



2026 MENU



noblecateringco.com

BREAKFAST & BRUNCH

BUFFETS

PER PERSON

CONTINENTAL	18	THE STANDARD	26
Assorted breakfast pastries, sliced fresh fruit, vanilla yogurt & granola parfait (VT)		Egg and cheddar cheese bake, roasted breakfast potatoes, pork sausage links, assorted pastries, sliced fresh fruit	
PETIT-DÉJEUNER	28	WISCO BREAKFAST	35
Quiche florentine, seasonal greens salad, honey-balsamic vinaigrette, croissants with butter and raspberry jam, sliced fresh fruit (GF) (VT)		Pretzel french toast bake, egg and Wisconsin cheese bake, breakfast potatoes, sausage, assorted pastries, sliced fresh fruit, maple syrup, and butter	

DISPLAYS

SERVES 25 GUESTS

SMOKED SALMON BOARD	400	BAGEL WALL	185
Chopped hard boiled eggs, pickled onions, tomatoes, capers, dill, cucumber, cream cheese, lemon, rye bread, crackers (GF)		Assorted bagels, whipped butter, raspberry jam, traditional cream cheese, scallion cream cheese (GF) (VT) <i>(GF bagel \$78 per dozen)</i>	
LIEGE WAFFLE BOARD	400	TEA PARTY	375
Powdered sugar, pecans, fresh berries, bourbon caramel, maple syrup, seasonal compound butter, shaved chocolate, whipped cream (VT)		Cucumber and dill cream cheese tea sandwiches, tarragon chicken salad tea sandwiches, smoked salmon canapes, scones, whipped butter, raspberry jam, macarons <i>(30 of each item, tiered tray rental \$15/ea)</i>	

STATIONS

PER PERSON

AVOCADO TOAST	15	BREAKFAST TACOS	25
Sourdough, smashed avocado, cotija cheese, pepitas, chopped bacon, chopped hard boiled egg, pickled red onion (GF)		Chorizo, sofrito scrambled eggs, breakfast potatoes, salsa roja, cheddar cheese, sour cream, black beans, corn, flour tortillas (GF)	
BISCUIT BAR	20	YOGURT PARFAIT	15
Cheddar drop biscuits, hot ham, jam, whipped butter, pimento cheese, sausage gravy (GF)		Vanilla yogurt, berries, honey, dried cherries, pecans, granola (GF) (VT)	



GLUTEN FREE



NUT FREE



VEGAN



VEGETARIAN

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.

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BREAKFAST & BRUNCH

PLATED BREAKFAST

PER PLATE

AVOCADO TOAST 20
Mashed avocado, toasted sourdough, bacon, hard boiled egg, pepitas, pickled onions, cotija cheese 🌱

SAVORY CREPES 20
Shaved ham, gruyere, bechamel, egg, chives 🌱

QUICHE FLORENTINE 22
Petite greens, honey-balsamic vinaigrette 🌱

SWEET CREPES 22
Strawberries, vanilla mascarpone, chocolate sauce, whipped cream 🌱 VT

BREAKFAST SANDWICHES

BY THE DOZEN (MINIMUM TWO DOZEN SELECTION)

BACON, EGG AND CHEDDAR CROISSANT 110 🌱

SPINACH, MUSHROOM, PROVOLONE, EGG, AND PESTO ON A CROISSANT 125 VT

EGG, SAUSAGE, AMERICAN CHEESE ON AN ENGLISH MUFFIN 95 🌱

SUPPLEMENTS

BY THE DOZEN

FRUIT AND YOGURT PARFAITS 120 🌱 VT

ASSORTED DONUTS 78 VT

CROISSANTS 80 🌱 🌱

KETO BOX 185
Hard salami, cheese, mixed nuts, hard boiled egg 🌱

FRESH FRUIT SKEWERS 60 🌱 🌱 🌱

PER PERSON

THICK CUT BACON 6
Three slices per person

BREAKFAST POTATOES 4
3oz

PORK SAUSAGE LINKS 3
Two per person

CASUAL CELEBRATIONS

PRICED PER PERSON / MINIMUM OF 25 GUESTS
\$10 SURCHARGE PER GUEST FOR PARTIES BELOW MINIMUM

TACO BAR

25

Ground beef, chipotle chicken, shredded lettuce, cheese, onions, sour cream, salsa, guacamole, flour tortillas, tortilla chips, served with rice and beans 🌱

**Upgrade to add corn tortillas \$3/person*

**Queso blanco \$4/person*

**Jackfruit \$13/person*

SOUTHERN BBQ

25

Pulled pork, smoked eighth cut chicken, mac and cheese, barbecue sauce, coleslaw, herbed red potato salad, pickles, onion, kettle chips, rolls 🌱

ITALIAN STATION

32

Baked penne with marinara sauce topped with mozzarella and parmesan, cavatappi with creamy garlic parmesan sauce, chicken saltimbocca, garlic rolls, tomato caprese salad, Caesar salad 🌱

SOUP BAR

17

Oyster crackers, scallions, shredded cheddar, crispy shallots, parker house rolls with butter
Choose Three

**Butternut Squash 🌱🌱VT*

**Potato Leek 🌱🌱VT*

**Corn and Poblano Chowder 🌱🌱*

**Creamy Tomato 🌱🌱VT*

**Smoked Portabella Bisque 🌱🌱VT*

**Italian Wedding 🌱*

**Bison Chili (Upgrade \$3/person) 🌱*

BALLPARK BUFFET

28

Bratwurst and sauerkraut, all-beef hot dogs and onions, marinated grilled chicken breast, kettle chips, watermelon and feta salad, pretzel bites and cheese sauce, with buns, and condiments 🌱

**Gluten free buns available upon request \$7/person*

**Add grilled burgers with white cheddar, lettuce, tomato, onions, pickles and potato roll \$8/person*

**Beyond brats \$96/dozen*

**Veggie burgers \$98/dozen*

MEDITERRANEAN STATION

42

Yogurt and lemon marinated chicken, braised lamb, pita bread, tahini sauce, tzatziki, greek tomato-cucumber and feta salad, falafel, lemon couscous salad 🌱

DELI BUFFET

24

Sliced honey baked ham, oven roasted turkey, capicola, pepperoni, assorted cheeses, sourdough, whole grain bread, pretzel rolls, caprese pasta salad, seasonal sliced fruit, salted kettle chips, lettuce, tomato, red onion, pickles, pepperoncini, mayo, dijon mustard 🌱

**Add (1) soup \$6/person*

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BOXED LUNCHES & SANDWICH PLATTERS

MAXIMUM OF THREE SELECTIONS FOR YOUR GROUP

ALL BOXED LUNCHES INCLUDE KETTLE CHIPS, CHOCOLATE CHIP COOKIE, AND CUTLERY KIT
(A LA CARTE SANDWICHES AVAILABLE BY THE DOZEN IN PLATTERS AND CUT IN HALF)

CHICKEN BACON RANCH WRAP

\$18/boxed lunch
\$148/dozen

Grilled chicken, bacon, buttermilk ranch, lettuce, tomato, in a flour tortilla 🌾

CAESAR WRAP

\$16/boxed lunch
\$132/dozen

Grilled chicken, Caesar dressing, kale, parmesan, cherry tomatoes, in a flour tortilla 🌾

VEGGIE WRAP

\$14/boxed lunch
\$108/dozen

Hummus, fresh cucumbers, roasted peppers, carrots, onions, lettuce, in a flour tortilla 🌾

NOBLE HOUSE SALAD

\$20/boxed lunch
\$142/dozen

Seasonal greens, pickled red onion, tomato, cucumber, rainbow carrots, honey-balsamic vinaigrette 🌾🌾🌾🌾🌾

KALE CAESAR

\$15/boxed lunch
\$72/dozen

Chopped kale, shaved parmesan, creamy caesar dressing, parmesan crostini 🌾

CAPRESE SANDWICH

\$20/boxed lunch
\$220/dozen

Fresh mozzarella, tomatoes, pesto aioli, arugula, on herb foccacia 🌾

HAM & CHEESE SANDWICH

\$19/boxed lunch
\$178/dozen

Ham and swiss on rye with lettuce, pickles, honey mustard 🌾

TURKEY CLUB

\$21/boxed lunch
\$198/dozen

Sourdough, turkey, white cheddar, lettuce, tomato, red onion, garlic dijon aioli 🌾

ITALIAN GRINDER SANDWICH

\$18/boxed lunch
\$135/dozen

Provolone, pepperoni, salami, capicola, ham, lettuce, tomato, onions, oil & vinegar, oregano, pepperoncini 🌾

GLUTEN FREE BREAD \$5
ADD FRESH FRUIT CUP \$6

APPETIZER DISPLAYS

SERVES 25 PEOPLE

BAVARIAN PRETZEL BAR 235

Milwaukee Pretzel Company Bavarian style pretzel bites & twists, stone-ground honey mustard, warm smoked gouda cheese sauce 🌱🌱🌱

BREAD BOARD 225

Rosemary-parmesan focaccia, sourdough, pumpernickel with raisin and walnut, seasoned olive oil, balsamic, roasted garlic, chili butter, honey butter, compound butter, sea salt 🌱🌱🌱

SLICED CHEESE AND CHARCUTERIE 200

Yellow cheddar, Swiss cheese, smoked gouda, summer sausage, genoa salami, pepperoni, crackers, grapes, dried apricots, pickles

ARTISAN CHEESE AND CHARCUTERIE 380

Aged cheddar, Pleasant Ridge Reserve, Marieke gouda, piccante salami, sopressata, landjaeger, lavash, crackers, dried apricots, nuts, fresh grapes, local honey, pickles

SUPPER CLUB GRAZING BOARD 195

Usinger's summer sausage, celery, carrots, pretzel twists, pickles, cherry peppers, olives, pimento cheese spread, green goddess 🌱🌱🌱

CRUDITÉ DISPLAY 195

Fresh seasonal vegetables, beet hummus, buttermilk herb dip 🌱🌱🌱

FRUIT DISPLAY 195

Sliced pineapple, cantaloupe, honeydew, grapes, berries, dragonfruit, kiwi 🌱🌱🌱

MEDITERRANEAN DISPLAY 300

Assortment of raw and grilled vegetables, hummus, babaganoush, feta, marinated fresh mozzarella, olives, prosciutto, pita, crostini, olive oil, balsamic 🌱

THE RAW BAR 800

Poached tiger shrimp, seasonal poke, crab claws, lemon, cocktail sauce, poblano cream, hot sauce, crackers 🌱

NOBLE SIGNATURE GRAZING TABLE 2800

Serves 100 people

Hooks 1 Year Cheddar, Mariecke gouda, piccante salami, sopressata, pomegranates, pineapple, cantaloupe, honeydew, grapes, strawberries, blackberries, dragonfruit, kiwi, lavash, crackers, honey, mixed nuts, dried apricots, rosemary-parmesan focaccia, crostini, olive oil, balsamic glaze, brie skillet, pita chips, hummus, buttermilk herb dip, babaganoush, summer sausage, baby carrots, celery, cherry peppers, olives, cornichons, pimento cheese spread, chocolate bars, yogurt covered pretzels, assorted chocolate truffles, chocolate covered raisins

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HORS D'OEUVRES

PER DOZEN
2 DOZEN MINIMUM PER SELECTION

VEGETARIAN & VEGAN

- | | |
|---|--|
| TRIPLE BRIE CROSTINI 34
Grilled pear, onion jam, pistachios,
baguette crostini (VT) | TOMATO SOUP SHOOTER 40
Melted cheese curd on baguette crostini,
chives (S)(VT) |
| TOMATO AND RICOTTA CROSTINI 38
Whipped honey and truffle ricotta, roasted
tomato confit, fresh herbs, focaccia
crostini (S)(VT) | MINI TOSTADA 25
Plantain chip, avocado, chipotle corn
salsa (S)(S)(S) |
| MELON CAPRESE SKEWER 34
Cherry tomato, cantaloupe, fresh mozzarella,
pesto, balsamic, sea salt (S)(S)(VT) | BABAGANOUSH 25
Roasted eggplant dip, cucumber cup,
giardiniera (S)(S)(S) |
| SWEET POTATO EMPANADAS 36
Black beans, smoked chilis, honey Aji
verde (S)(VT) | GOAT CHEESE MUSHROOM TART 36
Whipped goat cheese, wild
mushrooms, truffle salt, thyme (S)(VT) |
| BEET AND BURRATA CROSTINI 36
Shaved roasted red beet, whipped burrata,
orange zest, hazelnuts, pomegranate
molasses, baguette crostini (VT) | MUSHROOM ARANCINI 30
Roasted mushrooms, arborio rice,
parmesan and pecorino cheese, rice
flour, rice panko bread crumbs, sundried
tomato aioli (S)(S)(VT) |
| | PANISSE 30
Chickpea cake, romesco, castelvetro
olive (S)(VT)(S) |

SEA

- | | |
|--|---|
| MINI CRAB TACO 78
Blue crab salad, caviar, crispy corn tortilla,
crème fraîche (S)(S) | CORN AND CRAB FRITTER 38
Green goddess dressing (S) |
| TUNA POKE SPOON* 45
Marinated ahi tuna, sesame, soy,
cucumber, nori, crispy shallots (S)(S) | TROUT AND LATKE 38
Smoked trout spread, potato latke,
chive, bacon (S)(S) |
| SMOKED SALMON RILLETTE CONE 48
Sesame cone, dill creme, capers,
watermelon radish (S) | SMOKED SALMON CROSTINI 42
Smoked salmon lox, beet purée, chive,
cucumber, baguette crostini (S) |
| SHRIMP COCKTAIL 46
Yuzu mango cocktail sauce, lemon (S)(S) | BLOODY MARY SHRIMP SKEWER 58
Poached shrimp, cheese curd, pickle,
pickled mushroom, cherry tomato, bloody
mary rub (S)(S) |

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HORS D'OEUVRES

PER DOZEN

2 DOZEN MINIMUM PER SELECTION

LAND

WAGYU BEEF MEATBALLS 48 Whiskey maple glaze, garlic chili crunch, pickled onion emulsion <i>(Contains Sesame)</i> 🌱🥜	BBQ PORK BELLY 44 Glazed char siu pork belly, pineapple, sweet pepper 🌱🥜
VENISON MEATBALLS 45 Cranberry BBQ glaze 🌱🥜	SHAVED BEEF CROSTINI 36 Shaved ribeye, ninja radish, black garlic aioli, baguette crostini 🌱
CHICKEN SALAD SABLE 32 Tarragon chicken salad, savory parmesan and red pepper biscuit, watermelon radish, caper 🌱	PERI PERI CHICKEN SKEWER 36 Topped with crispy potato crumble 🌱
DEVILS ON HORSEBACK 32 Bacon wrapped date stuffed with herb goat cheese, black pepper maple syrup 🌱🥜	BLUEBERRY VENISON TARTLET 45 Blueberry venison ragu, puff pastry shell 🌱
D.L.T. 36 Housemade duck bacon, lemon-tarragon aioli, lettuce, tomato, mini pretzel bun 🌱🥜	CHICKEN AND WAFFLE 45 Buttermilk fried chicken, waffle cup, bourbon maple and chili crisp mascarpone <i>(Contains Sesame)</i> 🌱
BEEF EMPANADAS 52 Braised beef, golden raisins, fresno chilis, honey aji verde 🌱	PROSCIUTTO CROSTINI 45 Whipped mascarpone, basil, olive oil, balsamic, focaccia crostini 🌱

SMALL PLATES

PRICE PER PLATE BASED ON FINAL GUEST COUNT
CHEF ATTENDANT REQUIRED (ONE PER STATION)

RED WINE BRAISED WAGYU BEEF CHEEKS	22	DRY AGED BEEF	24
Celery root puree, pickled butternut squash, pomegranate, thyme, black garlic demi-glace (🚫🚫)		Coffee cardamom soil, Fenugreek sweet potato, Brussels sprout leaves, asparagus tips, apple-cranberry reduction (contains nuts)	
BRAISED PORK BELLY	16	SEARED SCALLOP*	24
Bánh mi vegetables, sweet shoyu, chili crunch aioli, cilantro (🚫🚫)		Wild mushrooms, spirulina, Yuzu sand, petite greens, served on the half shell (contains nuts)	
LOBSTER GNOCCHI	20	WILD MUSHROOM PANNA COTTA	14
Pecorino cream sauce, chives, crispy shallots, lobster (🚫)		Thyme, mushrooms, crispy shallots, asparagus, sherry gastrique (🚫🚫🚫🚫)	
YELLOWFIN CRUDO*	24	BEEF & CHÈVRE	12
Yuzu, fried shallots, shiso, olive oil, Shishito peppers (🚫)		Shaved raw beets, roasted beets, goat cheese, pecans, citrus vinaigrette (🚫🚫🚫🚫)	
BURRATA PLATE	15		
Wisconsin burrata cheese, pomegranate molasses, pomegranate seeds, baby greens, chive oil, black garlic, truffle, fresh bread (🚫🚫🚫🚫)			



PICTURED: SEARED SCALLOP

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SIGNATURE STATIONS

PRICED PER PERSON, 25 PERSON MINIMUM
CHEF ATTENDANT REQUIRED (\$100 PER CHEF PER HOUR)

- | | |
|--|--|
| CHEESE RACLETTE 26 | TOMAHAWK CARVING TABLE 75 |
| Melted to order Alpine Raclette cheese, sliced prosciutto, raspberry jam, grapes, cornichons, grainy mustard, fresh baguette 🍷 | Tomahawk beef, black garlic demi-glace, horseradish cream, roasted carrots, garlic mashed potatoes 🍷🍷 |
| PASTA ALLA RUOTA CARBONARA 25 | CRISPY DUCK 30 |
| Carbonara pasta made to order in half wheel of parmesan, spaghetti, guanciale, pea shoots, garlic, egg, and fresh herbs 🍷 | Hoisin glazed duck, bao buns, pickled onions, carrots, cucumbers, scallion, basil, steamed rice
<i>(Contains gluten, sesame, and soy)</i> |
| NOBLE CHEESE AND CHARCUTERIE CART 15 | LEG OF LAMB 55 |
| Aged cheddar, Pleasant Ridge Reserve, Marieke gouda, piccante salami, sopressata, crackers, fresh grapes, mustard 🍷 | Carved roast leg of lamb, lemon couscous salad, asparagus, saba syrup, pistachio mint pesto |

DISPLAYED STATIONS

- | | |
|---|---|
| SMOKED GOUDA MAC & CHEESE 20 | TACOS JALISCOS 28 |
| Garlic and herb panko, cherry tomatoes, piquillo peppers, smoked bacon, roasted mushrooms, cheddar, scallions, crispy shallot, hot sauce 🍷 | Barbacoa braised beef and chicken tinga, charred chipotle cauliflower, cilantro, onion, lime wedges, queso fresco, crema, rice, black beans, corn and flour tortillas 🍷 |
| HAWAIIAN SMOKEHOUSE 30 | RAMEN BAR 30 |
| Char siu pulled pork and Hawaiian BBQ chicken thighs, carrot pineapple slaw, mustard scallion potato salad, hawaiian rolls
<i>(Contains gluten, sesame, and soy)</i> | Japanese ramen cups, mushrooms, shredded carrots, nori, fishcakes, soy eggs, scallions, chili crunch, chili sauce, shredded pork, soy marinated fried tofu
<i>(Contains gluten, sesame, and soy)</i> |

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PLATED DINNER

ALL ENTRÉES INCLUDE A CHOICE OF NOBLE HOUSE SALAD OR CAESAR SALAD,
AND PARKERHOUSE ROLLS WITH COMPOUND BUTTER
UPGRADED SEASONAL SALADS ARE PRICED AS LISTED
UPGRADE BREAD SERVICE TO FOCACCIA AND SEASONAL BUTTER \$6 PER PERSON

SALAD CHOICES

NOBLE HOUSE SALAD

Seasonal greens, pickled red onion, tomato, cucumber, rainbow carrots, honey-balsamic vinaigrette (VT) (N) (D)

KALE CAESAR SALAD

Chopped kale, shaved parmesan, creamy caesar dressing, parmesan crostini (N)

WISCHEGO & FRISÉE SALAD +8

Radicchio, frisée, hazelnuts, cinnamon braised Door County cherries, Hidden Springs Wischego, charred lemon vinaigrette (VT) (D)

BEET SALAD

Roasted red beets, shaved candy stripe beets, honey roasted pecans, seasonal greens, goat cheese, grapefruit, citrus vinaigrette (VT) (D)

+8

BUTTERNUT SQUASH SALAD +8

Spinach, arugula, roasted butternut squash, pomegranate, apples, pepitas, dijon-bourbon vinaigrette (D) (N)

YUZU CUCUMBER SALAD +8

Shaved cucumber, radish, seasonal greens, blood orange, puffed rice, candied ginger, Yuzu dressing (N) (D)

+8

ENTRÉES

LAND

COFFEE RUBBED DENVER STEAK 65

Garlic and herb roasted potatoes, Brussels sprouts, black garlic demi glace (N) (D)

DRY AGED HERITAGE PORK CHOP 48

Roasted Brussels sprouts, sweet potato & poblano hash, ancho tomato sauce (N) (D)

FILET MIGNON 70

6oz filet prepared medium, pancetta & mascarpone potato puree, roasted tri-color carrots, pinot noir demi glace (N) (D)

CHIMICHURRI CHICKEN 45

Garlic roasted fingerling potatoes, roasted tri-color carrots, blistered tomatoes, charred lemon (N) (D)

RED WINE BRAISED SHORT RIB 65

Boursin mashed potatoes, broccolini, shiitake demi glace (N) (D)

MAPLE SAGE CHICKEN 42

Spiced sweet potatoes, kimchi bok choy, miso caramel sauce (N) (D)

(Contains Shellfish)

LAMB CHOPS 68

Lemon couscous salad, asparagus, saba syrup, pistachio mint pesto

DIJON CHICKEN 45

Leek potato puree, asparagus, white wine beurre monté (N) (D)

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ENTRÉES

SEA

PISTACHIO CRUSTED SALMON 48

Rice pilaf, green beans, dark cherry balsamic reduction 🌱

ROASTED SALMON 49

Polenta cakes, romesco sauce, broccolini, maple sugar agrodolce, candied jalapeno 🌱

MISO BLACK COD 60

Forbidden rice, broccolini, miso glaze, chili oil 🌱🌱

HALIBUT 60

Fregola pasta, lacinato kale, Calabrian chilis, charred lemon & heirloom tomato sauce 🌱

WALLEYE PICCATA 48

Parmesan and egg battered walleye, white wine butter sauce with lemon and caper berries, asparagus, leek potato puree 🌱
(Contains Egg)

BLACKENED SHRIMP 36

Cheddar and leek grit cake, sofrito, braised greens 🌱🌱

VEGGIE

FREGOLA PASTA 32

Roasted baby carrots, lacinato kale, Calabrian peppers, roasted mushrooms, charred lemon tomato sauce 🌱🌱

CURRIED CAULIFLOWER 32

Curried charred cauliflower steak, romesco, pine nut currant relish, forbidden rice 🌱🌱

LENTIL CAKE 34

Smoked harissa glazed carrots, tahini sauce, dill 🌱🌱

MUSHROOM RISOTTO 32

Mushrooms and fresh herbs with parmesan cheese 🌱🌱VT

GRILLED PORTABELLA 32

BLISTERED STEAK
Blistered tomatoes, garlic and herb fingerling potatoes, chimichurri 🌱🌱

ENHANCEMENTS

Upgrade Shrimp

3 per plate \$8

Upgrade Salmon

4 oz, charred lemon, saba syrup \$22

Upgrade Crab Cake

3 oz, chili crunch aioli \$25



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BUFFETS & FAMILY STYLE

\$50 PER PERSON. MINIMUM 25 GUESTS

ALL BUFFETS INCLUDE A CHOICE OF CAESAR OR NOBLE HOUSE SALAD,
DINNER ROLLS AND BUTTER. OPTIONAL UPGRADES LISTED BELOW

PROTEINS

CHOOSE TWO

POT ROAST WITH MUSHROOM
DEMI GLACE (🍷🌱)

AIRLINE CHICKEN BREAST WITH
WHITE WINE DIJON SAUCE (🍷🌱)

AIRLINE CHICKEN BREAST WITH
CHIMICHURRI AND BLISTERED
TOMATOES (🍷🌱)

ROSEMARY & CHERRY PORK
LOIN WITH CHERRY PORK JUS (🍷🌱)

WALLEYE PICCATA, LEMON
BROWN BUTTER AND CAPERS (🍷🌱)

ROASTED SALMON WITH
ROMESCO AND MAPLE
SUGAR AGRODOLCE (🌱)

Add \$15/person

RED WINE BRAISED SHORT
RIB WITH PINOT NOIR DEMI
GLACE (🍷🌱)

Add \$15/person

BEEF FILET WITH BLACK
GARLIC DEMI GLACE (🍷🌱)

Add \$20/person

SIDES

CHOOSE THREE

ROASTED ASPARAGUS WITH
LEMON AND OLIVE OIL (🍷🌱🌿)

BROCCOLINI WITH OLIVE OIL
AND GARLIC (🍷🌱🌿)

GREEN BEANS WITH SAUTÉED
MUSHROOMS, PARMESAN, AND
FRIED SHALLOTS (🌱)

ROASTED PARMESAN AND
GARLIC BRUSSELS SPROUTS (🍷🌱)

HONEY & BUTTER GLAZED
CARROTS (🍷🌱)

SMOKED GOUDA MAC & CHEESE (🍷)

BOURSIN MASHED POTATOES (🍷🌱)

LEEK POTATO PUREÉ (🍷🌱)

GARLIC & HERB FINGERLING
POTATOES (🍷🌱🌿)

ROASTED SWEET POTATOES (🍷🌱🌿)

CREAMY CHEDDAR POLENTA (🍷🌱)

RICE PILAF (🍷🌱)

BAKED PENNE WITH RED
SAUCE, PARMESAN, AND
MOZZARELLA CHEESE (🍷)

ENHANCEMENTS

Upgrade to focaccia bread \$6/person

Add a side \$6/person

Upgrade to signature salad \$8/person

Add protein \$10/person

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DESSERTS

STATIONS & CARTS

CREAM PUFF STATION

14/person

Choux pastry shells, powdered sugar, vanilla whipped cream, espresso whipped cream, matcha whipped cream, chocolate, caramel, cherries, pistachio (VT)

Chef Attendant +\$100

Minimum of 24 guests

CANNOLI STATION

14/person

Vanilla and chocolate mascarpone and ricotta mousse, chocolate, pistachio, cherries (VT)

Chef Attendant +\$100

Minimum of 24 guests

CHOCOLATE GRAZING TABLE

650

Assorted chocolates, chocolate covered nuts, assorted candies, grapes, exotic fruits (VT)

Serves 50 guests

ICE CREAM STATION

620

Waffle cones, whipped cream, sprinkles, cherries, oreo crumbs, chocolate and caramel, vanilla ice cream (VT)

Chef Attendant +\$100

Serves approximately 70 portions



RENT OUR NOBLE SIGNATURE CART \$300
(INCLUDES ATTENDANT)

PLATED DESSERTS

BANANA CREME TART

12

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

LEMON MERINGUE TART

14

Lemon cream, meringue, almonds, shortbread crust (VT)

HONEY SAFFRON CAKE

8

Pistachios, rose water whipped cream, honey saffron syrup (VT)

CHOCOLATE FLOURLESS CAKE

16

Whipped mascarpone, fresh berries, mint (VT)

CHOCOLATE HAZELNUT MOUSSE CAKE

14

Hazelnut, almonds, orange, passionfruit, shortbread crust (VT)

VEGAN BANANA WALNUT CAKE

16

Coconut cream, bourbon barrel aged maple syrup, toasted walnuts (V)

BASQUE CHEESECAKE

16

Honey, figs, thyme (VT)



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DESSERTS

BY THE DOZEN

- ASSORTED MINI TARTS** 75
Caramel almond, lemon, chocolate pear, apple vanilla, chocolate praline, raspberry (VT)
(Contains Nuts)
- ASSORTED MINI CHEESECAKES** 46
Graham cracker crust, flavors include: blueberry, caramel, chocolate, marble, New York, raspberry (S) (VT)
- FRENCH MACARONS** (VT) 62
- CHOCOLATE CHIP COOKIES** (S) (VT) 25
- GLUTEN FREE CHOCOLATE CHIP COOKIES** (S) (VT) 36
- ASSORTED DESSERT BARS** 35
Pecan chocolate caramel brownie, cocoa cow cream cheese brownie, lemon, raspberry crumb (VT)
- ASSORTED TEA CAKES** 42
Mini cake bites, flavors include: honey saffron with pistachio and rose, dark chocolate with ancho and cinnamon icing, vanilla with orange blossom buttercream, lemon with lavender (VT)
- CHOCOLATE MOUSSE CUPS** 85
Strawberries, chocolate shavings (S) (S) (VT)

Noble

GAME DAY & LATE NIGHT SNACK

STATIONS

PRICED PER GUEST. 25 GUEST MINIMUM

POPCORN BAR



5

Choice of three:   

- Garlic, Olive Oil, & Parmesan
- Raspberry Rosemary
- Buttered
- Truffle & Fresh Herb
- BBQ & Smoked Salt
- Togarashi (Sesame & Chili)


CHIPS AND DIP TABLE

10

Salt and malt vinegar kettle chips, salted kettle chips, sweet potato chips, tortilla chips, French onion dip, buffalo dip, salsa roja, guacamole, street corn dip  



WALKING TACO BAR

18

Ground beef, shredded lettuce, shredded cheddar cheese, sour cream, salsa, mini bags of Fritos and Doritos 


BAKED POTATO BAR

20

Sour Cream, butter, shredded cheese, scallions, bison chili, bacon, charred cauliflower, jalapeno  

MINI HOT DOG BAR

22


All beef hot dogs, tomato, onion, Chicago green relish, pickles, sport peppers, celery salt, shredded cheddar, bison chili, ketchup, mustard, buns 

SLIDERS & PETITE SANDWICHES

PRICED PER DOZEN. 2 DOZEN MINIMUM, 3 SELECTIONS MAXIMUM


NOBLE SLIDERS

72

Ground beef, American cheese, pickle, beer braised onion, house sauce 

CHAR SIU PORK OR CHICKEN


62

Carrot pineapple slaw, Asian bbq sauce, Hawaiian roll 

LEMONGRASS CHICKEN


66

BANH MI

Pickled radish, carrot, cucumber and bell pepper, cilantro lime aioli 


CAPRESE

62

Tomato, fresh mozzarella, pesto aioli, arugula, balsamic, focaccia 

CHICKEN SHAWARMA

62

Tomato, cucumber, pickled onion, tahini sauce, mini pita 

BBQ JACKFRUIT

62

Red cabbage, pickled onions, pretzel bun  


CUBAN

56

Pulled pork, shaved ham, dill pickles, yellow mustard, swiss cheese 

MINI CHICAGO DOG

55

Onion, relish, tomatoes, dill pickle, yellow mustard, celery salt, sport peppers, poppy seed bun 

MINI BEER BRAISED


55

BRATWURST

Grainy mustard, caramelized onions, sauerkraut 

STEAK SANDWICH

100

Sliced beef ribeye, arugula, pickled onion, creamy horseradish, parkerhouse roll 



Noble

GAME DAY & LATE NIGHT SNACK

PER DOZEN

CHEESE & CHARCUTERIE CONES	140	CHICKEN TENDERS	60
Salami, Wisconsin cheese, pickle, olive, assorted fruit, bread stick 🍴		Buttermilk battered chicken tenders, ranch and honey mustard 🍴	
UDON NOODLE CUPS	125	FRUIT SKEWERS	60
Carrot, red cabbage, onions, cilantro, mushrooms, sesame, and peanut sauce 🍴		Pineapple, melon, grapes, strawberry 🍴🍴🍴	
CRUDITÉ CUPS	125		
Hummus, baby carrots, cucumbers, asparagus, radish 🍴🍴🍴			

PER PERSON

PRETZEL BITES	6	CHIPS & QUESO	6
Milwaukee Pretzel Company bites, beer cheese 🍴🍴		Fried tortilla chips and queso blanco 🍴🍴🍴	

BY THE ORDER

FLATBREADS		CHICKEN WINGS	70
<i>Each serves 3-5 people</i>		<i>Five pounds per order</i>	
PEPPERONI	22	One sauce per five pounds, served with carrots, celery and buttermilk ranch	
Red sauce, mozzarella, parmesan 🍴		Choice of buffalo, korean bbq, smoky dry rub, or garlic parmesan 🍴🍴	
MARGARITA	22		
Mozzarella, tomato, basil, olive oil 🍴			
ALSATIAN	32	SIX FOOT ITALIAN GRINDER	300
Crème fraîche, caramelized onion, bacon, gruyere 🍴		<i>Serves 25-30 people</i>	
MKE	25	Provolone, pepperoni, salami, capicola, ham, lettuce, tomato, onions, oil & vinegar, oregano, peperoncini 🍴	
Sausage, onion, mushroom 🍴			

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.



A Warm Midwestern Welcome

Noble Catering & Events is dedicated to providing memorable guest experiences. As culinary trendsetters, we bring a fresh perspective to catering by pushing boundaries with handcrafted restaurant-quality food. From reimagined classics to bold flavor combinations, you can expect an unforgettable experience for every event in Southeastern Wisconsin.



Book with Us!
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