



OUTLAW CATERING

NOURISHING THE MOMENTS THAT MATTER MOST

WEDDING AND SPECIAL EVENTS MENU

Why Outlaw Catering?

ROOTED IN HOSPITALITY

At Outlaw, we believe great food should feel like a warm welcome. From the first tasting to the last toast, our team is there for every detail – offering calm coordination, genuine care, and an energy that makes your day feel effortless.

BOLD FLAVOR, BEAUTIFUL FOOD

We're known for vibrant flavors and stunning presentation – from fresh-shucked oysters to late-night bites that keep the party going. Every menu is crafted to reflect your story, bringing creativity and personality to every plate.

INTERACTIVE EXPERIENCES

We don't just serve, we engage. Treat your guests to a roaming oyster shucker or tableside caviar service that turns dining into an experience. It's a fun, elegant way to spark conversation and create memories that linger long after the last bite.

FULL-SERVICE DONE RIGHT

Our team handles everything: setup, staffing, timing, and cleanup – so you can stay present in every moment. We take pride in running a seamless event with warmth and precision, letting you focus on celebrating.

FOOD THAT BRINGS PEOPLE TOGETHER

Whether you chose buffet or family-style, we believe the best meals are shared. Our service is designed to foster connection – laughter around the table, plates passed between friends, and a feeling that everyone belongs.



A COLLABORATION BY
OUTLAW OYSTER
+ CRAFTY COW



SEASONAL GRAZING BOARDS

ALL GRAZING BOARDS COME WITH CHEDDAR, SMOKED GOUDA, CRACKERS, PICKLED VEGETABLES, SEASONAL FRUIT AND VEGETABLES, AND GREEN GODDESS AND CAROLINA GOLD SAUCES.

MAINS

4 SELECTIONS INCLUDED IN BASE PRICE

CHICKEN FREID PORK BELLY BITES

CHICKEN-FRIED PORK BELLY, SHRIMP, CHEESE DRIZZLE

SMOKED SALMON OR

CRACKERS, SAUCES, PICKLED VEG

SMOKED SALMON

CRACKERS, SAUCES, PICKLED VEG

OUTLAW CHARCUTERIE BOARD

BRIE, MERLOT BELLAVITANO, SUMMER SAUSAGE, SALAMI, STRAWBERRY COMPOTE, HOT HONEY, CRACKERS, PICKLED VEGGIES

PIMENTO CHEESE BALL

WALNUTS, CHIVES, RITZ CRACKERS

BLT PASTA SALAD

CRISPY BACON, TOMATO, ROMAINE, SMOKED CHEDDAR, RANCH, CAVATAPPI

CUCUMBER SALAD

CUCUMBER, MINT, LEMON

STREET CORN SALAD

CILANTRO-LIME CREMA, ROASTED CORN, JALAPENOS, COTIJA, PICKLED RED ONION, TOMATO, AND SALSA ROJA

GRAZING PACKAGE

PICK FOUR MAINS OF YOUR CHOICE IN ADDITION TO THE INCLUDED CHEESE, VEGGIES AND FRUITS

OCEAN ADDITIONS

SHRIMP COCKTAIL

CHILLED WITH COCKTAIL SAUCE & LEMON

*CALAMARI + SHRIMP AGUACHE

CALAMARI, SHRIMP, AGUACHE NEGRO, CILANTRO, CUCUMBER, PICKLED RED ONION AND CHILI CRISP, TORTILLA CHIPS

*SEAFOOD TOWER

SHRIMP COCKTAIL
SMOKED SALMON
COCKTAIL CRAB CLAWS
LOBSTER CLAWS
COCKTAIL SAUCE, LEMONS, CHIVES, HOT SAUCE

*TINNED FISH

NURI SPICED SARDINES IN TOMATO SAUCE
EKONE MUSSELS W/ MARINARA & CAPERS
FISHWIFE SLOW SMOKED MACKEREL WITH CHILI FLAKE
SEED TO SEA ENOKI MUSHROOM "SNOW CRAB" (VEGAN)

*RAW OYSTER BAR

EAST COAST AND WEST COAST VARIETIES SERVED WITH MIGNONETTE, AGUACHE, COCKTAIL SAUCE AND LEMON

ADDITIONS PRICING

ALL ADDITIONS ARE PRICED ALA CARTE AND PER PERSON.

MINIMUM 50 GUESTS

OUTLAW CATERING



APPETIZERS

DISPLAY OR PASSED APPETIZERS AVAILABLE

LAND

CHICKEN FRIED PORK BELLY BITES

CHICKEN-FRIED PORK BELLY, SHRIMP, CHEESE DRIZZLE

CHICKEN NUGGETS

SERVED WITH RANCH AND BLEU CHEESE

• SAUCES : NASHVILLE HOT, CAROLINA GOLD, GARLIC PARM, KC BBQ, MAPLE GINGER TERIYAKI

SLIDERS

• CRAFTY CLASSIC BURGER
• FANCY CHICKEN SANDWICH
• DILL DIP CHICKEN SANDWICH

FINGER SANDWICHES

• PICKLED VEG SANDWICH
• TROUT BAHN MI

MAINE LOBSTER ROLL SLIDERS*

MAINE LOBSTER, LEMON, MAYO, CELERY, CHIVE, TOASTED ROLL

BLT PASTA SALAD

CRISPY BACON, TOMATO, ROMAINE, SMOKED CHEDDAR, RANCH, CAVATAPPI

CUCUMBER SALAD

CUCUMBER, MINT, LEMON

TOMATO PARTY SALAD

TOMATO MEDLEY, LEMON, HERBS, ROASTED TOMATO, COUSCOUS

SEASONAL FRUIT AND VEGGIE TRAYS

SEA

SHRIMP COCKTAIL

CHILLED WITH COCKTAIL SAUCE & LEMON

*RAW OYSTER BAR

EAST COAST AND WEST COAST VARIETIES SERVED WITH MIGNONETTE, AGUACHEILE, COCKTAIL SAUCE AND LEMON

*COCKTAIL CRAB CLAWS

CHILLED WITH COCKTAIL SAUCE & LEMON

*CALAMARI + SHRIMP CEVICHE

CALAMARI, SHRIMP, AGUACHEILE NEGRO, CILANTRO, CUCUMBER, PICKLED RED ONION AND CHILI CRISP, TORTILLA CHIPS

*LOBSTER CLAWS

SERVED WITH BUTTER

PACKAGE 1

TWO OPTIONS OF YOUR CHOICE

PACKAGE 2

THREE OPTIONS OF YOUR CHOICE

*EXCLUDED FROM TIER PRICING

MINIMUM 50 GUESTS

ROAMING

ROAMING CAVIAR BUMPS SERVICE

SERVED WITH CREME FRAICHE, CHIVES & CHIPS

• KALUGA
• HAKELEBACK
• SALMON ROE

ROAMING OYSTER SHUCKER

EAST COAST AND WEST COAST VARIETIES SERVED WITH MIGNONETTE, AGUACHEILE, COCKTAIL SAUCE AND LEMON



GATHER AROUND THE TABLE

OUR FAMILY-STYLE AND BUFFET MENUS ARE DESIGNED TO BRING GUESTS TOGETHER - INVITING THEM TO PASS PLATES, SHARE STORIES, AND CONNECT OVER FOOD MADE TO BE ENJOYED IN GOOD COMPANY.



BUFFET OR FAMILY STYLE

ENTREES

POACHED SHRIMP

SERVED WITH DILL SAUCE AND LEMON

PASTA WITH GRILLED CHICKEN

CAVATAPPI, LIGHT CREAM, SEASONAL VEGETABLES

VEGETARIAN PASTA

CAVATAPPI, OLIVE OIL OR LIGHT CREAM, SEASONAL VEGETABLES

FRIED CHICKEN TENDERS WITH SAUCE BAR

SERVED WITH RANCH AND BLEU CHEESE

SAUCES : NASHVILLE HOT, CAROLINA GOLD, GARLIC PARM, KC BBQ, MAPLE GINGER TERIYAKI

SIDES

CAESAR FRIES

CAESAR, PILES OF PARMESAN, FLAKY SALT, CHIVES, LEMON

SWEET POTATO WAFFLE FRIES

TOMATO PARTY SALAD

TOMATO MEDLEY, LEMON, HERBS, ROASTED TOMATO, COUSCOUS

SUPERFOOD SLAW

BROCCOLI, KOHLRABI, BRUSSEL, CARROT, KALE SLAW

CAESAR SALAD

BUTTERMILK BISCUITS + HONEY BUTTER

ROASTED SEASONAL VEGGIES

GREEN GODDESS DRESSING

DILLY FRIES

DILLY SAUCE, DILL PICKLES, SLICED GHERKINS, PICKLED RED ONION, FRESH DILL

CUCUMBER DILL SALAD

CUCUMBER, RED ONION, SOUR CREAM, DILL, VINEGAR

MAC & CHEESE

HOUSE SALAD



MINIMUM 50 GUESTS

OUTLAW CATERING



BUFFET STYLE ONLY

BUILD-YOUR-OWN HOT SANDWICH BARS

SERVED WITH LETTUCE, TOMATO, ONION, PICKLES, SPECIAL SAUCE, AMERICAN CHEESE

CRAFTY CLASSIC BURGER

FANCY FRIED CHICKEN SANDWICH

DILL DIP CHICKEN SANDWICH

VEGAN SMASH BURGER

IMPOSSIBLE BURGER PATTY, VEGAN CHEDDAR

WRAPS AND COLD SANDWICHES

***MAINE LOBSTER ROLL SLIDERS**

MAINE LOBSTER, LEMON, MAYO, CELERY,
CHIVE, TOASTED ROLL

CHICKEN CAESAR WRAPS

CHOPPED ROMAINE, CAESAR, PARM

CHIPOTLE TURKEY WRAP

SMOKED TURKEY, BACON, AVOCADO, SMOKED CHEDDAR, LETTUCE,
AND TOMATO WRAPPED UP WITH CHIPOTLE AIOLI

CAROLINA CLUB

SMOKED TURKEY, BACON, LETTUCE, TOMATO, CAROLINA GOLD DRIZZLE,
DILLY SAUCE, AND A CHOPPED PICKLE RELISH ON TOASTED WHITE BREAD

TROUT BAHN MI

SMOKED TROUT, CRISP BACON, CARROT, CUCUMBER, JALAPENO,
CILANTRO, CHILI-CRISP MAYO, TOASTED CIABATTA

PACKAGE 1

PICK TWO ENTREES / SANDWICHES
+ TWO SIDES TO BE SERVED EITHER
BUFFET OR FAMILY STYLE

PACKAGE 2

PICK 3 ENTREES / SANDWICHES
+ FOUR SIDES TO BE SERVED EITHER
BUFFET OR FAMILY STYLE. ONE SERVICE
TYPE ONLY

*EXCLUDED FROM PACKAGE PRICING

MINIMUM 50 GUESTS



OUTLAW CATERING

LATE NIGHT BITES

DISPLAY OR PASSED APPETIZERS AVAILABLE

LAND

PORK BELLY SURF & TURF CUPS

CHICKEN-FRIED PORK BELLY, SHRIMP, CHEESE DRIZZLE

ELOTE NACHOS

ROASTED CORN, COTIJA, CREMA, PICKLED RED ONION, SALSA ROJA

SLIDERS

• CRAFTY CLASSIC BURGER
• FANCY CHICKEN SANDWICH
• DILL DIP CHICKEN SANDWICH

CHICKEN NUGGETS BAR

SERVED WITH RANCH AND BLEU CHEESE
• SAUCES : NASHVILLE HOT, CAROLINA GOLD, GARLIC PARM, KC BBQ, MAPLE GINGER TERIYAKI

HOT DOG STATION

VEGAN/VEGETARIAN OPTIONS AVAILABLE
• CLASSIC, CHICAGO DOG, KOREAN BBQ, HOT HONEY

MAC AND CHEESE BAR

BUILD YOUR OWN MAC
• CHOPPED BACON, SCALLIONS, SAUCES, HOT CHEETOS

FRENCH FRY STATION

• REGULAR FRIES
• SWEET POTATO FRIES
• CAESAR FRIES
• DILLY FRIES

SEA

SHRIMP COCKTAIL

CHILLED WITH COCKTAIL SAUCE & LEMON

*RAW OYSTER BAR

EAST COAST AND WEST COAST VARIETIES SERVED WITH MIGNONETTE, AGUACHILE, COCKTAIL SAUCE AND LEMON

*COCKTAIL CRAB CLAWS

CHILLED WITH COCKTAIL SAUCE & LEMON

*CALAMARI + SHRIMP CEVICHE

CALAMARI, SHRIMP, AGUACHILE NEGRO, CILANTRO, CUCUMBER, PICKLED RED ONION AND CHILI CRISP, TORTILLA CHIPS

*LOBSTER CLAWS

SERVED WITH BUTTER

PACKAGE 1

TWO OPTIONS OF YOUR CHOICE

PACKAGE 2

THREE OPTIONS OF YOUR CHOICE

*EXCLUDED FROM PACKAGE PRICING

MINIMUM 50 GUESTS

ROAMING

ROAMING CAVIAR BUMP SERVICE

SERVED WITH CREME FRAICHE, CHIVES & CHIPS
• KALUGA
• HACKLEBACK
• SALMON ROE

ROAMING OYSTER SHUCKER

EAST COAST AND WEST COAST VARIETIES SERVED WITH MIGNONETTE, AGUACHILE, COCKTAIL SAUCE AND LEMON



COFFEE SERVICE AND DESSERTS

ANODYNE COFFEE SERVICE

DRIP COFFEE OR COLD BREW AVAILABLE

MAPLE WHIP FUNNEL FRIES

CRAFTY COW X OUTLAW OYSTER EXCLUSIVE

CRISPY FUNNEL FRIES DUSTED IN CINNAMON-SUGAR SERVED WITH HOUSEMADE MAPLE WHIPPED CREAM

MINI DESSERTS BY GRIEGE PATISSERIE

- PEANUT BUTTER COOKIE
- SWEET AND SALTY COOKIE
- FLOURLESS CHOCOLATE WALNUT COOKIE (GF)
- FLOURLESS CHOCOLATE WALNUT CAKE (GF)
- BLONDIE BAR
- BROWNIE BAR
- LEMON BARS
- MINI CREAM PUFFS
- RASPBERRY CHOCOLATE MOUSSE MINI TART
- SALTED CARAMEL MINI TART
- SEASONAL FRUIT MINI TART

Greige
pâtisserie

ORDER & PRICED BY THE DOZEN

THINKING OF HOSTING A PRIVATE EVENT AT OUTLAW OYSTER?

We offer intimate, vibrant spaces at both our Wauwatosa, Bay View & Oconomowoc locations, with thoughtful service, curated menus, and the signature Outlaw vibe – refined, bold, and fun.



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