



A DIVISION OF SKYLINE CATERING



Dinner Menu

1919 12th Ave
South Milwaukee, WI 53172

www.BucyrusClub.com

414-294-4808





Buffet Dinner Selections

(served with a plated salad of your choice, bakery rolls & butter)

GF= Gluten Free GFO= Gluten Free Option

2 Entrée Selection-\$29.95 per person

3 Entrée Selection-\$35.95 per person

4 Entrée Selection-\$39.95 per person

(For family-style service add \$3.00-\$6.00 per person)

Entrees

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| <ul style="list-style-type: none">• Sliced roast beef au jus(GF)• Beef tips with a mushroom gravy(GFO)• Beef Stroganoff(GFO)• Teres Major Steak (Chimichurri style)(GF)• Teres Major Steak (Au Poivre style)(GF)• Teres Major Steak (Cabernet Garlic style)(GF)• Carved tenderloin (add \$5.00 per person)(GF)• Carved strip loin (add \$5.00 per person)(GF)• Beef & Broccoli(GFO)• Roasted pork loin(GFO)• Sweet Tea brined pork loin(GF)• Mongolian pork(GFO) | <ul style="list-style-type: none">• Baked Virginia ham(GF)• BBQ pulled pork(GF)• Swedish meatballs• Fresh Polish Sausage(GF)• Fresh Hungarian sausage(GF)• Fresh Ita(GF)• Roasted chicken pieces(GF)• Bourbon glazed chicken(GFO)• Jamaican Jerk chicken(GF)• Sesame ginger chicken(GFO)• Mediterranean Chicken(GF)• Indian Butter Chicken(GF) | <ul style="list-style-type: none">• Parmesan Artichoke chicken(GF)• Chicken Marsala(GF)• Chicken Picatta(GFO)• Chicken Marinara(GFO)• BBQ pulled chicken(GF)• Carved turkey breast(GFO)• General Tso's chicken• Orange chicken• Buttered cod loins(GF)• Southwestern tilapia(GFO)• Mexican polenta cakes(GF)• Pan seared salmon (add \$3.00 per person)(GF)• Shrimp Scampi (add \$2.00 per |
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| <ul style="list-style-type: none">person)(GFO)Sesame ginger shrimp (add \$2.00 per person)(GFO)• Thai chili shrimp (add \$2.00 per person)(GFO)• Sesame ginger scallops (add \$3.00 per person)(GFO) | <ul style="list-style-type: none">• Thai chili scallops (add \$3.00 per person)(GFO)• Cavatappi pasta with Italian sausage((GFO)• Red pepper shrimp pasta (add \$2.00 per person)(GFO)Roasted veggie tortellini Alfredo(GFO) | <ul style="list-style-type: none">• Portabella mushroom ravioli(GFO)• Cous cous stuffed Portabella mushrooms(GFO)• Sweet potato, kale & lentil bean stew(GF) |
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Starches, Vegetables, Sides

(Choose three for the 2 entrée buffet, four for the 3 entrée buffet, or six for the 4 entrée buffet)

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| <ul style="list-style-type: none">• Fresh vegetable & dip display(GF)• Fresh seasonal fruit(GF)• Wisconsin cheese & grape display(GFO)• Broccoli/cauliflower salad(GFO)• Chilled Mediterranean quinoa(GF)• Garden pasta salad(GFO)• Mashed potatoes (reg, truffle, garlic, or parmesan)((GFO)• Caprese salad(GF) | <ul style="list-style-type: none">• Red skin mashed potatoes(GFO)• Baby reds with butter & parsley(GFO)• Roasted baby reds(GFO)• Cheesy Au gratin potatoes• Dauphinoise potatoes(GF)• Wild rice(GF)• Rice Pilaf(gfo)• Vegetable fried rice(GFO)• Red rice & beans(GFO) | <ul style="list-style-type: none">• Homemade three-cheese Mac(GFO)• Jasmine buttered rice(GF)• Pearl couscous• Green beans(GF)• Squash blend(GF)• Vegetable medley(GF)• Buttered corn(GF)• Orange honey glazed baby carrots(GF)• Coconut scallion rice(GF)• Fresh asparagus (add \$1.00 per person)(GF) |
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Plated Dinner Selections

(served with plated salad of your choice, one starch & one vegetable plus fresh bakery rolls)

Beef

Stout braised short ribs - \$39

Tender slow cooked beef short ribs with a natural stout & beef drippings au jus.(GF) Goes great with mashed potatoes!

Teres Major Steak - \$39

Our tender and flavorful steak is cooked medium rare to medium served your choice of chimichurri style, au poivre style, or Cabernet garlic style, goes great with roasted baby red potatoes! (GF)

Filet Mignon - \$55

Prime and perfectly cooked tenderloin filet (medium rare-medium) with either a bordelaise, Pinot mushroom or Bearnaise sauce.(GF) Great with Baby reds!

Steak Au Poivre - \$55

Cracked pepper-crusted tenderloin steak, cooked medium rare to medium, accompanied with a brandy cream sauce.(GF) Pairs well with mashed potatoes or roasted redskin potatoes

Steak Diane - \$55

Two choice tenderloin medallions, cooked medium rare to medium, served with a brandy mushroom sauce(GF)

Steak Oscar - \$59

Choice tenderloin steak, cooked medium rare to medium, topped with butter poached crabmeat and bearnaise sauce and served with grilled asparagus. (GF) Try it with dauphinoise potatoes!

Surf & Turf - \$45

Pan-seared Teres Major steak with our house blend steak seasoning and red wine bordelaise sauce alongside 3 white wine and butter-poached shrimp. (GF)Try it with wild rice pilaf or mashed potatoes





Beef & Broccoli - \$34

Asian style beef and fresh broccoli in a savory umami sauce. (GFO) Try it with Jasmine rice or vegetable fried rice!

Filet of Sirloin - \$39

Choice and perfectly cooked filet of sirloin dressed with either a cabernet garlic sauce, Bearnaise sauce, or gorgonzola chive butter.(GF) Great with Baby reds!

Sirloin Au Poivre - \$39

Cracked pepper-crusting filet of sirloin steak, cooked medium rare to medium, accompanied with a brandy cream sauce.(GF) Pairs well with mashed potatoes or roasted redskin potatoes.

Pork

Roasted Pork loin - \$31

Our roasted pork loin is hand carved and served with a cranberry Dijon sauce. (GFO) Great with Parmesan mashed!

Pulled pork - \$31

Cooked long and slow for the ultimate in tenderness and finished with a peach BBQ glaze. (GF) Can't be beat with our cheesy au gratins!

Seared pork pot roast - \$31

We have created a pot roast that will make you crave more, served with red potatoes, sweet onions and baby carrots and in a natural gravy(GFO)

German Pork Schnitzel- \$33

Embrace your German roots with this tender pork loin pounded thin, breaded, and pan-fried. Served with herbed spaetzle and a whole grain mustard aioli. (GFO)

Sweet Tea Roasted Pork Loin - \$31

Pork loin brined for 24 hours in our house sweet tea brine, then roasted and carved. Honey-dijon sauce accompanies this juicy carved pork. (GF)



**Mongolian Pork - \$33**

Flash-fried and glazed with soy ginger sauce with green onions. Try it with Jasmine rice or vegetable fried rice(GFO)

Grilled BBQ Pork Chop - \$34

Center cut, 10 oz bone-in pork chop grilled to perfection and glazed with our secret recipe barbecue sauce and garnished with haystack onions

Grilled Apple Bacon Pork Chop - \$34

Center cut, 10oz bone-in pork chop grilled to perfection and glazed with a bacon and apple brown sugar glaze, garnished with fresh sliced Granny Smith apples

Chicken

Tuscan Chicken - \$36

Served with a creamy Parmesan with fresh tomato sauce over a bed of fresh spinach(GF)

French Chicken Breast - \$32

Roasted and served with fresh herbed glaze. Goes great with rice pilaf or truffled mashed!(GF)

Bourbon Chicken - \$32

Chicken breast roasted to golden brown perfection and glazed with our signature sweet and savory bourbon sauce with sauteed onions and garlic.(GFO) This is our number-one seller!

Chicken Marsala - \$32

Our homemade marsala sauce with sauteed onions, mushrooms and garlic served over perfectly roasted chicken breast.(GF) Goes great with wild rice!

Chicken Piccata - \$33

Boneless breast lightly dusted with a seasoned coating & pan fried, served with a lemon caper glaze.(GFO) Goes great with garlic mashed or rice pilaf!





General Tso's Chicken - \$33

Flash fried chicken tossed in a rich sweet & spicy sauce topped with sesame seeds and green onions. Try it with Jasmine rice or vegetable fried rice!

Orange Chicken - \$33

Flash fried chicken tossed in our sweet & savory house-made orange sauce topped with sesame seeds and green onions. Try it with Jasmine rice or vegetable fried rice!

Dijon Chicken - \$32

Seared & roasted chicken breast with a Dijon mustard cream sauce with baby portabella mushrooms. Goes great with roasted baby reds or rice pilaf!(GF)

Bruschetta Chicken - \$32

Roasted with a balsamic glaze, topped with seared tomato, garlic, basil & parmesan cheese. (GF)
Great with buttered baby reds or rice pilaf!

Jamaican Jerk Chicken - \$32

Marinated & grilled tender chicken breast with an authentic Jerk sauce served best over scallion coconut rice and grilled asparagus.(GFO)

Jamaican Jerk Chicken - \$32

Boneless skinless chicken breast marinated for 24 hours and smothered in our house-made jerk sauce. Goes great served with our scallion coconut rice and grilled asparagus.(GFO)

Creamy Mushroom & Thyme Chicken - \$32

Boneless skinless chicken breast served with a creamy aromatic thyme & mushroom sauce. Goes great with our roasted redskin potatoes or our mashed potatoes.(GF)

Chicken and Pesto Pasta - \$32

Chicken breast seasoned with Italian herbs and spices, sliced and served atop linguine with a basil pesto sauce and oven-roasted tomatoes.(GFO)

Roasted Curry Chicken - \$33

Chicken breast roasted golden brown and juicy, topped with our from-scratch velvety curry sauce.(GF) Goes great with grilled asparagus and rice!





Seafood

Norwegian Salmon - \$39

Pan seared and served with our mandarin citrus sauce.(GF) Goes great with wild rice!

Shrimp Scampi - \$36

Jumbo Gulf shrimp served over a bed of pasta or rice with a buttery garlic & lemon sauce. (GFO)

Tilapia - \$29

Pan seared & baked topped with pico de gallo best served over red beans & rice(GFO)

Glazed Norwegian Salmon - \$39

Seared Norwegian salmon with a stone-ground mustard and honey glaze. Goes great served with wild rice pilaf and wilted spinach.(GF)

Shrimp & Grits - \$35

Cajun grilled jumbo shrimp with andouille sausage and onions atop a healthy portion of our creamy white cheddar grits. A little taste of New Orleans.(GF)

Lemon Herb Roasted Cod - \$29

Cod gently roasted with mixed herbs and a lemon slice. A great gluten-free fish option, especially when paired with rice pilaf and grilled asparagus. (GF)

Sesame Ginger Shrimp - \$35

Six large shrimp cooked to perfection and tossed in our savory umami sesame ginger sauce. Best served with Jasmine rice or vegetable fried rice!(GFO)

Thai Chili Shrimp -35-

Six large shrimp cooked to perfection and tossed in our sweet and spicy Thai chili sauce. Best with Jasmine rice or vegetable fried rice!(GFO)

Sesame Ginger Scallops -37-

Bay scallops lightly sauteed in garlic butter then tossed in our savory umami sesame ginger sauce. Best with Jasmine rice or vegetable fried rice!(GFO)





Thai Chili Scallops -37-

Bay scallops lightly sauteed in garlic butter, then tossed in our sweet & spicy sauce. Best when served with Jasmine rice or vegetable fried rice! (GFO)





Pasta

Tortellini Alfredo - \$29

Three cheese tortellini Alfredo with roasted veggies and our red bell pepper pesto (GFO) -29-

Mushroom Ravioli - \$29

Portabella mushroom ravioli with a brie cheese wild mushroom sauce(GFO)

Italian Cavatappi - \$31

Cavatappi pasta with mildly spicy Italian sausage, fire-roasted tomatoes and a parmesan cream sauce(GFO)

Shrimp Pesto Pasta - \$35

Linguine pasta dressed with basil pesto and oven-roasted tomatoes underneath sauteed jumbo shrimp. A seafood take on our chicken pesto pasta.(GFO)

Red Pepper Shrimp Pasta -\$35-

Six sauteed jumbo shrimp over linguini pasta dressed with our red pepper garlic sauce, with oven-dried tomatoes and asparagus(GFO)

Garlic Mushroom Steak Stroganoff - \$35

This delicious pasta dish features sirloin steak cut into strips with cavatappi pasta and our garlic mushroom sauce. Topped off with parmesan cheese, it is the perfect pasta dish for the steak lover! (GFO)

Vegetarian

Stuffed Portabella - \$29

Portabella mushroom stuffed with pearl couscous and roasted asparagus topped with your favorite cheese (GFO)

Tortellini Alfredo - \$29

Three cheese tortellini Alfredo with roasted veggies and our red bell pepper pesto(GFO)

Mushroom Ravioli - \$29

Portabella mushroom ravioli with a brie cheese wild mushroom sauce (GFO)



**Vegan Medley - \$29**

Sweet potatoes, kale and lentil bean mix with a curry seasoning best served over white rice(GF)

Mexican Polenta Cake -29-

Cheesy polenta cake seared crispy on the edges atop a seasoned black bean puree with a roasted Mexican vegetable blend. Topped with pico de gallo (GF)

Veggie Shepherd's pie - \$29

Made the traditional way only we eliminate the meat, add lentils and fun spices, topped with mashed potatoes (GFO)

Roasted veggie plate - \$29

Roasted zucchini, Summer squash, baby carrots, asparagus, portabella mushrooms & sweet potatoes served best with wild rice or couscous(GF)

Seasonal Vegetable Risotto - \$29

Chef's choice of seasonal vegetables in a traditional risotto topped with a roasted portabella mushroom. Can easily be made vegan. (GFO)

Parmesan Quinoa Cakes - \$29

Quinoa cakes seared crispy on the outside and served with a roasted red pepper coulis sauce. This is a great substitute for any plated protein.(GF)

Butternut Squash Ravioli - \$29

Butternut squash ravioli with sauteed shiitake mushrooms smothered in a fresh sage cream sauce and topped with parmesan cheese(GFO)

Creamy Margherita Pasta - \$29

An Italian-inspired dish of penne pasta, diced tomato, garlic, and chili flake, topped off with fresh basil and parmesan cheese.(GFO)

Ratatouille - \$25

Thinly sliced yellow squash, zucchini, eggplant, and tomatoes layered and roasted gently and served with jasmine rice and tomato basil sauce (GF)







Plated Salad Choices

(Choose One)

Tossed garden salad

Fresh greens with tomato, cucumber, croutons and dressing of your choice (GFO)

Caesar salad

Fresh cut romaine lettuce with shredded Parmesan cheese, croutons and Caesar dressing (GFO)

Strawberry gorgonzola salad

Mixture of greens served with fresh strawberries, gorgonzola cheese, toasted almonds and our raspberry vinaigrette dressing (GF)

Roasted veggie salad

Fresh greens with chilled roasted veggies, pistachio nuts, chevre cheese and either our mango or balsamic vinaigrette (GFO)

