

BREAKFAST

Minimum of 15 Entrees per Order

Continental Breakfast

Assorted Muffins And Fresh Baked Morning Pastries, Rich Columbian Coffee, Herbal Teas, Cream and an Assortment of Sugars \$4.50

With Fruit Juices \$5.50

And a Fresh Fruit Display \$6.50

Bagels and Cream Cheese
\$1.75 each

All-American Breakfast

Scrambled Eggs, choice of Sausage or Bacon, Breakfast Potatoes, Sliced Fruit, Asst. Pastries, Coffee \$8.95

Power Breakfast

...jump start your meeting with a healthy snack...
Fruit Salad, Assorted Yogurts, Granola Bars, Fruit Muffins and Columbian Coffee with Cream and Sugar \$7.25

Home Made Muffins, Danish, Scones and Jumbo Cinnamon Rolls
\$17.95 per dozen

Ham, Bacon OR Sausage
(3 pieces) \$2.25

Belgian Waffles
(3 pieces)
with Whipped Butter & Syrup \$3.85

Quiche

Ham and Swiss, Farmers
OR Broccoli and Cheddar \$4.95

Asst. Yogurts \$1.75

Create a Breakfast Sandwich

Scrambled Eggs, Ham, Cheese, Potatoes O'Brien
English Muffin \$5.75
Burrito \$5.75
Jumbo Croissant \$5.95

"Steamin' Stack"

4 Hot Cakes
or French Toast Sticks
with Butter and Syrup \$3.85

BRUNCH BUFFET

Tossed Salad with Assorted Dressings, Sliced Fresh Fruit Display, Domestic Cheese Tray with Crackers, Scrambled Eggs with Sliced Ham **OR** Sausage **OR** Your Choice of Quiches, Breakfast Potatoes, Pancakes **OR** French Toast Sticks with Maple Syrup, Assorted Breakfast Pastries, Muffins, Mini Bagels and Rolls with Butter, Coffee \$12.95 per guest **(Minimum 50 guests)**
(To add Smoked Salmon **OR** Lox, Please Inquire for Price)

HOMEMADE SOUP

Your choice of a Cream Soup or Clear Broth Soup of the Day

Cup served with Crackers \$2.50

Bread Bowl of Steamin' Hot Soup \$4.25

Hearty Home Made Chili

Your choice of Meat or Vegetarian
\$5.50 per bowl with Cheddar Cheese, Sour Cream, Onions, Rolls and Butter

LUNCHEON ENTREES

Minimum of 15 Entrees per Order

All entrees are served with selection of breads and butter.

Chef's choice Fresh Hot Vegetable is an additional \$1.75 per person.

All Luncheon Entrees are available for dinner - please inquire for dinner price.

Please see the following pages of our menu for a selection of Salads, Beverages, and Desserts to compliment your luncheon.

Portabello Chicken

Julienned breast of Chicken served over Penne Pasta with a Sun dried Tomato, Portabello Mushroom and Basil Cream Sauce. \$7.95

Oriental Beef over Rice

Tender Cubed Beef in a sweet and sour sauce with lots of colorful vegetables . Served with a Fortune Cookie \$7.50

Vegetarian OR Italian Sausage Lasagna (Our House Specialty)

Layers of Pasta, (Italian Sausage), Fresh Steamed Spinach, Mushrooms, Leeks, Zucchini, Yellow Summer Squash, Peppers, and Onions combined with Three Cheeses and Marinara Sauce. Served with Tossed Garden Salad and Assorted Dressings \$8.25

Our Best Roast Pork with the Blues.....

Roast a Fresh Whole Loin, then slice it into juicy medallions and serve it next to a steaming pan of our Famous Blues (Roquefort Scalloped Potatoes) \$7.50

Grilled Beef Tenderloin OR Chicken Caesar Salad (Also served as a Box Lunch)

Marinated, char-grilled strips of Tenderloin, chilled and nestled atop a crisp bed of Romaine Lettuce coated with a Robust Homemade Caesar Dressing and topped with Shredded Parmesan Cheese and Croutons. Beef \$9.50 Chicken \$8.75

Spinach Chicken Roulade

Boneless, Skinless Chicken Breast stuffed with Spinach, Roasted Red Peppers, and Pinenuts, Topped with a Light Champagne Cream Sauce. Served with Roasted Red Skin Potatoes. \$8.25

Chilled Raspberry Chicken Salad (Also served as a Box Lunch)

Raspberry Marinated Chicken Breast, char-grilled and presented on a bed of Fresh Spinach and Romaine Lettuce, garnished with Fresh Strawberries, Mandarin Oranges, and Toasted Almonds. Served with Raspberry Vinaigrette \$8.75

Chicken OR Beef Pot Pie

Tender Chunks of Beef **OR** Chicken with a Medley of Vegetables and Potatoes in a rich Gravy, spooned over a Puff Pastry Shell. Served with Applesauce. \$7.75

Let us "Wrap it up"...

Turkey Club Wrap or Buffalo Chicken Wrap with blue cheese and onion is a fun and easy way of doing a working lunch with a little more pizzazz than just cold sandwiches...with chips or pasta salad \$6.50

Roast Beef Dinner

Sliced in rich homemade gravy with creamy mashed potatoes & honey glazed carrots \$8.50

LUNCHEON ENTREES (Continued)

Build Your Own Fajitas

Strips of tender Beef and Chicken Garnished with Tomato Wedges, Sautéed Onions and Peppers, Flour Tortillas, Shredded Cheese, Guacamole, Salsa, Sour Cream, and Shredded Lettuce (2 Per Person) \$8.50

Grilled Portabella Mushroom and Veggie Sandwich

Served warm on a Crusty Hard Roll with Herbed Mayonnaise and a side of Italian Pasta Salad. \$6.50

Hunters Porkloin

Roast Pork Loin with a hardy mushroom gravy. Served with Parmesan and Garlic Pasta!! \$7.50

Smoked Maple River Ham

Naturally sweetened, served sliced and glazed with Honey. Complimented with Corn Muffins as the Chef's Bread Basket and Mashed Potatoes \$6.75

Citrus Roasted Chicken

Skinless, Boneless Chicken Breast Marinated in Lemon, Lime, and Orange Juices. Char-grilled and topped with Citrus Sauce. Served with a side of Parsley Buttered Potatoes \$7.25

Italian Lemon Chicken Pasta (Also Served Chilled as a Box Lunch)

Lemon Marinated Chicken Breast, topped with Fresh Italian Spices and char-grilled. Presented on a bed of Linguini tossed with Freshly Grated Parmesan Cheese, Fresh Basil, Roasted Pinenuts, Tomatoes, and Olives. Served Warm Or Chilled \$8.75

Onion Crusted Pot Roast

A choice Roast is first seared to lock in all the flavor and juices then smothered in Bermuda Onions and Garlic and slowly baked. Served with Rosemary Red Skin Potatoes \$8.50

Meat OR Cheese Raviolis

Four to Five Jumbo Raviolis served with zesty, homemade Marinara and garnished with Shredded Parmesan Cheese. Served with a Tossed Garden Salad and Assorted Dressings \$7.95

Quiche

Your choice of Farmers (Potatoes, Cheese, Mushrooms, Onions, etc.) **OR** Broccoli and Cheddar **OR** Ham and Swiss **OR** Seafood. Served with a basket of Fresh Fruit Muffins and Mini Croissants as the Chef's Bread Basket \$6.50

Piping Hot Italian Roast Beef Sandwich

4 Ounces of Tender Sliced Roast Beef piled high on a Hoagie Roll with Sautéed Green Peppers and Onions and topped with Melted Provolone. Served Au Jus with American Fries \$7.25

Chicken Mushroom Alfredo

Sautéed Mushrooms enhance this Pasta Dish tossed in our Light Alfredo Sauce, topped with a char-grilled boneless, skinless Chicken Breast \$7.75

LUNCHEON ENTREES (Continued)

Center Cut 6 oz. Pork Chop - Stuffed or Grilled

Presented atop Green Apple and Roasted Walnut Dressing with a Calvados Sauce **OR** Marinated in Italian Herbs and grilled to juicy perfection. Served with Potatoes Au Gratin **OR** Scalloped Potatoes \$8.55

Chicken Dijonaise

Lightly Sautéed Chicken Breast, baked in a Dijon Cream Sauce. Served with Long Grain and Wild Rice Pilaf. \$7.75

Seafood Enchiladas

Flour Tortillas stuffed with Shrimp, Surimi Crab, Cheese, Onion, and Black Olives then smothered in a Pepperjack Cheese Sauce (2 Per Person). Served with Spanish Rice. \$7.95

New Orleans Jambalaya

A hint of the south to get your taste buds dancing...White Rice, (with or without) Andouille Sausage, and Classic Vegetable Trinity all combined in a Spicy Tomato Sauce \$6.75

Tortellini and Chicken with Pesto (Also served chilled, as a Box Lunch)

Cheese Filled Tortellini and tender chunks of Chicken tossed in Olive Oil, Feta Cheese, Fresh Basil, Garlic, and Roasted Pine nuts. Served with French Bread as Chef's Bread Basket \$8.50

Slow Roasted Chicken

Quartered, prepared with your choice of Light Herb Seasoning **OR** Tangy BBQ Sauce. Served with Au Gratin Potatoes. \$6.95

Sundried Tomato & Andouille Sausage over Penne Pasta

Authentic Andouille Sausage and Rich Sundried Tomatoes tossed in a Cream Sauce \$7.25

Taco Bar

Soft and Hard Shell Taco Shells, Seasoned Ground Beef, Refried Beans, Lettuce, Tomato, Onion, Shredded Cheese, Salsa, Black Olives, and Sour Cream are all included for each guest to create their own special taco. (2-3 Tacos Per Person). \$6.95

Deluxe Taco Bar – Add Spanish Chicken and Guacamole for an additional \$1.50

Lemon Pepper Chicken

A Boneless Skinless Chicken Breast marinated with Zesty Citrus Spices, then baked. Served with a Delicate Lemon Cream Sauce over Fettuccini. \$7.75

Red Beans and Rice

A Cajun tradition on washday in New Orleans. The ladies would put Red Beans on the stove to slow boil all day while doing the week's wash. We do the same for this dish, except for the laundry! \$4.95 **Add Andouille Sausage** \$6.50

LUNCHEON ENTREES (Continued)

Build Your Own Chef Salad

Tossed Romaine and Iceberg Lettuce, Shredded Carrot, Red Cabbage, Sliced Turkey and Ham, Shredded Cheese, Croutons, Tomato, Broccoli, Cauliflower, Cucumber, Black Olives, Assorted Dressings, and Roll and Butter \$6.50 and maybe add a cup of soup?....

Classic Beef Stroganoff

Tender Beef Tips sautéed with Mushrooms and Onions, then simmered in a Rich Sour Cream and Burgundy Sauce. Served over Egg Noodles \$8.75

Roast Tom Turkey (A Home Style Favorite)

Real Turkey, roasted to perfection. Served with Mashed Potatoes, Apple Sage Stuffing, and Gravy \$8.50

Mediterranean Strip Loin (Also served chilled, as a Box Lunch)

First the Loin is English cut then is marinated in a Blend Of Herbs and Spices, basted with Teriyaki Sauce and grilled with Green and Red Peppers, Mushrooms, Onions, and Zucchini and served on a bed of Rice \$9.95

Jamaican Jerk Chicken OR Pork ("No problem, mon...!")

We spent time in Jamaica brought back some authentic jerk rub...the Bone-In Chicken **OR** Pork Loin is rubbed with a Blend of Spices (you name the temperature) then left over night before we bake all that flavor in. It's served with White Rice and Red Beans \$7.50

Chicken Marsala

Stuffed with Herb Dressing and topped with Marsala Wine Sauce. Accompanied by Wild Rice Medley \$7.95

Diner Style Meatloaf

Old fashioned Meatloaf served with Gravy, Mashed Potatoes, and Chef's Choice of Hot Vegetable to satisfy even the hungriest of guests \$7.50

Sloppy Joes

Sweet and Tangy Barbequed Ground Beef spiced just the way Mom used to make it. Served with Buns, Potato Chips, and Creamy Macaroni Salad \$6.75

Traditional Spaghetti and Meat Balls

Vegetarian Marinara Sauce served with Italian Meatballs and Fresh Parmesan Cheese. Served with Tossed Garden Salad **With Meatballs** \$7.25 **Without Meatballs** \$6.25

Smothered Baked Idaho Potato Bar

Served with sides of Bacon, Steamed Broccoli, Sour Cream, Green Onions, Warm Cheddar Alfredo sauce for each person to build their own creation \$5.50 **With Chicken** \$6.25

Chicken Cordon Bleu

Classic presentation of a Mozzarella and Smoked Ham Stuffing. Served with a Delicate Sauce Béchamel and Wild Rice Medley \$7.95

COLD SANDWICH BUFFETS

MINIMUM 15 ORDERS

Enhance Your Cold Sandwich Buffet with some Homemade Soup (Made Fresh Daily), a Salad from our creative list, and of course, a Sweet or Two to finish the meal.
See the Following Pages for Details and Ideas

Madison Deli Board \$5.50

CHOICE OF THREE "MEATS"

Honey Glazed Ham Egg Salad Lean Roast Beef Tuna Salad Smoked Turkey Salami
Add Char-grilled Chicken Breast (Served Warm or Chilled)
at an additional .50 per person

Served With

Four Cheeses, Sliced Tomato, Lettuce, Mayonnaise, Dijon Mustard
Home Baked Rolls, Sliced Whole Wheat and White Bread

Club Sandwich Buffet \$5.50

Sliced Roast Turkey Breast and Honey Glazed Ham

Fresh Baked Herbed Focaccia Bread

Sliced Cheddar and Swiss

Lettuce, Tomato, Chipotle and Plain Mayonnaises, Mustard

Italian Submarine Sandwiches \$5.50

Smoked Turkey, Italian Salami, Ham, Provolone Cheese

Served With

Lettuce, Tomato, Pepperoncini Peppers, Onions
Mayonnaise, and Italian Dressing, Hoagie Rolls

BOXED LUNCHES

....With Chips and a Cookie \$6.75

Includes Sliced Bread, Choice of Deli Meat (No Cheese) **OR** Veggie Spread, Lettuce, Tomato, Mayonnaise, Mustard, Chips and a Homemade Cookie

....With Hard Roll, Chips and a Cookie \$7.25

Includes Fresh Baked Hard Roll, Choice of Deli Meat **OR** Veggie Spread, Cheese, Lettuce, Tomato, Mayonnaise, Mustard, Chips and a Homemade Cookie

....With Pasta Salad Or Fruit Cup, Chips And A Cookie \$7.75

Includes Fresh Baked Hard Roll, Choice of Deli Meat **OR** Veggie Spread, Cheese, Lettuce, Tomato, Mayo, Mustard, Choice of 4 oz. Fruit Salad **OR** Pasta Salad, Chips, and a Homemade Cookie
(If both Pasta and Fruit is desired, add \$.75)

**...Chilled Raspberry Chicken Salad, Italian Lemon Chicken Pasta,
Tenderloin OR Chicken Caesar Salad,
OR Tortellini & Chicken With Pesto** \$9.95

(Minimum of 15 Per Selection) Each is served with a Fresh Baked Roll, Butter, and a Cookie,
In a clear container...a step above a cold sandwich but still functional for working lunches

SALADS

Garden Tossed Salad Romaine and Iceberg Lettuce, Carrots, Red Cabbage, Tomatoes, and Cucumbers, Served with Assorted Dressings \$2.25

Spinach Salad Fresh Spinach, Hard Boiled Egg, Black Olives, Tomatoes, and Sunflower Seeds, Served with Sweet and Sour Bacon Dressing or Honey Dijon Dressing \$2.95

Mixed Field Greens Salad Blend of Exotic Field Greens served with Choice of Raspberry Vinaigrette or Honey Poppyseed Dressing \$3.50

Caesar Salad Romaine Lettuce, Black Olives, Tomatoes, Croutons, and Freshly Grated Parmesan Cheese with Classic Caesar Dressing \$2.95

Greek Salad Romaine and Iceberg Lettuces, Feta Cheese, Black and Green Olives, Artichoke Hearts tossed with Basil Vinaigrette \$3.25

Zesty Citrus Salad Blend of Baby Greens with Candied Walnuts, Orange Segments, and Red Onion with a Light Citrus Vinaigrette \$3.25

Homemade Coleslaw \$1.25

Shrimp and Peapod Salad With Creamy Ranch Style Dressing \$2.95

Traditional Potato Salad \$1.45

Chilled Cheese Tortellini Salad \$2.85

Marinated Fresh Green Bean Salad
Balsamic Vinaigrette Dressing \$1.85

Pasta Salad Primavera With your choice of Creamy or Vinaigrette Dressing \$1.95

Penne Pesto Salad Penne Pasta tossed with Pesto Roasted Peppers, Feta Cheese, Mushrooms \$2.25

Broccoli, Cashew, Raisin Salad \$2.50

Fresh Fruit Salad Grapes, Melons, Oranges, Pineapple, and Strawberries \$2.75

Fresh Fruit Display Sliced Fruit on a decorative tray: Pineapple, Strawberries, Honeydew, Cantaloupe, Grapes, Oranges, and Watermelon \$2.85

Antipasto Salad Rotini Pasta, Salami, Cheese, Tomatoes, Roasted Red Peppers, Black Olives, and Red Onion with Basil Vinaigrette \$2.65

Three Bean Salad Kidney Beans, Wax Beans and Fresh Green Beans \$1.85

Potato Chips and Onion Dip \$.95

Marinated Mushrooms & Artichokes \$2.85

Marinated Vegetable Salad \$1.95

Seven Layer Salad Iceberg Lettuce, Peas, Bacon, Green Onion, Cheddar Cheese, Green Pepper, and Sour Cream Dressing \$2.95

Cucumber and Onion Salad \$1.35

BEVERAGES

Beverages By The Each

Soda - Diet and Regular \$.95
Flavored Mineral Water \$.95
Bottled Non-Carbonated Water \$1.25
Bottled Juices (10 oz.) \$1.55
Milk - Skim and 2% \$1.25

Beverages By The Gallon

(24 Servings Per Gallon)

Fruit Juice - Cranberry, Orange, Apple \$19.25
Iced Tea, Fruit Punch, and Lemonade \$15.00
Coffee - Regular and Decaffeinated
Served with Cream and Sugar \$17.00

Gourmet Coffee Bar

Columbian Roast, Hazelnut Cream or Vanilla Fantasia Coffee,
Fresh Whipped Cream, Chocolate Shavings, Brown Sugar in the Raw,
Cinnamon Sticks, Sugar, Sweet Cream
\$2.45 per person

DESSERTS

Save The Very Best For Last!

Intensely Delicious Cheesecakes

\$39.95 each - 16 servings

New York Cheesecake With Cherry Topping, Turtle Cheesecake,
Oreo Cookie Cheese Cake, OR Amaretto Fudge Cheesecake, OR Lemon Cheesecake

Elegant Four Layer Tortes \$39.95 - 16 servings

French Raspberry Vanilla, Chocolate Mousse OR Lemon Poppy seed

Assorted Petit fores \$19.95 per dozen

An exquisite variety of Mini Cheesecakes, Mini Cream Puffs, Mini Éclairs,
Assorted Filled Chocolate Cups, and Chocolate Covered Strawberries.

Raisin Bread Pudding \$25.95 – 15 servings

Served warm with Butter Rum Sauce

Bars and Brownies \$1.45

A delightfully decadent, hard to resist assortment of mouth-watering sweets...
...selections include those with Chocolate, Nuts, Fruit, and more...

Gourmet Jumbo Cookies \$.99

Chewy and Fresh, our cookies will please the 'Cookie Connoisseur's' palate.
Triple Chocolate Chunk, Turtle, Peanut Butter Chocolate Chunk, and Grandma's Sugar

Fruit Pies \$15.25 each (8 servings)

Apple, Cherry, Pumpkin, Raspberry

HORS D'OEUVRES - To Be Served Hot

Prices are by the Dozen. There is a Minimum Order of Three Dozen Each.

| | | |
|---|--|---------------|
| Red, White & Blues... | a red skin potato stuffed with Gorgonzola, Scallions and Bacon | \$17.50 |
| Sesame Chicken Tenders | Served with Honey Mustard | \$15.95 |
| Caribbean Pineapple and Chicken | Spiced with Jamaican Jerk and Cumin | \$16.95 |
| Veggie OR Shrimp and Veggie Spring Rolls | With Sweet and Sour Dipping Sauce | \$18.95 |
| Yukon Gold and Chive Baby Pancakes | with Sour Cream | \$16.50 |
| Bacon Wrap Ups with Water Chestnuts | \$18.50/doz With Scallops | \$22.95 |
| Spicy Oriental Thai Chicken Tenders | Served in a Peanut Sauce | \$16.95 |
| Gyro Kabobs | with Cherry Tomato and Onion. Served with Cucumber Yogurt Sauce | \$19.95 |
| Meatballs: Spicy Thai, BBQ, Swedish OR Italian | | \$ 9.95 |
| Teriyaki Pork Strips with Sesame | | \$14.95 |
| Spicy Italian Sausage Medallions | With Sautéed Peppers and Onions | \$13.95 |
| Cajun Style BBQ Jumbo Shrimp... | Just like in New Orleans...tail on...cooked on site | \$23.95 |
| Beef Tenderloin Brochettes | With Horseradish Cream Dipping Sauce | \$29.95 |
| Southern Style Crab Cakes | With a Chipolte Mayonnaise | \$22.95 |
| Orange Chicken Tenderloins | Served in an Orange Marmalade Sauce | \$16.95 |
| Mini Baby Back BBQ Ribs | Tender Ribs baked in a Tangy BBQ Sauce | \$24.95 |
| Coconut Chicken Strips | Served with a Marmalade Sauce | \$17.50 |
| Buffalo Chicken Wings | "For those who like it hot" with Celery Sticks and Bleu Cheese | \$15.95 |
| Assorted Mini Quiche | Includes Lorraine, Crab, Spinach and Mushroom | \$21.95 |
| Miniature Egg Rolls | Served with Hot Mustard Sauce | \$18.95 |
| Chicken Drumettes | Glazed with Honey and Roasted Almonds | \$11.50 |
| Stuffed Mushrooms | Oriental Pork, Rockefeller, Italian Sausage, or Seafood (Choose One) | \$13.75 |
| Beignets | Lightly Breaded and Baked: Artichoke & Cream Cheese, Salmon & Leek, or Red Pepper & Pesto | \$19.95 |
| Artichoke Hearts | Stuffed with Sautéed Vegetables and Cheese | \$18.95 |
| Sea Scallops | Choose either Bacon Wrapped or Coconut and Sesame Coated | \$28.95 |
| Warm Roasted Garlic and Artichoke Dip | With Parmesan Cheese-Served With Crackers | \$2.50/person |
| Oyster Rockefeller | served on the half shell | market price |
| Baked Brie | Wrapped in Puff Pastry and served with Fresh Fruit Sauce | \$19.00/each |
| Delicate Lobster Crepes | with mascarpone and chive | \$19.95 |

PASTA SAUTEE STATION

We can create any combination of...

Pastas: From Egg and Spinach Fettuccini to Cheese Tortellinis

Sauces: Like our slow simmered Rich Marinara or a nice Light Clam Sauce

Toppings: Italian Sausage, Seafood, Steamed Vegetables and so on....

Sautéed by our chef's to order in front of your guests...

The options and ideas are endless...

A spectacular presentation and a lot of fun for everyone!!

\$ 9.99 – \$17.99 Depending on portion size needed and topping choices

FONDUE BAR

Remember this?? And it's back, hotter than ever! A fun way for groups to interact...

Sweet or Savory, we can do it all....let's customize one for you!!

\$3.50 for two cheeses, \$3.95 for two chocolates, both include stuff for dippin'

POTATO SKIN BAR

Baked potato shells with all the fixins'...warm cheese sauce, bacon pieces, sour cream, green onion

\$12.50 per dozen

“SHOTS OF SOUP”

Let us butler a demitasse cup of soup to each of your guests and really get them talking...

CARVING STATIONS

What a nice way to heighten the impact of your next party!!

Let us send you a chef to personally carve your selection of:

| | | |
|---------------------------------------|-----------------------|---------------|
| Breast of Honey Roasted Turkey | (60 Sandwiches each) | \$155.00 each |
| Whole Beef Tenderloins | (35 Sandwiches each) | \$150.00 each |
| Honey Glazed Ham | (60 Sandwiches each) | \$145.00 each |
| Roasted Pork Loin | (65 Sandwiches each) | \$155.00 each |
| Inside Round of Beef | (100 Sandwiches each) | \$225.00 each |

Included are our Fresh Baked Cocktail Rolls and a selection of Condiments to suit your choice.

HORS D'OEUVRES - To Be Served Cold

Prices are by the Dozen. There is a Minimum Order of Three Dozen Each.

| | |
|---|--------------------|
| EGG-stravaganza...not your mother's devilled eggs... | \$ 9.75 |
| Southwestern OR Crab OR Capers & Gherkins with Lox OR Traditional | |
| Scandinavian OR Cucumber Finger Sandwiches | \$12.75 |
| Shaved Turkey and Ham OR Cucumber, piped Cream Cheese & a colorful garnish | |
| Sundried Tomato and Turkey Roulades | \$13.95 |
| Herbed Cream Cheese filled Crepe, Arugula, Sun-Dried Tomato and Turkey | |
| Grilled Santa Fe Shrimp A house specialty!! With Key Lime Dipping Mayonnaise | \$23.95 |
| Greek Delight mini bagel, sliced cucumber, piped goat cheese & kalamata tapenade | \$18.95 |
| Vegetarian Sushi Rolls | \$17.50 |
| (3 day advance notice needed) | |
| Cocktail Sandwiches | \$21.95 |
| Ham, Roast Beef, & Smoked Turkey with Mayonnaise & Mustard | |
| Stuffed Bouchees | \$17.95 |
| A Pastry Shell filled with Chicken Salad, Tuna Salad, Baby Shrimp OR Ham Salad | |
| Savory Tartlettes | \$21.50 |
| Roasted Chicken & Gorgonzola OR Salmon & Mango Chutney OR Apple & Cheddar OR Goat Cheese & Roasted Onion | |
| Croissant Pizza - Veggie, Taco or Seafood | \$13.95 |
| Jumbo Cocktail Shrimp Steamed and served with Spicy Horseradish Sauce | \$23.95 |
| Stuffed, Chilled Crab Salad Pastry Shells | \$22.95 |
| Crostini Fresh Tomato Basil Concasse on a Toasted Garlic Baguette | \$15.50 |
| Prosciutto Canapés | \$18.50 |
| Fresh Fruit Kabobs With Yogurt Dipping Sauce | \$17.95 |
| Prosciutto Wrapped Asparagus Served with Herbed Aioli (seasonal) | \$16.95 |
| Smoked Gouda and Walnut Chicken Wraps | \$15.50 |
| Assorted Gourmet Canapés Beautifully decorated little Tea Sandwiches | \$18.95 |
| Prosciutto Wrapped Melon | \$ 10.95 |
| Roasted Fig, Stilton & Walnut on Rye Toast Points | \$17.95 |
| Crab and Shrimp Dip | \$ 1.95 per person |
| Served with Cocktail Sauce a selection of Crackers | |

The following Appetizers REQUIRE WARMING ON SITE and are excellent butlered:

| | |
|--|---------|
| Spanakopita - Phyllo Triangles Stuffed with Spinach & Feta Cheese | \$19.95 |
| Individual Beef Wellingtons Tender and golden brown | \$27.95 |
| Raspberry Brie Purses What a sinful combination | \$22.50 |
| Quesadillas | \$16.75 |

PLATTERS and SNACKS

Prices are per person.

| | |
|---|------------|
| Around the World Pates (minimum of 25) – beautifully displayed with Flatbreads | \$ 3.95 |
| Aged Cheddar Platter with Fruit Served with Crackers and Sliced French Bread | \$ 4.75 |
| Wisconsin Cheese Tray Served with Crackers | \$ 2.45 |
| Add Sausage | \$ 2.95 |
| Imported Cheese Display Smoked Gouda, Brie, and Dill Havarti just to name a few. Served with Crackers and Pumppernickel Flatbreads | \$ 3.95 |
| Sliced Fresh Fruit Display | \$ 2.85 |
| Pineapple, Strawberries, Honeydew, Cantaloupe, Grapes, Oranges, and Watermelon | |
| Deluxe Antipasto Tray Genoa & Cotto Salami, Pepperoni, Feta, Provolone and Monterey Jack Cheese, Marinated Mushrooms & Artichoke Hearts & Olives, Sweet and Hot Peppers, Black Olives & Tomato Slices. Served with Crackers and Bread Sticks | \$ 3.50 |
| Fresh Vegetable Crudités | \$ 2.25 |
| Celery, Carrots, Cauliflower, Broccoli, Peppers, Olives, Hot and Sweet Peppers Served with Creamy Herb Dip | |
| Add Spinach Bread Bowl | \$ 2.65 |
| Southwestern Tray Bowls of Avocado & Chipotle Spread, Salsa and Spicy Black Bean Dip Served with Blue and Yellow Tortilla Chips | \$2.25 |
| Mediterranean Sampler | \$ 2.50 |
| Hummus and Marinated Vegetables served with Pita Triangles, Tomato Slices, and Cucumbers | |
| Spanish Nacho Platter | \$ 2.25 |
| Refried Beans, Cheese, Black Olives, Jalapeno Peppers, Sour Cream, Scallions, Lettuce, and Tomatoes. Served with Blue and Yellow Tortilla Chips | |
| Pretzels with Honey or Cranberry Mustard, Potato Chips with Onion Dip, Popcorn | \$.95 |
| Gardettos OR Chex Mix | \$ 1.25 |
| Deluxe Mixed Nuts | \$12.25/lb |

Smoked Salmon

Beautifully presented on a bed of Baby Lettuce, garnished with Cucumber and Lemon Slices, Fresh Fruit, Creamy Dill Sauce and Crackers

Whole \$125.00

Side \$75.00

Fresh Blue Point Oysters

On the half shell served "On The Rocks" with Cocktail Sauce and Fresh Lemon
\$ market price

DINNER ENTREES

Entrees are served either buffet or plated sit down style with a Chef's Choice of Fresh Vegetable Du Jour, Breads with Butter and Coffee. Dinner Entrees may be served at Lunch (Please Inquire for Price) MINIMUM OF 15 ENTREES PER ORDER

President's Tenderloin

Whole, Choice Beef Tenderloin, stuffed with a Mushroom and Shallot Duxelle then roasted. Carved into medallions and nicely complimented with a Champignons Bordelaise. Served with Gorgonzola Mashed Potatoes \$24.50

Tender Roast Pork Loin

Tender Medallions of Pork topped with Door County Cherry Sauce. Served with a side of Wild and Brown Rice Blend and Toasted Pecans \$13.50

Blackened Red Snapper

Fresh Fish broiled with Cajun Spices and topped with Tropical Fruit Salsa over a bed of Long Grain and Wild Rice Pilaf \$16.95

Greek Chicken Breast

Stuffed with Goat Cheese, Fresh Rosemary, Roasted Garlic, and Shallots and covered in a Demi Glace. Served with Roasted Red Skin Potatoes \$14.50

Prosciutto Chicken

Prosciutto with Smoked Mozzarella, Caramelized Garlic, and Fresh Spinach wrapped in a tender Breast of Chicken and served with Garlic Mashed Potatoes \$14.50

Pork Tenderloin

Whole Grain Mustard and Cognac Cream Sauce to compliment. Served with Herb and Garlic Mashed Potatoes \$15.50

Chilean Sea Bass

Brushed with a Garlic Herb Butter and pan seared. Topped with a Roasted Red Pepper and Sundried Tomato Cream Sauce. Garlic Mashed Potatoes accompany this dish. \$24.50

Chef Carved Prime Rib

Center Cut (10 oz.) Prime Rib Au Jus served with Baked Potato and Sour Cream \$22.95

Bacon Wrapped Jumbo Shrimp Skewers

Served in tangy ginger and tomato barbeque glaze with pine nuts. Mashed Sweet Potatoes completes this southern dish. \$22.95

Tropical Tilapia

A light, white fish fillet that is tortilla crusted and topped with a lime and chipolte sauce to add and little zing. Served with Saffron Rice...very pleasing to the eye and palate... \$14.95

DINNER ENTREES (Continued)

Chicken Oscar

Asparagus and Crab stuffed breast of chicken with Béarnaise Sauce to compliment. Presented on a bed of Rice Pilaf \$16.95

Pasta Provencal

A wonderful sauce rich with flavors including Sun Dried Tomatoes, Capers, Garlic, Onions, Mushrooms, Black Olives, Sautéed Vegetables, and Extra Virgin Olive Oil served over Penne Pasta and garnished with Fresh Parmesan Cheese. Served with \$10.95

Crescent City Catfish Filet

Corn Meal Breaded Fresh Filet, pan fried and served with Authentic Pecan Meuniere Butter right from New Orleans. Presented with Steamed White Rice and Red Beans \$17.75

Tenderloin and Shrimp Shish Kabob

Mediterranean Spices bring out the natural flavors of the juicy 4 oz. Beef Tenderloin and 5 Tiger Shrimp, served with Grilled Peppers, Onions, Zucchini, Summer Squash, and Mushrooms. Presented on a bed of Teriyaki Rice \$22.95

Brandied Chicken Breast

A rich blend of Brandy, Butter, and Fresh Herbs flavor this tender Sautéed Breast of Chicken. Served with Rice Pilaf \$13.95

Roast Beef Tenderloin

Choice Tenderloin char-broiled to sear in flavor and roasted to perfection, then sliced and topped with Madeira Sauce. Served with Dutchess Potatoes \$19.95

Pesto and Prawns Over Linguini

7 Jumbo Shrimp sautéed with Fresh Garlic, then topped with a Light Cream and White Wine Basil Sauce. Served atop Linguini and garnished with Roasted Peppers and Parmesan Cheese \$22.50

Saffron Chicken

Crab and Shrimp in Bread Crumb Stuffing with Celery, Onion, and Carrot complimented with an absolutely beautiful Saffron Beurre Blanc. The Chef then serves this dish with Rice Pilaf \$16.95

Filet Mignon

petite (5 oz) \$17.95

regular (8 oz) \$23.50

Bacon wrapped with sautéed mushrooms. Served with Potatoes Parsinine.

Salmon Fillet

Dill Buerre Blanc Sauce and Parsley Buttered Red Potatoes. \$18.95

***All entrees in our menu can be served at dinner with an adjustment to portion sizes, please feel free to read the entire menu for additional ideas and call for price!!*

WEDDING BUFFETS

(Minimum of 50 servings)

Presented with a Tossed Salad with an Assortment of Dressings, Roasted Red Skin Potatoes, Pasta **OR** Rice Pilaf, Chef's Choice of Seasonal Fresh Vegetable, Fresh Baked Breads with Butter, and French Roast Coffee

**Choose one TRADITIONAL ENTREE for the price listed below OR
MULTIPLE TRIPS TO THE BUFFET FOR THE FOLLOWING**

Choice of Two Traditional entrees for \$18.50

Choose One Traditional and One Classic entree \$19.95

| Traditional Entrees | Classic Entrees |
|---|--|
| <p>Spinach Chicken Roulade \$14.50 Boneless, Skinless Chicken Breast stuffed with Spinach, Roasted Red Peppers, and Pinenuts, topped with a Light Champagne Cream Sauce</p> <p>Tropical Tilapia \$15.50 A light, white fish fillet is tortilla crusted and topped with a lime and chipolte sauce to add and little zing.</p> <p>Honey Glazed Ham \$12.95 Roasted Honey Glazed Pit Ham, sliced and served with Grilled Pineapple</p> <p>Vegetarian Lasagna \$12.95 Layers of Pasta, Fresh Steamed Spinach, Mushrooms, Leeks, Zucchini, Yellow Summer Squash, Peppers, & Onions combined with Three Cheeses and Marinara Sauce (No Additional Starch With This Entrée)</p> <p>Roast Beef Au Jus \$14.75 Tender Roast Beef charbroiled, sliced & served in rich beef gravy</p> <p>Coconut Breast of Chicken \$14.50 Dipped in Rum, then rolled in Coconut and toasted. Served with an Apricot Chutney</p> <p>Roast Turkey \$14.50 Real, Whole Turkey, roasted until tender and juicy, served with Apple Sage Dressing and Gravy</p> <p>Pasta Provencal \$12.95 A wonderful sauce rich with Sundried Tomatoes, Capers, Garlic, Onions, Mushrooms, Black Olives, Sautéed Vegetables, and Olive Oil served over Penne Pasta and garnished with Fresh Parmesan Cheese (No Additional Starch With This Entrée)</p> <p>Brandied Chicken Breast \$14.50 A rich blend of Brandy, Butter, and Fresh Herbs flavor this tender sautéed Breast Of Chicken</p> | <p>Chef Carved Roast Beef Tenderloin Choice Tenderloin char-broiled and roasted to perfection, sliced, and topped with Madeira Sauce</p> <p>Blackened Red Snapper Fresh Filet broiled with Cajun Spices and topped with Tropical Fruit Salsa</p> <p>Chef Carved Prime Rib (An Additional \$2.00) Center Cut (10 oz.) Prime Rib served au jus</p> <p>Prosciutto Chicken Prosciutto with Smoked Mozzarella, Caramelized Garlic, and Fresh Spinach wrapped in a tender Breast of Chicken</p> <p>Jewels of the Sea (An Additional \$2.00) Lobster, Green Lip Mussels, and Shrimp in a "sea" of Zesty Bolognese Sauce with Red Pepper and Roasted Garlic over Fettuccini</p> <p>Roast Pork Tenderloin Tender Medallions of Pork topped with Door County Cherry Sauce....perhaps with Wild Rice Medley and Toasted Pecans?</p> <p>Saffron Chicken Crab and Shrimp in Bread Crumb Stuffing with Celery, Onion, and Carrot complimented with a Saffron Beurre Blanc</p> <p>Tenderloin and Shrimp Shish Kabob Drizzled with a balsamic reduction sauce...</p> |

PICNICS

MINIMUM OF 15 ORDERS

Let us create a gourmet All-American picnic for you.
We will deliver items already grilled from our char-grill to your picnic site,
ready for you and your guests to enjoy.
Or, let our chef grill on site for you at a small additional charge.

Let the fun begin!
\$9.50 per guest for less than 100 guests
101-200; \$8.95 per guest
201-500; \$8.50 per guest
Over 500; please call for pricing

Choose Three Meats

Includes Fresh baked buns and condiments
Serving size 1.5 pieces per person

Quartered Chicken (BBQ, Herb Roasted or Jamaican Jerk Style)
5 oz. Chicken Breast (Italian Marinated or BBQ)
BBQ Shredded Pork
Klements Bratwurst
Veggie Burgers
Quarter Pound Cheeseburger
("Kid friendly" hot dogs or chicken strips are also an option)

Choose Two Salads

Coleslaw
Corn on the Cob (In Season)
Creamy Pasta Prima Vera
Cucumber and Onion Salad
Fresh Fruit Salad
Italian Vinaigrette Rotini Salad

Potato Chips with Onion Dip
Potato Salad
Tortilla Chips with Salsa
Tossed Salad and Assorted Dressings
Vegetables with Dip
Warm Baked Beans (With or Without) Bacon

Deluxe Picnic Menu \$10.95-\$12.95

Select Two Meats and Two Salads from the above menu,
Your Third Choice from the following:
Tuna Steak, 5-6 oz. Angus Rib Eye OR BBQ Pork Ribs

Let us provide all the containers, film, and foil for wrapping any leftover items
for you to take home for a \$25.00 fee.

Thank you for choosing BLUE PLATE Catering

We are proud to provide you with exceptional food and service. All reservations and arrangements are subject to the policies of Blue Plate Catering, Inc. Your cooperation in following these policies is appreciated.

Delivery

We have a minimum order of \$250.00 for free local delivery. For orders under \$250.00, a delivery fee will apply. For orders outside our local area, there is a \$20.00 - \$30.00 delivery fee. The fee for distant deliveries is \$19.95 per hour of delivery time and \$.35 per mile. For events inside the Wisconsin Trade Center or Conference Center, minimums do not apply. Within the trade center, a flat service charge will be applied if the order is less than \$100.00 and a 10% service charge if the order exceeds \$100.00.

Disposables

The price of all entrees includes disposable eating utensils, plates, and napkins. We strongly recommend that our corporate clients refrain from using their own dishes and flatware. If you wish additional disposables for items we have not provided there is a small additional charge. We deliver all hot entrees in chaffing dishes. Any rental equipment will be picked up by our staff either later in the afternoon or the following day at no additional charge. The client is responsible for lost, damaged, or broken pieces.

Deposits/Cancellations

For social events of 50 or more guests, a \$350.00 deposit is required to reserve a date in our book. For smaller social events, a \$100.00 deposit is required. The deposit will be credited to your final bill. In the event of cancellation less than 6 months before the event, the deposit is non-refundable. For smaller business deliveries, we require 5 business days notice to cancel any order. If the cancellation is less than 5 days in advance, the client is responsible for full payment of the order. Unused items are not returnable.

Menu Selections/Pricing

One week in advance, all menu selections and details for your event must be established with a sales representative. A firm guarantee of attendance is due three business days prior to the event. The number of guests may increase (within reason) up to 24 hours before the function. Due to fluctuating wholesale prices, Blue Plate Catering cannot guarantee menu prices until 30 days in advance of the function.

Food Allergies

All food is prepared in a commercial kitchen that handles nuts, shellfish and raw eggs regularly. If food allergies exist, the client is responsible for making alternate eating arrangements.

Payment

All prices listed in the menu reflect a "cash discount". We are able to accept VISA and MC but the cash discount would be rescinded. Full estimated payment is due 72 hours prior to any social event. Direct Billing arrangements can be established at the time the function is booked for our corporate clients. Tax exempt status must be established at the time of booking.

China and Linen Rentals. etc.

We can accommodate all china, linen, flatware, and stemware needs. The price for white linen tablecloths is \$7.00 each. The price per china place settings range from \$1.50 to \$3.75 per guest depending on the number of pieces required. The client is responsible for any lost, damaged, or broken pieces.

Left Overs

All extra food belongs to the client as it has been purchased specifically for each party. Any unused items are not returnable. If the event is staffed by Blue Plate Catering, service staff will package those leftovers that are still within the safety parameters set forth by the health department, if requested in advance. Blue Plate Catering must provide all aluminum containers, film, and foil for wrapping these items for a \$25.00 fee. A disclaimer must be signed in advance by both parties stating Blue Plate Catering will be held harmless for the quality and condition of said food after it leaves our care.

Service Staff

We make wait staff, bartenders, and chefs available to serve our food and any beverage to our customers for their entertainment convenience. They are available at a rate of \$19.95 per hour accrued from the time they arrive at the party until their return to our business location. On all serviced parties there is a 15% service charge on all Food and Beverage provided. Travel time to the party is paid by the client for parties outside the Madison Metro area. Again, when service staff has been hired to staff your event, we require all food to be provided by Blue Plate Catering.

Olbrich Gardens, Warner Park, The Brink Lounge, The Banquet Room, The East Side Club, Lussier Heritage Center, DeForest, Fitchburg, and Monona Community Centers, Wisconsin Trade Center. There is an add'l 12% charge on events held at Olbrich Gardens and Warner Park, an add'l charge of 10% on events at The Brink Lounge, an add'l 12.5% on daytime and funeral events and 15% on evening events at The East Side Club, an add'l 10% charge for events at Lussier Family Heritage Center, an add'l 10% charge on events at DeForest C.C., an add'l 10% charge on events at Fitchburg C.C., an add'l 10% charge on all events at the Monona C.C. and an add'l 7.5% charge on all events at the WI Trade Center. These are mandatory fees set forth by each of these facilities on all provided food and beverages.

Sunday Events

Sundays are normally a day that we are closed. We are able to open our kitchen, however, a minimum food purchase of \$750.00 is needed to do so.

Questions regarding the above guidelines may be directed to 608-827-7200.