



Buckatabon

TAVERN & SUPPER CLUB

Brunch Catering Menu



For custom selections, please contact your event specialist for more information.

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

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
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

Handhelds

HOT HAM & ROLL SLIDERS

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

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
70	140
60	120

House Favorites

THE WISCONSINITE

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

FORAGER HASH (V)

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

SMOKED PIT HAM & CHEESE SCRAMBLE

Smoked ham, and fontina cheese, 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
75	150
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