capers, crostini, balsamic glaze

Sandwiches

\$9/per sandwich (12 minimum)

Bourbon Peach Short Rib Sliders

Braised beef short-ribs, bourbon-soaked grilled peaches, brioche roll

MOXIE Burger Sliders

Certified Angus beef, Hooks cheddar, caramelized onions, remoulade, brioche roll

Grilled Salmon Sliders

Grilled salmon, lettuce, tomato, red onion, remoulade, brioche roll

Mahi Mahi Sliders

Pan-roasted Caribbean-spiced mahi, house-made pineapple salsa, brioche roll

Salads

Priced per person (12 person minimum)

Caesar \$7

Romaine, parmesan, croutons, Caesar dressing

House \$7

Spring green mix, tomatoes, cucumber, carrots, balsamic dressing

Apple Walnut Salad \$16

Spring mix, Hooks cheddar, dried cherries, grilled apples, fresh dill,
chopped walnuts, roasted pumpkin seeds, Dijon-apple cider vinaigrette

Desserts

PETITE PASTRY PLATTER

\$2.25/pastry (12 minimum/selection)

Lemon Curd Tarts, Chambord Truffles, Chocolate Ganache Cheesecake, Fruit Tarts