

I.d.

**MODERN
AMERICAN
CATERING**

FOR CATERING INQUIRIES CONTACT KIM ASH
262.646.1600 X103 • SALES@THEDELAFIELDHOTEL.COM

I.d.

for the day...

LUNCH DROP OFF

SANDWICHES (MINIMUM 8)

- Caprese Baguette, fresh mozzarella, basil pesto aioli, roma tomatoes, spinach \$11
- Turkey BLT Croissant, green goddess dressing, arugula, applewood smoked bacon \$13
- Italian Focaccia, capicola, salami, prosciutto, pickled sweet peppers, aioli, arugula \$16
- Grilled Tenderloin Ciabatta, herb horseradish sauce, caramelized onion \$16
- Ham & Cheese served on sourdough, dijon aioli, shaved dill pickle, maple creek ham, swiss cheese \$12
- Hummus Pita, cucumber, spinach, avocado, marinated roma tomatoes, red peppers \$11
- Tuna Medi, mediterranean tuna salad, shaved fennel, olive tapenade, lemon aioli, served on sourdough \$13
- California Chicken, avocado, chipotle aioli, shaved veggie slaw, tomatoes, served on sourdough \$14

plain jane style-available upon request (served with condiments on the side)

wrap it up-let us sub a plain or spinach tortilla for bread or pita

SALADS (SERVES 8-12)

- Wisco Cobb, nueske's summer sausage, chicken breast, hard boiled egg,crispy shallot, cherry tomatoes, avocados, blue cheese dressing \$48
 - Caesar, ciabatta croutons, parmesan cheese, romaine hearts, classic Caesar dressing \$37
 - Spinach, poached pears, candied walnuts, bacon bites, crumbled goat cheese, balsamic dressing \$44
 - Caprese, fresh mozzarella, marinated roma tomatoes, basil, balsamic, olive oil \$39
 - Asian Crunch Salad, clementines, cucumbers, crispy wontons, cilantro lime peanut vinaigrette \$39
- \$10 add grilled chopped chicken

SOUPS (CUP/BOWL)

- Tomato Basil Bisque \$6/\$8
- Mushroom Barley \$6/\$8

10% CHARGE ON ALL DELIVERIES | ON-SITE SETUP AVAILABLE (\$29) | 23% SERVICE CHARGE ON FULLY SERVICED EVENTS | ADD 5% TAX

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LUNCH DROP OFF

LUNCH EXTRAS (SERVES 8-12)

Plate of Chocolate Chip Cookies \$32 • Fudge Brownies \$32

Potato Chips & House Made Onion Dip \$35 • Dozen Pieces Assorted Whole Fruit \$36

OFFICE LOVE (SERVES 10-14) \$240

3 sandwiches your choice (we'll make three of each and cut them up to share)

2 salads your choice • Kettle Potato Chips

Chocolate Chip Cookies or Fudge Brownies

14 beverages (iced tea / soda / water)

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WEDDINGS/SOCIAL EVENTS

PASSED BITES (BY THE DOZ, MINIMUM 3 DOZ)

Bruschetta, tomato, basil, roasted garlic rubbed crostini \$36

Brie Tartlet, baked brie, raspberry, phyllo \$36

Caprese Skewers, balsamic cream, micro basil \$36

Cuban Fritters, dijon aioli, bourbon pickles \$36

Bacon Wrapped Dates, blue cheese fondue, bourbon honey \$36

Foie Gras Toast, apricot orange preserves \$48

Thai Chicken Brochette, peanut lime sauce, micro cilantro \$42

Beef Tartare, malt vinegar potato chip, classic garnishes \$42

Tuna Wonton, gochujang aioli, seasoned soy sauce \$48

Smoked Whitefish Spread, pumpernickel toast, pickled red onion \$42

Petite Lobster Roll, classic Maine style \$48

Blackened Shrimp, cucumber, avocado, pickled red pepper \$42

DISPLAYED \$125 PER (SERVES 15-20)

Artisan Charcuterie • Wisconsin Cheese

Relish Board • Assorted Sliders

Seafood Tower (MP)

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PLATED (ENTRÉE PRICE INCLUDES SALAD)

FIRST COURSE (SELECT ONE)

- Seasonal Harvest, assorted greens & grains, seasonal fruit and vinaigrette, goat cheese
- I.d. Wedge, baby iceberg, hooks blue cheese dressing, crispy shallots, marinated cherry tomatoes
- Little Gem Caesar, little gem lettuce, smoked paprika croutons, parmesan crisps, pickled red onions
- Mixed Greens, assorted farm greens, red wine vinaigrette, cherry tomatoes, shaved cucumbers
- Mediterranean, cucumbers, preserved lemon vinaigrette, local feta, pine nuts, kalamata olives + 2
- Burrata & Heirloom Tomatoes, watermelon radish, aged balsamic, watercress puree, fancy olive oil +3
- Strawberry, spinach & frisée greens, yuzu citrus vinaigrette, marcona almonds, crostini +3

ENTRÉE COURSE (SELECT ONE, ADDITIONAL ENTRÉE \$3 PER)

- Herb Marinated Filet Mignon, yukon gold potato puree, market vegetable, red wine bordelaise \$49
- Red Wine Braised Short Ribs, white cheddar grits, bourbon glazed carrots, roasted cipolini onion \$43
- Roasted Organic Semi-Boneless Chicken, local mushrooms, potato puree, tarragon cream sauce \$38
- Moroccan Chicken, fingerling potatoes, apricot-olive tapenade, cauliflower puree, chicken jus \$37
- Slow Roasted Pork Loin, sweet potato puree, fig demi-glace, braised kale, shaved apple slaw \$37
- Scottish Salmon, dill & chive creamed red potato, citrus beurre blanc, poached asparagus \$40
- Pan Seared Halibut, roasted garlic potato puree, butter braised leeks & baby carrots, chive oil \$43
- Eggplant Bolognese, roman gnocchi, balsamic glazed broccolini, arugula walnut pesto \$34
- Wild Mushroom Ravioli, white wine porcini cream sauce, pine nuts, parmesan, fresh herbs \$34

SWEET OFFERINGS

Custom Cakes and Dessert Offerings Designed By Pasty Chef Rebekah

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BUFFET \$43/PER (2 ENTRÉE 2 ACCOMPANIMENTS)

PROTEIN

Herb Marinated Filet Mignon +4
Red Wine Braised Short Ribs
Roasted Organic Semi-Boneless Chicken
Moroccan Chicken
Slow Roasted Pork Loin
Scottish Salmon
Pan Seared Halibut
Wild Mushroom Ravioli

VEGETABLE

Market vegetable
Bourbon glazed carrots
Local mushrooms +2
Poached asparagus
Butter braised leeks & baby carrots
Balsamic glazed broccolini

STARCH

Yukon gold potato puree
White cheddar grits
Dill & chive creamed red potato
Fingerling potatoes
Roasted garlic potato puree

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SMALL PLATES

For those of you who enjoy our small plate dining at I.d. and would like to share at your next event, listed below are a few examples of dishes guests have enjoyed recently.

Smoked Beets, whipped goat cheese, ginger bourbon vinaigrette, pistachios

Truffle Fries, parmesan, chives, aioli

Crispy Brussel Sprouts, miso vinaigrette, apples, smoked bacon

Whipped Feta, roasted cherry tomatoes, whole grain pita

Seasonal Gnocchi, mike's mushrooms, goat cheese fondue, black garlic bread crumbs

Salumi Salad, black olive vinaigrette, ricotta salata, fresh herbs

Prosciutto & Fig Salad, spiced almonds, hooks blue cheese, hot sherry vinaigrette

Sable Fish, roasted heirloom carrots, shiitake miso caramel, pickled kale

Lobster Biscuit, aged white cheddar, lobster gravy, watercress

Raspberry Char Sui Glazed Salmon, seasonal pickle slaw

Smoked Beef Short Rib & Scallop, local corn succotash, herb bread pudding

Foie Gras, salted caramel pineapple, charred avocado, milk bread toasts

Lamb Ribs, huckleberry bbq sauce, vadouvan spiced corn cakes

Le Belle Duck Breast, seasonal spatzel, pickled elderberries, duck fat braised cabbage

Custom menus with pricing available upon request.

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