
BAR PACKAGES

Package 1: Beer & Wine

All Bottled Beers & Non-Alcoholic Drinks

Event Wines - Sparkling, White & Red*

2 hours: \$20/per person

3 hours: \$30/per person

4 hours: \$40/per person

Package 2: Deluxe Bar

All Bottled Beers & Non-Alcoholic Drinks

Event Wines - Sparkling, White & Red*

Liquors: Modest Vodka, Rehorst Gin, El Dorado Rum, Twisted Path Dark Rum, Korbel Brandy, Casa Pacifico Tequila, Kinnickinnick Whiskey, Evan Williams Bourbon, James Oliver Rye, Pig's Nose Blended Scotch

Includes: Seasonal Punch and Braise's Signature Old Fashioned

2 hours: \$30/per person

3 hours: \$40/per person

4 hours: \$50/per person

Option 3: Open Bar

Beverages will be charged to bill based on consumption. Guest can select if they would like to offer a limited bar of beer and wine, a full bar or cash bar in which guests would pay for their own drinks. Prices will not be listed on menu

All Bottled Beers & Non-Alcoholic Drinks

Event Wines* are available for \$30 per bottle

Full Bar

Craft Cocktails: Seasonal Punch and Braise's Signature Old Fashioned

Extended wine list is available for any guest who would like to set an appointment with assistant wine director

*Typical Varietals - Cava, Prosecco, Riesling, Pinot Grigio, Pinot Blanc, Verdicchio, Gewurtztraminer, Chardonnay, Pinot Noir, Lagrein, Cotes du Rhone, Tempranillo, Grenache, Cabernet Sauvignon

APPETIZERS

10 pieces per order

Roasted Winter Squash Tartlet - \$20.00

Lemon~Pepper Quark & Coriander Vinaigrette

Glazed Vegetable Arancini - \$22.50

Herb Pistou

Seasonal Hummus - \$20.00

Housemade Seeded Crackers

Mushroom & Goat Cheese Spanish Tortilla - \$70.00

Dish layered with Egg & Potato, Paprika Vinaigrette

(minimum of 20 pieces to order)

Smoked Trout Spread - \$15.00

Housemade Pepper Jam & Seeded Cracker

Tea Smoked Chicken Crostini - \$35.00

Lemon~Pepper Quark & Strawberry Jam

Crispy Pork Lollipop - \$30.00

Red Curry Aioli

Steamed Pork Buns - \$45.00

Scallion Vinaigrette & Spicy Crushed Peanuts

Cheese Board - \$40.00

Selection of local Wisconsin Cheeses, Crostini & Housemade Jam

Assorted Charcuterie - \$35.00

Housemade Pickles & Seeded Crackers

Menus are Seasonal & Subject to Change



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PASSED DESSERTS

20 pieces per order

Dark Chocolate & Sea Salt Brownies - \$20.00

Sea Salt enhances the rich flavor of these fudgy brownies

Almond Cakes - \$30.00

Naturally flavored almond cakes with whipped crème fraiche & almond brittle

Lemon Tartlets - \$30.00

Creamy lemon mousse in a cookie crust, topped with whipped cream

Spiced Pumpkin Cakes - \$30.00 (gf)

Moist pumpkin cake topped with cinnamon whipped cream & maple candied pepitas

Sea Salt Caramel & Chocolate Tartlets - \$25.00

Cookie crust filled with sea salt caramel & topped with creamy dark chocolate

Mini Chocolate Pot de Creme - \$40.00

Creamy chocolate custard topped with whipped cream, a signature Braise dessert

Caramel Apple Handpies - \$35.00

Apple pie filling wrapped in a hand-held flaky pie crust, drizzled with caramel syrup

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