

1903™

E V E N T S

# *HOLIDAY MENU*



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EVENTS





# Season's Greetings

*Stationed service. No substitutions. Minimum 25 guests.*

**44.95 per guest**

## ***Meatball Sliders***

Marinara braised beef and pork meatballs sandwiched between toasted cheese bread

## ***Holiday Pasta Station***

*Served with house salad, fresh breadsticks, and butter*

### **Baked Mostaccioli**

with marinara and Italian sausage

### **Vegetarian White Lasagna**

with wild mushrooms and seasonal vegetables

## ***Wisconsin Cheese Board***

Hook's aged cheddar, Carr Valley pepper jack, Deppeler's baby swiss, and LaClare Creamery goat cheese with seasonal accoutrements

## ***Cookie and Coffee Station***

Fresh baked cookies, Rishi tea, Colectivo coffee, hot chocolate, and house mulled cider

# Holiday Cheer

*Stationed service. No substitutions. Minimum 25 guests.*

**52.95 per guest**

## ***House Salad***

*Served with warm rolls and butter*

Romaine and garden greens, cherry tomato, red onion, carrot, and cucumber with house red wine vinaigrette or creamy ranch

## ***Hors d'oeuvres***

*Select two:*

### ***Hot Hors d'oeuvres***

#### **Bacon Wrapped Date**

drizzled in balsamic reduction

#### **Baked Brie & Cranberry Bite**

on puffed pastry

#### **Prosciutto Wrapped Sausage**

braised in barbecue sauce

#### **Oysters Rockefeller**

topped with hollandaise and panko

### ***Cold Hors d'oeuvres***

#### **Smoked Salmon Gougere**

with creme fraiche and caviar

#### **Caprese Skewer**

with balsamic drizzle

#### **Cocktail Shrimp**

with house cocktail sauce

#### **Shaved Beef Tartlet**

with bleu cheese and horseradish sauce

## ***Entrees***

*Select two:*

#### **Smoked Turkey Breast**

with traditional gravy

#### **Passion Fruit Glazed Ham**

with fruit chutney

#### **Poached Salmon Cioppino**

with an aromatic broth of white wine, tomato, and saffron with clams, mussels, calamari, and shrimp

#### **Roasted Beef Strip Loin**

with horseradish sauce and natural jus

#### **Vegan "Steak" Medallions**

with red wine mushroom sauce

## ***Sides***

*Select three:*

#### **Roasted Garlic Mashed Potatoes**

#### **Blood Orange Glazed Baby Carrots**

#### **Roasted Brussels Sprouts**

with dried cranberry & almond

#### **Whole Wheat & Brioche Dressing**

## ***Dessert***

*Select one:*

#### **Figgy Bread Pudding**

with amaretto custard and amaretto fig caramel

#### **Apple Cranberry Cobbler**

with eggnog anglaise

## ***Coffee and Hot Drinks***

Freshly brewed Colectivo coffee, Rishi tea, hot chocolate and warm apple cider.

**11.00 per additional entree**

**6.00 per additional side**

**4.50 per additional hors d'oeuvres**



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# Deck the Halls

*Plated service. No substitutions. Minimum 25 guests.*

**64.95 per guest**

## ***Salad***

*Served with warm dinner rolls and butter*

*Select one:*

**Pear, Walnut, and Goat Cheese Salad**  
with balsamic vinaigrette

**Classic Caesar**  
with croutons and classic dressing

## ***Hors d'oeuvres***

*Select three:*

*Hot Hors d'oeuvres*

**Bacon Wrapped Date**  
drizzled in balsamic reduction

**Baked Brie & Cranberry Bite**  
on puffed pastry

**Prosciutto Wrapped Sausage**  
braised in barbecue sauce

**Oysters Rockefeller**  
topped with hollandaise and panko

*Cold Hors d'oeuvres*

**Smoked Salmon Gougere**  
with creme fraiche and caviar

**Caprese Skewer**  
with balsamic drizzle

**Cocktail Shrimp**  
with house cocktail sauce

**Shaved Beef Tartlet**  
with bleu cheese and horseradish sauce

## ***Plated Entrees***

*Select two:*

**Pan Seared Chilean Sea Bass**  
with warm lemony couscous salad of Israeli  
couscous, sun dried tomato, arugula, and  
pine nut served with charred onion & pea  
puree and paprika oil

**Red Wine Braised Beef Tenderloin Tips**  
with roasted garlic potatoes Robuchon, pearl  
onion, red & green bell pepper, and cremini  
mushroom

**Chicken Valentino**  
Chicken breast stuffed with fresh mozzarella,  
red bell pepper and garlicky spinach, served  
with mozzarella whipped potato, and cognac  
creamed spinach & bell pepper

**Duck Confit & Gnocchi**  
with baby candy cane beets, pearl onions,  
braised beet greens, wild fire bleu cheese,  
Brussels leaf salad

*Client to provide place cards clearly  
indicating each guest's entree selection.  
Counts are due (7) seven business prior to  
event.*

## ***Plated Dessert***

*Select one:*

**Figgy Bread Pudding**  
with amaretto custard and amaretto  
fig caramel

**Apple Cranberry Cobbler**  
with eggnog anglaise

## ***Coffee and Hot Drinks***

Freshly brewed Colectivo coffee, Rishi  
tea, hot chocolate and warm apple  
cider.

**5.00 per additional entree choice**

**4.50 per additional hors d'oeuvres**

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# Holiday Beverage Service

Hosted bar service. All beverages are charged per drink.  
\$150.00 bartender fee per bartender.

## Deluxe Bar

Tito's Handmade Vodka  
Bombay Sapphire Gin  
Captain Morgan Spiced Rum  
Bacardi Rum  
Hornitos Plata Tequila  
Johnnie Walker Black  
Jack Daniel's Tennessee Whiskey  
Crown Royal Canadian Whiskey  
Maker's Mark Bourbon  
Jameson Irish Whiskey  
Korbel Brandy

9.00

## Premium Bar

SVEDKA Vodka  
Bombay Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Jose Cuervo Especial  
Dewar's Scotch  
Jim Beam Whiskey  
Seagram's 7  
Christian Brothers Brandy

8.00

## Deluxe Wine

Wycliff Brut  
Proverb Pinot Grigio  
Proverb Chardonnay  
Proverb Pinot Noir  
Decoy Merlot  
Proverb Cabernet Sauvignon  
Wycliff Brut Rosé

12.00

## Premium Wine

Wycliff Brut  
Woodbridge Pinot Grigio  
Woodbridge Chardonnay  
Woodbridge Merlot  
Woodbridge Cabernet Sauvignon  
Wycliff Brut Rosé

8.00

## Domestic Beer

Miller Lite  
Miller High Life  
Budweiser  
Bud Light  
Budweiser Zero (non-alcoholic)  
Michelob Ultra

6.00

## Premium Beer

New Glarus Spotted Cow  
MKE Brewing IPA  
Leinenkugel's Seasonal  
Blue Moon  
Corona  
White Claw Hard Seltzer

7.00

## Holiday Cocktails

Select One:

### Holiday Party Punch

Pomegranate, orange, and pineapple juice,  
fresh ginger, and sparkling apple juice  
with Tito's Handmade Vodka

### Mexican Hot Chocolate

Traditional warm-spiced hot chocolate  
with Captain Morgan Spiced Rum

### Winter Eggnog

Cinnamon-spiced with Bulleit Bourbon

### Jingle Bell Cider

Apple cider, pomegranate, and nutmeg  
with Honey Liqueur

Mocktail: 8.00

Cocktail: 12.00

## Non-Alcoholic

### Bottled Water

4.00

### Soft Drinks

4.00



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# Event Enhancements

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## *LED Uplights*

Programmable Color Choices Available

35.00 per light

500.00 for 18 lights

## *Crystal Column Chandeliers*

Ceiling to floor crystal chandeliers with an uplight  
under it for lighting effect

250.00 first pair

200.00 each additional column

## *Snowflake GOBO Lights*

Available in Rumble or the Garage only

300.00 for two

## *Harley-Davidson Museum Centerpieces*

Customized motorcycle and floral centerpieces

25.00 each

## *Photo Backdrops*

Choose from three styles to be placed behind  
an existing H-D sit-on motorcycle within the event space

150.00

## *Museum After Hours Access*

Consecutive to museum operating hours. 2 hour minimum.

500.00 per hour

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## *Contact Our Sales Team*

*1903events.com*

*1-877-HD-Museum*

*Please note that all food, beverage, and related items are subject to a 23% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.*

# 1903<sup>TM</sup>

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