

HUDSON

Business Lounge + Cafe

All prices are subject to a 5.6% Food and Beverage Tax and a 15% Service Charge

 = *Gluten Free*  = *Vegan*

Barbara DeMeulenaere
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Breakfast

Continental

The HUDSON 10

Assorted bottled juices, scones, muffins and bagels with fruit preserves, butter and cream cheese.
Served with Lavazza coffee and Steven Smith tea

Feeling Fine 11

Assorted whole fruit, granola bars, yogurts, muffins and bottled waters

A La Carte Items

Whole fresh fruit 1.50

Granola bars 2.50

Assorted yogurts (traditional and Greek) 3.00

Fruit and granola yogurt parfait 3.25

Bagels with cream cheese 1.50

Scone 2.25

Muffin 2.25

Cookie 2.25

Cinnamon Roll 2.85

Breakfast Burritos

Bacon 3.75

Flour tortilla filled with scrambled eggs, red pepper, scallions, cheddar cheese and bacon

Black Bean 3.75

Flour tortilla filled with scrambled eggs, Queso Fresco, red peppers, scallions, cilantro and black beans

Chorizo 3.75

Tomato tortilla filled with scrambled eggs, chorizo, paprika, cumin, Morenita chili pepper, Queso Fresco, scallions and cilantro

Quiches

Quiche Lorraine 3.50

Eggs, cream, seasoning, Gruyere cheese and bacon

Beverages

Bottled Juices

Nantucket Nectars	2.00
Pomegranate Cherry Juice	Lemonade
Pineapple-Orange-Guava Juice	Orange Juice
Half & Half (half lemonade half tea)	Cranberry Juice

Water

San Pellegrino .5L	1.75
San Pellegrino 750 ml	4.25
Bottled Water	1.00

Red Bull

Regular	2.75
Sugar Free	2.75

Coffee

Lavazza Regular or Decaf	
2.2 Liters	10.50
1.5 Gallons	30.00

Soft Drinks

Coke	1.50
Diet Coke	1.50
Sprite	1.50
Diet Sprite	1.50

Snack Breaks

Ballpark Snacks **\$10 per person**
Beer nut mix, popcorn, tortilla chips with salsa, jumbo soft pretzels, assorted soft drinks and bottled water

Cookie Break **\$7 per person**
Assorted cookies, freshly brewed coffee, hot tea, soft drinks & bottled water

Heart Healthy Break **\$9 per person**
Basket of whole fruits, trail mix with dried fruit & nuts, granola bars, pretzels, assorted bottled juices and bottled water

Lunch

Sandwiches- *Recommended for groups of 15 or less. Each sandwich comes with chips and a cookie*

Bread Choices - Whole Wheat, Multigrain or French Wrap Choices - Tomato, Pesto or Spinach

Chicken Caesar \$13

Chicken breast, romaine lettuce, parmesan cheese and caesar dressing

Chicken Parmesan \$11

Chicken breast, shaved parmesan and fresh mozzarella with our house-made red sauce and fresh basil served on a fresh ciabatta

Roast Turkey Club \$11

Sliced turkey, bacon, tomatoes, sliced avocado and lettuce

Vegie Stack \$11

Fresh hummus, zucchini, red onion, sweet bell pepper and feta, topped with fresh parsley on a whole grain bread or try it in your choice of wrap (*Remove the feta to make vegan*) 

Beef Brisket \$11

Smoked beef brisket on a toasty baguette with melted swiss and homeade creamy coleslaw

Ham and Brie \$11

Smoked ham, Brie, Dijon mustard, lettuce, and tomato on fresh sliced French bread

Build Your Own Deli Bar- \$13 per person

A deluxe selection of artisan salami, ham and turkey. Alongside fresh lettuce, tomato, onion and fine cheeses including baby Swiss, provolone and cheddar. Served with a selection of wheat, multi grain and French breads with your choice of fruit and salad.

Choice of fresh fruit: Fresh fruit salad or a whole apple, banana or grape cluster

Choice of side salad: Dill potato salad, creamy coleslaw or Greek pasta salad

Salads

Caesar Salad \$11

Romaine lettuce, croutons, shaved parmesan cheese, served with Caesar dressing

Caprese \$13

Fresh tomato and mozzarella slices with fresh basil leaves, served with kalamata olives and drizzled with a balsamic reduction

Garden Salad \$11

Mixed greens, cucumbers, tomatoes, carrots, kalamata olives, served with a balsamic vinaigrette

Chopped chicken and Pecan Salad \$13

Spring mix with chicken breast, celery, red onion, red grapes, and candied spiced pecans in our house made balsamic vinaigrette (*Remove the chicken to make vegan*) 

Party Trays

Bruschetta	(12") \$29
Italian bread, toasted and rubbed with whole garlic, served with fresh diced tomatoes and basil	
Bruschetta Salami	(16") \$36
Toasted Italian bread with a thin layer of garlic sauce topped with fresh Roma tomatoes, Genoa salami, finished with parmesan and fresh basil	
Caprese Platter 	(16") \$36
Fresh Roma tomatoes and mozzarella slices topped with fresh basil, served with Kalamata olives and drizzled with our balsamic reduction	
Antipasto Platter	(12") \$43
Salami, prosciutto, fresh mozzarella, marinated artichoke hearts, Kalamata and Spanish olives, and Pepperoncini served with crostini	
Veggie Platter Display	(12") \$22, (16") \$30
(Add Hummus \$15)	
Artichoke Goat Cheese Dip Display	(12") \$30
(Serves 15 pp.)	
Fruit Tray with Yogurt Dip 	(12") \$38*
Wisconsin Artisan Cheese Tray	(12") \$36*
Four Wisconsin cheeses, with nuts and dried fruits	
Cheese and Sausage Platter	(16") \$45*
Served with crackers	
Cucumber Rounds 	12" (\$29), 16" (\$53)*
Cucumber slices with herbed Aloutte cheese, with a sprig of dill and red bell pepper	
Deviled Eggs 	12"- 24 halves (\$23), 16"- 36 halves (\$34), 18"- 48 halves (\$44)
Deviled egg halves on a bed of fresh red cabbage, garnished with paprika	
Premium Deli Meat Tray	12" (\$44), 16" (\$69), 18" (\$99)*
An assortment of ham and oven-roasted turkey, smoked turkey and salami. Condiment tray includes mayonnaise, mustard, lettuce, tomato and cocktail rolls	
Premium Deli Meat and Cheese Tray	12" (\$53), 16" (\$81), 18" (\$125)*
Deli meat tray with Wisconsin mild cheddar and baby Swiss. Condiment tray includes mayonnaise, mustard, lettuce, tomato and cocktail rolls	
Cocktail Sandwiches	(16") \$28 per dozen
Cocktail rolls with your choice of ham, roast beef, turkey, chicken and egg or tuna salad. Includes mayonnaise and mustard on the side	
Phyllo Baskets	(12") \$18 per dozen
Stuffed with a choice of curry chicken salad, southwest salad or cheese and pesto	
Meatballs	\$9 per dozen
Dressed with a choice of barbeque or marinara sauce	
Seasonal Soup Shooters  	\$20 per dozen
(Can be vegan or gluten free)	
Shrimp Cocktail	Market Price
(18 to 24 count)	
Mashed Potato Bar	\$9 per person
Toppings include butter, sour cream, chives, bacon, shredded cheese, broccoli and cauliflower mix, red peppers, black beans, barbecue sauce and gravy	
*(12" tray serves 8-10, 16" tray serves 12-14 and 18" tray serves 20-24)	