



FRANK &
LARRY'S

Buckatabon

TAVERN & SUPPER CLUB

Brunch Buffet Menu

Serving sizes are smaller than full restaurant portions.
Please discuss quantity recommendations with your event specialist.

Brunch

RELISH TRAY (V)

Cucumbers, pickled beets, carrots, black olives, blanched green beans, MKE baby dill pickles, cauliflower, pickled mushrooms, dill onion dip

BURRATA, BEETS & BASIL (V)

Fresh burrata, basil pesto, roasted beets, balsamic cream, golden beet relish, garlic toast points

FRUIT DISPLAY (V)

Chef's choice of seasonal fruits and berries

LARRY'S DEVILED EGGS (V)

Yellow mustard, shallot, dill, smoked sea salt, pickled red onion, Milwaukee's dill pickle

SPINACH, ASPARAGUS & PARM QUICHE BITES (V)

Quiche with parmesan shortcrust, spinach, asparagus, herbs, and served with dill sour cream

MINI MUFFINS (V)

Fresh baked, blueberry mini muffins

SERVES 12	SERVES 25
40	80
65	130
45	90
30	60
50	100

24 MUFFINS 20

Salads

CLASSIC CAESAR

Romaine, house croutons, shaved parmesan, classic garlicky caesar dressing

GOLDEN HARVEST SALAD (V)

Arugula and wild rice salad with roasted butternut, feta cheese, candied pecans, golden raisins, pickled onion, sweet drop peppers, citrus ginger vinaigrette

SERVES 12	SERVES 25
35	70
50	100

Build Your Own

THE WISCONSINITE

Scrambled Yuppie Hill Eggs, crispy Buckatabon hashbrowns, rye toast, bacon and pitt ham

BUCK BREAKFAST TACOS

Cheesy scrambled eggs, spicy chorizo, triple cheese sauce, poblano corn relish, hot pepper salsa, avocado crema, scallions, corn tortilla

SERVES 12	SERVES 25
75	150
80	160

Handhelds

HOT HAM & ROLL SLIDERS

Shaved Badger Ham, sharp cheddar, sherried onions, pickles, honey dijon, on a buttered brioche roll

AVOCADO TOAST

Avocado mash, lightly dressed arugula, breakfast radish, golden beet relish, hard boiled egg, crumbled bacon, hollandaise, topped with everything seasoning and chives on a toasted english muffin

EGG AVO BACON SLIDERS

Soft scrambled eggs, avocado, bacon, white cheddar, sherried arugula, topped with Urfa hollandaise on a buttered brioche roll

TAVERN SLIDERS*

Mini smash burger patty, cheddar, caramelized onions, and pickles on a toasted brioche bun

SERVES 12	SERVES 25
60	120
75	150
70	140
60	120

House Favorites

FORAGER HASH (V)

Roasted veggie, potato, and wild rice hash with cauliflower vegetable medley, feta creme sauce, scrambled egg, spiced avocado, rye toast

PIT SMOKED HAM & CHEESE SCRAMBLE

Pit smoked ham, fontina, black garlic, and herb smoked mushrooms, Buckatabon hashbrowns, rye toast

COFFEE CAKE FRENCH TOAST (V)

Thick-cut challah french toast, sweet-spice crumble, icing, coffee butter, breakfast syrup

FUNKY FUNGHI SCRAMBLE (V)

Roasted mushrooms, caramelized onions, herb garlic cheese, asparagus, Buckatabon hashbrowns, rye toast

SERVES 12	SERVES 25
90	180
90	180
65	130
90	180

Desserts

BROWNIE BITES (V)

LEMON BARS (V)

SERVES 12	SERVES 25
35	70
35	70

* May contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, which may increase risk of foodborne illness



Inspired by the multigenerational, family-run restaurants and bars in Wisconsin's Northwoods, Buckatabon nods to the post-war heydays of the 40s-60s, and all of the nostalgia and fun that came with that era: Cabin and bar games. Lodge comfort and Supper Club sophistication in a space that overlooks the Menomonee River in right in the heart of Wauwatosa Village.

Bar Accommodations

CASH BAR

Guests pay for beverages ordered at menu cost. If a cash bar is selected, and no beverages are hosted, there will be a flat \$100 fee charged to the host for this accommodation. This fee is not able to be counted toward the food & beverage minimum amount. The sum of the cash bar amounts spent by guests will count towards the food & beverage minimum.

OPEN BAR

Beverages charged per consumption at menu price throughout the entirety of the event. All items will be ordered from the restaurant menu at menu pricing and placed on the host's final bill. Private Satellite Bar available at select venue spaces for \$100 set-up/bartender service charge.

LIMITED OPEN BAR

Guests order from a limited selection of beverages, chosen by the host, to be placed on one tab and placed on the host's final bill. Hosted beverages charged per consumption at regular menu price throughout the entirety of the event. Any beverages ordered not on the hosted list will be a cash bar for guests.

DRINK TICKETS

Allows the host to offer a specific number of drinks per person; tickets are valid for any beverage selected by the host which are then placed on the host's final bill at regular menu price.

UNLIMITED DRINK PACKAGES

Package bars will be billed for all guests, not individually. Packages do not include wine poured at your table with dinner, if that service is offered.

All packages are based on continuous hours.

Minimum of 2 hours required.

Additional hours available.

Drink Packages

BIER, WINE & SODA BAR

\$24 per person for two hours • *\$32 per person for three hours* • *\$38 per person for four hours*

This package includes macro + domestic beers, house wines, fountain soda, iced tea, lemonade, brewed coffee.

LOWLANDS BIER PACKAGE

\$28 per person for two hours • *\$36 per person for three hours* • *\$44 per person for four hours*

This package includes our exclusive Lowlands Brewing Collaborative beers. Also includes macro & domestic beers, house wines, fountain soda, iced tea, lemonade, brewed coffee.

STANDARD BAR

\$30 per person for two hours • *\$38 per person for three hours* • *\$46 per person for four hours*

This package includes rail liquors, Lowlands Brewing Collaborative beers, macro and craft beers, house wines, fountain soda, iced tea, lemonade, brewed coffee.

CALL BAR

\$32 per person for two hours • *\$42 per person for three hours* • *\$50 per person for four hours*

This package includes call brand liquors, Lowlands Brewing Collaborative beers, macro and craft beers, house wines, fountain soda, iced tea, lemonade, brewed coffee.

PREMIUM BAR

\$36 per person for two hours • *\$46 per person for three hours* • *\$56 per person for four hours*

This package offers the best of the best! All of the top brand liquors can be found along with your choice of four premium wines and a selection of our international beers up to \$12. It also includes macro and craft beers, house wines, fountain soda, iced tea, lemonade, brewed coffee.

COFFEE BAR

\$4 per person for the duration of the event

Hot or iced coffee station for guests to help themselves.

N/A BEVERAGE BAR

\$10 per person for the duration of the event

Unlimited fountain beverages and brewed coffee.

LOWLANDSGRANDEVENTS.COM