

Lee John's Catering



Bringing culinary excellence, superb customer care and cutting edge ideas to each bride and groom, Lee Johns ensures the highest quality experience for its customers. Owned and operated by Louie & Lisa Danegelis, they bring many years in the hospitality industry to you, to create an outstanding wedding reception whether you desire an intimate wedding brunch or an extravagant outdoor affair.

With top-notch experience from Milwaukee area restaurants and private clubs, as well as being a Certified Chef Educator, Executive Chef, and most recently winning Milwaukee's Chef of the Year award, Chef Louie has a passion for food. His style "infuses" the standards of quality from old world cooking with today's food trends and ethnic flavors. Chef Louie and his staff devote many hours to recipe development using only the freshest ingredients. His kitchen is abundant with homemade stocks, sauces, salad dressings, chutneys and breads. Last minute preparation on site with portable equipment adds to the freshness factor, guaranteeing the ultimate in quality.

Lee Johns offers cuisine in tune with various food trends including menus that are organic, kosher, vegan and more. In addition, they utilize fair trade business and support local artisans through the purchase of cheeses, produce and fresh meats. The staff works with each couple to plan a menu reflective of their personalities, palettes and vision of a perfect wedding.

In reflecting the celebrant's style, there are various types of service available. In addition to a plated meal or buffet, stations are an exciting alternative. Guests mingle as they taste a variety of food from action stations, such as guacamole table side, or a strolling artisan cheese cart to a sushi bar, soup station or an exquisite foie gras table complete with a shot of port wine. Add some ethnic flair such as Indian, Asian or Italian and you have a wonderful symphony of flavors.

Ensuring the meal ends with a bravo is business partner and wife Lisa Danegelis. As a professional Patisserie and Food Stylist, Lisa creates exquisite desserts as the perfect finale. If you are looking for something other than a traditional wedding cake, consider these amazing creations. Tiered glass blocks holding individual Dessert Trifles become a larger than life cake. A European Chocolate Bar features a Chocolate Truffle Tree, Java Pots de Crème and Signature Cheesecake Lollipops served from chocolate painted trays and don't forget the delectable Mini Chocolate Martinis.

Lee Johns Catering brings an excellent repertoire including skilled wait staff, an in house creative director, seasoned event coordinators and years of experience to provide sublime food and service for each and every wedding celebration.

Jessica Buehler EVENT COORDINATOR

Planning the details of your wedding could be overwhelming but not with Jessica Buehler, event coordinator, to guide you. Having recently planned her own wedding, she says "I see it as my role to get to know the couple and acquire a vision of their ideal Wedding, and then make it happen." Her calm demeanor helps put the couple at ease as she shares a variety of options, unique ideas and recent trends helping the couple personalize their day.

With Jessica's 15 years experience she guides the couple through the entire event. Her creativity and refined disposition, allow her to create exceptional food, drink and dessert ideas from conception to execution down to the last detail.

Gary Ozuna EVENT COORDINATOR

Blending his 27 years industry experience throughout Texas, Washington D.C. and Milwaukee, a love for fine food, wine and extensive international travel, Gary Ozuna, event coordinator, delivers the ultimate wedding reception experience for couples.

Always on the lookout for eclectic food ideas, exciting beverage options along with some special touches, Gary meets with the couple to understand exactly what they want for their wedding. From there, he works to create a customized menu, specialty cocktails and other details "far from the ordinary."

By working the events, Gary sees the night unfold and hears the comments from guests. It's the experience of high quality food, drink and service that affirm his strong belief in Lee John's. "I really believe in our product," he says.

wedding dinner menu

The reception begins with Hand Passed Appetizers & Several Stations in addition to a Specialty Cocktail

SPECIALTY PASSED COCKTAIL

Limoncello Lemon Drop Martini

BRUSCHETTA BAR

Crisp Italian Baguettes sliced and displayed with a variety of toppings: platters of Cambozola and Manchego Cheese, White Bean Spread, oven braised Fennel, sliced Beef Steak Tomatoes drizzled with Balsamic Micro Basil Oil, Eggplant Caponata and Tobacco Onions

ARTESIAN CHEESE CART

Castle Rock Organic Blue Cheese, Carr Valley Wisconsin Marisa, Spanish Manchego, Tournevent Chevre Noir Cheddar and Belletoile French Triple Cream Brie; served with Nouveau Crackers and Grape Clusters

PASSED APPETIZERS

- Mojo Chicken served to Crisp Tart Shell, enhanced with Emerald Basil Aioli
- Cilantro and fried Plantain (top left)
- Asian Spoon filled with Grouper Lomi Lomi Salad with Chinese Chili Sauce (top left)

Plated Dinner

FIRST COURSE

- Salad Capri Terrine: Bufala Cheese, Beefsteak Tomatoes, Sweet Cippolini Onions, Basil Leaves, Balsamic Vinaigrette, Pecorino Breadstick (shown bottom left)
- (Wine suggestion: Bridlewood Reserve Viognier)

ENTREE

- Pan Seared Salmon and Grilled Chicken Breast served on a bed of Saffron Risotto with Roasted Spring Vegetables, Chimichurri Sauce and Curlied Beets (top photo)*
- (Wine suggestions: 2005 La Crema Chardonnay or 2005 Chateau d'Ardennes Bordeaux)
- Spinach Fontina Focaccia and Pepita Cracked Wheat Rolls

DESSERT BUFFET

- Lee John's will cut and serve your wedding cake with an accompanied cake sauce of your choice
- Glass pyramid of Citrus Martinis featuring White Mousse, Lemon Curd and Berry Melange
- Whimsical Cheesecake Lollipops dipped in Belgian Chocolate
- Sake Cup of White Patty Cake, Caramel Drambuie Sauce and Crisp Buanelo
- Café Diablo: An exquisite blend of Coffee, Brandy, Triple Sec, Cinnamon and Chantilly Cream
- Passed Mini Caramel Macchiato Martinis
- Freshly ground Alterra Coffee served with Turbinado Sugar and Cream



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