



Milwaukee Boat Line Private Charter Catering Menu

ZHG

The Zilli Hospitality Group

Coast
A.Z. Restaurant

Zilli's Grandview Inn

ELLEN ZILLI'S
CATERING



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Introduction

Milwaukee Boat Line is proud to partner exclusively with Ellen Zilli's Catering for all food service aboard our vessels. For custom menus and to order please call **262.547-9447** or visit **ellenscatering.com**.

Dedicated, inventive and fabulous are just a few words to describe your experience with Ellen Zilli's. They offer exceptional menus, priceless one-on-one client relationships and talented event designers, which is why they are continually recognized as Wisconsin's top catering company.

As part of the Zilli Hospitality Group, Ellen Zilli's Catering celebrates three generations of excellence in providing you the finest in food, presentation and service, along with a memory cherished forever.

Coast, a Zilli Restaurant – Voted by Dennis Getto's Top 30 list (Milwaukee Journal Sentinel) (2004-2007)

Ellen Zilli's Catering Voted:

- #1 Caterer by M Magazine
- #1 Caterer by readers of Milwaukee Magazine
- #1 Caterer by Wisconsin Bride Magazine
- #1 Off-Site Caterer by Wisconsin Meeting Magazine



Premiere Artistically Passed Trays

Passed by our gloved professional servers trays used are based on the possible theme, always garnished with fresh floral and herbs

Chilled Varieties. Select Four

Pesto shrimp tartlets
Poultry salad tartlets
Grapes with a twist
Salmon fork with crème fraiche

New potatoes with red cabbage, blue cheese & scallions
Ripe tomatoes bruschetta with fresh mozzarella
Dill & lemon crêpes with smoked salmon & boursin cheese
Vodka avacado mousse in corn cups with pico di gallo

Hot Varieties. Select Four

Panache bacon
Chicken Wellington
Spicy sausage & leek wellington
Eden en croute'
Reuben tartlet
Tied leek boats
Vegetable crostini
Lobster mac & cheese
Bleu cheese tater tots
Boursin mushrooms with fresh chive

Chicken crostini with fresh basil ribbons
Caramelized onion, bacon and three-cheese tarts
Artichoke, asiago & sundried tomato purse
Pea & potato samosas with tamarind chutney
Bacon wrapped beef mignon with red currant glaze
Petite crab cakes with a spicy remoulade
Sundried tomato and walnut stuffed potato
Brandied bleu cheese, walnut and pear crostini
Buffalo chicken served to a tortilla shell

\$28 per guest

Minimum 35 guests. All inclusive. Price subject to sales tax.*

**Price includes: china; flatware (based on availability), service charge; and staff labor charge*

Premiere Package Upgrade - Add \$7 per guest. Includes one choice of one performance station.

Imperial Package Upgrade. Add \$12 per guest. Includes choice of one performance station *and* our dessert library.

Stations to select from:

Chef Carved Tenderloin	Sicilian Chicken Station
Pasta Station	Stir Fry Station
Potatoes Ala Martini	Fajita Station
Fresh Market	Bruschetta Station
Chicken Provencal Stew	



Interactive Stations

*Dinner stations are draped and artistically displayed with elevation and fresh greens
Nautical and other theme packages available*

Entree' Stations

Select 4 with 25-99 guests;

Select 5 with 100 guests and over

Pasta Bar. Cheese tortellini with sundried tomato cream sauce, penne alfredo, pasta picante and chilled pasta with black olives and fresh garden vegetables in a light vinaigrette. Served with Italian bread.

The Carvery. Choice of either chef carved tenderloin and fresh seasonal vegetables, *or*; chef carved smoked turkey, served to petite buttercrust rolls. On the side, is served a warm cranberry chutney and a selection of herbed butter and Dijon mayonnaise and fresh seasonal vegetables.

Chicken Provencal Stew. Cubes of chicken blended with carrots, celery, onion, peas, potatoes and seasonings in a thickened poultry sauce served with cous cous.

Potatoes a la Martini. Real smashed potatoes with your guest's choice of toppings: bacon, chives, sour cream, shredded cheese, roasted garlic, broccoli cheese sauce, chili and vegetable sauté.

Grilled Crab Cakes Station. Accompaniments: pineapple salsa, pico di gallo, lemon parsley aioli, caramelized onions, mango chutney and roasted red peppers

Sicilian Chicken. Chicken breast breaded and sautéed in white wine. Served with marinated Roma tomatoes and mozzarella cheese and Italian green beans.

Asian Style Chicken Stir Fry. Served with brown rice blended with red peppers, green peppers and domestic mushrooms. Egg rolls served with hot mustard sauce and sweet sour sauce.

European Coffee Station

Three flavored coffees with garnishments of cream, sugar, chocolate reception sticks and whipped cream.
Coffee choices: Irish Crème, Colombian Supreme, Decaffeinated Colombian Supreme, Kahlúa and Vanilla Almond

\$34 per guest

Minimum 35 guests. Price is subject to staff labor and sales tax*

Price includes: china (based upon availability); flatware; glass pedestal mug service charge; paper cocktail napkins.

**Staff labor charges are customized based on group size, cruise times, menu selections and type of dinnerware used.*



Elegant Hors d'oeuvres Assortment

*Station is draped and artistically displayed with elevation and fresh greens
Designed to serve in place of a dinner
All stations can be themed with a nautical display*

Warm Varieties. Select Three

Artichoke, Asiago & Sun-dried Tomato Purse.

Taco Tartlet.

Bacon wrapped Beef Mignon. Served with Red Currant Glaze.

Chicken Crostini. Served with Asiago Cheese and Basil Threads.

Pea & Potato Samosa. Served with Tamarind Chutney.

Spicy Sausage & Leek Wellingtons.

Chilled Varieties. Select Three

Poultry Salad Tartlet.

Grapes with a Twist.

Creole Crab Tartlet.

Bleu Cheese Stuffed Endive.

Dill & Lemon Crepe. Served with Smoke Salmon and Boursin Cheese.

Sun Dried Tomato & Walnut stuffed Potato.

Domestic Cheese with Crackers

Fresh Fruit Display

Chilled Grilled Vegetables with Cilantro Dip

Gourmet Focaccia Diamond Sandwiches

Focaccia bread filled with chilled shaved beef tenderloin with caramelized onion butter, chicken breast with roasted red pepper aioli, or eggplant with sun dried tomato aioli.

Chef carved tenderloin sandwiches – add \$5 per guest.

\$38 per guest

Minimum 35 guests. All inclusive. Price subject to sales tax.*

**Price includes: china; flatware (based on availability), service charge; and staff labor charge.*



Elegant Buffet

*Dinner station is draped and artistically displayed with elevation and fresh greens.
Guest tables are individually called and directed to the dinner station.
Nautical and other theme packages available.*

Carved Tenderloin. Served with red wine Bordelaise sauce on the side.

Additional Entrées. Select One

Braised Chicken Breast. Boneless, skinless breast braised and laced with one of the following: Sun Dried Tomato Herb, Princess, Sonoma, or Vienna

Grilled Chicken Breast. Topped with tropical salsa

Stuffed Portabella Mushroom. Boursin cheese mousse stuffed portabella mushroom

Red Skin Dill Potatoes. Quartered and sautéed with butter and topped with fresh dill

Rice Pilaf. Steamed in a chicken stock and blended with sautéed onions, sweet peppers and mushrooms

Vegetables. Select One

Green Beans with Cherry Tomatoes. Seasoned and sautéed with sliced cherry tomatoes & butter

Brandy Glazed Baby Carrots. Glazed with brown sugar, butter and a touch of brandy

Summer Vegetables. Squash, green beans, carrots and onions

Garden Vegetables. Corn, green peppers and carrots

Fresh Fruit. Seasonal assortment.

Fresh Baked Bread Assortment. Table set with trio of flavored Wisconsin butters.

Fresh Greens Assortment. Individually served to each guest.

Salads. Select One

Garden Pasta Salad. Mixed with broccoli, cauliflower, carrots and peppers in vinaigrette dressing

Ranchero. Bow tie pasta, red onions, cucumbers and tomatoes in ranch dressing

Cucumber Salad. Sliced cucumbers, tomatoes, sliced black olives marinated in a sweet vinegar dressing

Southwestern Pasta Salad. Penne pasta is blended with diced tomatoes, green peppers and onions, black olives, shredded cheese, salad dressing, sour cream and zesty southwest seasonings

Fresh Ground Columbian Coffee and Milk

\$37 per guest

35 guests or more. All inclusive. Price is subject to sales tax.*

**Price includes: china service (based on availability); flatware; linens; labor of staff and service charge.*

Upgrade to semi sit down service. add \$5 per guest.



Plated Dinner

Butler Style Passed Hors d'oeuvres - Chilled Selections

Grapes with a Twist
"Poached" New Potatoes with Bleu Cheese and Red Cabbage
Fresh Ripe Tomatoes and Mozzarella Bruschetta

Butler Style Passed Hors d'oeuvres - Warm Selections

Spicy Sausage and Leek Wellingtons
Chicken Crostini with basil ribbons
Caramelized Onion, Bacon and Three Cheese Tartlet
Pea and Potato Samosa with Tamarind Chutney

Salad Course

Tossed mesclun greens garnished with orange wheel, strawberry and pecans,
drizzled with raspberry vinaigrette

Entrées

Braised Chicken. Boneless, skinless breast braised and laced with one of the following sauces: Sun dried tomato herb, princess, Sonoma or Vienna.

Stuffed Chicken with Sun Dried Tomato Sauce. Chicken stuffed with an assortment of three cheeses and laced with a Sun dried Tomato Sauce.

Beef Tenderloin Filet. Choice steer tenderloin filet seasoned and baked slowly in our special ovens then laced with red wine bordelaise or caramelized onions.

Grilled Chicken Breast with pineapple salsa

Applewood Salmon. Grilled salmon filet topped with an Applewood bacon.

Chilean Sea Bass. Fresh Chilean sea bass baked and served with a pineapple salsa.

Sides

Duchess Potatoes. Whipped with sour cream, chives, Parmesan cheese, garlic and bacon, hand piped, dusted with paprika and baked to perfection.

North Shore Vegetables. A medley of fresh asparagus, squash, carrots and baby corn, lightly seasoned with herb butter

Fresh Baked Bread Assortment. Table set with trio of flavored Wisconsin butters.

Fresh Ground Columbian Coffee and Milk

\$41 per guest / \$47 for tenderloin, salmon & sea bass

35 or more guests. All inclusive. Price subject to sales tax*

**Price includes: service charge, flatware, glassware, staff labor and china service (based on availability).*

Consult your Executive Event Planner for additional menu selections.



Picnic Style Hors d'oeuvres

Classic station-set hors d'oeuvres.

Warm Selections

Select 3 with 25-99 guests;

Select 4 with 100 guests and over

BBQ Meatballs. Rolled ground beef & onions with spices are baked and laced in our own zesty barbecue sauce with sweet peppers, onions and tomatoes.

Stuffed Mushrooms. Three cheeses, garlic, red pepper and breadcrumbs fill a mushroom cap

Champignon Kisses. Wild and domestic mushrooms with basil, garlic and Italian spices baked in a light puff pastry topped with a basil cream sauce.

Chicken Fingers with Honey Dijon Sauce. Tender chicken strips rolled in breading and fried golden brown. Served with honey dijon dipping sauce.

Pepper Jack. Cubed pepper-jack wrapped in bacon, breaded and fried.

Reuben Bites. Slow-cooked corned beef, sauerkraut, cream cheese and aged Swiss cheese encased in puff pastry.

Chilled Selections

Select 3 with 25-99 guests;

Select 4 with 100 guests and over

Grapes with a twist. Sweet, crisp red grapes, rolled in a cream cheese with a hint of vanilla, and coated with finely crushed toasted almonds.

Deviled eggs. Select one type from such flavors as Roasted Red Pepper, Pesto, Southwestern or Dijon.

Turkey Appetilla Spirals. Tomato basil and spinach tortillas spread with seasoned cream cheese, diced black olives, and garlic layered with shaved turkey.

New Potatoes with Garlic Cream Cheese. Red Skin Potatoes steamed, chilled and hollowed. Filled with a swirl of Garlic Cream Cheese.

Fresh Market

Fresh Fruit, Assorted Domestic Cheeses and Raw Vegetables with Spinach Dip.

Silver Dollar Sandwiches

Turkey, Beef & Ham

\$14 per guest

Self serve. \$75 delivery charge. Includes disposable china and flatware. Price subject to sales tax.

All Inclusive Upgrade. Add \$8 per guest

Price includes china (based on availability), flatware, 60% seating linens, buffet linens, service and delivery charge, and staff labor. Price subject to sales tax.



Grab & Go Lunch

Deli Box. Half roast beef, Wisconsin Cheddar cheese and half breast of turkey with Swiss cheese served on a cornmeal roll Pasta Salad, Fresh Fruit and choice of Dessert.	\$9.95
Country Club. Shaved ham and breast of turkey with lettuce and tomato stacked high on a cornmeal roll Pasta Salad, Kosher Pickle, Fresh Fruit and choice of Dessert.	\$9.95
Vegetarian Delight. Natural Wisconsin cheese, tomato, cucumber, romaine lettuce and sprouts in a pita pocket with Creamy Herb Dressing Pasta Salad, Fresh Fruit and a Fruit Muffin and choice of Dessert.	\$10.75
Garden Salad. Bibb, iceberg and spinach garnished with fresh mushroom, cucumber, tomato, turkey, ham and julienne Swiss cheese, Fresh Fruit, Focaccia Bread and Salad Dressing and choice of Dessert.	\$10.75
Ball Game Box. Chilled Cashew Chicken Salad in a pita pocket or roll Pasta Salad, Fresh Fruit and choice of Dessert.	\$10.75
Southwestern Express. Herb Crusted Chicken Breast served on a rosemary biscuit Cobb Salad and choice of Dessert.	\$11.85
Sicilian Chicken. Grilled Boneless Breast glazed with Blood Orange Marmalade and fresh Rosemary served over Tossed Petite Greens, Tuscan Bean Salad with Grilled Vegetables and choice of Dessert.	\$11.85
Portabella Mushroom. Roasted and topped with goat cheese, sun-dried tomatoes and fresh basil served on Ciabatta and choice of Dessert.	\$11.85
Executive. Filet of Peppered Beef Tenderloin sliced and served atop grilled potatoes and greens with Roasted Garlic and Onion Jam, Raw Vegetables with Dip and choice of Dessert.	\$16.15

Prices are based on a minimum of 25 guests; call for special pricing over 200 guests

Desserts (Select one)

Chocolate Brownie, Lemon Bar, Chocolate Chip Cookie, Peanut Butter Cookie, Macadamia Nut Cookie

Beverages

Soft Drinks. \$2 per 20 oz bottle

Lemonade or Ice Tea. 19.95 per gallon

Regular or Decaffeinated Coffee with Condiments. 19.95 per gallon*

**4 gallon minimum*

*Grab and Go boxes include wrapped plastic ware, a moist towelette and appropriate condiments
Prices subject to service charge, staff labor, delivery charge and sales tax*



Desserts

Coming Soon!