



THE ART OF CATERING

*Everyday Catering Menu*

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MILWAUKEE, WI 53233

DECOCATERINGMKE.COM



## ABOUT DECO CATERING CO.

Deco Catering Co. is a full service catering company based out of the historic Ambassador Hotel in downtown Milwaukee. The architecture and interior details boast many of the hallmarks of Art Deco design. Original gleaming marble floors, polished nickel scones and bronze elevator doors stun guests as they step back in time to the glamour of the 1920's...Hence the name "Deco Catering Co."!

Deco Catering Co. offers a wide variety of menus to accommodate all types and sizes of events. We have a reputable history in both social and corporate settings. We offer something for every occasion, from boxed lunches to lavish wedding dinners.

Simply put, we put 100% into the "art of catering" and into providing the highest quality food and service to our customers.

We invite you to experience the art of event planning with us...

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# BREAKFAST

## BREAKFAST BOX

choice of bagel with cream cheese or breakfast muffin | fresh cut fruit | yogurt with granola

9

## FARMER'S MARKET BREAKFAST CASSEROLE

Italian chicken sausage | onions | mushrooms | hash browns | cheddar | green peppers | tomatoes | eggs  
*served with fresh fruit, bagels and muffins*

13

## BAKED OATMEAL

rolled oats | dried cranberries | spiced apples | vanilla cream sauce topping  
*served with fresh fruit salad and assorted muffins*

10

## BAKED EGG FRITTATA

fresh spinach | black forest ham | gruyere

13

## GOOD MORNING

scrambled eggs | bacon | pork or turkey sausage | potatoes O'Brien | bagels | muffins | seasonal fruit

13

## BUILD YOUR OWN BREAKFAST BURRITO

scrambled eggs | green peppers | tomatoes | onions | blended cheese | cilantro | choice of chorizo, sausage or bacon  
*served with flour tortillas and hash browns or potatoes O'Brien*

12

## CONTINENTAL

donuts | danish | bagels | muffins | seasonal fruit  
*served with cream cheese, jam and butter*

10

## COUNTRY BREAKFAST

scrambled eggs | biscuits & sausage gravy | bacon | seasonal fruit

13

## HOME STYLE CORNED BEEF HASH

scrambled eggs | fresh fruit salad | assorted muffins

13

## HOMEMADE PANCAKES

*(CHOICE OF TWO PER EVENT)*

*served with bacon and pork or turkey sausage*

Buttermilk | 11

Chocolate Chip | 12

Blueberry | 12

Granny Smith Apple | 12

Cherry Cobbler | 12

Red Velvet | 12

Cinnamon Roll | 12



## APPETIZER DISPLAYS

### SMOKED SALMON PLATTER

thinly sliced Norwegian style smoked salmon displayed with tri-color baby potatoes | red onions | cucumbers | radishes | cherry tomatoes | hardboiled eggs | capers | lemon wedges | fresh dill | cream cheese | rye cocktail bread

**S 70 M 95 L 125**

### VEGETARIAN PLATTER

roasted vegetable skewers | mini cucumber | cream cheese | avocado & sprout wraps | asparagus & caramelized onion tartlets | caprese skewers

**S 60 M 80 L 100**

### MEXICAN TRIO

guacamole | pico de gallo | black bean & corn salsa  
*served with seasoned house made tortilla chips*

**S 50 M 70 L 90**

### CHIPS & DIPS

spinach & sour cream dip | roasted red pepper hummus | house made pita chips | house made kettle chips

**S 50 M 65 L 80**

### VEGETABLE CRUDITE

seasonal garden vegetables | organic dill dip | red pepper hummus

**S 45 M 60 L 75**

### HUMMUS TRIO

classic hummus | harissa hummus | basil pesto hummus | pita bread | pita chips | cucumbers | bell peppers | grape tomatoes

**S 50 M 70 L 90**

**SMALL | serves up to 15 guests**

**MEDIUM | serves up to 25 guests**

**LARGE | serves up to 35 guests**



## More... APPETIZER DISPLAYS

### FRESH FRUIT

fresh seasonal fruit  
S 60 M 80 L 100

### WISCONSIN CHEESE

assortment of Wisconsin cheeses | variety of crackers | grapes | candied nuts  
S 60 M 80 L 100

### CHEESE & SAUSAGE

collection of Wisconsin cheeses | variety of local sausages | crackers  
S 75 M 95 L 115

### ARTISAN CHEESE

aged cheddar | havarti | manchengo | bleu | baguette | crackers | dried fruit | nuts | preserves  
S 90 M 120 L 150

### ITALIAN

roasted vegetable & pesto skewers | salami | fresh mozzarella | artichoke & tomato spikes with herb dip  
lemon rosemary marinated chicken skewers with olive tapenade dip  
S 75 M 95 L 115

### MINI SANDWICHES

*assortment of sandwiches on mini rolls*  
curried chicken salad | roasted turkey breast with cranberry mayo  
tomato, mozzarella and basil with balsamic mayo | roast beef and cheddar with dijon mayo  
36 per dozen

### MINI WRAPS

*assortment of mini wraps*  
grilled chicken with spinach & pesto mayo | roasted vegetables with mozzarella  
bacon, butternut & feta | shaved roast beef with romaine, tomato & lemon dijon mayo  
36 per dozen

### WRAPS & MINIS

*variety of artisanal wraps, mini sandwiches and mini wraps*  
36 per dozen

**SMALL** | serves up to 15 guests  
**MEDIUM** | serves up to 25 guests  
**LARGE** | serves up to 35 guests



## COLD HORS D'OEUVRES

### **SMOKED SALMON & RYE CANAPÉ**

thinly sliced smoked salmon, goat cheese, shaved radishes and a watercress sprig on cocktail rye  
**60 per two dozen**

### **PROSCIUTTO WRAPPED MOZZARELLA & BASIL**

cherry tomato, fresh mozzarella & basil wrapped in prosciutto and drizzled with balsamic glaze  
**60 per two dozen**

### **B.L.T. CROSTINI**

toasted baguette topped with herb mayo, lettuce, tomato and applewood smoked bacon  
**50 per two dozen**

### **CAPRESE SKEWERS**

cherry tomatoes, ovoline fresh mozzarella and fresh basil leaves drizzled with balsamic reduction  
**45 per two dozen**

### **ANTIPASTO SKEWERS**

provolone, salami, cherry tomato and pepperoncini  
**55 per two dozen**

### **FRESH FRUIT KABOBS**

variety of fresh, seasonal fruit bites on a skewer  
**60 per two dozen**

### **CUCUMBER CANAPÉS**

cucumber and herbed cream cheese on cocktail rye topped with pimento and fresh dill  
**45 per two dozen**





*More...*

## COLD HORS D'OEUVRES

### **PROSCIUTTO WRAPPED ASPARAGUS**

Asparagus spears wrapped in prosciutto, drizzled with lemon infused olive oil and dusted with aged parmesan  
**50 per two dozen**

### **CHICKEN AVOCADO BACON SLIDER**

grilled chicken, pepper jack, avocado & cilantro spread, bacon, tomato, caramelized onion and a dab of hot sauce on a slider bun  
**75 per two dozen**

### **SHRIMP COCKTAIL**

Jumbo steamed shrimp with classic cocktail sauce and lemon wedges  
**60 per two dozen**

### **BISTRO BEEF BITES**

deli sliced roast beef and horseradish cream spread on cocktail rye topped with sour cream and grape tomato  
**60 per two dozen**

### **TOMATO BRUSCHETTA**

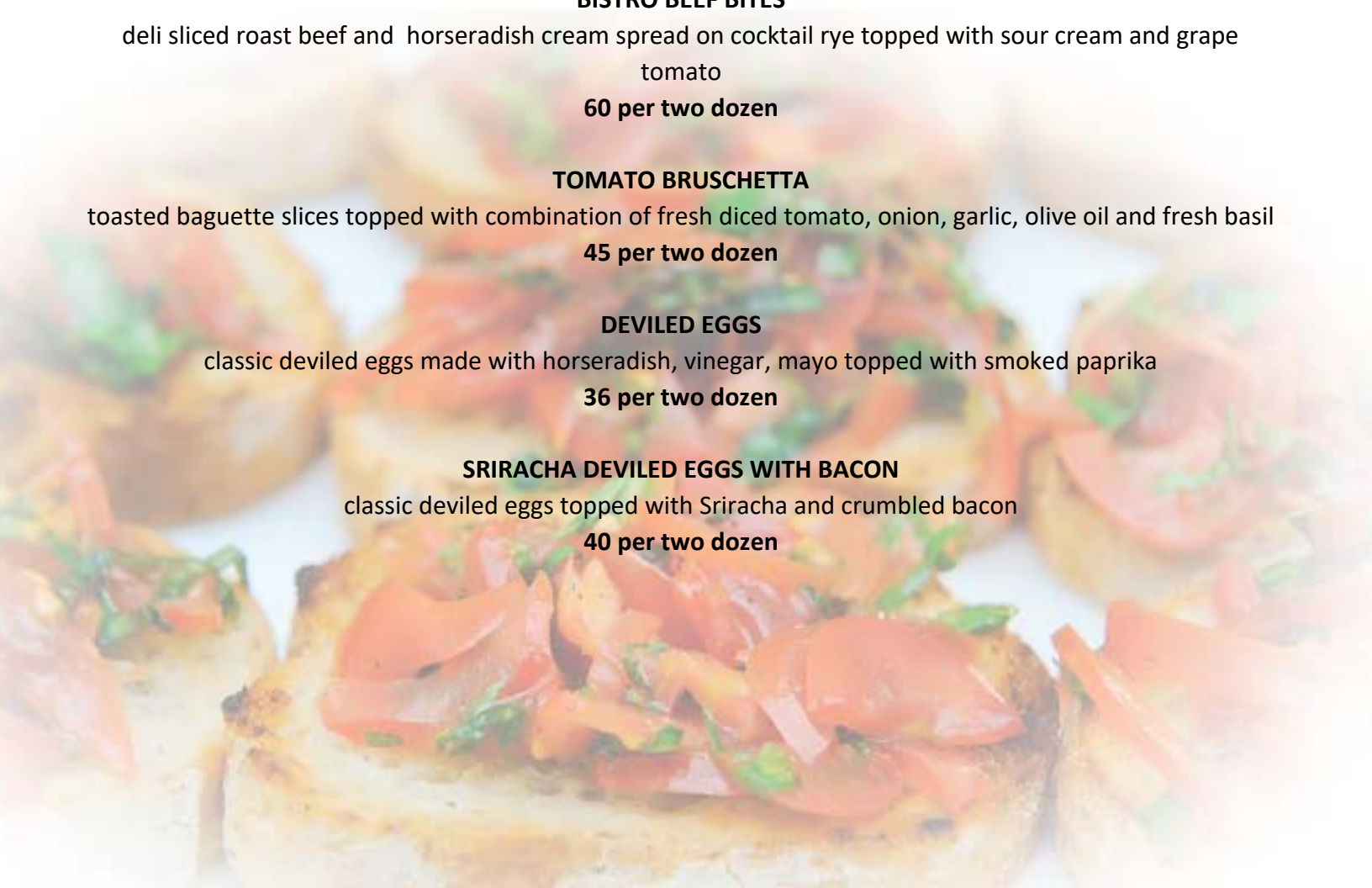
toasted baguette slices topped with combination of fresh diced tomato, onion, garlic, olive oil and fresh basil  
**45 per two dozen**

### **DEVEILED EGGS**

classic deviled eggs made with horseradish, vinegar, mayo topped with smoked paprika  
**36 per two dozen**

### **SRIRACHA DEVEILED EGGS WITH BACON**

classic deviled eggs topped with Sriracha and crumbled bacon  
**40 per two dozen**





# HOT HORS D'OEUVRES

## **ANGUS CHEDDAR SLIDERS**

mini angus burger topped with cheddar and condiments

**80 per two dozen**

## **BUFFALO CHICKEN SLIDER**

chicken breast fritter, buffalo sauce, lettuce and bleu cheese dressing on a mini roll

**75 per two dozen**

## **MINI STREET TACO QUESADILLAS**

shredded chicken, Mexican cheese, jalapeño, pico de gallo, cilantro, red onion and spices in a grilled flour tortilla

**50 per two dozen**

## **TERIYAKI CHICKEN SKEWERS**

grilled teriyaki marinated chicken breast cubes on a skewer

**50 per two dozen**

## **GRILLED ASIAN STEAK KABOB**

Asian sesame marinated sirloin cubes with red onion and pineapple

**75 per two dozen**

## **BREADED CHICKEN TENDERS**

served with choice of BBQ or ranch dressing

**45 per two dozen**

## **JALAPENO POPPERS**

jalapeños stuffed with pineapple & cream cheese mixture, wrapped in bacon and baked

**45 per two dozen**

## **MINI CHICKEN CORDON BLEU**

chicken stuffed with Swiss and smoked ham, coated in bread crumbs and baked

**50 per two dozen**

## **MINI BEEF WELLINGTON**

beef tenderloin simmered in a savory sauce of wine, mushrooms and herbs wrapped in a flaky French pastry

**80 per two dozen**

## **SPINACH ARTICHOKE CUP**

spinach, artichoke, parmesan, mozzarella, cream cheese, sour cream and a dash of cayenne baked in phyllo cups

**60 per two dozen**







More...

## HOT HORS D'OEUVRES

### CHICKEN WINGS

breaded and deep fried wings in choice of buffalo, sesame ginger or honey soy sauce  
*served with celery and bleu cheese dip*

**50 per two dozen**

### RUMAKI

bacon wrapped chestnuts with soy glaze

**40 per two dozen**

### ITALIAN STUFFED MUSHROOM CAPS

large mushroom caps with spicy Italian sausage stuffing

**50 per two dozen**

### GREEK STUFFED MUSHROOM CAPS

large mushroom caps stuffed with feta, spinach and cream cheese then dusted with bread crumbs

**50 per two dozen**

### MEATBALLS

cocktail meatballs in choice of Swedish sauce or BBQ sauce

**36 per two dozen**

### POTATO SKINS

baked half potato skin filled with avocado, bacon and cheddar topped with sour cream and chopped chives

**50 per two dozen**

### MINI QUICHE

assortment of three cheese mushroom, classic French and Florentine

**50 per two dozen**

### RUEBEN ROLLS

chopped corned beef, Swiss and sauerkraut in a crispy wonton wrapper served with thousand island dressing

**45 per two dozen**

### ITALIAN SAUSAGE

with peppers and onions

**60 per 24 links, sliced**



## COLD BUFFETS

### *Deli Wrap and Sandwich Buffet*

**CHOICE OF FOUR OF THE FOLLOWING ALONG WITH TWO SIDES AND HOMEMADE CHIPS  
15 per person**

**TURKEY & PESTO SANDWICH**

roasted turkey breast, Swiss, red onion, pesto, lettuce and tomato on focaccia

**LOADED STEER**

sliced roast beef, horseradish mayo, sliced tomato, cheddar, pickled red onion and arugula  
in a tortilla wrap

**TURKEY & AVOCADO CLUB**

roasted turkey breast, avocado, romaine, red onion, cucumber and applewood smoked bacon and focaccia

**CHICKEN SALAD SANDWICH**

**TUNA SALAD SANDWICH**

**CHICKEN CAESAR WRAP**

grilled chicken breast, romaine, tomato and Caesar dressing in a tortilla wrap

**HAM & CHEESE ON RYE**

black forest ham, Swiss, lettuce, tomato and dijon on rye

**GRILLED VEGETABLE MELT**

grilled fresh vegetables on toasted dark rye with garlic cream cheese and melted provolone

### *Deli Boards*

**CHOICE OF THREE MEATS AND TWO CHEESES SERVED WITH HOMEMADE CHIPS, TWO SIDES,  
ASSORTED ROLLS & BREADS, LETTUCE, TOMATOES, RED ONIONS, PEPPERONCINI, PICKLES,  
MUSTARD AND MAYO**

**14 per person**

**MEATS** | roast beef, turkey breast, shaved ham, homemade shaved corned beef,  
chicken salad or tuna salad

**CHEESE** | Wisconsin cheddar, Swiss or pepper jack

**SIDES** | potato salad, coleslaw, pasta salad, fresh fruit or mixed green salad



## BOX LUNCHES

### *Classic Boxes*

**INCLUDES ONE SANDWICH WITH CHIPS, ONE SIDE, PICKLE AND COOKIE**

**13 per person**

#### **SANDWICH OPTIONS**

SLICED HAM | SLICED TURKEY BREAST | SHAVED ROAST BEEF  
CHICKEN SALAD | TUNA SALAD

#### **SIDE OPTIONS**

POTATO SALAD | FRESH FRUIT | COLESLAW  
ASIAN SLAW | PASTA SALAD | MIXED GREEN SALAD

### *Artisanal Boxes*

**INCLUDES ONE PREMIUM WRAP OR SANDWICH, ONE SIDE, PICKLE, CHIPS AND COOKIE**

**15 per person**

#### **FRENCH HAM**

black forest ham, applewood smoked bacon, shaved granny smith apples, brie, tomatoes, arugula and dijonaise in ciabatta

#### **GRILLED VEGETABLE MELT**

grilled fresh vegetables on toasted dark rye with garlic cream cheese and melted provolone

#### **CHICKEN SALAD CROISSANT**

#### **TUNA SALAD CROISSANT**

#### **LOADED STEER**

sliced roast beef, horseradish mayo, sliced tomato, cheddar, pickled red onion and arugula in a tortilla wrap

#### **TURKEY & AVOCADO CLUB**

roasted turkey breast, avocado, romaine, red onion, cucumber and applewood smoked bacon and focaccia

#### **CHICKEN CAESAR WRAP**

grilled chicken breast, romaine, tomato and Caesar dressing in a tortilla wrap





## Salad Boxes

**INCLUDES ITALIAN BREAD, BUTTER AND A COOKIE**

### **CHICKEN CAESAR**

grilled chicken breast, romaine, black olives, tomatoes, parmesan, croutons and Caesar dressing  
**10**

### **ASIAN CHICKEN & CASHEW**

chopped grilled chicken, Asian vegetable blend and cashews with sesame soy dressing  
**15**

### **MEXICAN TACO**

house made tortilla bowl, spring greens, grilled cumin chicken, black olives, cucumber, pico de gallo, sour cream and guacamole  
**14**

### **HARVEST COBB**

Grilled chicken breast, romaine, chopped eggs, dried cranberries, apples, bleu cheese crumbles, applewood smoked bacon, pecans and peas with poppy seed vinaigrette  
**15**

### **GREEK CHOPPED**

Romaine, Kalamata olives, grape tomatoes, bell peppers, cucumbers, red onions and feta tossed in three herb vinaigrette  
**10**

### **APPLE PECAN**

grilled chicken breast, dried cranberries, roasted pecans, gala apples, feta and arugula with lemon vinaigrette  
**15**

### **SUMMER BERRY**

grilled chicken breast, lettuce, tomatoes, blueberries, strawberries, raspberries, blackberries, toasted almonds, mandarin oranges, cucumbers and feta with raspberry vinaigrette  
**15**

### **HOUSE SALAD**

**9**





## HOT BUFFETS

### Grand Buffet

ALL OPTIONS INCLUDE CHOICE OF HOUSE SALAD OR CAESAR SALAD AND DINNER ROLLS

ONE ENTRÉE, ONE STARCH AND ONE VEGETABLE | 16 lunch 22 dinner  
TWO ENTRÉES, ONE VEGETABLE AND TWO STARCHES | 20 lunch 26 dinner

#### Entrées

##### CHICKEN CAPRESE

chicken breast, basil, fresh mozzarella and balsamic glaze

##### CHICKEN FETTUCCINE ALFREDO

##### CHICKEN PICCATA

breaded chicken breast sautéed in a white wine, lemon butter and caper sauce

##### BEEF TIPS BOURGUIGNONNE

seared tips of beef in a red wine demi glaze

##### EGGPLANT PARMESAN

baked breaded eggplant slices fried and layered with marinara and mozzarella

##### ROASTED TURKEY

slow-roasted turkey with sage

##### ROASTED CHICKEN

skin-on chicken rubbed with olive oil and spices then baked with rosemary

##### HONEY BAKED HAM

smoked pit ham served with pineapple glaze

##### HERB CRUSTED PORK LOIN

thyme and rosemary crusted loin

**STARCHES** | rice pilaf, garlic mashed potatoes, baked potato with sour cream & butter, oven roasted rosemary potatoes, mac n' cheese, garlic butter pasta

**VEGETABLES** | honey glazed carrots, green beans amandine, garlic parmesan roasted broccoli, Tuscan sautéed vegetables, corn, basil & red pepper medley, steamed California vegetables



## HOT BUFFETS

### *Executive Buffet*

ALL OPTIONS INCLUDE CHOICE OF HOUSE SALAD OR CAESAR SALAD AND DINNER ROLLS

ONE ENTRÉE, ONE STARCH AND ONE VEGETABLE | 18 lunch | 24 dinner

TWO ENTRÉES, ONE VEGETABLE AND TWO STARCHES | 22 lunch | 28 dinner

### *Entrées*

#### **SLOW ROASTED BEEF BRISKET**

served in horseradish thyme cream sauce

#### **SPINACH & ARTICHOKE STUFFED CHICKEN BREAST**

baked chicken breast stuffed with spinach, artichokes, cream cheese, mozzarella and herbs

#### **CHERRY STUFFED PORK LOIN**

Slow-roasted pork loin stuffed with cherries, onion, celery, carrots, parsley, sage, rosemary and croutons served with rosemary gravy

#### **BRAISED CABERNET SHORT RIBS**

short ribs braised and slow cooked for 5 hours

**ADD 2.00**

#### **CHICKEN MARSALA**

pan fried chicken breast in a dry marsala wine sauce with mushrooms and onions

#### **CHICKEN CORDON BLEU**

boneless chicken breast stuffed with smoked ham and Swiss cheese, lightly breaded and baked

#### **BOURBON GLAZED SALMON**

Atlantic salmon filet brushed with bourbon glaze and baked

#### **BUTTERNUT SQUASH RAVIOLI**

in brown butter sage sauce

#### **GOAT CHEESE RAVIOLI**

in a rich champagne sauce

#### **PARMESAN CRUSTED CHICKEN**

boneless, skinless chicken breast topped with parmesan cream sauce and toasted bread crumbs

**STARCHES** | roasted cauliflower purée with parmesan & crispy onions, long grain wild rice, whipped potatoes with parmesan or gorgonzola, roasted root vegetables, bacon quinoa with almonds and herbs, double baked potato, fingerling roasted potatoes, mushroom risotto

**VEGETABLES** | garlic parmesan roasted broccoli, peas with onions, mushrooms & tarragon, sautéed zucchini & squash with garlic and parmesan, braised Brussels sprouts in cider and bacon, Parisian carrots, pan seared asparagus, green beans with cherries and citrus glaze



## HOT BUFFETS

### *Italian Buffet*

ALL OPTIONS INCLUDE TWO ENTRÉES, ONE STARCH, A SALAD AND BREAD & BUTTER  
18

#### *Pasta Entrées*

**PASTA WITH MEATBALLS**  
**FETTUCCINI ALFREDO** (chicken or shrimp)  
**LASAGNA** (meat or vegetarian)  
**PASTA PRIMAVERA**  
**ITALIAN MACARONI & CHEESE**

#### *Sausage*

**ITALIAN SAUSAGE & PEPPERS**

#### *Chicken*

**CHICKEN PARMIGIANA**  
**BAKED CHICKEN CACCIATORE**  
**PARMESAN CRUSTED CHICKEN**  
**CHICKEN CAPRESE**  
**CHICKEN MARSALA**  
**CHICKEN PICCATA**

#### *Beef*

**+4**  
**SICILIAN STEAK**  
**STEAK MARSALA**  
**BRAISED SHORT RIBS**  
**SHORT RIB RAGU**

**STARCHES** | pasta with marinara, garlic butter or alfredo sauce, roasted fingerling potatoes, roasted baby red potatoes, parsley boiled potatoes, garlic mashed potatoes





## THEMED PACKAGES

### *All American Picnic*

**INCLUDES CHOICE OF TWO GRILLED SELECTIONS, CONDIMENT PLATTER (LETTUCE, TOMATO, ONION, SLICED AMERICAN CHEESE & PICKLES), HOMEMADE CHIPS & DIP, BAKED BEANS, POTATOE SALAD AND BUNS**

**13**

#### FROM THE GRILL

**HOT DOGS**

**HAMBURGERS**

**BRATS**

**ITALIAN SAUSAGES**

**VEGGIE BURGERS**

### *BBQ Picnic*

**INCLUDES CHOICE OF TWO BBQ SELECTIONS, COWBOY BAKED BEANS, CHIPS & DIP, COLESLAW, POTATO SALAD AND BUNS**

**16**

#### FROM THE BBQ

**SHREDDED BBQ CHICKEN**

**PULLED BBQ PORK**

**BBQ BACON WRAPPED MEATLOAF**

**BBQ CHICKEN**

**BBQ CHICKEN WINGS**

BBQ, garlic sesame, buffalo or mango habanero

**BBQ RIBS (+2)**

**SLOW ROASTED BRISKET (+2)**





## QUICK PICKS

### *Homestyle*

16

BAKED CHICKEN | SLICED BAKED HAM | MASHED POTATOES & GRAVY | BREAD DRESSING WITH GRAVY  
SWEET CORN | COLESLAW | GARDEN SALAD | BREAD & BUTTER

### *Southerner*

16

PULLED PORK | SMOKED BRISKET | BAKED BEANS | COLESLAW  
MAC & CHEESE | ORNBREAD MUFFINS AND HONEY BUTTER

### *Taco Bar*

13

SEASONED GROUND BEEF | SHREDDED CHICKEN | RICE | BEANS | TORTILLAS  
CHIPS & SALSA | CONDIMENT PLATTER





## SPECIALTY BARS

### Potato Bar

15 | WITH SOUP 18

**CHOOSE 1** | mashed or baked

**CHOOSE 5** | cheddar, bacon, grilled chicken, gravy, green onions, tomatoes, sautéed mushrooms & green peppers, corn, broccoli

**INCLUDES** | sour cream, butter, salad with dressings

### Salad Bar

14 | WITH SOUP 17

**CHOOSE 5** | cheddar, feta, bleu cheese crumbles, black olives, carrots, chopped hard boiled eggs, red onion, mushrooms, broccoli florets, tomatoes, radishes, pepperoncini, croutons

**CHOOSE 2** | grilled chicken breast, chopped ham, roasted turkey breast, chicken salad, tuna salad

**INCLUDES** | mixed greens, assortment of dressings, Italian bread & butter, fresh fruit and pasta salad

### Soup & Sandwiches

15

**SERVED WITH CHOICE OF HOMEMADE CHIPS OR COLESLAW, BREAD & BUTTER AND OYSTER CRACKERS**

**CHOOSE 2** | one soup option, a deli platter of breads, meats, cheese and sandwich fixings or a house salad with an assortment of dressings

### Street Taco Bar

18

**SERVED WITH CILANTRO, SHREDDED LETTUCE, GUACAMOLE, TOMATO, ONION, LIME CREMA, MEXICAN RICE, FRESH FRUIT, CORN & FLOUR TORTILLAS**

**CHOOSE 2** | Korean beef, pulled pork carnitas, fish

### Fajita Bar

19 | **ADD GUACAMOLE & PICO DE GALLO 22**

grilled chicken, marinated steak, sautéed onions, red & green peppers, flour tortillas, refried beans, Mexican rice, shredded cheese, jalapeños, salsa, sour cream, tortilla chips and churros



## DESSERTS

*PRICED PER PERSON*

**LEMON BERRY CAKE**

5

**CHOCOLATE FUDGE CAKE**

5

**NEW YORK STYLE CHEESECAKE**

5

**CARROT CAKE**

4

**TIRAMISU**

6

**CHOCOLATE CHIP COOKIES**

16 per dozen

**DARK CHOCOLATE BROWNIES**

3

## BAR & BEVERAGE SERVICE

**FULL OPEN BAR**

14 per guest, per hour  
30 per bartender, plus service charge

**BEER, WINE, WATER & SODA BAR**

8 per guest  
30 per bartender, plus service charge



CORPORATE MEETINGS & EVENTS  
WEDDINGS | REHEARSAL DINNERS  
SHOWERS | ANNIVERSARIES  
REUNIONS | PICNICS  
COCKTAIL PARTIES | HOLIDAY PARTIES  
TAILGATE PARTIES | FUNERALS  
RETIREMENT PARTIES  
SCHOOL EVENTS  
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CONTRACT CATERING

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