

A UNIQUE DINING EXPERIENCE CREATED JUST FOR YOU!

The Runaway Spoon wants your event to be a reflection of you. That's why we partner with our clients to ensure that their meal is as unique and diverse as they are. We do not have a fixed menu, which allows us to create a customized meal to match every client's style and budget. Following are some examples of meals we have created in the past:

THREE COURSE BUFFET EXAMPLE MENU

(prices for a similar menu would start at about \$33 per person)

Baby Greens, Sliced Strawberries, Crumbled Goat Cheese, Pistachios, with Orange Poppy Dressing

Roasted Trio Potatoes with Chive Butter

Honey Cardamom Glazed Carrots

Choice Beef Tenderloin with Caramelized Shallots

Balsamic Glazed Italian Chicken Breast

Vanilla Bean Creme Brulee with Fresh Berries

FIVE COURSE STATIONS EXAMPLE MENU

(prices for a similar menu would start at about \$46 per person)

Station One:

Rustic Artisan Wisconsin Cheese Display

Roasted Potato Bite with Chive Aioli

Raw Vegetable Crudite with Dill Chive Dip

Asian Beef Skewer with Sweet Chile Sauce

Station Two:

Watermelon, Pickled Shallots, Arugula, Feta Salad

Tomato and Baby Potatoes with Tarragon Vinaigrette

Station Three:

Shaved Choice Prime Rib with Sherry Pearl Onions

Horseradish Mashed Potatoes

Haircot Verts with Bacon, Brown Sugar, and Sea Salt

Station Four:

Rosemary Barbecue Boneless Pork Ribs

Buttery Fennel Sweet Corn

Aged Wisconsin Cheddar Mac'n Cheese

Station Five:

Espresso Tiramisu

Lemon Blueberry Tarts

Pink Champagne Cakelets

NINE COURSE PLATED EXAMPLE MENU

(prices for a similar menu would start at about \$75 per person)

Raspberry and Toasted Almond Salad

Micro greens with raspberry vinaigrette, toasted almonds, and shaved asiago cheese

Coconut Curry Noodles with Shrimp

Rice noodles in a coconut milk and curry sauce, sauteed shrimp with a hint of cilantro

Cucumber Soup and Salmon Bouche

Cucumber cream soup, seasoned with fresh dill and shallot, covered by a bite of smoked salmon and capers

Sea Bass with Fennel Risotto

Sea bass filet in a champagne and butter sauce, fennel and fontina cheese risotto, and roasted carrots

Choice Beef Tenderloin with Goat Cheese Potatoes

Petite tenderloin steak with Kalamata olive and fresh oregano, on a bed of arugula, served with smoked potatoes and goat cheese

Duck Breast with Butternut Squash Spätzle

Duck breast roasted with pancetta, juniper berries, and red wine reduction, spätzle with a rosemary and butternut squash puree

Poached Pear with Sabayon

Bosc pear, poached in Riesling and vanilla, with Mascarpone cheese and chopped pistachios

Coconut Creme Brulee

Coconut and vanilla custard with a candied top, and a chewy macaroon cookie

Trio of Chocolate Truffles

Hand rolled chocolate truffles with bourbon, burnt orange, and espresso ganache, a dusting of redwood cocoa

APPETIZER DINNER EXAMPLE MENU

(prices for a similar menu would start at about \$29 per person)

Wisconsin Artisan Cheese Display

Charcuterie and Pickled Vegetables

Marinated Shrimp with Citrus Vodka Cocktail Sauce

Shaved Beef Tenderloin with Herbed Cheese Crostini

Grilled Gazpacho with Basil Crouton

Fresh Mozzarella, Heirloom Tomato, and Basil Skewer

Garlic Hummus Stuffed Peppadew Peppers

Phyllo Wrapped Asparagus with Roasted Red Pepper

Grilled Petite Lamb Chops with Chimichurri