THE NEW FASHIONED

A BARS & RECREATION EXPERIENCE

CATERING MENU

newfashionedmke.com | events@barsandrec.com

THE MILWAUKEE PACKAGE

Curated dining experience | $65 per guest | 24 guest minimum

Plus applicable sales taxes & service charge

APPETIZER STATION

PRETZEL BOARD | MKE Pretzel Co. soft pretzel bites, variety of sweet & salty pretzels with brown mustard & Grandma's cheese dip [V]

SQUEAKY WISCONSIN CHEESE CURDS | white & yellow cheddar cheese curds [V, GF]

CLASSIC SUPPER CLUB RELISH DISPLAY | olives, pickles & fresh vegetables with hummus [VG]

DINNER STATION

HEARTY GREENS SALAD

spring mix, cucumbers, grape tomatoes & carrots [VG, GF, DF]

SIDE DRESSINGS: cherry balsamic vinaigrette [VG, GF]
creamy blue cheese dressing [V, GF]

CHEF'S SELECTION OF WISCONSIN SAUSAGES

served over braised cabbage [DF]

FISH FRY

battered cod & French fries with dill tartar sauce [GF]

PIEROGIES

potato & cheddar-filled pierogies with caramelized onions & sour cream [V]

DESSERT

MINI CREAM PUFFS

FROZEN SWEETS STATION *+ $8 PER PERSON*

assorted flavors of frozen treats from:

- Purple Door Ice Cream
- Crème de Liqueur Liquor-Infused Ice Cream Custard *(21+)*
- The New Fashioned Vanilla Frozen Custard
- Pete's Pops Popsicles & Ice Cream Bars

Additional charges for china, silverware, tables & chafing dishes will apply for events with 250+ guests

V *vegetarian* **VG** *vegan* **GF** *gluten-friendly* **DF** *dairy-free* **N** *contains nuts*

+ *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

JUNEAU TOWN PACKAGE

Curated dining experience | $80 per guest | 24 guest minimum

Plus applicable sales taxes & service charge

APPETIZER STATION

CHARCUTERIE BOARD | charcuterie meats, specialty cheeses, candied nuts, dried & fresh fruits, Greek olive salad, assorted crackers & crisps [N]

CLASSIC SUPPER CLUB RELISH DISPLAY | assortment of olives, pickled & fresh vegetables with hummus [VG]

DINNER STATION

SPINACH SALAD
pickled beets & goat cheese crumbles [VG, GF]

SIDE DRESSINGS: cherry balsamic vinaigrette [VG, GF]
creamy bacon dressing [GF]

BRAISED BEEF SHORT RIBS
red wine pan reduction, herb-roasted potatoes

PAN SEARED CHICKEN
lemon herb cream, brown butter polenta

PORTOBELLO & EGGPLANT RAGOUT
potato gnocchi [VG]

CHEF'S CHOICE SEASONAL VEGETABLE [VG]

DESSERT

BEIGNETS
selection of chocolate-, caramel- & yuzu-filled

FROZEN SWEETS STATION *+$8 PER PERSON*
assorted flavors of frozen treats from:

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WALKER'S POINT TACO PACKAGE

Curated dining experience | $50 per guest | 12 guest minimum

Plus applicable sales taxes & service charge

BUFFET STATION

SELECT THREE PROTEINS:

- **BIRRIA BEEF BRISKET** +$4 *PER PERSON*
- **GROUND BEEF**
- **CHICKEN MOLE**
- **PORK ADOBO**
- **GARLIC-CHILI ROASTED CAULIFLOWER**
- **VEGAN CHORIZO** VG +$2 *PER PERSON*

SERVED WITH TORTILLAS

TOPPINGS: Mexican crema, guacamole, housemade salsa, shredded cheese & shredded lettuce

SIDES

ANATTO RICE

ROASTED POBLANO PINTO BEANS

TORTILLA CHIPS

ASSORTED WALKING TACO CHIP BAGS

FLOUR TORTILLAS

DESSERT

CHURROS
chocolate sauce

FROZEN SWEETS STATION +$8 *PER PERSON*
assorted flavors of frozen treats from:

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THIRD WARD BBQ PACKAGE

Curated dining experience | $45 per guest | 12 guest minimum

Plus applicable sales taxes & service charge

BUFFET STATION

served with brioche slider buns & a selection of housemade BBQ sauces

SELECT TWO PROTEINS:

PULLED SMOKED CHICKEN

PULLED PORK SHOULDER

JALAPENO-CHEDDAR HOT SAUSAGE LINKS

CHOPPED ANGUS BEEF BRISKET *+ $4 PER PERSON*

Add an additional protein for + $5 PER PERSON.

SIDES

MAC & CHEESE

CORNBREAD | orange honey-butter

PRALINE CANDIED SWEET POTATOES

DESSERT

BROWNIE PLATTER

assortment of pecan chocolate caramel, salted caramel & rocky road [V, N]

FROZEN SWEETS STATION *+ $8 PER PERSON*

assorted flavors of frozen treats from:

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MILLER VALLEY TAILGATE PACKAGE

Curated dining experience | $42 per guest | 12 guest minimum

Plus applicable sales taxes & service charge

BUFFET STATION

PRETZEL BOARD
MKE Pretzel Co. soft pretzel bites, variety of sweet & salty pretzels with brown mustard & Grandma's cheese dip [V]

SQUEAKY WISCONSIN CHEESE CURDS
white & yellow cheddar cheese curds [V, GF]

FRESH VEGGIE PLATTER
selection of fresh vegetables with housemade dill dip on the side [V, GF]

CHIPS & DIP [V]

FRESH FRUIT BOWL [V, GF, DF]

BEEF CHILI

BUTTER BURGER SLIDERS

BRATWURST SLIDERS

TOPPINGS: ketchup, mustard, sharp American cheese, Swiss cheese, cheddar cheese, lettuce, tomato, onions, pickles, sauerkraut, green onions & sour cream

DESSERT

COOKIE PLATTER
assortment of chocolate chip, snickerdoodle & white chocolate peanut butter [V, N]

FROZEN SWEETS STATION + $8 PER PERSON
assorted flavors of frozen treats from:

- Purple Door Ice Cream
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À LA CARTE

Plus applicable sales taxes & service charge

SALAD serves 10–15 people

HEARTY GREENS SALAD | spring mix, cucumber, carrots & grape tomatoes VG, GF $35
SIDE DRESSINGS: cherry balsamic vinaigrette VG, GF & creamy blue cheese dressing V, GF

SPINACH SALAD | pickled beets & goat cheese crumbles VG, GF $40
SIDE DRESSINGS: cherry balsamic vinaigrette VG, GF & creamy bacon dressing GF

TRADITIONAL CAESAR SALAD | Romaine lettuce, shaved Parmesan & croutons V $35
SIDE DRESSINGS: Caesar dressing V

VEGAN MEALS

ITALIAN PASTA SALAD | cavatappi pasta, fresh tomato, green olives, red onion, cucumber, fresh basil & balsamic vinaigrette over Romaine lettuce VG $18

BLACK BEAN "TACO SALAD" | greens, black bean salsa, fresh tomato slices, fresh jalapeño slices, cilantro lime vinaigrette, tortilla chips & a side of guacamole VG $20

GREEK SALAD | greens, garbanzo beans, tricolor bell peppers, fresh tomato, Kalamata olives, crispy pita chips & Greek vinaigrette VG $20

FRESH VEGETABLE CRUDITÉ | assorted veggies including (but not limited to) broccoli, cauliflower, cucumber sticks, carrot sticks & celery with pita bread & hummus cup VG $20

SPINACH & TOFU POWER PLATE | fresh California baby spinach, seasoned quinoa, fresh bell peppers, roasted sliced tofu, topped with toasted green pepitas & roasted red pepper coconut cream VG $24

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HORS D'OEUVRES

Priced per 12 pieces | Order minimum of 36 pieces

Plus applicable sales taxes & service charge

COLD

BLACKENED BEEF CARPACCIO | tomato-horseradish relish, caper aioli, garlic crouton $45

PROSCIUTTO | Gorgonzola crostini, port wine drunken fig $48

CHICKEN SALAD PHYLLO CUP | Montmorency cherry, tart apple $39

CHICKEN LIVER MOUSSE | brioche toast, cornichon, citrus cranberry $45

CITRUS POACHED JUMBO SHRIMP COCKTAIL | horseradish chili sauce, Creole remoulade $60

TLT | smoked trout on sourdough, basil mayonnaise, house-roasted tomato, arugula $48

SPINACH & FETA TART | house-roasted tomato, garlic confit V $39

CAPRESE BITE | marinated grape tomato, fresh mozzarella, toasted baguette, balsamic syrup V, GF $36

ROASTED RED PEPPER HUMMUS | cucumber cup, olive tapenade VG $36

HOT

SWEET & SOUR MEATBALLS $36

BEEF EMPANADA | cilantro crema $45

GRILLED CHICKEN BRUSCHETTA | garlic croustade, fresh mozzarella $42

LEMONGRASS CHICKEN SATAY | peanut scallion sauce GF, N $51

GINGER-PORK POTSTICKER | honey-scallion soy $45

LUMP CRAB CAKE | Creole remoulade $54

SMOKED GOUDA ARANCINI | confit tomato jam $48

SPANAKOPITA | preserved lemon-pinenut gremolata $45

CRISPY RED BEAN SESAME BALL | sweet ginger soy VG, DF $39

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APPETIZERS

Plus applicable sales taxes & service charge

GRAZING TABLE $26 per person
abundant table full of assorted appetizers & perfect for snacking while playing

CHARCUTERIE MEATS | Genoa salami, summer sausage & peppered salami

CHEESE ASSORTMENT | specialty cheeses, crackers, olives, dried apricots & candied pecans

PRETZEL BOARD | MKE Pretzel Co. soft pretzel bites, variety of sweet & salty pretzels with brown mustard & Grandma's cheese dip [V]

SEASONAL FRESH FRUIT

FRESH VEGETABLES | housemade dill dip

CHARCUTERIE CUPS $10 each
INDIVIDUAL SERVINGS INCLUDE: charcuterie meat, specialty cheese, chocolates, dried fruit, candied nuts, olives & breadsticks [N]

CHARCUTERIE BOARD $85 serves 10–15
charcuterie meats, specialty cheeses, candied nuts, dried & fresh fruits, Greek olive salad & assorted bread

PRETZEL BOARD
SMALL $50 serves 10–15 | LARGE $75 serves 15–25

MKE Pretzel Co. soft pretzel bites, variety of sweet & salty pretzels, brown mustard & Grandma's cheese dip [V]

VEGGIE PLATTER
SMALL $35 serves 10–15 | LARGE $50 serves 15–25

fresh vegetables with housemade dill dip [V, GF]

FRESH FRUIT BOWL [V, GF, DF]
SMALL $40 serves 10–15 | LARGE $60 serves 15–25

CHEESE & MEAT PLATTER
SMALL $60 serves 10–15 | LARGE $80 serves 15–25

salami, summer sausage, Soppressata & a selection of specialty cheeses with crackers

CHEESE & FRUIT PLATTER
SMALL $45 serves 10–15 | LARGE $65 serves 15–25

selection of specialty cheeses & fresh fruit with crackers, breadsticks, mini pretzels & Grandma's cheese dip [V]

SLIDERS $54 per dozen

HAM | comeback sauce, tomato, onion & mixed greens

SMOKED TURKEY | pimento cheese spread, tomato & mixed greens

ITALIAN | salami, Soppressata provolone, giardiniera & mixed greens

VEGGIE | hummus, olive salad, cucumber, tomato & mixed greens [V, DF]

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DESSERT

Plus applicable sales taxes & service charge

DESSERT BAR PLATTER $40 per dozen
raspberry crumble, seven-layer & chocolate peanut butter [V, N]

CUPCAKES $36 per dozen
vanilla or chocolate [V]
+$5 for custom frosting color

BROWNIE PLATTER $40 per dozen
pecan chocolate caramel, salted caramel & rocky road [V, N]

COOKIE PLATTER $30 per dozen
chocolate chip, snickerdoodle & white chocolate peanut butter [V, N]

FROZEN SWEETS STATION $8 per person
assorted flavors of frozen treats from:

- Purple Door Ice Cream
- Crème de Liqueur Liquor-Infused Ice Cream Custard *(21+)*
- The New Fashioned Vanilla Frozen Custard
- Pete's Pops Popsicles & Ice Cream Bars

COFFEE & HOT TEA $75 per 15 guests
served with half & half (oat milk available upon request), Sugar in the Raw, Splenda, granulated sugar, disposable coffee cups & lids

GUESTS' CHOICE OF:

TORKE COFFEE
Colombia Supremo regular & Colombia SWP (Swiss Water Process) decaf

RISHI TEA
Jade Cloud, Turmeric Ginger & Earl Grey

Á LA CARTE COFFEE $30 serves 8–10
one gallon of:

TORKE COFFEE
Colombia Supremo regular & Colombia SWP (Swiss Water Process) decaf

Á LA CARTE TEA $25 serves 8–10
one airpot of hot water & choice of:

RISHI TEA
Jade Cloud, Turmeric Ginger & Earl Grey

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OPEN BAR PACKAGES

Each priced per person & all-you-can-drink

Plus applicable sales taxes & service charge

ALL PACKAGES

- shots are not included in open bar packages
- wine available for purchase by the bottle
- ask sales rep for pricing & availability

3-HOUR PACKAGES

SUPER PREMIUM | pour wall, house cocktails, premium, call & rail liquors, beer, wine, zero-proof cocktails, soda, juice, energy drinks $49

PREMIUM | call & rail liquors, beer, wine, zero-proof cocktails, soda, juice $42

BASIC | beer, wine, zero-proof cocktails, soda, juice $38

NON-ALCOHOLIC PREMIUM | zero-proof cocktails, soda, assorted Sprecher sodas, juice, energy drinks $27

NON-ALCOHOLIC STANDARD | soda, juice, energy drinks $22

2-HOUR PACKAGES

SUPER PREMIUM | pour wall, house cocktails, premium, call & rail liquors, beer, wine, zero-proof cocktails, soda, juice, energy drinks $40

PREMIUM | call & rail liquors, beer, wine, zero-proof cocktails, soda, juice $34

BASIC | beer, wine, zero-proof cocktails, soda, juice $30

NON-ALCOHOLIC PREMIUM | zero-proof cocktails, soda, assorted Sprecher sodas, juice, energy drinks $21

NON-ALCOHOLIC STANDARD | soda, juice, energy drinks $18

1.5-HOUR PACKAGES

SUPER PREMIUM | pour wall, house cocktails, premium, call & rail liquors, beer, wine, zero-proof cocktails, soda, juice, energy drinks $34

PREMIUM | call & rail liquors, beer, wine, zero-proof cocktails, soda, juice $29

BASIC | beer, wine, zero-proof cocktails, soda, juice $24

NON-ALCOHOLIC PREMIUM | zero-proof cocktails, soda, assorted Sprecher sodas, juice, energy drinks $16

NON-ALCOHOLIC STANDARD | soda, juice, energy drinks $15

ADDITIONAL BAR OPTIONS

SINGLE TAB ON CONSUMPTION
drinks are added to the host's tab

THE NEW FASHIONED EXCLUSIVE: POUR WALL WRISTBANDS
each wristband provides access to our 50 tap, self-serve pour wall

DRINK TICKETS
drinks are added to the host's tab in exchange for individual tickets

- tickets must be purchased ahead of time
- any amount of tickets can be purchased
- all tickets purchased must be the same level (eg. super premium, premium, etc.)

SUPER PREMIUM | pour wall, house cocktails, premium, call & rail liquors, beer, wine, zero-proof cocktails, soda, juice, energy drinks $12/ticket

PREMIUM | call & rail liquors, beer, wine, zero-proof cocktails, soda, juice $10/ticket

BASIC | beer, wine, zero-proof cocktails, soda, juice $8/ticket

NON-ALCOHOLIC PREMIUM | zero-proof cocktails, soda, assorted Sprecher sodas, juice, energy drinks $6/ticket

CASH BAR
each guest pays for their own drinks

- service charge will be added to all guest tabs
- does not count toward food & beverage minimum

The New Fashioned's technology-driven Pour Wall, located just to the right of the entrance, offers 50 beverages, available for purchase by the ounce. Access is granted via RFID wristband that syncs purchases from the beverage wall to an individual's or custom event's credit tab. Just tap the wristband above the tap of your choice and pour the amount of the beverage you'd like into a glass.

Beverage options are varied and include beer, wine, cocktails, zero-proof cocktails, Sprecher Brewing Co. soda & more. The wall features local Wisconsin beers along with a variety of craft brews & seasonal offerings.

Pour Wall beverages can range from $0.29–$2.45 per ounce. Pricing & offerings are subject to change.