

Breakfast Buffet A La Carte

Vanilla Yogurt with Granola, Dried Fruits, Almonds	\$48.00
Assorted Breakfast Pastry Platter	\$80.00
16" Fresh Sliced Fruit Platter	\$69.00
Fresh Fruit Salad or Glazed Fruit Salad	\$79.00
Maple Cream Cheese Breakfast Bread Pudding	\$84.00
Apple & Cinnamon Breakfast Bread Pudding	\$84.00
Vanilla Glazed Baked Peach French Toast (27 pieces)	\$78.00
Oven Roasted Breakfast Potatoes with Onions	\$64.00
Vegetable Strata <i>Green Peppers, Onion, Spinach, Zucchini & Cheeses</i>	\$98.00
Italian Sausage & Vegetable Strata <i>Spinach, Zucchini, Bell Peppers & Cheeses</i>	\$115.00
Turkey Sausage Breakfast Casserole <i>Turkey, Eggs, Hash Browns, Onion & Cheddar Cheese</i>	\$120.00
Fluffy Scrambled Eggs	\$84.00
Fiesta Scrambled Eggs <i>Eggs, Red & Green Peppers</i>	\$89.00
Breakfast Sausage Links (1/2 pan = 48 pieces)	\$60.00
Gourmet Pit Ham with Pineapple Glaze	\$98.00

*Hot menu items and Fruit presented in full size disposable chaffer pans
All menu items serve approximately 30 – 35 Guests unless otherwise noted
Pricing does not include Service Fees, Sales Tax, Chaffers or Equipment (if applicable)*

Lunch/Dinner Buffet A La Carte

Green Salads

Garden & Herb Salad - <i>Mixed Greens, Tomatoes, Cucumbers, Garlic Croutons</i> <i>With a Fresh Herb Vinaigrette or Creamy Ranch Dressing (please select one)</i>	\$27.00
Classic Caesar Salad - <i>Romaine Lettuce, Freshly Grated Parmesan Cheese,</i> <i>Classic Creamy Caesar Dressing, and Garlic Croutons</i>	\$27.00
Sicilian Salad - <i>Cucumber, Tomato, Sliced Onion, Red & Green Bell Peppers, and</i> <i>Pepperoncini, Over Mixed Greens with Garlic Croutons and an Italian Vinaigrette</i>	\$32.00
Apple Walnut Salad - <i>Mixed Salad Greens, Sliced Apples and Dried Cranberries</i> <i>Tossed in a Raspberry Vinaigrette, Sprinkled with Candied Walnuts</i>	\$35.00
Bok Choy Salad - <i>Bok Choy, Slivered Almonds, Ramen Noodles, Sesame Seeds,</i> <i>Green Onions in a Soy Vinaigrette</i>	\$35.00
Spinach & Endive Salad - <i>Topped with Toasted Pecans, Dried Cranberries,</i> <i>And Bleu Cheese Crumbles. Drizzled with a Sweet Vinaigrette</i>	\$35.00
Citrus & Greens Salad - <i>Grapefruit and Mandarin Orange Segments, Pineapple</i> <i>and Seasoned Walnuts Over a Bed of Mixed Greens with a Raspberry Vinaigrette</i>	\$35.00

*All Green Salads serve approximately 12 Guests
Pricing does not include Service Fees, Sales Tax, Chaffers or Equipment (if applicable)*

Cold Salads

Apple Broccoli Slaw - <i>Broccoli, Shredded Cabbage and Carrots, Granny Smith Apples,</i> <i>Sweet Onion, Dried Cranberries, Roasted Almonds with a Creamy Cole Slaw Dressing</i>	\$82.00
Creamy Cole Slaw - <i>Shredded Cabbage, Onions, Peppers and Carrots</i> <i>In a Seasoned Cream Sauce</i>	\$49.00
Fresh Fruit Salad - <i>The Season's Freshest Fruit</i>	\$79.00
Glazed Fruit Salad - <i>Apples, Pineapple, Peaches, Bananas,</i> <i>Strawberries, and Grapes in a Peach Glaze</i>	\$79.00

*Cold Salads presented in full size disposable chaffer pans
All Cold Salads serve approximately 30 – 35 Guests
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Pasta & Potato Salads

Italian Pasta Salad - <i>Tri Color Rotini, Pepperoni, Cheddar, Mozzarella, Tomatoes, Red & Green Peppers, Black Olives, Marinated in an Italian Dressing</i>	\$70.00
Cucumber Tomato Pasta Salad - <i>Penne Pasta, Cucumbers, Carrots, Onions, Bell Peppers And Black Olives, Tossed in an Italian & Catalina Dressing</i>	\$65.00
Tortellini Romano Salad - <i>Tri Color Cheese Tortellini, Romano Cheese, Mozzarella, And Chunks of Red Peppers, In an Italian Spice & Garlic Sauce</i>	\$76.00
Artichoke Asparagus Pasta Salad - <i>Pasta, Artichoke Hearts, Asparagus, Broccoli, Spinach, Carrots, Red Onion, Parmesan Cheese, In a Ranch Dressing</i>	\$80.00
Chicken Caesar Pasta Salad - <i>Shredded Chicken Breast, Penne Pasta, Bacon And Grated Parmesan, In a Classic Creamy Caesar Dressing</i>	\$82.00
Pesto Pasta Caprese Salad - <i>Rotini Pasta, Mozzarella, Tomatoes, and Fresh Basil, In a Pesto Vinaigrette</i>	\$72.00
Dijon Red Potato Salad - <i>Red Potatoes, Celery, Eggs, Mayonnaise, Dijon Mustard, and Worcestershire</i>	\$60.00
American Potato Salad - <i>Diced Potatoes, Celery, Eggs, Red Peppers, Onion, and Pickle Relish, In a Mayonnaise Dressing</i>	\$45.00
Loaded Baked Potato Salad - <i>Yukon Gold Potatoes, Crisp Bacon, Cheddar, Green Onions, In a Blend of Ranch Dressing</i>	\$78.00

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Hot Sides

Garlic Red Skin-On Mashed Potatoes	\$58.00
Mascarpone Red Skin-On Mashed Potatoes	\$68.00
Potatoes Au Gratin	\$64.00
Seasoned Green Beans with Toasted Almonds (6 pounds)	\$56.00
Buttered Green Beans with Tarragon and Shallots (6 pounds)	\$56.00
Maple Roasted Root Vegetables (6 pounds)	\$66.00
Three Bean Baked Beans - <i>Kidney Beans, Baked Beans and Butter Beans, Seasoned with Ground Sirloin, Bacon and Sautéed Onion</i>	\$68.00

Pastas

Mozzarella Pasta Al Forno	\$49.00
Mozzarella Pasta Al Forno with Italian Sausage or Ground Beef	\$68.00
Three-Cheese Mac N Cheese	\$79.00
Pesto Trotole Pasta	\$78.00

Entrée Selections

Honey & Garlic Marinated Chicken (48 pieces)	\$79.00
Italian Marinated Baked Chicken (48 pieces)	\$79.00
Petite Meatballs in Marinara Sauce (120 pieces)	\$62.00
BBQ Pulled Pork	\$98.00
Gourmet Pit Ham with Pineapple Glaze	\$98.00
Herb Seared Pork Loin with Gravy	\$110.00
Turkey Breast with Natural Gravy	\$130.00
Slow-Cooked Beef Tender Tips with Mushroom Gravy	\$120.00
Hot Italian Beef AuJus	\$130.00

Bakery Rolls

Petite Dinner Rolls/Kaiser Sandwich Rolls	\$6.50 dozen
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Cold Entrée Platters

Sub Sandwich Platter

\$84.00

*30 2-Inch Pieces --- Select up to Three Sandwich Options
Served with Lettuce and Assorted Condiment Packets*

Ham, Turkey, Colby, Swiss

Turkey, Beef, Colby, Provolone

Ham, Salami, Pepperoni, Colby, Provolone

Turkey, Pepperoni, Cheddar, Swiss

Sandwich Platter

\$106.00

30 Half Sandwiches --- Select up to Three Sandwich Options

Roast Beef & Cheddar with a Seasoned Spinach Aioli on Potato Bread

Shaved Turkey & Provolone with a Spinach & Artichoke Aioli on Sesame Semolina

Gourmet Ham & American with a Hint of Dijon Cream on Rye

Honey & Cranberry Chicken Salad On Petite Rolls

Salami, Pepperoni & Mozzarella with an Oil & Vinaigrette Drizzle on a Baguette

Cucumber & Provolone with a Dill Cream Cheese on Multi Grain

Wrap Platter

\$133.00

30 Half Wraps --- Select up to Three Wrap Options

Veggie Wrap

*Red and Green Peppers, Shredded Carrots, Sliced Onion, Avocado, Baby Spinach, and Cheddar Cheese
Drizzled with a hint of Balsamic Vinaigrette*

Chicken Caesar Wrap

*Grilled Chicken Breast, Romaine Lettuce, and Freshly Grated Parmesan Cheese
Mixed with Creamy Caesar Dressing and Topped with Garlic Croutons*

Turkey BLT Wrap

Shaved Turkey, Crisp Bacon, Lettuce, Tomato, and Ranch Dressing

Asian Chicken Wrap

*Teriyaki Chicken Breast, Bok Choy, Shredded Carrots, Slivered Almonds, and Chow Mein Noodles
With a drizzle of Soy Vinaigrette*

Southwest Tortilla Wrap

*Grilled Chicken Breast, Cheddar Cheese, Chunky Salsa, Red Peppers, Black Olives and Cajun Aioli
Garnished with Tortilla Chips*

Hot Entrée Bars

Mascarpone Mashed Potato Bar

*Our Mascarpone Red Skin On Mashed Potatoes with your choice of 2 * meat toppings and 6 select toppings*

Whipped Butter	Julienne Cooked Peppers	BBQ Pulled Pork*
Country Cream Gravy	Steamed Broccoli	Seasoned Ground Beef*
Sour Cream	Sautéed Herbed Mushrooms	Shredded Salsa Chicken*
Horseradish Cream	Artichoke Hearts	Shredded Buffalo Chicken*
Salsa Verde	Spicy Black Beans	Chopped Ham*
Grated Parmigiano-Reggiano	Caramelized Onions	
Feta Cheese	Fried Onion Straws	
Shredded Cheddar Cheese	Roasted Garlic	
Shredded Pepper Jack Cheese		

Mac N Cheese Bar

*Our homemade Macaroni & Cheese with your choice of 2 * meat toppings and 6 select toppings*

Salsa Verde	Sautéed Bell Peppers	Beef Frank Bites*
Traditional Tomato Salsa	Baby Spinach	Andouille Sausage*
Garlic Chili Sauce	Asparagus	Ground Turkey Sausage*
Tangy BBQ Sauce	Roasted Cauliflower	Seasoned Ground Beef*
Spicy Buffalo Sauce	Diced Tomatoes	South of the Border Seasoned Beef*
Cajun Aioli	Sautéed Herbed Mushrooms	Shredded Buffalo Chicken*
Spinach Artichoke Aioli	Diced Jalapenos	Shredded BBQ Chicken*
Bleu Cheese	Spicy Black Beans	BBQ Pulled Pork*
Shredded Cheddar Cheese	Baked Beans	Chopped Canadian Bacon*
Shredded Pepper Jack Cheese	Chopped Scallions	
	Artichoke Hearts	
	Caramelized Onions	
	Onion Crisps	
	Crushed Tortilla Chips	
	Diced Apple	

*Available in Entrée or Side Portions
Consult Event Specialist for Pricing*

Breaks & Snacks

Garden Fresh Vegetables with Dill Dip	\$69.00
Gourmet Cheese & Sausage Tray with Assorted Crackers	\$69.00
Fresh Peeled Shrimp with Lemons and Cocktail Sauce (100 Count Large Shrimp)	\$150.00
Smoked Salmon & Assorted Crackers (Serves approximately 50 Guests)	\$135.00
Apple Glazed Sausage Bites (200 Pieces)	\$130.00
BBQ Glazed Meatballs (200 Pieces)	\$130.00
Parmesan Ranch Spread presented with Crackers	\$55.00
Creamy Mediterranean Spread presented with Pita Wedges	\$60.00
Fiesta Bean Salsa with Tri-Color Tortilla Chips	\$65.00
Assorted Granola Bars	\$1.25 each
Whole Fresh Fruit	\$1.45 each
Assorted Individual Bags of Potato Chips and Pretzels	\$1.75 each
Deluxe Assorted Cookie Platter (36 Large Cookies) <i>Variety of items such as: Chocolate Chunk, Heath Bar, Peanut Butter, Oatmeal Raisin</i>	\$54.00
Petite Dessert Display - <i>Assortment of such items: Summer Berry, Seven Layer Bar, Lemon Crumb Bar, Chocolate Peanut Butter, Apple Crumb Cake, Chocolate Chunk Brownies, Toffee Crunch Blondie, Totally Oreo Brownie</i>	\$118.00

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Beverages

Bottled Water	\$1.50/Bottle
Assorted Canned Sodas	\$1.50/Can
Assorted Bottled Juices	\$2.45/Bottle
Freshly Brewed Coffee or Iced Tea with Traditional Condiments	\$24.00/Gallon
Assorted Herbal Teas	\$1.50/Bag
Chilled Juices (Orange, Cranberry, Lemonade)	\$9.00/Carafe

Disposable Plates, Knives, Forks and Napkins

Consult Caterer

Chaffers with Sterno Rental

\$15.00 each

Delivery & Setup (Within the City of Kenosha between 9 am and 5 pm)

\$30.00