

FUEL CAFE 5TH
IS AVAILABLE FOR YOUR
PRIVATE EVENTS AND MEETINGS!

- Enjoy breakfast or lunch meetings on the Mezzanine
- Reserve the “Lounge” for happy hour office parties or personal celebrations. Bring back the Office Party!
- Many opportunities to sculpt our space for your needs
- Catering to your office or residence also available; we’re flexible! Birthdays, retirements, graduations, going-aways, holidays, recognitions, or just for fun!
- No job is too small or too big (well, maybe too big) but we love a challenge, so please ask! We will customize to your needs and budget.

Ask your server for a private event form or visit our website at fuelcafe.com to fill out the Request Form for Private Events & Catering.



BUFFET AND CATERING MENU



- ⓧ Vegan item
- ▽ Vegan prep available
- Ⓞ GF Gluten free *Our fryers accommodate wheat!*
- ▽ GF Gluten free prep available *Often denotes change to gluten free bread or roll \$1 charge*

BAR & RESTAURANT

Everyday! 8am-10pm
CAFE

Mon-Fri 7am-6pm
Sat/Sun 8am-6pm

630 S. 5TH ST.
MILWAUKEE, WI
53204

414.847.9580
FUELCAFE.COM

APPETIZERS & SIDES

(All items based on a 6 - 8 oz serving size)

Half Pan (serves up to 20)/Full Pan (serves up to 40)

French Fries	\$70/\$140
Cheese Curds	\$130/\$260
Vegan Potstickers	\$130/\$260
King Chicken Strips	\$150/\$300
Savory Cauliflower	\$150/\$300
Sauteed Green Beans	\$130/\$260
Steak and Cheese Fries	\$150/\$300
Wings (Rockville or Bourbon)	\$160/\$320
Mac and Cheese	\$130/\$260
Chili	\$150/\$300
Seasonal Fruit Bowl (Per 20)	\$70



HANDHELD SANDWICH PLATTERS

*Half size of our regular sandwiches
(Serves 20 guests each)






Toasted Cheesy Tomato 	\$80
Fuel's famous cheesy sub; mozzarella, provolone, tomato, onion, Italian herbs, toasted baguette topped with mayo & shredded lettuce	
Puerquito 	\$100
roasted pork, pickled onions, avocado and cilantro salsa verde on Sheboygan roll	
Sly Turkey	\$100
roasted turkey, alfalfa sprouts, cucumber, avocado, Sriracha mayo on whole grain wheat bread	
Garden of Eatin'  	\$80
spinach, cucumber, red pepper, onion, sliced radish, sprouts, cheddar, chipotle cream cheese, mayo, whole grain wheat bread	
Steak Sandwich 	\$110
roasted sirloin, bell peppers, mushrooms, onion, tomato, arugula, provolone, roasted pepper mayo	
The Lathers	\$100
battered and fried chicken breast, house-made jalapeño cheddar biscuit, cheddar, spinach, béchamel, mayo, dijon	
The Gatsby	\$120
Our take on the South African street sandwich; 12" baguette stuffed with bologna, roasted sirloin, fries, provolone, tomato, onion, shredded lettuce, piri piri sauce	
Avocado toast 	\$80
avocado smash, heirloom tomato, whipped dill cream cheese, house salad, choice of rustic French or whole grain wheat toast	

BUILD YOUR OWN BURGER BAR

(Prices based on 20 guests)

Build your own bar consists of Lettuce, Tomato, Onion, Pickles, Cheese, Ketchup, Mustard \$120

SALADS

Fuel House Salad  	\$40/\$80
kale, brussel sprout leaves, endive, romaine, quinoa, apples, radish, watermelon radish	
Chili Lime Shrimp  	\$110/\$220
arugula, watermelon, queso fresco, radish, cucumber, chili lime shrimp, lime vinaigrette	
Super Food  	\$90/\$180
mixed greens, kale, quinoa, apple, blueberries, pear, butternut squash, radish	
Honey Blossom Chicken  	\$110/\$220
grilled honey orange marinated chicken, avocado, orange, radish, yellow pepper, grilled asparagus and shishitos, spinach, radicchio, arugula, mustard shallot vinaigrette	

GEAR BOX

*feeds around 8 | sorry no substitutions

Feed the entire squad with our signature breakfast buffet served in a pizza box.

scrambled eggs, hashbrowns, bacon, chicken chorizo, French toast, jalapeno biscuits, wheat toast, and a cup of beef chili. served with sides of: whipped butter, ketchup, bibimbap sauce, real maple syrup & housemade jams.

\$65

BREAKFAST

(Half Pan/Full Pan)

Eggs	(Scrambled)	\$60/\$120
Tofu Scramble		\$70/\$140
Hash Browns		\$60/\$120
Vegan Sausage	(3 links per guest)	\$75/\$150
Bacon	(3 slices per guest)	\$65/\$130
Chicken Chorizo	(2 chorizo per guest)	\$70/\$140
French Toast		\$60/\$120
Pancakes		\$40/\$80
Toast	(White or Wheat)	\$20/\$40
Jalapeno Biscuit		\$25/\$50
GF Toast		\$50/\$100

BAKERY

(Prices based on 20 guests)

Chocolate Chip Cookie Platter	\$24
Cinnamon Rolls	\$30
Muffins- assorted	\$30
Blueberry Coffee Cake	\$36

BEVERAGES

Fetco = 1.5 gallon (serves approx 10)

Cambro = 4.75 gallons (serves approx 40)

Coffee	Fetco- \$30	Cambro- \$85
Sport Tea	Fetco- \$40	Cambro- \$100