



Concerts on the Square 2023 Menu Week 5

**All items are served FAMILY STYLE and plated to serve five (5) guests.*

PRESET ON TABLE

Asian Snack Mix, Honey & Chili Roasted Nuts, Pickled Vegetables \$40

SMALL PLATES & SALADS

Heritage Pasta Salad \$55

Whole Wheat Pasta, heirloom tomato, spicy salami, market greens, Pleasant Ridge Reserve, olives, giardiniera, fresh mozzarella

Mezze Board \$58

Red pepper hummus, whipped feta, baba ganoush, tabbouleh, pickled vegetables, pita (V)

Fox Heritage Farms Charcuterie & Wisconsin Cheese Platter \$62

Chef's selection of Wisconsin local cheeses and artisan charcuterie with traditional accompaniments

Heritage Snack Plate \$75

Bacon wrapped dates, Heritage meatballs, mini grilled cheese & tomato soup shooter

Spinach Salad with Warm Bacon Dressing \$58

Shaved red onion, sieved egg, cherry tomatoes, croutons

Roasted Beet & Strawberry Salad \$62

Pickled rhubarb, goat cheese, shaved dark chocolate, pecan, red wine vinaigrette (V,GF)

Classic Wedge Salad \$55

Blue cheese dressing, carrot, radish, bacon lardon, rye crouton, cherry tomato vinaigrette

Artisan Bread, Butter & Cracker Plate \$25

Whipped maple butter, herb sea salt butter (V)

SIDES

Candied Lemon-Garlic Roasted Potatoes (VE,GF) \$35

Brandy Roasted Foraged Mushrooms \$35

Herb Buttered Market Vegetables (V,GF) \$35

Maple Glazed Baby Carrots (V,GF) \$35

SANDWICHES

**7 small slider sandwiches per order side of artisan potato chips.*

Shaved Beef Tenderloin Sliders \$90

Shaved beef tenderloin, stone ground mustard, horseradish aioli, baby arugula

Porchetta Sliders \$75

Chili aioli, stone ground mustard, fresh basil, brioche bun

Lobster Roll "Sliders" \$90

Creamy lobster salad, celery, pickled cucumber, parsley

LARGE FORMAT & ENTREES

Roast Beef Tenderloin & Braised Beef Short Rib \$210

Red Wine Reduction Sauce (GF, DF)

Slow Roasted BBQ Pork Shoulder \$145

Creamy market vegetable slaw, corn bread (GF, DF)

Char Siu Salmon \$185

Soy and ginger glazed salmon, crispy rice noodles, summer cabbage slaw (GF)

Smoked Beef Brisket \$175

Creamed grits, natural reduction, fried shallots, Italian parsley (GF, DF)

Heirloom Tomato Tart \$125

Pleasant ridge reserve crumble, olive compote, basil oil

Provençal Chicken \$158

Airline chicken breast, tomato braised chicken thigh, olives, candied lemon, fresh herbs (DF, GF)

DESSERTS

Assorted Gourmet Cookies & Bars (V) \$45

Flourless Chocolate Torte (GF, V) \$65

Mixed Summer Berry Tarts \$65

Chantilly cream, candied citrus, oat crumble (V)

Fresh Fruit Tray \$42

Seasonal availability (GF, DF, VE)

25% service fee applied to all orders. All sales are subject to sales tax of 5.5%. Payment due in full prior to the event.