



BENSON'S

CATERING & EVENTS



OFF-SITE CATERING MENU

BENSONSRESTAURANTGROUP.COM

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At Benson's Restaurant Group, we believe great food and hospitality are at the heart of every memorable celebration.

OUR RESTAURANTS



GOOD THINGS TAKE TIME



HAPPINESS WITH A SIDE OF BURGER

PASSED HORS D'OEUVRES

Recommended 4–6 pieces per person, per hour
Pricing is per dozen

COLD

-  **TRUFFLE CHEESE SPREAD** ^{VEG} \$35
crostini, fine herbs
-  **JUMBO SHRIMP COCKTAIL** ^{GF} \$46
cocktail sauce, lemon
- BEEF CARPACCIO*** \$45
rye crostini, remoulade
- TOMATO BRUSCHETTA** ^{VEG | DF} \$34
tomato relish, garlic rubbed crostini
- DEVEILED EGGS** ^{VEG} \$34
smoked paprika, pickled onion, chive
-  **MINI LOBSTER ROLL** \$60
brown butter aioli, tarragon, toasted brioche
- CAPRESE SKEWERS** ^{VEG | GF} \$33
mozzarella, basil, cherry tomato, balsamic glaze

HOT

-  **ARTICHOKE DIP** ^{VEG} \$36
aged Swiss cheese, spinach, pita bread
- WAYGU MEATLOAF** ^{GF} \$48
apricot glaze
-  **PIGS IN A BLANKET** \$48
wagyu beef link, puff pastry, everything bagel spice, honey mustard
-  **BUFFALO CHICKEN EGGROLL** \$39
buffalo chicken, cheddar cheese, ranch
- POTSTICKERS** \$42
lemon grass chicken, teriyaki glaze, chive
-  **KANSAS CITY EGGROLLS** \$39
pulled pork, Monterey jack cheese, Kansas City bbq sauce, honey mustard

STATIONED HORS D'OEUVRES

serves approximately 25 guests

FRESH FRUIT ^{VEG | GF} \$100
melon, pineapple, berries, vanilla yogurt

CRUDITÉ PLATTER ^{VEG | GF} \$125
selection of raw vegetables and green goddess dressing

GRAZING ^{NUTS} \$300
assorted artisanal cheese and cured meats, artisanal breads and crackers, dried fruits, pickled veggies, assorted olives, nuts



STYLE OF DINNER

Simply select your preferred service style and customize your menu from the selections that follow.

PLATED SERVICE

A traditional dining experience with each meal individually plated and served to your guests.

\$65 per person | Additional protein option + \$5 per person

Includes:

Fresh bread service
One choice of salad
One protein entrée
One vegetarian entrée
Two sides

FAMILY STYLE SERVICE

A shared dining experience with platters served to each table for guests to enjoy together.

\$70 per person | Additional protein option + \$5 per person

Includes:

Fresh bread service
One choice of salad
One protein entrée
One vegetarian entrée
Two sides

Additional rentals are required for family-style service.

BUFFET SERVICE

A flexible service style where guests choose from a variety of salads, entrées, and sides.



BUFFET PACKAGES

BBK BLUE BAT KITCHEN BUFFET

\$42 per guest

Choice of two premium proteins:

Chicken, Shrimp, Steak, Chorizo, Pork Carnitas,
Curry Cauliflower or Ground Beef

Toppings: Cheese, Lettuce, Tomato, Onion, Jalapenos, Sour
cream, Cilantro

Flour tortillas
Cilantro-agave rice & black beans
House-fried tortilla chips
Mango salsa, house salsa, & guacamole
House salad
Brussel Sprouts
Milwaukee Street Corn
BBK housemade hot sauce

SMOKE SHACK BUFFET

\$38.50 per guest

Choice of one salad: greens or chop

Choice of one bread: cornbread or slider buns

Choice of two meats from the smoker: Pulled Iowa
Pork, Beef Brisket, Baby Back Ribs, Pulled Amish Chicken,
Sausage, Smoked Steak Tips *(plant based, vegetarian)*

Choice of three sides: Mac and Cheese, Green Beans,
Coleslaw, Potato Salad, Mashed Potatoes, Creamed Corn,
Baked Beans, Sweet Potato Mash, Pasta Salad



BUFFET PACKAGES

ONESTO BUFFET

\$45 per guest

Fresh bread

Choice of one salad: House, Caesar or Panzanella

Choice of two entrees: Chicken Marsala, Chicken Picatta,
Vegan "Farrotto," Short Rib, Brisket Bolognese

Choice of two sides: Sauteed Romesco, Caramelized
Cauliflower, Garlic Potato Purée, Roasted Fingerling Potatoes,
Roasted Brussels Sprouts, Saffron Rice, Ricotta Polenta, Garlic
Spinach, Braised Rainbow Carrots

BENSON'S WISCONSIN BUFFET

\$75 Per Person

Fresh bread

Seasonal Wedge Salad

Cherry Demi Beef Brisket

Chicken Picatta

Served with

Red skin potatoes with butter and herbs
Tri-colored carrots

 **ONESTO**

 **BRIDGEWATER**

 **THE EDISON**

 **BLUE BAT**

 **SMOKE SHACK**

 **AJ BOMBERS**



VEG = VEGETARIAN | GF = GLUTEN FREE | N = CONTAINS NUTS | DF = DAIRY FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

PLATED & FAMILY STYLE

PLATED SERVICE

\$65 per person | Additional protein option + \$5 per person

Includes:

Fresh bread service
One choice of salad
One protein entrée
One vegetarian entrée
Two sides

FAMILY STYLE SERVICE

\$70 per person | Additional protein option + \$5 per person

Includes:

Fresh bread service
One choice of salad
One protein entrée
One vegetarian entrée
Two sides

SALADS

Choose one salad

Goddess VEG | GF | N

Gem lettuce, wild wonder tomatoes, cucumber, red onion, walnuts, parmesan, green goddess

Benson's Caesar

Romaine lettuce, homemade Caesar dressing, parmesan, browned butter croutons

Onesto House VEG | GF

Petite greens, Castelvetrano olives, wild wonder tomatoes, red onion, red wine vinaigrette

Edison House VEG | GF | N

Petite greens, dried figs, goat cheese, candied walnuts, sherry vinaigrette

Panzanella VEG

Ciabatta, mozzarella, tomatoes, red onion, spring mix, balsamic vinaigrette

Spinach Antipasto GF

Spinach, fontina, olives, tomatoes, onion, salami, balsamic vinaigrette



ENTRÉES

Choice of one protein entrée and one vegetarian entrée

Chicken Marsala

Grilled chicken breast, marsala mushrooms

Chicken Picatta

Grilled chicken breast, lemon caper cream

Faroe Island Salmon

Grape tomatoes, arugula, whole grain mustard

Beef Short Rib ^{GF}

Braised beef short rib, red wine demi-glace

Brisket Bolognese

Roasted tomatoes, pancetta, chef's choice pasta

Airline Chicken ^{GF}

Roasted airline chicken with smoked chicken jus

Pasta alla Vodka ^{VEG}

San Marzano tomatoes, cream, basil, Fresno chili

Salmon Dijonnaise ^{GF}

Shallot vinaigrette

Braised Brisket ^{GF}

Door County cherry sauce

SIDES

Choose one vegetable and one starch

STARCHES

Two Potato Mash ^{VEG | GF}

garlic, olive oil

Wild Rice ^{VEG | GF}

herb butter

Roasted Red Potatoes ^{VEG | GF}

butter and herbs

VEGETABLES

Roasted Carrots ^{VEG | GF}

honey, thyme

Broccolini ^{VEG | GF}

lemon, garlic, chili

Roasted Brussels Sprouts ^{VEG | GF}

cracked pepper, parmesan, butter

AFTER DINNER FAVORITES

LATE NIGHT

- 🔥 **Sausage Slider Bar*** \$12 per guest
caramelized onions, jalapenos, pickles, sauerkraut,
Smoke Shack bbq sauces
- 🔥 **Smoked Wing Bar** ^{GF} \$12 per guest
slow smoked chicken wings, Smoke Shack signature
bbq sauces, ranch, blue cheese dressing
- 🔥 **Kansas City Eggrolls** \$39 per dozen
pulled pork, Monterey jack cheese, Kansas City
bbq sauce, honey mustard
- BBQ Salsa & Guacamole** ^{GF | VEG} \$7 per guest
housemade tortilla chips and salsas, seasonal guac

DESSERTS

MINI DESSERT STATION

*Two dozen minimum per variety. Recommended 3-4 per guest.
Pricing is per dozen.*

- Macarons** ^{VEG | GF} \$25
coffee, lemon, raspberry, vanilla, chocolate, pistachio
- Mini Cheesecake Bites** ^{VEG} \$45
chocolate, macadamia nut, blueberry, cherry, mandarin orange
- Chocolate Petit Fours** ^{VEG} \$45
chocolate caramel financiers, praline and gianduja lingot,
triple chocolate lingot, coffee chocolate cream
- Mini Amuse-Bouche Cups** ^{VEG} \$60
tiramisu, vanilla raspberry, lemon meringue, chocolate mousse

CAKE CUTTING \$4 per guest



ADDITIONAL QUESTIONS

CATERING PACKAGE INCLUSIONS

All packages include disposable plates, utensils, serving utensils and wire chafing racks. Real china is available at an additional cost of \$8 per person. Linens are also available for rental at \$6 per person to include guest tables, buffet tables and linen napkins.

HOLIDAYS AND SPECIAL RATES

Events scheduled on select holidays and peak weekends are subject to adjusted service rates. These dates include New Year's Eve and New Year's Day, Christmas Eve and Christmas Day, Thanksgiving, Easter weekend, Memorial Day weekend, Labor Day weekend and Fourth of July weekend.

LEFTOVER FOOD POLICY

In accordance with Benson's Catering & Events guidelines and Wisconsin health regulations, leftover food may not be removed from the event site. This policy helps ensure food safety and proper handling. All food served during the event remains the property of Benson's Catering & Events, and to-go containers are not provided.

EVENT PHOTOGRAPHY

As part of our work, Benson's Catering & Events may capture images of events, including culinary displays, bar setups, tablescape and overall event atmosphere. These photos may be used by Benson's Catering & Events for marketing, promotional, and portfolio purposes.

If your event includes elements that should remain private or are not intended to be photographed, please share those details with your event planner ahead of time so we can accommodate accordingly. If you prefer that images from your event not be used in marketing materials, we're happy to honor that request when noted prior to the event.



BENSON'S CATERING & EVENTS
OFFSITE CATERING

Benson's Catering & Events offers full-service offsite catering for weddings, corporate gatherings, and special occasions!

events@bensonsrestaurants.com

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