

NORTH STAR CATERERS (AND HERE'S WHY)

TO GO IS AWESOME- NOTHING LIKE CALLING IN AN ORDER, PICKING IT UP, THEN HEADING HOME TO A WARM HOUSE AND A GREAT MEAL WITH NOTHING LEFT TO DO BUT THROW AWAY THE BOX. BUT LET'S BE HONEST - WHEN YOU ARE HAVING A PARTY (BIG, SMALL, BUSINESS, PLEASURE), 20 TO GO BOXES WITH A BAG FULL OF PLASTIC FORKS AND PAPER NAPKINS JUST WON'T CUT IT (UNLESS IT DOES CUT IT - THEN PLEASE REFER TO THIS **TO GO** MENU BC WE HAVE SOME GREAT CHOICES FOR YOU!) THAT LEAVES YOU WITH TWO OPTIONS: MAKE IT YOURSELF OR HAVE IT CATERED. **EVEN** THOSE OF US IN THE FOOD BUSINESS ARE HESITANT TO COMMIT TO THE **DIY** OPTION. IT CAN BE PRETTY DAUNTING AND THE FUN FACTOR ON YOUR OWN SOIREE GOES **WAY** DOWN AFTER A FEW HOURS OF PREP FOLLOWED BY A FEW MORE HOURS OF DISHES.

SO... MAYBE YOU ARE THINKING OF CATERING BECAUSE YOU DON'T WANT TO SMELL LIKE CHOPPED ONIONS AT YOUR NEXT PARTY OR BECAUSE YOU WILL BE DOING SOMETHING ELSE LIKE GIVING A SPEECH TO THE EXECUTIVE BOARD AND NEED TO FINISH IT OUT WITH A MEAL THAT DAZZLES. OR MAYBE YOU ARE GETTING MARRIED AND UNDERSTAND THAT FOOD PREP IN A WEDDING DRESS CAN BE DIFFICULT.

WHATEVER THE REASON, CALL US! ASK QUESTIONS, TELL US ABOUT YOUR EVENT AND WE CAN HELP MAKE IT HAPPEN.

FAQ's

CAN I HAVE MY PARTY CATERED ON A BUDGET? **ABSOLUTELY!** CAN I MAKE SOME OF THE FOOD MYSELF AND THEN HAVE YOU MAKE SOME FANCY THINGS I CAN JUST PICK UP AND HEAT? **OF COURSE!** CAN YOU PREP ON-SITE, SERVE TABLE SIDE, CLEAN EVERYTHING UP **AND** DO BAR SERVICE? **WE'D LOVE TO!**


AND **THAT** IS WHY WE CATER! SOMETIMES YOU HAVE AN EVENT AND YOU NEED A LITTLE HELP, SOMETIMES YOU HAVE AN EVENT AND YOU NEED THE WHOLE SHEBANG. REGARDLESS OF PARTY STYLE, WE WANT YOU TO HAVE THE SAME FRIENDLY SERVICE AND QUALITY FOOD OPTIONS THAT WE PROVIDE AT OUR RESTAURANTS. AND WE WANT IT TO BE AFFORDABLE, BECAUSE GIVEN THE CHOICE OF BUDGET STRESS OR DOING A TON OF DISHES - WE'D PROBABLY PICK THE DISHES TOO.

CALL US OR WRITE - INFO BELOW. NORTH STAR CATERING OFFERS A LOT OF FOOD OPTIONS AND PACKAGES AND WE'D BE HAPPY TO SEND YOU INFO + PRICING.

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BRUNCH (AVAILABLE SUNDAY)

Bistro Skillet TWO EGGS ANY STYLE, BACON, SAUSAGE, MUSHROOMS, ONIONS AND ROASTED POTATOES, TOPPED WITH MELTED SWISS CHEESE. 8.95 

Southwest Skillet TWO EGGS ANY STYLE, CHORIZO, BELL PEPPERS, ONIONS, JALAPENOS, ROASTED POTATOES, TOPPED WITH MELTED JACK CHEESE. 8.95 

North Star Benedict POACHED EGGS, SALMON GRAVLAX, HOLLANDAISE AND CAPERS, POTATO PANCAKES. TOAST, FRESH HOMEMADE GINGER-MINT FRUIT COCKTAIL. 11.95


Traditional Benedict POACHED EGGS, CANADIAN BACON, HOLLANDAISE, ENGLISH MUFFINS. ROASTED POTATOES, FRESH HOMEMADE GINGER-MINT FRUIT COCKTAIL. 11.95

Crab Cake Benedict POACHED EGGS, PAN SEARED CRAB CAKES, HOLLANDAISE, AVOCADO SLICES. ROASTED POTATOES, FRESH HOMEMADE GINGER-MINT FRUIT COCKTAIL. 14.95

MSH Omelet THREE EGGS, MUSHROOMS, SWISS CHEESE AND HERBS WITH FRESH HOMEMADE GINGER-MINT FRUIT COCKTAIL, ROASTED POTATOES. CHOICE OF: BACON, CANADIAN BACON, LINK SAUSAGE. 8.95 

SGR Omelet THREE EGGS, SPINACH, GOAT CHEESE AND ROASTED RED PEPPERS WITH FRESH HOMEMADE GINGER-MINT FRUIT COCKTAIL, ROASTED POTATOES. CHOICE OF: BACON, CANADIAN BACON, LINK SAUSAGE. 9.95 

GVB Omelet THREE EGGS, GRILLED VEGGIES: ZUCCHINI, BELL PEPPERS, MUSHROOMS, EGGPLANT AND BOURSIN CHEESE WITH TOAST, FRESH HOMEMADE GINGER-MINT FRUIT COCKTAIL, ROASTED POTATOES. 8.95 

CST Frittata CHORIZO, SHRIMP AND TOMATO ITALIAN OMELET OVER MIXED GREENS WITH ROASTED POTATOES. CHOICE OF: BACON, CANADIAN BACON, LINK SAUSAGE. 12.95 

Fried Chicken & Waffles FRIED CHICKEN, TOMATO AND BACON JAM, VANILLA WAFFLE, BUTTER, MAPLE SYRUP. 11.95

Strata HAM, BACON, PEPPERS, ONION, THREE CHEESE BLEND, BREAD, ARUGULA AND TOMATO SALAD. 8.95

Corned Beef Hash TWO EGGS ANY STYLE, TOAST, FRESH HOMEMADE GINGER-MINT FRUIT COCKTAIL. 8.95 HOLLANDAISE - .75 

Apple Pie French Toast BRIOCHE BREAD, CARAMELIZED APPLES, CINNAMON WHIPPED CREAM, CARAMEL SAUCE. 10.95

Breakfast Combo 2 EGGS, 2 PANCAKES, HOMEMADE GINGER-MINT FRUIT COCKTAIL. CHOICE OF: BACON, CANADIAN BACON, LINK SAUSAGE. 7.95

Bistro Ham N Eggs STACKED: POTATO PANCAKES, HAM, SAUTÉED SPINACH, CHEDDAR CHEESE. TWO EGGS ANY STYLE, TOAST, FRESH HOMEMADE GINGER-MINT FRUIT COCKTAIL. 8.95

Two Eggs Any Style TOAST, ROASTED POTATOES. CHOICE OF: BACON, CANADIAN BACON, LINK SAUSAGE. 8.95

Steak & Eggs TENDERLOIN, TWO EGGS ANY STYLE, TOAST, ROASTED POTATOES. 13.95

French Toast TWO SLICES, BUTTER, MAPLE SYRUP, FRESH HOMEMADE GINGER-MINT FRUIT COCKTAIL. 6.95


Buttermilk Pancakes BUTTER, MAPLE SYRUP, FRESH HOMEMADE GINGER-MINT FRUIT COCKTAIL. SHORT STACK (2) - 4.95 THREE STACK 6.95

Belgian Waffle BUTTER, MAPLE SYRUP, FRESH HOMEMADE GINGER-MINT FRUIT COCKTAIL. 8.95

ASK ABOUT OUR LUNCH COMBOS AND FRIDAY FISH FRY TO GO!

TO GO MENUNORTH STAR
AMERICAN BISTROCALL US  FIND US  LIKE US **SHOREWOOD**4518 N. OAKLAND AVENUE
414-964-4663**BROOKFIELD**19115 W. CAPITOL DR. STE 100
262-754-1515

WWW.NORTHSTARBISTRO.COM

 GLUTEN FREE: THINK YOU CAN'T HAVE IT? THINK AGAIN. WE OFFER GLUTEN FREE SANDWICH BREAD, BUNS AND PIZZA CRUST. ASIDE FROM OUR DENOTED GLUTEN FREE ITEMS, ASK YOUR SERVER ABOUT SOME SUBSTITUTION ON OUR NON GLUTEN FREE ITEMS.

BR = BRUNCH L = LUNCH D = DINNER

STARTERS

Crab Cakes TWO CAKES, GREENS, TARRAGON AIOLI, HORSERADISH DRESSING. 10.95 **L, D**

Charcuterie Platter HOUSE PATE, SOPRESSATA, PROSCIUTTO, — NEW WISCONSIN CHEESES, RELISHES. 13.95 **D**

Fried Eggplant & Zucchini HORSERADISH CREAM, TARRAGON AIOLI, MARINARA. 8.95 **L, D**

Hummus & Flatbread CUCUMBER & TOMATO RELISH. 7.95 **L, D**

Fall Bruschetta RED ONION JAM, CREMINI MUSHROOMS, — NEW GOAT CHEESE. 9.45 **D**

Warm Goat Cheese HERB GOAT CHEESE BLEND, HOUSE CRUMB CRUSTED, MARINARA SAUCE, GRILLED BAGUETTE. 10.95 **D**

Fried Calamari MARINARA SAUCE. 9.95 **L, D**

SALADS

Crab Cake MIXED GREENS, TOMATO, AVOCADO, CAPERS, MARINATED RED ONION, TARRAGON AIOLI, HORSERADISH DRESSING.

3 CAKES – 15.75 / 2 CAKES – 13.95 **BR, L, D**

Grilled Salmon MIXED GREENS, TOMATO, TOASTED ALMONDS, GOAT CHEESE, LEMON THYME VINAIGRETTE. 13.95 **L, D** 🍷

Grilled Chicken Caesar ROMAINE, CROUTONS, PARM, CAESAR DRESSING. 12.25 **L, D**

Scallop & Truffle MIXED GREENS, TOMATO, GREEN APPLE, CANDIED WALNUTS, FRIED PARSNIPS, TRUFFLE VINAIGRETTE. 15.95 **L, D** 🍷

Spinach & Goat Cheese DRIED CRANBERRY, MARINATED RED ONION, CANDIED WALNUTS, WARM RED ONION VINAIGRETTE. 9.95 ADD CHICKEN – 3.95 **BR, L, D** 🍷

Roasted Beet & Goat Cheese RED AND GOLD BEETS, ARUGULA, — NEW CANDIED WALNUTS, STONE GROUND MUSTARD VINAIGRETTE. 8.95 ADD CHICKEN – 3.95 **BR, L, D** 🍷

Tenderloin Steak MIXED GREENS, MARINATED TOMATOES, PICKLED ONIONS, GORGONZOLA, STONE GROUND MUSTARD VINAIGRETTE. 14.95 **L** 🍷

Pecan Crusted Chicken MIXED GREENS, STRAWBERRIES, MONTAMORE CHEESE, MARINATED RED ONIONS, BALSAMIC VINAIGRETTE. 11.95 **BR, L**

Warm Chicken & Apple PULLED CHICKEN, SPINACH, BACON, DRIED CRANBERRIES, RED POTATOES, APPLES, GORGONZOLA CHEESE, WARM RED ONION VINAIGRETTE. 11.95 **BR, L** 🍷

Wedge ICEBERG LETTUCE, CHERRY TOMATOES, BACON, BLEU CHEESE, BUTTERMILK RANCH DRESSING. SMALL 4.75 / LARGE 6.75 **L** 🍷

Waldorf GRILLED CHICKEN, CELERY, GRAPES, APPLES, TOASTED WALNUTS, ROMAINE LETTUCE, LEMON AIOLI. 10.95 **L** 🍷

House SPRING GREENS, CHERRY TOMATOES, CUCUMBER, CARROTS, MARINATED RED ONIONS, CHOICE OF DRESSING. SMALL 3.95 / LARGE 5.95 **L, D** 🍷

SANDWICHES

Parmesan Crusted Chicken TOMATO AND BACON JAM, ARUGULA, — NEW AVOCADO, TOASTED SOFT ROLL. 11.95 **L, D**

Tenderloin Steak FRIED ONION STRINGS, MARINATED TOMATOES, ARUGULA, HORSERADISH AIOLI, SOFT ROLL. 13.95 ADD CHEESE – 1.00 **L, D**

Mushroom Veg CHOPPED MUSHROOM PATTY, BABY SPINACH, MARINATED RED ONION, GARLIC AIOLI, FRENCH PEASANT BREAD. 9.95 **L, D**

Short Rib Panini SLOW-ROASTED BEEF, CARAMELIZED ONIONS, ARUGULA, GOUDA CHEESE AND GARLIC AIOLI ON SLICED SOURDOUGH. 9.95 **L**

Reuben SLOW-ROASTED CORNED BEEF, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND ON RYE BREAD. 9.95 **L**

Pecan Crusted Chicken PAN SEARED CHICKEN BREAST, LETTUCE, TOMATO AND HONEY MUSTARD VINAIGRETTE ON A KAISER ROLL. 10.95 **L**

Meatloaf BACON WRAPPED MEATLOAF, GARLIC AIOLI, COGNAC SAUCE, LETTUCE, TOMATO, ONION ON TOASTED SOURDOUGH BREAD 8.95 **L**

Grilled Chicken Club SWISS CHEESE, AVOCADO, BACON, ROASTED GARLIC AIOLI, LETTUCE, TOMATO. 11.95 **BR, L, D**

ALL SANDWICHES INCLUDE FRIES

==== SUB FRIES ====

SWEET POTATO FRIES 1.25 | PARMESAN TRUFFLE FRIES 1.75 | SMALL SALAD 1.50

MAIN

Chicken & Mushroom Risotto CRISPY PARMESAN CRUSTED — NEW CHICKEN, TRUFFLED ARUGULA, TOMATO RELISH. 17.95 🍷 LUNCH 13.95

Beef Short Rib PORT WINE REDUCTION, SHIITAKE MUSHROOM, WHITE CHEDDAR MASHED POTATOES, SEASONAL VEG. 21.95 **D** 🍷

Berkshire Pork Chop PRETZEL CRUSTED, MUSTARD SAUCE, — NEW WHITE CHEDDAR MASHED POTATOES, SEASONAL VEG. 17.95 **D**

Bourbon Salmon ROASTED POTATOES, SAUTEED SPINACH, FRIED PARSNIPS, BALSAMIC GLAZE.* 21.95 **D**

Shrimp Parpadelle SAFFRON CREAM SAUCE, TOMATO — NEW CONCASSÉ, ARUGULA PARMESAN SALAD. 19.95 LUNCH 14.95

Flat Iron Steak TRUFFLED FRIED MUSHROOM, WHITE CHEDDAR MASH, SEASONAL VEG, MADEIRA SAUCE. * 23.95 **D**

Chicken Saltimbocca PROSCIUTTO, MUSHROOMS, MADEIRA WINE SAUCE, HERB MASHED POTATOES, SEASONAL VEG. 18.95 **D** 🍷

Bacon Wrapped Meatloaf COGNAC SAUCE, WHITE CHEDDAR MASHED POTATOES, SEASONAL VEG. 16.95 **D**

Almond Crusted White Fish RED PEPPER COULIS, APPLE SLAW, BASMATI RICE, SAUTÉED SPINACH. 18.95 **D**

Butternut Squash Ravioli & Scallops SHERRY CREAM SAUCE, CANDIED PECANS, SAUTÉED SPINACH. 25.95 LUNCH (NO SCALLOPS) 13.95

Cognac Sirloin & Lemon Butter Shrimp HERB MASHED POTATOES, SAUTÉED SPINACH. 22.95 **D**

Beef Bourguignon BRAISED WITH BACON, MUSHROOMS, PEARL ONIONS, CARROTS, RED WINE SAUCE AND MASHED POTATOES. 17.95 **D**

Steak Au Poivre PEPPERCORN CRUSTED, BLEU CHEESE MASHED POTATOES, ONION STRINGS, COGNAC SAUCE, SAUTEED SPINACH. 24.95 **D**

BURGERS

Bacon Bleu GORGONZOLA, HONEY CURED BACON.* 11.25 **L, D**

North Star CHOICE OF CHEESE: AGED CARR VALLEY CHEDDAR, BABY SWISS OR GORGONZOLA.* 10.25 ADD A FRIED EGG 0.95 **BR, L, D**

Caramelized Gouda SMOKED GOUDA CHEESE, CARAMELIZED — NEW ONIONS, ARUGULA, BACON, THOUSAND ISLAND.* 12.95 **L, D**

Cheddar & Bacon Jam CHEDDAR CHEESE, BACON AND — NEW TOMATO JAM, PARMESAN ONION STRINGS.* 11.95 **BR, L, D**

ALL BURGERS: 1/2 LB. ANGUS BEEF AND INCLUDE FRIES, LETTUCE, TOMATO, PICKLE.

==== SUB FRIES ====

SWEET POTATO FRIES 1.25 | PARMESAN TRUFFLE FRIES 1.75 | SMALL SALAD 1.50

PIZZA

Rustica ROASTED MUSHROOMS, RED PEPPERS AND GARLIC, PEPPERONI, GOAT CHEESE. 11.95 **L, D**

Carne Trio SAUSAGE, PEPPERONI, SOPRESSATA, CARAMELIZED — NEW ONIONS. 12.95 **L, D**

Prosciutto & Four Cheese GARLIC, CARAMELIZED ONIONS, BASIL. 12.95 **BR, L, D**

Bacon Gorgonzola RED ONION JAM, FRESH APPLES, MOZZARELLA 10.95 **BR, L, D** 🍷

Margherita FRESH MOZZ, FRESH BASIL, OVEN ROASTED TOMATOES. 10.95 **BR, L, D**

Mushroom GARLIC OIL, MONTAMORE, MOZZ, TRUFFLED ARUGULA 11.95 **L, D** 🍷

Mac N Cheese HOMEMADE CREAMY CHEESE SAUCE, MARINATED TOMATOES, CRISP BACON. 10.95 **L, D**

DESSERT

Crème Brulee AUTHENTIC FRENCH VANILLA CUSTARD. 5.95 **L, D** 🍷

Flourless Chocolate Cake SERVED WITH VANILLA GELATO, DRIZZLED WITH CHOCOLATE SAUCE AND A DOLLOP OF WHIPPED CREAM. 6.95 **L, D** 🍷

Sorbet SEASONAL FLAVORS – ASK YOUR SERVER. 4.95 **L, D** 🍷

Chocolate Mousse TOPPED WITH WHIPPED CREAM AND HAZELNUT PRALINE. 5.95 **D** 🍷

Banana & Chocolate Chip Bread Pudding SERVED WARM WITH VANILLA GELATO AND BOURBON CARAMEL SAUCE. 5.95 **D**

Apple Cobbler ALMOND CRUMB, VANILLA GELATO, CARAMEL SAUCE. 8.95 **L, D** 🍷

Hot Tin Roof Sundae FLOURLESS CHOCOLATE CAKE PIECES, PRALINE GELATO, GRAND MARNIER BERRY AND BOURBON CARAMEL SAUCES. 5.95 **D** 🍷

Turtle Cheesecake NEW YORK CHEESECAKE, CHOCOLATE GANACHE, BOURBON CARAMEL, CANDIED PECANS. 6.95 **D**

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