



OUTLAW CATERING

NUTURING 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



OUTLAW CATERING

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

PORK BELLY SURF & TURF CUPS
CHICKEN-FRIED PORK BELLY, SHRIMP,
CHEESE DRIZZLE

SMOKED TROUT
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
PICKLED, RED ONION, TOMATO, AND
SALSA ROJA

OCEAN ADDITIONS

CALAMARI + SHRIMP AGUACHILE
OCTOPUS, SHRIMP, AGUACHILE 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, AGUACHILE,
COCKTAIL SAUCE AND LEMON

TIER 1 PACKAGE

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

ADDITIONS PRICING

ALL ADDITIONS ARE PRICED ALA CARTE
AND PER PERSON. SEE PRICE SHEET

MINIMUM 50 GUESTS, ADDITIONAL GUESTS
PRICED PER PERSON



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 BY THE DOZEN

CRAFTY CLASSIC BURGER
OK 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

CHIPS AND DIP

HOUSE CHIPS + CARAMELIZED ONION DIP

SEASONAL FRUIT AND VEGGIE TRAYS

SEA

RAW OYSTER BAR*

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

SHRIMP COCKTAIL

CHILLED WITH COCKTAIL SAUCE & LEMON

COCKTAIL CRAB CLAWS*

CHILLED WITH COCKTAIL SAUCE & LEMON

CALAMARI + SHRIMP CEVICHE*

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

LOBSTER CLAWS*

SERVED WITH BUTTER



TIER 1 PACKAGE

TWO OPTIONS OF YOUR CHOICE



TIER 2 PACKAGE

THREE OPTIONS OF YOUR CHOICE

*****EXCLUDED FROM TIER PRICING

MINIMUM 50 GUESTS, ADDITIONAL
GUESTS PRICED PER PERSON

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



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 PARMESEAN, FLAKY SALT, CHIVES, LEMON

ROASTED SEASONAL VEGGIES

GREEN GODDESS DRESSING

SWEET POTATO WAFFLE FRIES

MARSHMALLOW FLUFF

DILLY FRIES

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

TOMATO PARTY SALAD

TOMATO MEDLEY, LEMON, HERBS, ROASTED TOMATO, COUSCOUS

CUCUMBER DILL SALAD

CUCUMBER, RED ONION, SOUR CREAM, DILL, VINEGAR

SUPERFOOD SLAW

BROCCOLI, KOHLRABI, BRUSSEL, CARROT, KALE SLAW

MAC & CHEESE

BUTTERMILK BISCUITS + HONEY BUTTER

HOUSE SALAD

MINIMUM 50 GUESTS, ADDITIONAL
GUESTS PRICED PER PERSON





BUFFET STYLE ONLY

BUILD-YOUR-OWN HOT SANDWICH BARS

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

'CLASSIC COW' BURGER

FRIED CHICKEN SANDWICH

VEGAN SMASH BURGER

IMPOSSIBLE BURGER PATTY, VEGAN CHEDDAR

VEGETARIAN FRIED CHICK'N SANDWICH

BREADED PLANT BASED SOY CHICK'N PATTY

WRAPS AND COLD SANDWICHES

COLD 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, JALAPEÑO,
CILANTRO, CHILI-CRISP MAYO, TOASTED CIABATTA

TIER 1 PACKAGE

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

TIER 2 PACKAGE

PICK 3 ENTREES / SANDWICHES
+ THREE SIDES TO BE SERVED EITHER
BUFFET OR FAMILY STYLE

*****EXCLUDED FROM TIER PRICING

MINIMUM 50 GUESTS, ADDITIONAL
GUESTS PRICED PER PERSON



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 BY THE DOZEN

- 🍷 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

RAW OYSTER BAR*

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

SHRIMP COCKTAIL

CHILLED WITH COCKTAIL SAUCE & LEMON

COCKTAIL CRAB CLAWS*

CHILLED WITH COCKTAIL SAUCE & LEMON

CALAMARI + SHRIMP CEVICHE*

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

LOBSTER CLAWS*

SERVED WITH BUTTER



TIER 1 PACKAGE

TWO OPTIONS OF YOUR CHOICE



TIER 2 PACKAGE

THREE OPTIONS OF YOUR CHOICE

*****EXCLUDED FROM TIER PRICING

MINIMUM 50 GUESTS, ADDITIONAL
GUESTS PRICED PER PERSON

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



OUTLAW CATERING

COFFEE SERVICE AND DESSERTS

ANODYNE COFFEE SERVICE

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

- 🐮 SWEET AND SALTY COOKIE
- 🐮 FLOURLESS CHOCOLATE WALNUT CAKE
- 🐮 BLONDIES
- 🐮 LEMON BARS
- 🐮 MINI CREAM PUFFS
- 🐮 RASPBERRY CHOCOLATE MOUSSE MINI TART
- 🐮 SALTED CARAMEL MINI TART
- 🐮 SEASONAL FRUIT MINI TART



TIER 1 PACKAGE

CHOOSE THREE OPTIONS

TIER 2 PACKAGE

CHOOSE FOUR OPTIONS

THINKING OF HOSTING A PRIVATE EVENT AT OUTLAW OYSTER?

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



OUTLAW CATERING