



Menu



HOT APPETIZERS

Per Dozen
2 Dozen Minimum Per Selection

WAGYU BEEF MEATBALL

Wagyu beef, whiskey maple glaze,
garlic chili crunch, pickled onion (NF)

NOBLE SLIDERS

Ground beef, American cheese, pickle,
beer braised onion, house sauce (NF)

WAGYU BEEF EMPANADAS

Wagyu beef, golden raisins, Fresno
chilis, honey Aji verde

CHICKEN TIKKA MASALA SATAY

Cilantro, Raita sauce (GF)

BBQ CHICKEN SLIDERS

Honey-chipotle bbq sauce, fried onions,
pimento cheese (NF)

LEMONGRASS CHICKEN

BAHN MI

Cilantro, lime, carrot, cucumber, yuzu aioli
(NF, DF)

SALMON "BURNT ENDS"

Ssamjang (Korean spicy dipping sauce)
house bacon, maple sugar agrodolce,
candied jalapeno (GF, NF)

JUMBO LUMP CRAB CAKE

Kewpie mayo, Gochujang (Korean sweet &
spicy sauce), scallions, crispy shallots (DF)

DEVILS ON HORSEBACK

Bacon, herb goat cheese, dates, black
pepper maple syrup (GF, NF)

CHAR SIU PORK SLIDERS

Carrot pineapple slaw, Asian bbq sauce,
Hawaiian roll (NF)

GOAT CHEESE MUSHROOM TART

Whipped goat cheese, wild mushrooms,
truffle salt, thyme (VGT, NF)

BLUEBERRY BBQ PORK BELLY

Blueberry-Yuzu Kosu BBQ, Shishito
salsa verde (GF, NF, DF)

WILD MUSHROOM ARANCINI

Roasted mushrooms, American Grana
Padano, truffle oil, sun-dried tomato aioli
(VGT, NF)

SWEET POTATO EMPANADAS

Sweet potato, black beans, smoked chilis,
honey Aji verde (VGT)

TOMATO SOUP SHOOTER + MINI GRILLED CHEESE

House made tomato soup, basil, served with
mini grilled cheese (VGT, NF)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness, especially if you have certain
medical conditions. This applies to all food prepared by Noble Catering.

DF DAIRY FREE

NF NUT FREE

VGT VEGETARIAN

GF GLUTEN FREE

VN VEGAN

COLD APPETIZERS

Per Dozen
2 Dozen Minimum Per Selection

TENDERLOIN SLIDERS

Shaved beef tenderloin, pickled onions, arugula, horseradish aioli (NF)

MINI LOBSTER TACOS

Cold water lobster salad, caviar, crispy corn tortilla, creme fraiche (NF)

TUNA POKE SPOONS

Marinated ahi tuna, sesame, soy, avocado, nori, crispy shallots (NF, GF)

CAPRESE SLIDER

Tomato, fresh mozzarella, pesto aioli, arugula, balsamic, focaccia (VGT)

UDON NOODLE CUP

Carrots, red cabbage, onions, cilantro, mushrooms, sesame, peanut sauce (VG, DF)

SMOKED SALMON CRUDO

Dill creme fraiche, cucumber, capers, watermelon radish (GF, NF)

MELON CAPRESE SKEWER

Cantaloupe, basil oil, cracked black pepper, fresh mozzarella, tomato, balsamic (VGT, GF, NF)

TRIPLE BRIE CROSTINI

Grilled pear, onion jam, pistachios (VGT)

STREET CORN CUP

Charred corn, cilantro lime crema, Cotija cheese, cilantro, chili lime (VGT, NF)

D.L.T.

House made duck bacon, tarragon-lemon aioli, lettuce, tomato, mini pretzel bun (NF)

BEEF & POTATO CHIP BITES

Shaved dry aged beef, pickled onion, radish, black garlic aioli, kettle fried potato chip (DF, GF, NF)

CHICKEN SALAD SABLÉ

Capers, tarragon, parmesan, red pepper flakes (NF)

SHRIMP & AVOCADO ESCABECHE

Marinated shrimp, avocado, citrus, peppers, puffed hominy (GF, NF)

CUCUMBER TOAST

Whipped herbed cream cheese, shaved cucumber, dill, toasted brioche (VGT, NF)

VEGETABLE TARTARE

Bruinoise vegetables, whipped goat cheese, fresh herbs, baby pepper cup (VGT, GF, NF)

CHEDDAR GOUGERES

Puffed aged cheddar bites, blackberry jam (VGT, NF)

TOMATO CROSTINI & HONEY RICOTTA

Whipped honey and truffle ricotta, tomato confit, fresh herbs (VGT, NF)

ENTRÉES

LAND

SEARED BEEF TENDERLOIN

6oz Beef tenderloin filet prepared medium, pancetta-mascarpone potato puree, roasted tri-color carrots, pinot noir demi-glace (GF, NF)

BONE-IN BLACK GARLIC & ESPRESSO SHORT RIB

Creamy romano leek polenta, Brussels sprouts, shiitake demi glace (GF, NF)

RED WINE BRAISED SHORT RIB

Boursin mashed potatoes, asparagus, pomegranate demi-glace, pomegranate seeds (GF, NF)

DUCK CONFIT

Beet butter sauce, ancient grains, wild mushrooms, crispy garlic, Saba syrup (NF)

DRY AGED HERITAGE PORK CHOP

Sweet potato poblano hash, roasted vegetables, Ancho tomato sauce (GF, DF)

CHIMICHURRI CHICKEN

Garlic roasted fingerling potatoes, seasonal vegetables, blistered tomatoes, charred lemon (GF, DF, NF)

MAPLE SAGE CHICKEN

Spiced sweet potatoes, Kimchi Bok choy, miso caramel sauce (NF)

HERB ROASTED CHICKEN

Lemon brown butter, caper berries, saffron orzo pilaf, seasonal vegetables (NF)

SEA

SEA BASS

Fregola pasta, lacinato kale, Calabrian chilis, charred lemon-heirloom tomato sauce (NF)

PISTACHIO CRUSTED SALMON

Rice pilaf, seasonal vegetable, dark cherry balsamic reduction (GF) **Contains nuts*

ROASTED SALMON

Polenta cakes, romesco sauce, broccolini, maple sugar agrodolce, candied jalapeno (GF, NF)

MISO GLAZED COD

Forbidden rice, broccolini, miso glaze (GF, DF, NF)

EARTH

FREGOLA PASTA

Roasted baby carrots, lacinato kale, Calabrian peppers, roasted mushrooms, charred lemon-heirloom tomato sauce (VGT, NF)

CURRIED CAULIFLOWER

Charred curried cauliflower steak, Romesco, pine nut currant relish, Forbidden rice (VN, GF, DF) **Contains nuts*

SEASONAL RISOTTO (VGT, GF, NF)

Select One:

-Wild mushroom and fresh herbs with Pecorino cheese

-Asparagus and fresh herbs with pea tendrils

-Butternut squash and brown butter with Pecorino cheese

-Asparagus with cherry tomatoes and Pecorino cheese

ENTRÉES

DUETS

BEEF FILET & MAHI MAHI

4oz Beef filet, lemon and herb gremolata, crusted Mahi Mahi, fingerling potatoes, roasted asparagus, dark cherry balsamic reduction (NF)

BEEF FILET & CHICKEN

3oz Beef filet, Frenched breast chicken with Chimichurri sauce, pancetta-mascarpone potato puree, roasted tricolor carrots, pinot noir demi-glace (GF, NF)

SHORT RIB & SHRIMP

Deer Creek cheddar grit cake, garlic shrimp in tasso butter sauce, red wine braised short rib, roasted tricolor carrots (GF, NF)

SALMON & CHICKEN

Roasted beet puree, rice pilaf, roasted asparagus, dark cherry balsamic reduction (GF, NF)

Served with Bread, Butter, and Salad
Noble House Salad & Kale Caesar Included

SALADS

NOBLE HOUSE SALAD

Seasonal greens, pickled onion, tomato, cucumber, rainbow carrots, croutons, honey-balsamic vinaigrette (VGT, NF)

THE WEDGE

Baby iceberg lettuce, oven-dried tomato, bacon, cucumber, pickled onion, smoked bleu cheese, egg, radish, ranch dressing (GF, NF)

BEET SALAD

Shaved beets, pecans, seasonal greens, goat cheese, grapefruit, citrus vinaigrette (VGT, GF)

BUTTERNUT SQUASH SALAD

Spinach, arugula, roasted butternut squash, pomegranate, apples, pepitas (pumpkin seeds), Dijon, bourbon vinaigrette (VGT, GF, NF, DF)

KALE CAESAR SALAD

Chopped kale, shaved parmesan, croutons, olive oil, creamy caesar dressing (NF)

WISCHEGO & FRISEE SALAD

Radicchio, frisee, hazelnuts, cinnamon braised door county cherries, Hidden Springs Wischego, charred lemon vinaigrette (VGT, GF)

YUZU CUCUMBER SALAD

Shaved cucumber, radish, seasonal greens, blood orange, puffed rice, candied ginger, Yuzu dressing (VN, GF, DF, NF)

ELOTE SALAD

Seasonal greens, charred corn, cherry tomatoes, radish, pickled onion, Cotija cheese, cilantro-lime dressing (VGT, GF, NF)

SIGNATURE STATIONS

CHEF ATTENDANT REQUIRED

PASTA ALLA RUOTA CARBONARA

Carbonara pasta made to order in half wheel of cheese, spaghetti, guanciale, pea shoots, garlic, egg, and fresh herbs (NF)

CHEESE RACLETTE

Melted to order Alpine Raclette cheese, shaved country ham, fruit preserves, grapes, cornichons, grainy mustard, and freshly baked baguettes (NF)

TOMAHAWK CARVING TABLE

Black Garlic Demi-glaze, Chimichurri, horseradish cream, whipped butter, fresh rolls (NF)

FOOD STATIONS

PRICED PER PERSON

SOUTH PACIFIC

BUTTERFISH

Miso rubbed full sides of cod wrapped in banana leaves then grilled and topped with sesame and green onions, coconut rice, green papaya slaw, Yuzu sauce (VN, GF, DF)

**Contains nuts*

SMOKED GOUDA

MAC & CHEESE

Toasted garlic herb crust, charred cauliflower, chili oil crunch, oven dried tomatoes, wild mushrooms, scallions, aged cheddar, bacon

HAWAIIAN

SMOKEHOUSE

Choice of char siu pulled pork or chicken, bbq sauce, pineapple slaw, Hawaiian rolls, mustard scallion potato salad (NF)

Additional protein \$4/person

GREEN HOUSE

Choice of three salads

KOREAN BBQ

Choice of Bulgogi style beef or Korean BBQ chicken, kimchi, steamed rice, crushed cucumbers (GF, DF)

Additional protein \$4/person

SOUTHWESTERN TACOS

Choice of chicken mole or Birria-style braised beef, black beans, rice, cilantro, onion, lime, salsa roja, tortillas, elote corn salad

Additional protein \$4/person

MASHED POTATO BAR

Garlic mashed potatoes, roasted peppers, Boursin cheese, bacon, cheddar, scallion, sour cream, butter, caramelized onions, broccoli (GF, NF)

RAMEN BAR

Japanese ramen cups, pork belly, mushrooms, shredded carrots, nori, fishcakes, soy eggs, scallions, chili crunch, chili sauce (DF)

**Contains nuts*

SMALL PLATES

LAND

RED WINE BRAISED WAGYU BEEF CHEEKS

Celery root puree, pickled acorn squash,
pomegranate, thyme, black garlic demi-
glace (GF, NF)

BRAISED PORK BELLY

Bánh mi vegetables, sweet shoyu, chili
crunch aioli, cilantro (GF, DF)

DRY AGED BEEF

Coffee cardamom soil, Fenugreek sweet
potato, Brussels sprout leaves, asparagus
tips, apple-cranberry reduction (GF, NF)

MISO CHICKEN

Black rice, broccolini, Ssamjang-miso glaze
(GF, DF, NF)

SEA

LOBSTER GNOCCHI

Lobster, Pecorino cream sauce, chives,
crispy shallots (NF)

SEARED SCALLOP

Wild mushrooms, spirulina, Yuzu sand, petite
greens (GF, NF)

YELLOWFIN CRUDO

Yuzu, fried shallots, shiso, olive oil,
Shishito peppers (DF, NF)

SHRIMP & GRITS

Stone-ground cheddar grits, roasted
shrimp, Creole sauce (GF, NF)

EARTH

BURRATA PLATE

Wisconsin burrata cheese, pomegranate
molasses, pomegranate seeds, baby
greens, chive oil, black garlic, truffle,
fresh bread (VGT, NF)

CARR VALLEY GOAT CHEESE "CARROT CAKE"

Carr valley goat cheese, ginger carrot jam,
pecans, macerated golden raisins, crostini
(VGT)

**Contains nuts*

WILD MUSHROOM PANNA COTTA

Thyme, mushrooms, crispy shallots,
asparagus, sherry gastrique (VGT, NF)

BEET & CHEVRE

Shaved raw beets, roasted beets, goat
cheese, pecans, citrus vinaigrette (VGT,
GF)

**Contains nuts*

PRICED PER PLATE
30 PLATE MINIMUM

APPETIZER DISPLAY

SERVES 20-30

NOBLE SIGNATURE GRAZING TABLE

Assorted Wisconsin cheeses & cured meats, pomegranates, grapes, melon, and dragon fruit, warm brie skillet, assorted breads & crackers, assorted dips, salsas, & spreads, pickles, marinated olives, assorted vegetables, assorted chocolates *Serves 100*

POTATO CHIP DISPLAY

Seasoned kettle chips, sweet potato chips, black garlic dip, green goddess, buffalo dip (VGT, NF)

SUPPER CLUB GRAZING BOARD

Summer sausage, celery, carrots, pretzel twists, pickles, cherry peppers, olives, cheese spread (NF)

CRUDITÉ DISPLAY

Fresh seasonal vegetables, beet hummus, edamame hummus, buttermilk herb dip (VGT, GF, NF)

THE RAW BAR

Poached tiger shrimp, seasonal poke, crab claws, lemon, cocktail sauce, poblano cream, hot sauce (NF)

BAVARIAN PRETZEL BAR

Milwaukee Pretzel Company Bavarian style pretzel bites & twists, stone-ground honey mustard, warm cheese sauce (VGT, NF)

CHEESE & CHARCUTERIE

Wisconsin cheeses, cured meats, lavash, crostini, crackers, nuts, dried fruit, fresh fruit, local honey, pickles **Contains nuts*

BREAD BOARD

Garlic-herb focaccia, sourdough, three cheese semolina, pretzel bread, seasoned olive oil, balsamic, roasted garlic cloves, honey butter, seasonal butter, sea salt (VGT) *Serves 40-50*

NIBBLES

PER DOZEN

CHEESE & CHARCUTERIE CONES

Wisconsin cheese, salami, pickles, olives, assorted fruit

MINI PRETZEL TWISTS

Bavarian beer cheese spread (VGT, NF)

EDAMAME HUMMUS

Togarashi (sesame & chili), pita chips (VGT)

KETTLE CHIPS & ONION DIP

House fried kettle chips, black garlic onion dip (VGT, NF)

PARMESAN, GARLIC & HERB POPCORN (VGT)

POPCORN BAR (VGT, NF)

Choice of Three - 20 person minimum:

Garlic, olive oil & parmesan
Raspberry rosemary
Buttered
Truffle & fresh herb
BBQ & smoked salt
Togarashi (sesame & chili)

CRUDITÉ CUPS

Green goddess dip, baby carrots, cucumbers, asparagus, radish (VGT, NF)

CHIPS & SALSA

Corn tortilla chips, salsa roja (VN, GF, NF)

DESSERTS

STATIONS & CARTS

CHOCOLATE GRAZING TABLE

Assorted chocolates, chocolate covered nuts, assorted candies, fresh and dried fruits (VGT) **Contains nuts*

CREAM PUFF CART

Choux pastry shells, powdered sugar, vanilla whipped cream, espresso whipped cream, matcha whipped cream, chocolate, caramel, cherries, pistachios (VGT) *Two dozen portions*
Additional fee for Chef Attendant

WALKING CANNOLI STATION

Mascarpone and ricotta mousse, chocolate, pistachios, cherries (VGT)
**Contains nuts, Two dozen portions*
Additional fee for Chef Attendant

ICE CREAM STATION

Vanilla ice cream with waffle cone bowls, whipped cream, sprinkles, cherries, Oreo crumbs, chocolate, and caramel (VGT)
Approximately 70 portions
Additional fee for Chef Attendant

PLATED DESSERTS

RED BERRY CHEESECAKE

Raspberries, strawberries, currants, whipped cream (VGT, NF)

HONEY SAFFRON CAKE

Pistachios, rose water whipped cream, honey saffron syrup (VGT)
**Contains nuts*

GIANDUJA SHORTBREAD CAKE

Hazelnut, almonds, orange, passion fruit (VGT) **Contains nuts*

BANANA CREME TART

Graham cracker crust, salted caramel, spiced chocolate, brown butter pretzel crumbs (VGT, NF)

BY THE DOZEN

ASSORTED MINI TARTS

Caramel, lemon, chocolate, apple vanilla, chocolate, raspberry (VGT, DF)

CHOCOLATE MOUSSE CUPS

Caramel, hazelnuts, whipped cream, gold leaf (VGT, GF) **Contains nuts*

MINI DESSERT TRAY

Macarons, seasonal mini tarts, seasonal mousse cups, dessert bars (VGT) *Three of each*

CHEESECAKE MOUSSE CUPS

Pretzel crumbs, strawberries (VGT, NF)

CIGAR BOX CANNOLIS

Mascarpone and ricotta mousse, chocolate, pistachio, cherries (VGT) **Contains nuts*

ASSORTED DESSERT BARS

Pecan chocolate caramel brownie, cream cheese brownie, lemon, raspberry crumb (VGT) **Contains nuts*

BEIGNETS

Powdered sugar, espresso fudge sauce, house made jam, salted caramel (VGT, NF)

ESPRESSO PANNA COTTA

Mini donut, whipped cream, chocolate straw (VGT, NF)

CEREAL MILK PANNA COTTA

White chocolate tuile, cereal (VGT, NF)

CHOCOLATE CHUNK COOKIES (VGT)

FRENCH MACAROONS (VGT)

LUNCH

SALADS

SERVES 8-10

NOBLE HOUSE SALAD

Seasonal greens, pickled onion, tomato, cucumber, rainbow carrots, croutons, honey balsamic vinaigrette (VGT, NF)

THE WEDGE

Baby iceberg lettuce, oven-dried tomato, bacon, cucumber, pickled onion, smoked bleu cheese, egg, radish, ranch dressing (NF)

ELOTE SALAD

Seasonal greens, charred corn, cherry tomatoes, radish, pickled onion, cotija cheese, cilantro-lime dressing (VGT, GF, NF)

BEET SALAD

Shaved beets, pecans, seasonal greens, goat cheese, grapefruit, citrus vinaigrette (VGT, GF)

KALE CAESAR SALAD

Chopped kale, shaved parmesan, croutons, olive oil, creamy caesar dressing (NF)

WISCHEGO & FRISEE SALAD

Radicchio, frisee, hazelnuts, cinnamon braised Door County cherries, Hidden Springs Wischeho, charred lemon vinaigrette (VGT) **Contains nuts*

YUZU CUCUMBER SALAD

Shaved cucumber, radish, seasonal greens, blood orange, puffed rice, candied ginger, Yuzu dressing (VN, GF, NF)

BUTTERNUT SQUASH SALAD

Spinach, arugula, roasted butternut squash, pomegranate, apples, pepitas (pumpkin seeds), Dijon, bourbon vinaigrette (VGT, GF, NF, DF)

SANDWICHES & WRAPS

OVEN ROASTED TURKEY CLUB WRAP

Oven roasted turkey, bacon, tomato, lettuce, Boursin cheese, avocado aioli, spinach wrap (NF)

HAM & PRETZEL SANDWICH

Honey ham, pimento cheese spread, grainy mustard, lettuce, tomato, pretzel bun (NF)

THAI CHICKEN WRAP

Grilled chicken, carrots, onions, red cabbage, lettuce, cilantro, peanut sauce, spinach wrap **Contains nuts*

KETTLE CHIPS & COOKIES

ROAST BEEF SANDWICH

Roast beef, pickled onion, arugula, tomato, horseradish aioli, baguette (NF)

CHICKEN CAESAR WRAP

Grilled chicken, parmesan, romaine, kale, creamy caesar dressing, spinach wrap (NF)

HUMMUS VEGGIE WRAP

Beet hummus, seasonal greens, carrots, pickled onions, red pepper, cucumber, ricotta salata, lemon vinaigrette (VGT, NF)

FOCACCIA CAPRESE

Tomato, fresh mozzarella, basil, arugula, pesto (VGT)

BREAKFAST & BRUNCH

STATIONS & CARTS

PER PERSON

TEX MEX

Chorizo and egg burritos, black bean and poblano burritos, patatas bravas, salsa roja, chili-lime fruit cups (NF)

HEALTHY HARVEST

Shakshuka baked eggs, sweet potato hash, flatbread, turkey sausage (NF)

CONTINENTAL

Assorted breakfast pastries, seasonal fruit platter, granola, yogurt (VGT)

SOUTHERN COMFORT

Fried chicken and waffle sliders with honey butter and hot maple glaze, shrimp and grits, deviled eggs with chives, breakfast potatoes with onion and peppers (NF)

OATMEAL BAR

Warm steel cut oats, brown sugar, maple syrup, honey, cream, fresh berries, pecans, chocolate shavings, raisins, cranberries, pistachios (VGT) **Contains nuts*

DISPLAYS

SERVES 8-10 GUESTS

LIEGE WAFFLE BOARD

Powdered sugar, pecans, fresh berries, Nutella, bourbon caramel, maple syrup, seasonal compound butter, shaved chocolate **Contains nuts*

SMOKED SALMON BOARD

Chopped hard boiled eggs, pickled onions, tomatoes, capers, dill, cucumber, cream cheese, lemon, chopped bacon, bagels, crackers (NF)

BYO AVOCADO TOAST

Olive oil toasted sourdough, smashed avocado, cotija cheese, pepitas, pomegranate seeds, chopped bacon, chopped hard boiled egg, radish, arugula, tomato, pesto, sliced lemon

A LA CARTE

PER DOZEN

BREAKFAST CHARCUTERIE CUPS

Prosciutto and melon skewers, liege waffle, mini-donut, bacon, fresh fruit, hard boiled egg

YOGURT PARFAITS(VGT)

CROISSANTS (VGT, NF)

FRESH BAKED PLAIN & EVERYTHING BAGELS (VGT, NF)

Served with cream cheese, butter, preserves

FRESH FRUIT SKEWERS (VN, GF, DF, NF)

BLUEBERRY MINI MUFFINS (VGT)

GRANOLA BARS (VGT, DF)

FRESH CHEDDAR BISCUITS (VGT, NF)

BREAKFAST SANDWICHES

Egg with fontina, pesto, prosciutto, on a buttery croissant
Egg with double-smoked bacon, and Wisconsin cheddar, on a fresh biscuit
Egg with sausage patty, and cheddar cheese on a pretzel bun
Breakfast burrito with chorizo, egg, Chihuahua cheese, salsa roja
Breakfast burrito with egg, black beans, Poblano peppers, Chihuahua cheese, salsa roja



At Noble Catering & Events, we don't just serve food—we create moments. Trusted by those who know great taste, we elevate events with culinary-driven menus, fearless flavors, and unforgettable experiences.

From reinvented comfort food to unexpected pairings, we push past ordinary to deliver the kind of catering that guests talk about long after the last bite. Serving Southeastern Wisconsin with passion, precision, and a fresh take on every plate.

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