

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

MISCELLANEOUS

- ◆ Bagels and Doughnuts 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.

SNACKS

M&M'S® (60 Servings)
Mixed Nuts (40 servings)

Chex Mix® (60 servings)
Pretzels (60 servings)

\$45 per selection

BAGELS & DOUGHNUTS

An assortment of fresh bagels served with cream cheese from Einstein Bros. Bagels
An assortment of fresh doughnuts from Cranky Al's

\$125 per 48 bagels
\$125 per 48 doughnuts



KRAUSE FOOD SERVICES MENUS AND PRICE LIST

These prices are effective November 8, 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 BY 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.
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MEATBALLS \$45 per serving tray
Tasty bite-sized meatballs with a choice of Swedish, Barbeque, or Italian sauce (15-20 servings)

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

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

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

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

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

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

SMOKED SALMON \$90 per serving tray
Filet Platter (15-20 Servings)

STUFFED MUSHROOM CAPS \$30 per two dozen
Choose Italian Sausage stuffing or seafood and krab stuffing

DESSERTS BY BUNZEL'S CATERING

- ◆ 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.
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COOKIES \$50 per serving tray
Mixed Cookie Platter (Approximately 60 pieces)

BROWNIES AND BARS \$50 per serving tray
Assorted Brownie Platter (Approximately 40 pieces)
Lemon Bars (Approximately 40 pieces) \$60 per serving tray
Chocolate Peanut Butter Krispy Bars (Approximately 40 pieces) \$50 per serving tray
7-Layer Bars (Approximately 40 pieces) \$60 per serving tray
Pecan Bars (Approximately 40 pieces) \$60 per serving tray

BUFFET BY BRIM CATERING

- ◆ Buffets require a minimum of 25 guests. For delivery, staff, linens, tableware, and gratuity, there is a \$895 fee (25-49 guests), a \$1,095 fee (50-74 guests), a \$1,295 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, two sides, one salad, one dessert, and dinner rolls with our specialty lavender-infused honey butter or garlic breadsticks. \$27 per person

ENTREES (CHOOSE TWO)
Traditional Lasagna Vegetarian Lasagna
Beef Stroganoff Lamb Kifta Tahini
Ravioli (Lobster, Portabella Mushroom, or Both) Stuffed Chicken (Prosciutto and Goat Cheese)

SIDES (CHOOSE TWO)
Roasted Vegetables Roasted Cauliflower
Creamy Mashed Potatoes Arabian Rice Pilaf with Almonds
Mediterranean Roasted Baby Potatoes Sweet Potato Puree
Creamy Mac and Cheese Penne Alfredo

BREADS (CHOOSE ONE)
Dinner Rolls with Specialty Lavender-Infused Honey Butter Garlic Breadsticks

SALADS (CHOOSE ONE)
Mediterranean Fattoush Greek Salad
Romain Lettuce, microgreens, cucumbers, tomatoes, Iceberg lettuce, tomatoes, Kalamata olives, feta cheese, sweet peppers, shredded carrots, and Italian dressing made from scratch. onion, oregano, and Greek dressing made from scratch.
Toasted Summer Brim House Salad
Made with a blend of baby spinach and spring melody, Iceberg and romaine lettuce, cherry tomatoes, cucumbers, sliced strawberries, gorgonzola, red peppers, toasted sweet peppers, shredded carrots, and Italian dressing made from scratch. chipotle walnuts tossed with our house raspberry vinaigrette.

DESSERTS (CHOOSE ONE)
Fresh Baked Chocolate Chip Cookies and Brownies Macarons
Lazy Cake Cheesecake Bites
Mini Cannoli's Pistachio Baklava

BUFFET BY FROM SCRATCH 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 \$1,295 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 one salad, two entrees, two sides, two desserts, breadbasket and whipped butter.
\$37 per person

SALAD (CHOOSE ONE)

Tossed Garden Fresh Salad	Traditional Caesar Salad
Trendy Chopped Salad	Seven-Layer Salad
Potpourri Salad	The Wedding Salad
Tossed Strawberry & Almond Brittle Salad	Fancy Greens with Warmed Bacon
With Sweet Poppy Seed Dressing	Maple Dressing

ENTREES (CHOOSE TWO)

Chicken Tenderloin with Honey Apple Compote	Chicken Cutlet with Buttery Pecan Sauce
Panko Crusted Chicken Tenderloin with Brandied Dijon Sauce	Sauteed Chicken Tenderloins in Herbed White Wine Sauce
Panko Crusted Chicken Tenderloin with Raspberry Cream Sauce	Bacon Wrapped Pork Tenderloin with Strawberry Balsamic Reduction
Pork Tenderloin with Signature Pepper Glaze	Roasted Tenderloin with Rosemary Balsamic Reduction
Beef Tenderloin with Mushroom and Gorgonzola Sauce	Fresh Tomato, Basil, & Sweet Onion Tart with Cheddar Cheese Streusel (Vegetarian)
Butternut Squash & Crimini Mushroom Lasagna (Vegetarian)	(Can be altered so Vegan or Gluten Free)

SIDES (CHOOSE TWO)

Wild Rice with Cashews and Dried Cherries	Garlic Smashed Potatoes
Basmati Rice with Herb Salad and Lemon	Fresh Green Beans with Pancetta and Fresh Sage
Roasted Brussel Sprouts with Sweet Chili Glaze	Fresh Brussel Sprouts Au Gratin
Roasted Root Vegetables with Maple Syrup Glaze	Mac 'N Cheese If You Please
Gratin of Potatoes with White Cheddar and Tarragon	Rustic, Roasted Carrots with Brown Butter & Herb Salad
Cavatappi with Blue Cheese and Toasted Walnut Sauce	

DESSERTS (CHOOSE TWO)

Carmel Apple Cheesecake Bars	German Chocolate Bars
Pecan Pie Squares	Pucker-Up Lemon Bars
Raspberry Almond Bars	The Ultimate Brownie
Espresso Brownies with Kahlua Cheesecake	Fudgy Bars (Vegan, Gluten Free, Nut Free)
Mixed Up Nutty Bar	Blonde Brownies with Browned Butter Frosting
Naomi's Chocolate Peanut Butter Dream Bars	Outrageous Triple Chocolate Threats (Gluten Free)

APPETIZERS BY BRIM CATERING

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MEDITERRANEAN TRAY \$180 per serving tray
Authentic Middle Eastern hummus, babaghanoush, tabbouleh salad, feta cheese, melody of olives, stuffed grape leaves, cherry tomatoes, pickled peppers, and pita chips. (Approximately 30 servings)

MINI CROISSANTS \$84 per dozen
Classic sandwich assortment freshly baked and spread with a light cream cheese – oven roasted turkey, ham, hard salami, mortadella, and prosciutto sandwiches.

BACON WRAPPED DATES \$135 per serving tray
Soft dates stuffed with goat cheese and wrapped with smoked applewood bacon, drizzled in balsamic glaze. (Approximately 30 servings)

ANTIPASTO SKEWERS \$48 per dozen
Sun-dried tomatoes, kalamata olives, artichokes, olive oil, fresh mozzarella, and garnished with Italian herbs.

MINI CHICKEN SUMAC ROLLS \$48 per dozen
Pulled all-natural chicken sauteed with roasted pine nuts and almonds, onions, sumac seasoning, olive oil, garnished with Brim's specialty pomegranate sauce and parsley.

MINI KIFTA MEATBALLS \$48 per dozen
Baked ground beef + lamb mini kifta meatballs with lemon garlic tahini sauce in individual shooter, garnished in parsley.

FRUIT PLATTER \$180 per serving tray
Blend of berries, melons, red and green grapes, pineapple, and seasonal fruits (Approximately 30 servings)

DESSERTS BY BRIM CATERING

- ◆ Desserts have a 20% fee for delivery and tableware (minimum fee of \$50).
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FRESH BAKED COOKIE TRAY \$15 per dozen
Assortment of chocolate chip, oatmeal raisin, macadamia nut, and peanut butter.

BITE SIZED DELIGHTS \$35 per serving tray
Arrangement of mini fresh baked chocolate chip cookies and brownies. (20-25 people)

BARS AND SQUARES \$23 per dozen
Assortment of lemon squares, chocolate raspberry tango, and pecan chocolate chunks.

BITE SIZED SPECIALTY DESSERTS \$17 per dozen
Your choice of a dozen per flavor:

Coconut Bars	Chocolate Peanut Truffles
Chocolate Lazy Cake	Snickers Bars
Chocolate Covered Pistachio Fingers	Apricot Jam Bars

ALL BUFFETS

- ◆ Buffets require a minimum of 25 guests. For delivery, staff, linens, tableware, and gratuity, there is a \$895 fee (25-49 guests), a \$1,095 fee (50-74 guests), a \$1,295 fee (75-99 guests), or a \$1,495 fee (100-120 guests).
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BUFFET (HOT) BY SKYLINE CATERING

Buffet includes: your choice of two entrees, choice of two starches, choice of two vegetables, one choice of salad, rolls & butter, and homemade cookies & brownies. \$26 per person

ENTREES (CHOOSE TWO)

Sirloin Tips	Chicken Cordon Bleu
Beef Stroganoff	Bourbon Glazed Chicken Breast
Baked Virginia Ham	Chicken Marsala
Sliced Roast Beef	BBQ Pulled Chicken
Swedish Meatballs	Sesame Ginger Chicken
Slow Roasted Pork Loin	Chicken Piccata

STARCHES (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
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VEGETABLES (CHOOSE TWO)

Fresh Vegetable Blend	Orange Honey Glazed Carrots
Green Beans	Buttered Corn

BUFFET (COLD) BY SKYLINE CATERING

Cold buffet includes a variety of deli sandwiches, fresh wraps, fruit salad, pasta salad, American potato salad, veggies & dip, kettle chips, homemade cookies & brownies. \$22 per person

BUFFETS BY PRIME MINISTER CATERING

Buffet includes: your choice of three entrees, three sides, one salad, and dinner rolls and butter.

\$25 per person

ENTREES (CHOOSE THREE)

Beef Tenderloin Pepper Steak	Beef Tenderloin Mushroom Cream
Beef Shis-ka-bob	Pork Tenderloin Scaloppini Pieces
Hot Baked Ham	Boneless Baked Pork Chop
Homemade Meat Loaf	Sauteed Tilapia
Shrimp Scampi	Sauteed Cod
Gyro with Pita Bread	Spanakopita (Spinach Pie)
Greek Style Chicken	Chicken Scaloppini
Chicken Souvlaki	Tuscan Chicken
Chicken Schnitzel	Mushroom Cream Melody (Vegetarian)
Pasta Primavera (Vegetarian)	Vegetable Lasagna (Vegetarian)

SIDES (CHOOSE THREE)

Au Gratin Potatoes	California Blend
Buttered Noodles	Steamed or Glazed Carrots
Mac n' Cheese	Sauteed Green Beans
Greek Style Potatoes (oven browned and seasoned with Greek spices and a hint of lemon)	Briam (mixed vegetables baked in olive oil and Greek herbs)

SALADS (CHOOSE ONE)

Village Salad	Tossed Salad
Caesar Salad	Greek Salad

BUFFET BY SAZ'S CATERING

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 person

ENTREES (CHOOSE TWO)

Smoked Sorghum Brined Pork Tenderloin	Chicken Forestiere
Roast Pork Loin	Chicken Parmesan
Braised Boneless Short Rib	Roast Turkey Breast
Merlot Braised Tenderloin Tips	Saz's Pulled BBQ Pork Mac N Cheese
Baked Atlantic Cod	Mama Sazama's Baked Lasagna
Pecan Encrusted Salmon	Cheese and Herb Ravioli

SIDES (CHOOSE FOUR)

Fresh Garden Salad	Deviled Egg Potato Salad
Classic Caesar Salad	Traditional Mashed Potatoes
Creamy Coleslaw	Wisconsin Cheddar and Chive Mashed Potatoes
BBQ Baked Beans	Traditional Mac N Cheese
Steamed Green Beans	Southwestern Pepper Jack Mac N Cheese with Bacon
Mexican Street Corn Salad	Roasted Brussel Sprouts
Cucumber and Dill Salad	Warm Cornbread with Honey Butter