



Buckatabon

TAVERN & SUPPER CLUB

Buffet Menu

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

Appetizers

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

MUSH CARGO

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

SMOKED SALMON WILD RICE CAKES

Hot smoked salmon and Wisconsin wild rice cakes, stone ground mustard sauce, horseradish smoked sour cream, pickled red onion

SHRIMP COCKTAIL

Gremolata marinated jumbo shrimp cocktail with a duo of spicy cocktail sauce and tartar sauce

LARRY'S DEVILED EGGS(V)

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

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
RELISH TRAY (V)	40	80
BURRATA, BEETS & BASIL (V)	65	130
FRUIT DISPLAY (V)	45	90
MUSH CARGO	65	130
SMOKED SALMON WILD RICE CAKES	75	150
SHRIMP COCKTAIL	60	120
LARRY'S DEVILED EGGS(V)	30	60
MAPLE BACON BRUSSELS	60	120
BUCKATABON CURDS (V)	2 1/2 POUND 5 POUND	50 100

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
CLASSIC CAESAR	35	70
GOLDEN HARVEST SALAD (V)	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 wheat

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 (V)

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

FISH FRY *ASK FOR AVAILABILITY!*

Beer-battered fish served with fries, applesauce, tartar sauce, buttermilk coleslaw, rye bread, and lemon

**HADDOCK
PERCH**

SERVES 12	SERVES 25
160	320
120	240
75	150
120	240
150	300
160	320
95	190
125	250

Desserts

We welcome you to bring an external dessert for a \$1/person external dessert fee. We would be happy to assist in cutting your cake for a \$1/person cake cutting fee.

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.

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