

BEVERAGE SELECTIONS

All Visitations, Gatherings, and Receptions include freshly brewed coffee, decaffeinated coffee, hot tea, lemonade, and water service. Additional beverages available are below:

RED WINE • \$35 Per Bottle

Cabernet
Sauvignon
Merlot
Pinot Noir

WHITE WINE • \$35 Per Bottle

Chardonnay
Pinot Grigio
Sauvignon Blanc
Riesling
Moscato
White Zinfandel

DOMESTIC BEER • \$6 Per Bottle

Miller Lite
Miller Genuine Draft
Leinenkugel's Original

SPECIALTY & IMPORT BEER • \$7 Per Bottle

Sam Adams Lager
New Glarus Spotted Cow
Heineken

SODA • \$1 Per Can

Coke, Diet Coke
Pepsi, Diet Pepsi
7Up, Diet 7UP

OTHER • \$9 Per Gallon

Iced Tea
Milk



FUNERAL HOMES & CREMATION SERVICE, INC.

KRAUSE FOOD SERVICES MENUS AND PRICE LIST

These prices are effective July 3, 2024 but are subject to change without notice.

If the listed items do not meet your needs, please consult with a funeral director to create a customized menu.



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APPETIZERS FROM BUNZEL'S CATERING

- Appetizers served during the visitation have a 40% fee for delivery and tableware (minimum fee of \$100).
- All prices are subject to a 20% service charge and applicable State and County Sales Tax.
- Any food left over from an event cannot be sent home with the family or guests.

MEATBALLS

Tasty bite-sized meatballs with a choice of Swedish, Barbeque, or Italian sauce (15-20 servings) \$45 per serving tray

CHEESE AND SAUSAGE PLATTER

Layers of Cheddar, Swiss, Pepper Jack and Colby Jack cheeses with sliced beef summer sausage and salami \$60 per serving tray

VEGETABLES WITH DIP

An assortment of fresh baby carrots, broccoli, cauliflower, cucumber, celery, and cherry tomatoes with dill dip (25-30 servings) \$50 per serving tray

FRESH FRUIT TRAY

An assortment of delicious, seasonal fruits (25-30 servings) \$60 per serving tray

SANDWICHES

A combination of ham, turkey, and roast beef sandwiches \$19 per dozen
Cucumber slices on rye bread with dill spread \$38 per three dozen

SHRIMP

Large Shrimp Peeled and Ready to Eat \$90 per serving tray
(Approximately 100 shrimp)

RUMAKI

Water chestnuts or pineapple chunks wrapped with hickory smoked bacon. \$60 per four dozen

DESSERTS & SNACKS

- Desserts and snacks have a 20% fee for delivery and tableware (minimum fee of \$50).
- All prices are subject to a 20% service charge and applicable State and County Sales Tax.
- Any food left over from an event cannot be sent home with the family or guests.

COOKIES

Mixed Cookie Platter (Approximately 60 pieces) \$40 per serving tray

BROWNIES AND BARS

Assorted Brownie Platter (Approximately 40 pieces) \$50 per serving tray
Lemon Bars (Approximately 40 pieces) \$60 per serving tray
Chocolate Peanut Butter Krispy Bars (Approximately 40 pieces) \$50 per serving tray

SNACKS

Choose an assortment of snack varieties to satisfy many: \$45 per selection
M&M'S® (60 Servings) Chex Mix® (60 servings)
Mixed Nuts (40 servings) Pretzels (60 servings)

BAGELS & DANISH

An assortment of fresh bagels served with cream cheese (50 bagels) \$100 per serving tray
An assortment of fresh doughnuts and pastries (48 servings) \$100 per serving tray

BUFFET FROM SAZ'S CATERING

- Buffets require a minimum of 25 guests per buffet. For delivery, staff, linens, tableware, and gratuity, there is a \$895 fee (25-49 guests), a \$1,095 fee (50-74 guests), a \$1295 fee (75-99 guests), or a \$1,495 fee (100-120 guests).
- All prices are subject to a 20% service charge and applicable State and County Sales Tax.
- Any food left over from an event cannot be sent home with the family or guests.

Buffet includes: your choice of two entrees, bakery fresh rolls with butter, fresh relishes with dip, and your choice of four side dishes. \$25 per plate

ENTREES (CHOOSE TWO)

Pork Tenderloin Baked Atlantic Cod
Boneless Short Rib Chicken Parmesan
Tenderloin Tips Turkey Breast

SIDES (CHOOSE FOUR)

Fresh Garden Salad Deviled Egg Potato Salad
Classic Caesar Salad Traditional Mashed Potatoes
Creamy Coleslaw Cheddar and Chive Mashed Potatoes
Barbeque Baked Beans Traditional Mac N Cheese
Green Beans Roasted Brussel Sprouts

BUFFET FROM SKYLINE CATERING

- Buffets require a minimum of 25 guests per buffet. For delivery, staff, linens, tableware, and gratuity, there is a \$895 fee (25-49 guests), a \$1,095 fee (50-74 guests), a \$1295 fee (75-99 guests), or a \$1,495 fee (100-120 guests).
- All prices are subject to a 20% service charge and applicable State and County Sales Tax.
- Any food left over from an event cannot be sent home with the family or guests.

Buffet includes: your choice of two entrees, choice of two potatoes, rolls & butter, salad, choice of two vegetables, and homemade cookies & brownies. \$23 per plate

ENTREES (CHOOSE TWO)

Sirloin Tips Chicken Cordon Bleu
Beef Stroganoff Bourbon Glazed Chicken
Baked Virginia Ham Marsala Chicken

POTATOES (CHOOSE TWO)

Mashed Potatoes Buttered Baby Red Potatoes
Au Gratin Potatoes Roasted Potatoes
Wild Rice Rice Pilaf
Egg Noodles

SALAD (CHOOSE ONE)

Garden Tossed Salad Caesar Salad

VEGETABLES (CHOOSE TWO)

Fresh Vegetable Blend Orange Honey Glazed Carrots
Green Beans Buttered Corn