2026

GARVER kitchen

CATERING at Olbrich

Locally SOURCED DIVERSE CUISINE Crafted IN-HOUSE

The Garver culinary team creates a flavor-forward, thoughtful dining experience designed to complement every kind of gathering, from corporate meetings to milestone celebrations. We prioritize hand-crafted menus and seamless service, so hosting feels effortless.

What's Included with GARVER kitchen

- **CUSTOM OFFERINGS & KITCHEN STAFF**
- **DIETARY ACCOMMODATIONS**
  Inclusive menu options (veg, vegan, gf, etc.)
- **DINNERWARE**
  Flatware, compostable plates, napkins
- **SERVICEWARE**
  Platters, serving utensils, full buffet set-up

Dietary Key:

vegan = vegan
veg = vegetarian
gf = gluten free
df = dairy free
nf = nut free

Events booked less than 2 weeks ahead of time are subject to a chef's choice menu.

Pricing subject to change based on current market values.

GRAZING

Small (25-30 servings) | Large (50-65 servings)

Crisp Vegetable Platter $150 | $300

- *Served with house made ranch* (veg, gf, df) *or hummus* (vegan)

Roasted Vegetable Platter $150 | $300

- *Broccoli, cauliflower, carrots, and seasonal vegetables; Topped with parmesan cheese* and balsamic glaze*

(veg, gf) *can be df/vegan

Fruit Platter $175 | $350

- *Fresh fruit with Greek yogurt dip*

(veg, gf)

Cheese Platter $250 | $500

- *Chef selection of 3-4 WI cheeses served with crackers, sourdough toast, house made jam, house made pickles, and marinated olives*

(veg, gf without crackers)

Charcuterie and Cheese Platter $300 | $600

- *Chef selection of cured meat, WI cheeses, marinated olives, house made pickles, dried fruit, crackers, crostini and house made jam*

(gf without crackers)

Garver Supper Club Platter $300 | $600

- *Summer sausage, fresh cheese curds, variety of spreads, variety of pickles, crostini, and crackers*

(gf without crackers)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, specifically if you have certain medical conditions.

DIPS

Spinach Artichoke $200 | $400

- *Served with house made tortilla chips or crostini*

(veg, gf)

Taco $200 | $400

- *Black beans, jalapeño cream cheese, tomatoes, onions, shredded cheddar cheese and lettuce served with tortilla chips*

(veg, gf)

Buffalo Chicken $225 | $450

- *Cream cheese, shredded chicken, onions, blue cheese and house made ranch served with tortilla chips and potato chips*

(gf)

Salsa & Guac $150 | $300

- *Fresh house made salsa and guacamole served with tortilla chips*

(vegan, df)

SMALL BITES

Stuffed Peppadew (veg, gf) — 2 for $3
- *Sheep's milk cheese, herbs*

Classic Deviled Egg (veg, df, gf) — $3

Pretzel Bite (veg) — $3
- *Served with jalapeño cheese sauce*

Roasted Vegetable Skewer — $3
- *Served with spiced aioli* (veg, df, gf)

Caprese Skewer (veg, gf) — $4

Watermelon Skewer (veg, gf) — $4
- *With feta and balsamic glaze*

Vegetable Tartlet (veg) — $4
- *Roasted vegetables, feta, spicy honey*

Peach Tartlet (veg) — $4
- *Whipped ricotta, peach, balsamic glaze*

Classic Bruschetta (vegan, df) — $4
- *Tomatoes, basil and balsamic glaze*

Caponata Bruschetta (veg) — $4
- *Classic Italian mixed vegetables topped with feta*

Shrimp Cocktail (df, gf) — $3

Meatball — $4
- *Marinara, BBQ or Swedish*

Bacon Wrapped Date (gf) — $4
- *Applewood smoked bacon and feta*

Stuffed Mushroom (gf) — $4
- *Crab, spinach, herbed cheeses*

Salmon Cucumber Bite (gf) — $4

Korean Chicken Skewer (df) — $4

Phyllo-Wrapped Hot Dog — $4
- *Served with dijon mustard*

Moroccan Chicken Bruschetta — $5
- *Pecans, cranberries, herbs, yogurt, and spices*

Smoked Salmon Bruschetta — $5
- *Cream cheese, tomatoes, pickled onions and herbs*

FOOD STATIONS

Great for cocktail hour, receptions, or late night snack.

Taco Bar

Appetizer: *2 tacos per person at $23*

Lunch/Dinner: *3 tacos per person at $27*

- *Choose 2: Asada, al pastor, braised beef, chicken tinga, braised pork, roasted cauliflower with romesco*
- *Choose 2: Spanish rice, Mexican street corn, refried beans*
- *Six inch flour or corn tortillas or half and half*
- *Pickled onions, cilantro, sour cream, house salsa, limes*
- *Add cheese $1*
- *Add guacamole: market price*

Nacho Bar (gf)

$12 per person

- *Choose 1: chicken tinga or ground beef or black beans*
- *Tortilla chips, jalapeño cheese sauce, tomatoes, onions, cilantro, sour cream, house salsa*

Mac and Cheese Bar

$18 per person

- *Cavatappi in a creamy blend of Wisconsin cheeses topped with toasted breadcrumbs*
- *Toppings: bacon crumbles, steamed broccoli, crispy shallots, chives, hot sauce*
- *Add BBQ pulled pork $4*
- *Add braised beef short rib $12*

Pasta Bar

$38 per person

- *Served with dinner rolls, butter, parmesan cheese, and red pepper flakes*
- *Choose 1: house salad with ranch or citrus vinaigrette or Caesar salad* (veg)
- *Choose 2: pasta/sauce combinations. Pasta served lightly sauced with extra sauce on the side.*
  - ***Pasta:*** *Cavatappi, linguini, cheese tortellini, bowties, gluten-free fusilli (+$1)*
  - ***Sauce:*** *Garlic alfredo, creamy pesto* (nf)*, signature tomato sauce, beef bolognese*
  - *Substitute Veggie or Meat Lasagna (+3) for one pasta choice.*
- *Choose 2: toppings: steamed broccoli, sautéed mushrooms, primavera vegetable medley (zucchini, onion, cherry tomato), fresh arugula, Italian sausage, lemon herb cannellini beans, grilled chicken breast (+3), grilled shrimp (+6)*

FOOD STATIONS continued.

Build your own Slider Station

$6 per protein, includes brioche buns and house made crispy potato chips
Protein: Grilled chicken, beef burger, cheeseburger, pulled pork
Choice of 2 sauces: BBQ sauce, pesto, garlic aioli, chipotle aioli, hot sauce
Choice of 3 topping: sliced tomatoes, house made pickles, coleslaw, caramelized onions, fresh mozzarella

BBQ Picnic Station

$35 per person, Can also be served family style

- *Cornbread and coleslaw*
- *Choose 2: BBQ pulled pork, grilled brats, beef brisket, BBQ chicken thighs, corned beef, BBQ ribs (+$3), grilled bam bam shrimp (+$8)*
- *Choose 2: Garlic mashed potatoes, red potato salad, mac and cheese, baked potato, frijoles charros* (available veg) *, Mexican sweet corn, grilled seasonal vegetables, grilled asparagus (seasonal), loaded mashed or baked potato with bacon, cheese, and chives (+$2)*

Supper Club Station

$24 per person

- *Variety of Wisconsin cheeses, house made spreads, and pickled vegetables*
- *Choose 2: Classic deviled eggs, shrimp cocktail shooters, herbed cheese stuffed peppadews*
- *Choose 2: Stuffed mushrooms with crab, spinach and herbed cheese, smoked salmon cucumber bites, Wisco skewer (summer sausage, fresh cheese curd, cornichon pickle)*

CREATE YOUR OWN BUFFET DINNER

- *Inquire for plated and family style pricing*
- *All meals served with dinner rolls and butter.*

TIER 1

$37/$46 per person

Salad

- *Choose 1:*
  - *Classic Caesar (veg)*
    - *Croutons, shaved parmesan, house made dressing*
  - *Mixed Green Salad (vegan, df, gf)*
    - *Cherry tomato, onion, shredded carrot, house made ranch or citrus vinaigrette*
  - *Kale Brussel Salad (veg, gf)*
    - *Grated parmesan, toasted pepitas, citrus vinaigrette*

Sides

- *Choose 2:*
  - *Classic Mashed Potatoes (veg, gf)*
  - *Garlic Green Beans (vegan, df, gf)*
  - *Herb Roasted Red Potatoes (vegan, df, gf)*
  - *Street Corn with butter and parmesan cheese (veg, gf)*
  - *Steamed Broccoli (vegan, df, gf)*
  - *Roasted Seasonal Vegetables (vegan, df, gf)*
  - *Mac and Cheese (veg)*

Entrée

- *1 for $37 or 2 for $46*
  - *Lemon Herb Baked Cod with citrus herb velouté sauce (can be gf)*
  - *Herb Roasted Pork Tenderloin with apple cider sauce (gf, df) OR house made BBQ sauce (gf)*
  - *Creamy Pesto Cavatappi with green peas, tomatoes, parmesan, herbs (veg, nf)*
  - *Korean Rice Bowl with tofu (vegan) OR pork belly, root vegetables, broccoli, sesame seeds, cilantro and gochujang sauce (gf, df)*
  - *Roasted Chicken Thigh with choice of white wine demi-glace, chimichurri, or rosemary mushroom cream sauce (+2)*
  - *Cauliflower Steak with romesco sauce and parmesan cheese (veg)*

CREATE YOUR OWN FAMILY STYLE, BUFFET, OR PLATED DINNER

- *Plated available for up to 130 guests. Priced at single entrée rate with $5 upcharge for under 80 guests, $10 upcharge for over 80 guests.*
- *Dinner rolls with butter*

TIER 2

$42/$54 per person
Can include items from Tier 1.

Salad

- *Choose 1:*
  - *Garver Fall Salad (veg, gf)*
    - *Mixed greens, apples, cranberries, walnuts, blue cheese, oregano vinaigrette*
  - *Garver Summer Salad (veg, gf)*
    - *Arugula, watermelon, feta, onion, balsamic reduction*
  - *Bacon Spinach Salad (veg, gf)*
    - *Onion, toasted pepitas, goat cheese, tomato, citrus vinaigrette*

Sides

- *Choose 2:*
  - *Garlic Orzo Salad with grilled corn, charred sugar snap peas, cherry tomatoes and baby spinach tossed in a citrus vinaigrette (vegan, df)*
  - *Huancaina Fingerling Potatoes (gf, veg)*
  - *Spanish Rice (vegan, gf)*
  - *Roasted Brussels Sprouts with balsamic glaze (veg)*
  - *Steamed Broccoli with cheese and bacon*
  - *Grilled Asparagus with lemon (veg)*

Entrée

- *1 for $42 or 2 for $54*
  - *Braised and Seared Pork Belly with chocolate mole sauce (df)*
  - *Acorn Squash stuffed with quinoa, seasonal vegetables, parmesan cheese topped with balsamic glaze (veg, gf) can be vegan*
  - *Braised Black Angus Sirloin with choice of pinot noir demi-glace, chimichurri, garlic herb butter (+1), bordelaise (+1), or bourbon peppercorn sauce (+2)*
  - *Chicken Marsala (can be gf)*
  - *Shrimp and Cod Cioppino served with white rice (df, gf)*

CREATE YOUR OWN FAMILY STYLE, BUFFET, OR PLATED DINNER

- *Plated available for up to 130 guests. Priced at single entrée rate with $5 upcharge for under 80 guests, $10 upcharge for over 80 guests.*
- *Dinner rolls with butter*

TIER 3

$52/$68 per person

Can include items from Tier 1 and 2.

Salad

- *Choose 1:*
  - *Panzanella Salad (veg)*
    - *Mixed greens, garlic croutons, basil, fresh mozzarella, tomatoes, onion, honey balsamic vinaigrette*
  - *Mediterranean Salad (gf, veg or vegan upon request)*
    - *Tomatoes, cucumber, shaved onion, feta cheese, Sicilian olives, salami, oregano vinaigrette*
  - *Prosciutto Cantaloupe Salad (gf)*
    - *Arugula, fresh mozzarella, mint, citrus balsamic reduction*

Sides

- *Choose 2:*
  - *Creamy Polenta with aged sharp cheddar cheese (veg, gf)*
  - *Garlic Broccolini with parmesan and balsamic reduction (gf, df, veg)*
  - *Confit Garlic Yukon Mashed Potatoes with truffle oil drizzle (gf, veg)*
  - *Roasted Brussels Sprouts with bacon and balsamic glaze (gf, df)*
  - *Lemon Prosciutto Grilled Asparagus (df, gf)*

Entrée

- *1 for $52 or 2 for $68*
  - *Chef-carved Herb Roasted Prime Rib with pinot noir demi glace (gf, df) +$5/person*
  - *Lemon Herb Baked Norwegian Salmon with beurre blanc (gf)*
  - *Braised Short Rib with bordelaise sauce (gf, df)*
  - *Chiles Rellenos (veg, gf)*
    - *Poblano peppers stuffed with menonita cheese, corn, green peas, carrots and chipotle tomato sauce*
  - *Vegetable Risotto (veg, gf) can be vegan*
    - *Seasonal vegetables, parmesan cheese*

DESSERTS

Chocolate Truffles	$2
Carrot Cake Bites	$3
Chocolate Chip Cookie	$3
Snickerdoodle Cookie	$3
Lemon Lavender Cookie	$3
Brownies (Plain or Turtle)	$4
Citrus or Citrus Almond Bars *with Shortbread Crust*	$4

Minimum order of 12 for any individual item.

FAQ'S

GARVER kitchen

Are there staffing fees?

Yes. Professional event staff is required and charged hourly based on service style and timeline. Our seasoned staff will orchestrate setup, service, and breakdown seamlessly for your event. Event lead and wait staff begin preparations 2 hours prior to event start time and clean-up an hour after event end time.

- *Event Lead: $45/hour*
- *Wait Staff: $30/hour per staff*

Are there any other fees?

Yes, see full list of fees below.

- *Administration Fee: 20% Based on the total cost of food, beverage, and staffing. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with planning, delivery, and management of the event.*
- *Credit Card Processing Fee: 3% (waived if paid by check or ACH)*
- *Tax: 5.5% sales tax will be added to the catering total.*
- *Gratuity: 18% is added to the food and beverage total.*
- *Minimum: Food and beverage minimum is $300.*
- *Cake Cutting Fee: Sheet cake cutting is $1 per guest, tiered cake (or combo) starts at $3 per guest.*

Are table linens included?

Your Event Coordinator can assist in facilitating an Event Essentials order.

- *8' Regular: $14 | 8' Full Length: $29 | 120" Round: $23 | 108" Round: $20 | 6' Full Length: $24*
- *Napkins: Pack of 10: $12*

How does Garver Kitchen accommodate allergies and dietary needs?

Substitutions are available to accommodate allergies and dietary needs. Our kitchen does contain nuts and gluten. Items noted as nut-free or gluten-free may have come in contact with nut or gluten foods. Serious celiac and nut allergy preparations are available upon request.

What's needed from me?

Secure your date with your Event Coordinator and schedule your catering details meeting to get started.

- *All food orders AND final guest count need to be finalized 21 business days prior to your event.*

Can you supply china dinnerware and glassware?

Yes. Dinner and appetizer plates can be added to your order for $2 per person. Water goblets and carafes are available for $2 per person. Inquire for pricing on additional glassware.

CONTACT US

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