



Buckatabon

TAVERN & SUPPER CLUB

Catering Menu

Appetizers

RELISH TRAY (V)

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

FRESH BURRATA (V)

Local BelGioioso burrata cheese, charred pepper-peach salsa, arugula, coca-cola gastrique, garlic parm toast points

FRUIT PLATE (V)

Chef's choice of seasonal fruits and berries

MUSH CARGO

Baked jumbo mushrooms stuffed with sausage, thyme, parmesan, garlic-whipped cheese, and topped with pistachio crumble and herb aioli

MAPLE BACON BRUSSELS

Roasted Brussels sprouts, bacon crumbles, maple vinegar glaze, toasted pecans, apple

BUCKATABON CURDS (V)

Local Decatur Dairy Muenster cheese curds, breaded and fried, with herb pesto ranch

SERVES 12	SERVES 25
40	80
65	130
45	90
65	130
60	120

2 1/2 POUND	50
5 POUND	100

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

Sandwiches & Sliders

SANDWICHES ARE CUT IN QUARTERS

TAVERN SLIDERS*

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

BUFFALO CHICKEN SLIDERS

Pickle-brined, herb-breaded fried chicken with buffalo sauce and blue cheese dressing, provolone cheese, cucumber and celery salad on a toasted brioche bun

HOT HAM & ROLL SLIDERS

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

TURKEY PESTO

Sliced roasted turkey breast, pesto aioli, tomato, radicchio arugula blend, and muenster cheese on toasted sourdough

SERVES 12	SERVES 25
60	120
65	130
60	120
60	120

Entrees

PAN-SEARED SALMON

Coriander crusted salmon filet with cauliflower wild rice pilaf, charred asparagus, feta cream, fennel beet relish, lemon, and Brussels sprout chips

CHICKEN SCHNITTY

Crispy chicken patty, BLT potato salad, mustard vin green beans, dill sour cream, and a side of maple chipotle glaze

WILD MUSHROOM STROGANOFF

Savory sour cream sauce, sauteed mushrooms, thick egg noodles, sauerkraut, toasted panko

LARRY'S SEAFOOD LINGUINE

Linguine pasta tossed with littleneck clams, shrimp, roasted tomatoes, shallots, feta cheese, capers, and herb wine sauce, served with toasted garlic crostini

BUCKATABON BBQ RIBS

Heritage Berkshire pork riblets served with spicy Buckatabon BBQ & mustard BBQ sauces, smoked bacon cornbread, buttermilk coleslaw, and steak fries

BEEF TENDERLOIN TIPS

Beef tips, caramelized onions, brandied button mushrooms, roasted garlic mashed potatoes, seasonal vegetables

SERVES 12	SERVES 25
160	320
120	240
75	150
120	240
150	300
160	320

Desserts

BROWNIE BITES

LEMON BARS

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