



EVENTS MENU

Molly Cool's Seafood Tavern
1110 North Old World 3rd Street, Suite #100
Milwaukee, WI 53203
Phone: 414.831.TUNA (8862)
www.mollycools.com

Lunch Buffet

Chicken Sandwich Display \$15.95

Start with a Chicken Breast

Bread

Toppings

Spreads

Sides

Build Your Own Burger Display \$15.95

Burger Patty

Toppings

Spreads

Sides

Fish Fry \$19.95

Deep Fried Cod, Walleye and Catfish

French Fries

Coleslaw

Potato Salad

Ketchup, Vinegar, lemons, etc

Wow Your Guests by Combining the Chicken Sandwich and Burger Bar

For Only \$ 17.95

The Bar

Host Bar Available

Based on Consumption

Drink Tickets

Cash Bar

1/2 Barrel or Wine Carafes Available

Private Bars Located in Some Event Space.

Custom Drink Specials just for your group!

Molly Cool's Specializes in Mojitos!

Late Night Snacks

Priced Per 25 Pieces

Mini Burgers \$55

Mini Philly Cheese Steak Sandwiches \$55

Cheese Curds \$20

Mini Buffalo Shrimp \$25

Buffalo Wings \$25

Wicked Hot Wings \$25

Thai Chili Wings \$30

Mini Salmon Burgers \$60

Hors d' oeuvres

Display Trays

Large Serves Up to 75 People. Small Tray Serves Up to 30 People.

Antipasto Display

Artichokes, olives, Asparagus spears, Salami, Pepperoni, Ham & roasted peppers.

Served with Carr's Water Crackers.

Large Tray: \$150 Small Tray: \$75

Assorted Cheeses

Domestic & Imported cheeses. Served with Carr's Water Crackers.

Large Tray: \$140 Small Tray: \$70

Grilled Vegetable Display

Grilled Zucchini, Yellow Squash, Asparagus Spears, Mushrooms, Roasted Peppers, Onions and more.

Served with Hummus & Pitas.

Large Tray: \$130 Small Tray: \$65

Smoked Salmon Gravlox

Lightly smoked Atlantic Salmon, garnished with: Chopped Eggs, Onions & Capers.

Served with Carr's Water Crackers.

Serves Up to 50 People: \$135

Fresh Fruit Assortment

Fresh fruit, served with a delectable dipping sauce.

Large Tray: \$130 Small Tray: \$75

Vegetable Crudités

A seasonal selection of fresh garden vegetables.

Served with our signature herbed ranch dip.

Large Tray \$85 Small Tray \$50

Baked Brie En Croute

Brie wrapped in puff pastry & baked golden brown and served with

apple-cinnamon chutney & water crackers.

Large Tray: \$120 Small Tray: \$65

Hors d' oeuvres

Hot Bites

Priced Per 25 Pieces

Mini Lobster Cakes \$55

Lobster cakes served miniature style & served with a lemon aioli.

Mini Crab Cakes \$60

Molly Cool's Crab Cakes are prepared mini-style & served with a remoulade.

Jalapeno Poppers \$34

Fresh Jalapenos stuffed with Cream Cheese, battered, deep-fried and served with a jalapeno marmalade.

Molly Cool's Meatballs \$35

House made meatballs, served Bar-B-Cue or Swedish.

Walleye Fingers \$38

Beer-battered walleye fingers seasoned & deep-fried. Served with a House made tartar sauce.

Molly Cool's Wonderful Wontons \$34/\$42

Cream Cheese or Blue Lump Crab Meat, served with a sweet & spicy Thai Chili sauce.

Stuffed Mushrooms \$42/\$38

Goat cheese, crab & fresh herbs drizzles with lemon basil burre blanc.

Cajun Beef Tenderloin Tips \$45

Served with a Horseradish Cream Sauce.

Vegetables Tempura \$30

Tempura vegetables served with a spicy aioli.

Bacon Wrapped Scallops \$50

Wild-caught sea scallops wrapped with hickory-smoked bacon and glazed with maple syrup.

Chicken Wings \$40

Bone-in wings and legs-served buffalo-style or BBQ.

Mahi Lollipops \$50

Coconut encrusted Mahi Mahi served with a jalapeno marmalade.(seasonal)

Thai Chicken Skewers \$40

Thai chili marinated Chicken skewers served with a Thai Chili Sauce.

Cold Bites

Priced Per 25 Pieces

Antipasto Bites \$52

Meats and cheeses, tossed with roasted garlic oil, served on crostini.

Smoked Salmon & Dill \$48

Dill caper cream cheese spread on toast points & topped with smoked salmon, red onion & fresh dill.

Tomato Caprese Skewers \$38

A cherry tomato is skewered with fresh Buffalo Mozzarella cheese & basil.

Tuna Tartare \$52

Sushi-grade tuna with a hint of wasabi and sesame oil on a wonton chip.

Bruschetta Bite \$40

Tomato, basil, garlic and olive oil, served on a crostini.

Mini Fruit & Cheese Kabobs \$34

Assorted fruits & cheese, alternated on a wooded skewer & served with a cream cheese fruit dip.

Dips

Priced Per Person

Blackened Chicken Queso Dip \$3

Tons of blackened chicken tossed with spices, cheeses & served with tri-colored tortilla chips.

Hot Crab & Spinach Dip \$3

A delicate mixture of crabmeat & spinach folded with cream cheese & spices.
Served with flatbread.

Roasted Red Pepper Artichoke Dip \$3

Fire roasted red peppers, onions, garlic, artichoke hearts & Parmesan cheese.
Served with flatbread.

The Raw Bar at Molly Cool's

Oysters On The Half Shell \$21.95 Per Dozen

Oysters on the Half Shell, on a bed of crushed ice & served with Cocktail Sauce, Minuette, Horseradish, Lemons & Tabasco.

Learn to Shuck! Chef-Attended Shucking Station \$50 additional

Peel 'n' Eat Shrimp \$18 Per Pound/feeds 4-6ppl

Marinated Shrimp, piled high on ice & served with lemon wedges, cocktail sauce & remoulade.

Shrimp Cocktail \$22 Per Pound/feeds 4-6ppl

Marinated Shrimp is peeled, piled high on ice & served with lemons, cocktail sauce & remoulade.

Blackened Shrimp \$22 Per Pound/feeds 4-6ppl

Marinated shrimp is blackened & then chilled. Served with a Gorgonzola Basil dipping sauce.

Oyster Shooters \$28 Per Dozen

Oysters dropped into a shot glass, filled with Stella's Bloody or Virgin Mary Mix, served on crushed ice.

Mixed Raw Bar Platter

Chef's Selection of Oysters, Sushi, Ceviche, Shrimp & Ahi Tuna
Served as an Impressive Display.

Minimum 25 People. \$9.95 Per Person.

Entrée Displays

A carving/display station would be an ideal addition to an appetizer or dinner buffet.

Priced Per Person Minimum 25 People \$50 chef-attendant fee

Choose 1 Salad & 2 Sides for Compliment

To Be Carved:

Prime Rib \$25.95

Our prime rib is smoked slow cooked for hours. Cut to order & served with au jus & horseradish.

Roasted Turkey Breast \$16.95

Oven roasted turkey breast encrusted in herbs & seasonings. Served with turkey gravy.

Bourbon Glazed Ham \$18.95

Bourbon-glazed Ham, slow-roasted and carved to order.

Mixed Carving Station \$18.50

Featuring roasted turkey & bourbon-glazed ham at one carving station. Served with a wide variety of mustards & other sauces.

Stuffed Pork Loin \$21.95

Crown Roast of fresh pork stuffed with dirty rice, Creole mustard & seasonings.

Side Dishes

Garlic Chive Mashed Potatoes

Roasted Baby Red Potatoes

Dirty Rice

Wild Rice Pilaf

Grilled Asparagus

Roasted Seasoned Vegetables

Pasta Salad

Cole Slaw

Other Enhancers

Per Person

3 Coconut Shrimp \$4.75

3 Broiled Prawns \$9.95

1 Alaskan Crab Leg \$6.95

BBQ Shrimp Skewer \$12.95

Broiled Walleye Filets \$12.95

Molly Cool's Corn Bread with cinnamon butter 5.95

Displays

Minimum 20 guests

Off Molly Cool's Dock

\$38.95 per person

Crab Cakes
Oysters on a Half Shell
Peel and Eat Shrimp

Grilled Salmon or Pecan Crusted Walleye
Cioppino

Grilled Asparagus
Roasted Baby Red Potatoes

Southern Bar-B-Que

\$29.95 per person

Jambalaya
Bar-B-Que Glazed Spare Ribs
Slow-Roasted Chicken Breast

Cornbread
Potato Salad
Coleslaw

Molly Cool's Clambake

\$44.95 per person \$33.95 without Lobster

Clam bakes are held on festive occasions along the coast of New England.

Crawfish, Mussels, Shrimp, Clams,
Baby Reds, Corn, Andouille Sausage and Lobster

Traditionally served on newspaper & with bread.

Dinner & Dessert

Three (3) entrées are allowed and a pre-order is required one (1) week prior to event.

All menu items include a starter salad and are served with Garlic Chive Mashed Potatoes & Vegetable du jour, unless otherwise noted.

Molly Cool's Signatures

Gigantic Crab Leg Dinner \$31.95

Over a pound of Red King Crab served with asparagus and garlic chive mashed potatoes

Seafood Kabobs \$24.95

Our char-grilled seafood kabob of Ahi Tuna, Jumbo Shrimp & Salmon is served with a lemon-basil burre blanc sauce.

Florida Stuffed Grouper \$21.95

Grouper is stuffed with Brie cheese, mayonnaise, crawfish, shrimp & then breaded, baked & served with lemon-basil burre blanc & dill.

Grilled Salmon \$20.95/\$22.95

Atlantic salmon, served with fresh lemons.

Oscar; crab meat, asparagus & Creole hollandaise.

Blackened Salmon \$20.95

On pesto mashed potatoes with a bruschetta butter sauce.

Pecan Walleye \$22.95

Fresh Canadian walleye, pan seared and served with Pecan Frangelico butter sauce.

Pan Seared Scallops \$25.95

Scallops pan seared and served on sauteed spinach with lemon basil burre blanc.

Grilled Swordfish \$25.95

on baby red potatoes and topped with a caramelized brown sugar and pineapple salsa.

Blackened Swordfish \$21.95

Fresh Swordfish is blackened & topped with bleu cheese butter.

Cilantro Lime Crusted Mahi Mahi \$24.95 (Seasonal)

Served with Jamaican rice and black bean sauce.

Macadamia Nut Crusted Mahi Mahi \$25.95 (Seasonal)

Served with spinach mashed potatoes and a burre blanc.

Grilled Seabass \$27.95 (Seasonal)

Served with grilled asparagus and tomato risotto topped with a citrus thyme burre Blanc.

Parmesan Halibut \$26.95 (Seasonal)

Parmesan and horseradish crusted halibut on sautéed greens with a stone ground

mustard buerre blanc.

Dinner & Dessert

Surf & Turf

Molly Cool's Surf & Turf Kabobs \$26.95

Two Grilled Kabobs; 1 Seafood and 1 Steak, served with a buerre blanc.

Grilled T-Bone & Grilled Shrimp \$32.95

8oz. Grilled ribeye served with 2 grilled jumbo shrimp. 20 person minimum.

Salmon & Chicken \$26.95

6oz. Atlantic Salmon paired with herb-marinated chicken breast and served with Creole hollandaise.

Bar-B-Que Ribs & Jumbo Shrimp \$22.95

Half rack, served with coleslaw, sided with Molly Cool's Bar-B-Que Shrimp Skewer.

Beef

8oz. Filet \$30.95

An 8oz. filet is grilled & topped with garlic butter.

Filet Oscar \$32.95

An 8oz. filet is grilled & topped with lump crabmeat, asparagus & Molly Cool's Creole hollandaise.

8oz. Top Sirloin \$22.95

Angus center cut is grilled, & served with a blue cheese butter & Balsamic.

Peppercorn New York Strip \$26.95

10oz. Center cut, grilled with cracked black pepper, served with brandy cream sauce.

Prime Rib \$27.95

14oz. Prime Rib, cooked to perfection, served with horseradish cream sauce & au jus.
20 person minimum.

Poultry

Chicken Oscar \$18.95

A 10 oz. chicken breast is grilled & topped with lump crab meat, asparagus & Molly Cool's Creole hollandaise.

Lemon Thyme Baked Chicken \$18.95

Lemon and thyme marinated chicken breast, baked and complimented with a thyme cream sauce.

Surf-Stuffed Chicken \$18.95

Breast of chicken, stuffed with crab cake stuffing and topped with lemon basil buerre blanc.

Turf-Stuffed Chicken \$22.95

Spice crusted breast of chicken, stuffed with Tasso Ham, Swiss cheese and spinach and

complimented with Creole hollandaise

Dinner & Dessert

Pork

Bar-B-Que Ribs \$22.95

Full rack, served with coleslaw, slathered with Molly Cool's BBQ sauce.

Pork Tenderloin \$20.95

Pan seared served with spiced apple chutney, roasted red potatoes caramelized onions

Vegetarian

Goat Cheese Ravioli \$15.95

Raviolis are stuffed with herbs & goat cheese, served with marinara.

Vegetarian Alfredo \$16.95

Molly Cool's housemade fettuccini noodles are tossed with fresh vegetables, with a garlic cream sauce.

Portobello Mushrooms \$18.95

Jumbo mushroom caps stuffed with toasted almond white rice & topped with grilled asparagus, roasted red peppers & a balsamic glaze

Desserts

Priced Per 25 Pieces

Assorted Cookie & Bar Selection \$35

A tray layered with a multitude of different indulgent cookies, brownies & bars.

Crispy Banana Chocolate Egg Rolls \$45

Fresh bananas and milk chocolate, sprinkled with powdered sugar.

Chocolate-Dipped Strawberries \$38

Jumbo, Fresh Strawberries, dipped in Dark Chocolate & served on a large round mirror.

Chocolate Dessert Cups \$70

Filled with a chocolate Bailey's mousse.

Crème Brulee \$85

Mini Key Lime Pies \$100

Mini Cheesecakes \$100

Cheesecake Ala Foster \$130

Individualized New York cheesecake, topped with a banana's foster confection.

Coffee Service \$1.25 per person. Gourmet coffee is brewed fresh & served with:

cream, skim milk, sugar & sugar substitute

Events at Molly Cool's Seafood Tavern

Thank You for your Interest in Milwaukee's Premier Events Restaurant!

Molly Cool's Offers 4 Unique Event Spaces

The Versatility of the Spaces Allows Us to Host Everything

From Casual Events to Formal Affairs.

We Offer a Varied, Unique Events Menu; Fresh Seafood to Steaks, Pastas, Salads,
Appetizer Displays, Carving Stations and Formal Sit-Down Dinners

Molly Cool's Contract & Event Terms

Event Space Guarantee:

A Credit Card Authorization Form is to be Filled Out and Faxed Back to the Events Office.
This Form Holds Space, No Charges Will Be Made Unless the Cancellation Policy is Applicable.
Once Menu Selections Are Made, a Contract is to be Signed and Faxed Back to the Events Office.

Final Menu Selections Must Be Made 1 Week Prior to the function.

If This Timeline Cannot Be Met, a 10% Surcharge on the Total Food May Be Added.

Food and Beverage Minimum:

All Group or Private Events Require a Food and Beverage Minimum That Will be Arranged at the Time of Booking. If the Mandated Minimum is Not Met, the Balance Will Be Secured in the Form of a Room Charge..

Payment:

Full Payment is Required at the Conclusion of the Function. Current Applicable Sales Tax and a 20% Gratuity Will be Added to the Final Bill.

Cancellation:

A FIFTEEN DAY Advanced Notice of Cancellation is Required. Failure to Do So Will Result in a Service Charge of \$250.00. Cancellation Within SEVEN DAY period Will Result in Payment for the Contracted Food & Service.

Food Service:

Food That Has Been Served to Guests Buffet-Style May Not be Boxed Up and Taken To Go.

No Food or Beverages of Any Kind Will be Permitted to be Brought Into Molly Cool's.

(with the exception of a licensed WI vendor's: wedding cake and unopened bottles of wine-with applicable corking fee)

Decorating:

Is Allowed and Encouraged.

We Do Not Allow the Following Items: Metallic Glitter, Streamers or Paper Confetti.
If These Items Are Used, a \$100.00 Cleaning Charge Will Be Added on to Your Bill.

Damages:

The Customer is Responsible for Any Damages to, or on the Restaurant Property by Invited Guests.

Molly Cool's Services

Parking Service

Molly Cool's Building Management Company offers Parking Service 7 Days a Week, Beginning at 5pm on Weekdays and All Day on Weekends.

Rates will vary by day. Parking is not controlled by Molly Cool's.

Equipment Fees

Molly Cool's Has Equipment Available for Rental.

For Other Required Equipment Rentals,

Please Ask Us for a Quote From Our Many Trusted Vendors.

The Following Minimal Fees are Applicable:

Internet Access \$0

Projection Screen \$0

LCD Projector \$50.00

Microphone Usage \$25.00

DJ Service \$250-\$1000

Dance Floor (12' x 15') \$250

All of Our Prices Include...

Consultation & Event Planning

Custom Menus

Service Staff

Buffet Service Staff

Bartending Staff

Tables & Chairs

Table Linens

Basic Décor

Flatware

Glassware

Place cards-w/ Food & Beverage items

Place cards w/ names=\$15

ADDITIONAL FEES WILL BE APPLIED FOR ALL OFF-SITE EVENTS. FEES WILL VARY PER EVENT DETAILS AND LOCATION.

Credit Card Authorization / Deposit Information Form

Thank you for choosing Molly Cool's Seafood Tavern for your upcoming event!
Please complete the following information and return to our Banquet Department.

Group Name/Company: _____

Date of Event: Event Time: _____

of Attendees: _____

Contact Name: _____

Phone Number: _____

Email: _____

Address: _____

Agreed Upon Food and Beverage Minimum: \$ _____

Credit Card

This form shall constitute my written permission for Molly Cool's to charge the event balance to this credit card the day of the event. If the card number is being held as a guarantee, I agree to the Cancellation Terms of the Contract.

Credit Card Number: _____

Expiration Date: _____

Name as it Appears on the Card: _____

Signature: _____

If **credit card is to be used for guarantee only**, please check here: _____ **Guarantee Only**

Menu Selections: Must be made **4 days** prior to the function. If This Timeline Cannot be Met, a 10% Surcharge on the Total Food May Be Added. For Limited Menus, A Pre-Order Must Be Given. If a Pre-Order Can Not Be Given, a 10% Surcharge on the Total Food Will be Added. **Cancellation:** A **TEN DAY** advanced notice of cancellation is required. Failure to do so will result in a service charge of \$250.00. Cancellation within a **SIX DAY** period will result in payment for the contracted food. Please include a legible copy of the front and back of the credit card to be charged. Thank You!

Kellie Schermetzler - Event Coordinator
kellie@mollycools.com

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