

Exhibitor Happy Hour

Items shown below are suggestions. To Order (or create your own menu): Email Connie Bolle – Director of Catering Sales at cbolle@wcd.org.

Appetizer Packages Priced per 50 guest experience	Beverage Services Priced per beverage
Taste of Milwaukee – \$440.00 Display of Wisconsin Cheeses and Sliced Sausages with Oven Fresh Bread and Crackers	Signature Wisconsin Cocktail – \$10.00 The Brandy Old Fashioned A variation on the classic! Sip on this Wisconsin favorite.
Artisan & Cheese Fruit Board – \$475.00 Imported & Domestic Cheeses, Assorted Nuts, Oil Cured Olives, Fresh Strawberries, Grapes & Dried Fruits, Assorted Crackers, Flatbreads, Baguettes	House Wines – \$8.00 deluxe; \$7.00 premium Proverb (California) – Cabernet, Chardonnay, Merlot, or Pinot Grigio
Antipasto & Crudité – \$495.00 Imported Capicola, Prosciutto and Salamis, Stone Ground Mustard & Dijon Mustard, Aged Parmesan Reggiano, Provolone & Smoked Gouda Cheeses, Grilled Artichoke Hearts & Roasted Red Peppers, Marinated Mushrooms, Assorted Olives & Cornichons, Grilled Asparagus & Seasonal Squashes, Assorted Artisan Breads & Crackers	Craft & Microbrew Beers – \$8.00 (16 oz can) Lakefront IPA Spotted Cow Good City Motto City Lights Mexican Lager MKE Brewing Louies Demise Third Space Happy Place IPA Terrapin IPA
Spanish Tapas – \$495.00 Baked Goat Cheese in Romesco, Chorizo & Manchego Croquettes with Saffron Aioli, Serrano Ham Wrapped Asparagus, Grilled Shrimp & Gazpacho Shooters, Spanish Tuna Stuffed Piquillo Peppers, Patatas Bravas Skewers with Roasted Garlic Aioli, Spanish Olives & Roasted Peppers, Grilled Breads	Domestic Beer – \$7.00 (16 oz can) Miller Light Coors Light Blue Moon Sharps N/A
Petite Sliders – \$475.00 Caroline Pulled Pork, Apple Slaw, Onion Roll; Lamb, Rosemary & Feta Burger with Tzatziki, Shaved Red Onion, Potato Roll; Sirloin Sliders with Gruyere, Mushrooms & Caramelized Onions, Pretzel Roll; Lime Grilled Chicken with Monterey Jack, Guacamole, Potato Roll; Falafel Sliders with Red Pepper Hummus & Sprouts, Sesame Bun. Served with Root Vegetable Chips & House Made Pickled Vegetables	Hosted Deluxe Bar – \$8.00 per drink Hosted Premium Bar – \$7.00 per drink
Flavors of the Mediterranean – \$350.00 Tabbouleh, Marinated Feta, Red Pepper Hummus, Baba Ganoush, Warm Spinach & Artichoke Dip, Herbed Tomato Jam, Candied Nuts, Herb Grilled Zucchini & Peppers, Oil Cured Olives, Tatziki, Oven Baked Pita & Lavoshes	Soft Drinks – \$3.00 Pepsi, Diet Pepsi, Sierra Mist
Salsa Bar – \$480.00 Queso Fundido with Diced Tomatoes, Guacamole, Pineapple Pico de Gallo, Salsa Rojas, Tomatillo Jalapeno Salsa, 7 Layer Dip, House Tortilla Chips	Bottled Water – \$4.00

Pricing Subject to Sales Tax (6.1%) & Operations Fee (22%)

Bartender Fee Applies (up to 4 hours of service) \$125.00 each



Levy WCD Catering Order Form

EDspaces 2019
Exhibitor Happy Hour

Company Name: _____

Billing Address: _____

On-Site Contact:
Name: _____
Cell #: _____
Email: _____

Booth Number: _____

Food Service Date(s): Wednesday, October 23
Thursday, October 24

Begin Time: 3:00 pm 5:00 pm

End Time: 5:00 pm 6:30 pm

Order Notes:

Pricing Subject to Sales Tax (6.1) & Operations Fee (22%)

Bartender Fee Applies (up to 4 hours of service) \$125.00 each.
One (1) Bartender can serve up to 75 guests.

*Orders are not confirmed until they are fully executed. Contracts and full
payments must be received a minimum of 14 days in advance.

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