

# catering menu

*Breakfast/Brunch/Lunch*

*Midday Delights*

*Appetizers & Action Stations*

*Dinner Buffets*

*Plated Dinner, Salads & Sides*

# Breakfast/Brunch/Lunch

## Breakfast/Brunch

### Entrees

**SAUSAGE & EGG CASSEROLE** A blend of pork sausage, eggs, mushrooms, and cheddar makes up this savory dish.

**FRITTATA** An over-sized Italian omelet filled with potatoes, roasted peppers, and onions.

**FRENCH TOAST BREAD PUDDING** A rich bread pudding with bacon and apples seasoned with brown sugar and nutmeg.

**QUICHE** A traditional breakfast with choice of quiche Lorraine, bacon, Swiss, green onions, broccoli cheddar, or mushroom.

**FRENCH TOAST** Thick slices of French bread with a hint of cinnamon with real maple syrup.

**COUNTRY STYLE POTATOES** Pan-fried, sliced potatoes with peppers and onions.

**ESCALLOPED APPLES** Pan-fried, apple slices with brown sugar and cinnamon.

### Breakfast Sweets

**SAVORY & SWEET BREAD PLATTER** Assorted sweet breads served with whipped cream cheese.

**BUTTERMILK BISCUITS** Mouthwatering, homemade biscuits made with fresh buttermilk and served with fruit preserves.

**DOUGHNUT & DANISH ASSORTMENT** Bakery-fresh doughnuts and fruit filled danishes.

**BAGEL PLATTER** Assorted bagels served with whipped cream cheese.

**BAGEL GARNISH PLATTER** Compliment your bagels with our selection of sliced tomatoes, red onions, cucumbers, chopped eggs and our specialty smoked salmon.

## Luncheon Buffets

*(Includes appropriate condiments, tray of assorted cookies and brownies.)*

*Boar's Head meat and cheeses available on request for an additional charge.*

### CHOICE OF TWO SANDWICHES

Shaved Roast Beef  
Shaved Roast Turkey  
Shaved Ham  
Pastrami  
Chicken Salad

Tuna Salad  
Italian Beef  
Barbecued Beef or Pork  
Sloppy Joes

### CHOICE OF TWO COLD SIDES

### CHOICE OF ONE HOT SIDE

**Wisconsin Picnic** *(Includes fresh fruit salad, selection of summertime relishes, macaroon bars, turtle brownies, cappuccino cookies & disposable service ware)*

### GRILLED ITEMS

*Please Choose 3 Items*

Fresh Gooseberries Own  
Homemade Bratwurst  
Homemade Italian Sausage with Peppers and Onions  
Barbecued Baby Back Ribs

Balsamic Chicken Breasts  
Hamburgers  
All Beef Kosher Hot Dogs

### ADDITIONAL CHARGE CHOICES

Cowboy Marinated Rib Eye Steaks  
or Garlic Crusted Ribeye

Petite Tenderloin Steaks

### SIDE DISHES

*Please Choose 4 Cold Sides*

# Breakfast/Brunch/Lunch

**Lighter Buffet** *All buffets are priced per person*

## **Cold Buffets**

**DELI** Ham, Turkey and Beef; Swiss, Cheddar and Pepper Jack Cheese; Sandwich and Condiment Accompaniments, Potato Salad, Pasta Salad, Relish Tray, Potato Chips, Cookies, Brownies, Bread and Rolls.

**WRAPSODY** Three Different Wrap Choices (See list on next page), Fresh Fruit Salad, Mango Coleslaw, Homemade Chips and Salsa, Sesame Peanut Noodles, Caesar Salad, and a Cookie Display.

**GENEVA** Sliced Tenderloin, Dijon Breast of Turkey, Bayou Shrimp Salad, Cheese, Couscous Salad, Fresh Fruit Display, Kettle Chips, Caramelized Onion Dip, European Breads and Rolls, Condiment and Specialty Relishes, Specialty Miniature Pastries and Sweets.

## **Hot Buffets**

**WISCONSIN CELEBRATIONS** Homemade Brats, Barbecued Beef Brisket, Old Fashioned Potato Salad, Creamy Coleslaw, Cheese Tray, Relishes, Brownies, Potato Chips, Taffy Apple Salad.

**ITALIA** Italian Sausage, Meatball Bombers, Breadsticks, Caprese Salad, Italian Garden Salad, Penne Pasta Salad, Peppers and Onions, Antipasto Platter, Italian Cookies and Pastries.

**BISTRO** Balsamic Chicken Breast, Herb Crusted Sliced Pork, Sesame Peanut Noodles, Specialty Relishes, Corn and Potato Salad with Crab, Fresh Chips, Fruit with Honey Lime Dressing, Selected Miniature Sweet Assortment.

## **Afternoon Tea Service**

**SMOKED SALMON BISCUITS** Cream Cheese spread with Pacific smoked salmon lox served atop miniature biscuits.

**MINIATURE QUICHE BITES** Assorted fresh fillings in flaky mini quiches.

**TEA SANDWICHES** Assorted Finger Sandwiches such as: Cucumber Dill, Peppered Beef with Horseradish, Curried Chicken.

**MINTED MELON SALAD** Honey Dew, Cantaloupe, and Watermelon with Fresh Mint and Champagne Dressing.

**FRESHLY BAKED PASTRIES** Miniature Scones, Muffins, and Sweet Breads served with Cream, Butter, and Jam.

**COOKIES AND SWEETS** Shortbread Cookies, Assorted Miniature Sweets and Fresh Strawberries Dipped in White Chocolate and Drizzled with Milk Chocolate.

# Midday Delights

## Box Lunches

All Box Lunches Include Sandwich, Gourmet Chips, Fresh Fruit, Specialty Cookies, and Bottled Water

### **Wraps** (Served on Herb Vegetable Tortillas)

**ROAST BEEF** Roast Beef, Cheddar Cheese, Tomato, Lettuce Blend, and Horseradish Sauce.

**ROASTED CHICKEN SALAD** Homemade Old Fashioned Chicken Salad with Lettuce Blend.

**SOUTHWESTERN CHICKEN** Tex Mex Seasoned Chicken with Salsa Mayonnaise, Cheese, Chilies, Black Olives, and a Lettuce Blend.

**TURKEY CLUB** Turkey, Bacon, Tomatoes, Lettuce, and Swiss Cheese.

**VEGETABLE** Roasted Vegetables, Cheese, Tomato Pesto Cream, and a Lettuce Blend.

**PACIFIC RIM** Seafood Salad, Pineapple, Green Onions, Cilantro, Cashews, and an Oriental Infused Dressing.

### **Sandwiches** (Served on Crusty French Roll)

**OVEN ROASTED TURKEY BREAST** Apricot Mayonnaise, Tomato, Lettuce, and Cheddar Cheese.

**HAM AND SWISS** Mickleberry Ham, Swiss Cheese and a Dijon and Dried Cherry Sauce.

**CLASSIC BEEF SUB** Roast Beef, Tomatoes, Onions, Pepperjack Cheese, Lettuce, Italian Dressing.

**CLASSIC SUB** Ham, Turkey, Roast Beef, with Tomato, Lettuce Blend, Peppers, Onions, and Cheese.

**NEW YORK DELI** Pastrami, Corned Beef, Mustard, Swiss, Lettuce Blend, and Tomato.

### **Specialty Sandwiches**

**ROASTED TENDERLOIN** Beef Tenderloin, Lettuce, and Tuscan Sun-Dried Tomato and Horseradish Cream, and Vermont Cheddar. Served on a Crusty Seven Grain Bread.

**SEARED SALMON FILET** Fresh Seared Salmon Fillet with Citrus Dill Sauce, Baby Spinach. Served on a Crusty Ciabatta Roll.

**GRILLED BREAST OF CHICKEN** Herb Marinated Chicken Breast with Red Onion Relish, Sliced Granny Smith Apple and Lettuce. Served on a French Bread Baguette.

**COBB SALAD SANDWICH** Freshly Sliced Breast of Turkey, Bacon, Avocado, Lettuce and Tomatoes with Bleu Cheese Spread.

# Midday Delights

## *"Just a Snack"*

**FRESH FRUIT DISPLAY** One of our house specialties: A selection of seasonal fresh fruits served with an Amaretto dip and garnished with fresh flowers.

**BOUNTIFUL GARDEN DELIGHT** Fresh vegetables presented with your choice of dill, creamy curry, or spinach dip.

**RELISHES AND SUCH** Olives, pickles, peppers, and other marinated treats.

**MEXICAN MUNCHIES** Taco dip tray served with fresh chips and two types of homemade salsa.

**NEPTUNE'S DELIGHT** Baby shrimp and seafood flakes served on a bed of horseradish and citrus cream cheese and a homemade seafood sauce. Served with a variety of crackers.

**SNACK PACK** Bowls of popcorn, pretzels, and mustard dip, chips and salsa, and Chex mix.

**COOKIE MONSTER CREATIONS** Fresh baked favorites such as: chocolate chip, peanut butter, oatmeal, and our own chocolate meringues.

**ONE MORE FOR THE ROAD . . .** Fresh bakery treats such as: brownies, cookies, and assorted fruit or nut bars.

**FRESH FRUIT FONDUE** Fresh seasonal fruits and berries served with bite-sized angel food cakes pieces and warmed chocolate ganache for dipping!

**SWEETS, TREATS, AND SCRUMPTIOUS EATS!** An assortment of our specialty pastries, miniature tarts, and chocolate dipped fruits!

**LET THEM EAT CAKE . . .** A display of cakes, tortes, and bakery brownies.

## *Beverages*

**COMPLETE COFFEE SERVICE** Features custom blend Door Country brand regular and decaffeinated coffees.

**HOT TEA SERVICE** Features regular and decaffeinated tea with lemon wheels.

**JUICE** Available in assorted individual bottles or bulk service.

**ICED TEA SERVICE** Features tea brewed the old-fashioned way and served with lemon wedges.

**LEMONADE SERVICE** Refreshing and sweetened just right.

**SOFT DRINKS** Features your choice of branded soda from our large selection.

**BOTTLED WATER** Individual bottles of water.

# Appetizers & Action Stations

\* Approximately 2–3 pieces per person, per appetizer

## Cold Appetizers\*

Almond Dates with Bacon  
Assortment of Fancy Canapés  
Cold Pear with Bleu Cheese  
and Walnuts Tarts  
Devised Eggs  
Filled Phyllo Cups  
Fresh Tomato Bruschetta  
Melon Wrapped with Prosciutto  
Plums with Goat Cheese and Pine Nuts  
Chicken Mango Tarts  
Roasted Pepper and Goat Cheese Tartlettes  
Polenta Tomato Triangles  
Salmon and Cucumber Rounds  
Beef Crostini with Horseradish Cream  
Mini Smoked Salmon Club

Filled Belgium Endive Boat  
Smoked Salmon Tartare  
Gravlax on Pumpernickel  
Smoked Salmon Roll-Ups  
Smoked Salmon Spoons  
Southwest Tortilla Tarts  
International Cheese Presentation  
Mediterranean Chicken Tarts  
Soup Shots  
Fresh Pear with Gorgonzola Mousse  
Caprese Skewers  
Mini BLC's  
Edible Spoon Bites

## Hot Appetizers\*

Artichoke Parmesan  
Crispy Vegetable Spring Rolls  
Savory Quiche Bites  
Cajun Spiced Chicken Strips  
Sausage Bites in Pastry  
Flavored Meatballs  
Mini Deep Dish Pizzas  
Miniature Corn Cakes  
Miniature Rubeen Sandwiches  
Oriental Potstickers  
Oriental Eggrolls with Dipping Sauce  
Classical Rumaki  
Spinach Feta Triangles  
Stuffed Mushrooms  
Quesadillas  
Grilled Beef Skewer with Chimichurri Sauce

Teriyaki or Buffalo Chicken Wings  
Asparagus Tips Wrapped in Phyllo  
Chicken Pinenut & Spinach Bites  
Cheese Puffs  
Miniature Chicken Cordon Bleu  
Macaroni & Cheese Tarts  
Beef or Chicken Hibachi Bites  
Ravioli Bites  
Mushroom Cheese Puffs  
Raspberry Brie Phyllo Purses  
Peanut Chicken Skewers  
Wild Mushroom Puffs  
Sausage Skewers with Mustard  
Mini Wellingtons  
Chorizo Stuffed Potatoes

## Specialty Appetizers\*

### COLD

Bloody Mary Shrimp Shots  
Seared Ahi Tuna with Wasabi Cream  
Cajun Shrimp Cream Puffs  
Boiled Gulf Shrimp  
California Rolls  
Lamb Lollipop  
Spicy Roasted Shrimp  
Devised Crab Stuffed Eggs with Caviar

### HOT

Crab and Corn Fritters  
Crabmeat Rangoon  
Miniature Crab Cakes  
Miniature Seafood Au Gratin  
Coconut Shrimp with Mango Sauce  
Crab and Artichoke Dip  
Beef & Arugula Bundles  
Duck Spring Rolls

# Appetizers & Action Stations

## Appetizer Packages

**NACHO MAMAS** Blue Corn Tortilla Chips, Salsas, Guacamole, Blackened Shrimp Triangles, Mini Tacos, Buffalo and Honey Lime Wings, Chorizo Stuffed Potatoes, Fruit Kabobs, and Selected Dessert Sweets

**REAL MEN EAT QUICHE** Cold Tenderloin Sandwiches, Boiled Shrimp with Homemade Cocktail Sauce, Smoked Sausage in Pastry, Savory Quiche Bites, Assorted Relishes, Cheese and Fruit Display, and Assorted Cookies and Brownies

**AS YOU WISH** *Create your own grazing buffets.* \*Approximately 2–3 appetizers per person, per appetizer

**PRIMA** Two Cold Appetizers, Two Hot Appetizers, One Specialty Appetizer

**MEZZO** Three Cold Appetizers, Three Hot Appetizers, One Specialty Appetizer

**ULTIMO** Three Cold Appetizers, Three Hot Appetizers, One Specialty Appetizer, One Chef Station (*Excluding Tenderloin and Certified Angus Beef New York Roast*)

## Action Stations

*All stations require at least one chef to orchestrate. Clients will be charged per chef.*

**MASHED POTATO BAR** Potato cocktail with a section of chosen accompaniments.

**CHICAGO HOT DOG STATION** Chicago all beef dogs with warmed buns and client selected or traditional Chicago toppings bar.

**BOURBON STREET EXPERIENCE** A walk down New Orleans most famous street, featuring shrimp or chicken jambalaya, spicy shrimp, Red beans, and rice and other regional favorites.

**FAJITAS FIESTA** Three types of Mexican fajitas with toppings to accent.

**PIZZA STATION** A variety of chef made pizzas, baked to order.

**ASIAN BAR** Stir fry featuring meats, vegetables, oriental sauces, and rice.

**SOUTHWESTERN STATIONS** Tacos, Spanish rice, nachos, and other Tex-Mex treats.

**PASTA BAR** Two types of fresh pasta with traditional sauces, and other pasta dish accents.

**ENTRÉE BITES** Miniature versions of traditional entrées.

**FARMER'S MARKET** Cheeses, vegetables, pates, and selected olives, served with breads and crackers.

**SEAFOOD EXTRAVAGANZA** Buffet of the sea's best including Shrimp, Crab, Oysters, Mussels and Seafood treats.

**PASTRY STATION** Fresh Pastries, Sweets and chef filled crepes.

**CHOCOLATE EXPERIENCE** Selection of all chocolate desserts, melted Belgian chocolate, and other accompaniments.

**SPECIALTY COFFEE BAR** Features liquor shots, fresh whipped cream and assorted toppings.

## Carving Stations

*Carving attendant required with all carving stations. All carved items are served with roll selection and condiment assortment.*

**CERTIFIED ANGUS BEEF® TENDERLOIN** Served with a Selection of Sauces.

**SMOKED PREMIUM HAM** Served with Dijon Mustard and Apricot Chutney Sauce.

**SIRLOIN ROUND OF CERTIFIED ANGUS BEEF®** Served with Au Jus and Horseradish Cream Sauce.

**BREAST OF TURKEY** Served with Sage Cranberry Chutney and Apple Pear Sauce.

**SMOKED BRISKET** Served with Signature Barbecue Sauce.

**ROASTED PORK LOIN** Served with Apple Chutney and Dijon Mustard.

**CERTIFIED ANGUS BEEF® NEW YORK ROAST** A boneless seasoned New York strip loin.

# Dinner Buffets

## **Classic Buffet** *Served with Bakery Fresh Rolls and Butter and Selection of Relishes*

### Please Choose Two

|                                     |   |                         |
|-------------------------------------|---|-------------------------|
| Carved Sirloin of Beef              | Baked or Fried Piece Chicken              | Sliced Ham              |
| Centercut Loin of Pork              | Signature Chicken Parmesan                | Smoked Cheddar Meatloaf |
| Oven Roasted Turkey<br>and Stuffing | Baked Cod or<br>Mostaccoli with Meatballs | London Broil            |
| Beef Tips with Pasta                | Pasta with Chicken and Alfredo Sauce      | Parmesan Crusted Cod    |
|                                     |   | Chicken Breast          |

### For an Additional Charge

|                 |                               |             |
|-----------------|-------------------------------|-------------|
| Roasted Salmon  | Mediterranean Pork Medallions | Leg of Lamb |
| Seafood Alfredo | Stuffed Breast of Chicken     | Prime Rib   |

### Please Choose a Green Salad and 4 Hot and/or Cold Sides

## **A Taste of the Midwest Buffet**

|                         |                             |                                 |
|-------------------------|-----------------------------|---------------------------------|
| Braised Short Ribs      | Roasted Seasonal Vegetables | Relish Display                  |
| Breast of Turkey        | Harvest Greens Salad        | Selection of Bakery Fresh Rolls |
| Cornbread Herb Stuffing | Cheese Presentation         | Apple and Cherry Pie Slices     |
| Mashed Sweet Potatoes   | Fresh Fruit Salad           | Chocolate Chip Cookies          |

## **Dixieland Buffet**

|                         |                              |                             |
|-------------------------|------------------------------|-----------------------------|
| Honey BBQ Ribs          | Fresh Green Beans with Bacon | Classic Chopped Green Salad |
| Oven Fried Chicken      | Sliced Watermelon            | Garlic Cheddar Biscuits     |
| Cheddar Mashed Potatoes | Creamy Coleslaw              | Pecan Bars and              |
| Buttered Corn Niblets   | Southern Tomato Salad        | Double Chocolate Brownies   |

## **A Tour of Italy Buffet**

|                      |                      |                       |
|----------------------|----------------------|-----------------------|
| Chicken Piccata      | Eggplant Parmesan    | Caprese Platter       |
| Marina Meatballs     | Tuscan Bread Salad   | Tiramisu Torta Slices |
| Parmesan Crusted Cod | Antipasto Display    | Italian Cookies       |
| Pasta Bar            | Breadsticks and      |                       |
| Italian Garden Salad | Sliced Crusty Breads |                       |

# Dinner Buffets

## Northwest Celebration Buffet

Roasted Glazed Salmon  
Roasted Sirloin of Beef  
or Leg of Lamb  
Herbed New Potatoes  
Sesame Sugar Snap Peas

Seafood Pasta Salad  
Fresh Asparagus  
Wild Rice Salad  
Selection of Dried Fruits  
and Cheeses

Courtyard Signature Salad  
Bakery Fresh Rolls and Butter  
Bar and Cookie Selection

## South of the Border Buffet

Homemade Tortilla Chips  
and Fresh Salsa  
Guacamole  
Mexican Caesar Salad with  
Chipolte Parmesan Dressing

Seasoned Beef and Chicken  
Fajita Meats  
(*Spicy Garlic Shrimp can be added.*)  
Peppers and Onion Mixture  
Seasoned Beef Taco Meat  
Sour Cream, Diced Tomatoes,  
Shredded Cheddar, and Olives

Flour Tortillas  
Selection of Fresh Melons  
Spanish Rice  
Cornbread Pudding  
Black Bean and Corn Salad  
Cheesecake Bites  
Chocolate Brownies

## A Gourmet Feast Buffet

**Butlered Hors D'oeuvres** *Selection of 3 appetizers (see appetizer page for complete list)*

Antipasta Platter  
Local and Imported Cheeses  
Melons, Berries, and More  
Roquefort Pear Salad

Apricot Stuffed Chicken  
Teriyaki Salmon  
Penne Marguerite  
Gorgonzola Mashed Potatoes

Classic Baron of Beef  
Rustic Hearth Breads  
Miniature Cheesecake Selection  
& Cake Bites

## Epicurean Buffet

Courtyard Signature Salad  
with Fresh Berries and  
Poppyseed Berry Vinaigrette  
Bread, Rolls and Butter  
Roasted Tenderloin of Beef  
with Port and Mushroom  
Demi Glaze

Stuffed Breast of Chicken  
Sliced and Served with a  
Pesto Cream  
Lump Crab Mashed Potatoes  
Cauliflower Au Gratin  
Melon Balls Tossed with Orange  
Liqueur and Fresh Mint

Selection of Homemade  
Relishes and Condiments  
Miniature Pastries, Fresh  
Baked Cookies and Tarts

# Plated Dinner & Salads

## **Plated Dinners** (Other entrée selections are available upon request.)

**NEW YORK STRIP STEAK** Grilled Certified Angus Beef® New York Strip served with Roquefort butter and onion crisps.

**BEEF TENDERLOIN** Certified Angus Beef® center cut steer tenderloin filet or roasted whole, sliced and served with wild mushrooms infused with a port wine demi glace.

**SLICED PRIME RIB** Certified Angus Beef® roasted to perfection and sliced to order. Served with natural au jus and fresh horseradish sauce.

**BREAST OF CHICKEN** Boneless breast of chicken served one of the following ways:

**Wisconsin**~four cheeses and topped with chardonnay buerre blanc.

**Hunters' Style**~a demi glace with bacon, diced tomatoes, mushrooms, and sweet onions.

**Apricot & Coconut Crusted Chicken**~stuffed chicken with a chutney buerre blanc.

**Supreme**~topped with mushrooms braised in a white wine crème.

**Raspberry**~seared breast of chicken with herb raspberry demi glace and fresh raspberry garnish.

**Montrachet**~boneless chicken breast stuffed with goat cheese, pine nuts, and basil.

**CORNISH HENS** Semi-boneless stuffed with wild rice.

**PORK MEDALLIONS FLORENTINE** Center cut pork medallions on a bed of spinach, roasted pecans, and cheese accompanied with a sun-dried tomato and a basil infused sauce.

### **FILET OF SALMON**

**Wellington**~poached salmon coated in a wine flavored cream sauce, with mushroom Duxelle, then wrapped in a flaky puff pastry.

**Oriental**~filet of salmon with teriyaki glaze, roasted sesame seeds, and mandarin sauce.

## **Duet Plates** (Please choose two entrees.)

**BEEF TENDERLOIN**

**FILET OF SALMON**

**SEAFOOD ALFREDO**

**SHRIMP SCAMPI**

**BREAST OF CHICKEN-ST. ANDREWS**

**BREAST OF CHICKEN ARTICHOKE PARMESAN**

**APRICOT & COCONUT CHICKEN WITH**

**CHUTNEY BUERRE BLANC**

## **Green Lettuce Salad Choices**

**Tossed Green Salad**~Mixed of Iceberg lettuce with shaved carrots, red cabbage and your choice of dressing.

**Caesar Salad**~Chopped romaine leaves with garlic croutons tossed with creamy Caesar dressing garnished with Parmesan cheese.

**Spinach Salad**~Fresh baby spinach with red onion, sliced mushrooms, croutons and a warmed sweet and sour bacon dressing.

**Traditional Salad with choice of dressings** Tossed greens with cucumber, tomatoes, red onion, and carrots served with a choice of three dressings.

**Mescaline Greens with Roasted Pear**~Pecans, pears and Gorgonzola cheese topped with sesame ginger vinaigrette.

**Honey Spinach Salad**~Fresh spinach leaves with sliced red onion, dried cranberries and toasted almonds, tossed with honey vinaigrette.

**Chopped Salad**~Chopped, iceberg and romaine lettuce with sliced black olives, tomatoes, red onion, cucumber, shredded mozzarella cheese, and garbanzo beans, tossed with herb vinaigrette.

**Courtyard Signature Salad**~Baby mixed greens with mandarin oranges, fresh berries, Parmesan cheese, rice noodles, honeyed almonds and served with raspberry poppyseed vinaigrette.

# Salads & Sides

## Cold Side Dishes

- Creamy Coleslaw
- Lemon Coleslaw
- Thai Vegetable Salad
- Country Style Coleslaw
- Lakewoods Potato Salad
- Ellen's Potato Salad~  
*Creamy dressing with eggs and sweet onions*
- Gorgonzola Potato Salad~  
*Potatoes, bacon, and gorgonzola cheese in a creamy house dressing*
- Caruso Potato Salad~Artichokes,  
*asparagus, celery and capers in a mayonnaise dressing*
- Southern Style Sweet Potato  
Salad~A creamy citrus dressing  
*with dates and pecans*
- Fresh Fruit Salad  
(+ 50¢/ Seasonal)
- Italian Pasta Salad
- Tortellini Pasta Salad
- Greek Orzo Salad
- Penne with Herb Vinaigrette
- Fruited Dream Salad
- Four Bean Salad
- Creamy Kidney Bean Salad
- Seafood Gnocchi Salad
- Seven Layer Salad
- Mexican Taco Salad
- Cucumber Dill Salad
- Mediterranean  
Cucumber Salad
- Macaroni & Cheese Salad
- Carrot, Apple &  
Walnut Salad
- Corn Relish Salad
- Peas, Cheese & Bacon Salad
- Broccoli Cranberry Salad
- Texas Caviar Salad
- Oriental Sesame Peanut  
Noodle Salad
- Chinese Cabbage Salad
- Turkey with Wild Rice  
and Orzo Salad
- Neptune Crab Salad
- White Bean and Tuna  
Salad
- Vegetables with Dill Dip
- Southern Tomato Salad
- Balsamic Roasted  
Vegetables
- Tomato Basil Pasta Salad  
with Fresh Mozzarella  
Cheese
- Marinated Vegetable  
Salad
- Sweet Pea and Peanut  
Salad

## Hot Side Dishes

### POTATOES AND STARCH CHOICES

- Country Style Baked Beans
- Oven Roasted New Potatoes  
with Herbs and Garlic
- Marscapone and Parsley  
Whipped Sweet Potatoes
- Yukon Gold Smashed Potatoes
- Parsley Boiled New Potatoes
- Potato Gallette
- Mashed Sweet Potatoes
- Twice Baked Potatoes
- Au Gratin Potatoes
- Spiced Roasted  
Russet Halves
- Wild Rice with Dried Fruit
- Wild and Long Grain  
Rice Pilaf
- Pasta with Sauce Selection
- Pesto Bowtie Pasta
- Buttered Egg Noodles
- Pasta Primavera
- Baked Ziti
- Cous-Cous
- Apple Bread Stuffing
- Flavored Rissotto
- Stuffed Baked Potato  
Bake
- Baked Parisian Gnocchi

### VEGETABLES

- Fresh Asparagus Spears
- Cider Basted Squash Blend
- Acorn Squash
- Petite Peas with Butter and Mint
- Sugar Snap Peas with Sesame Oil
- Fresh Green Beans with Bacon  
and Crisp Onions
- Steamed Broccoli Spears
- Fresh Green Beans
- Green Bean Casserole
- Balsamic Roasted  
Plum Tomatoes
- Baked Tomatoes with  
Crumb Topping
- Baby Carrots with  
Fresh Dill
- Fiesta Corn
- Cauliflower Swiss  
Au Gratin
- Blend of Seasonal  
Vegetables
- Broccoli Cauliflower  
Blend
- Corn on the Cob  
(Seasonal)
- Zucchini Ragu

## ***Information for Your Consideration:***

**MENU SELECTION** The current menus submitted for your review are just a sampling of what we have to offer. If you have something else in mind or a theme, please contact us and we will gladly assist you in planning a party's menu suited to your needs and wants.

**STAFFING** Our pricing is stated as a per guest charge with additional pricing based on staffing selected and sales tax. Our staffing will be agreed upon based on your event size, menu selections and dinnerware selected.

**STAFFING FEE** The per person pricing includes our event staffing for an average of 3 hours. When necessary, we will apply an additional staffing fee due to event length or serving style.

**CATERING EVENT FEE** The 18% event fee is applied for all catered events. This fee includes but is not limited to: trash removal and clean-up, décor, props, uniform cleaning, all vehicle expenses including renting vehicles when necessary general liability insurance for each event, workers compensation insurance for each employee and kitchen preparation time. All state and local taxes will be applied as required. The event fee is not a service gratuity and is not paid to the service staff working your event. Gratuities are at the clients discretion and always appreciated.

**CAKE CUTTING FEE** There may be times when we will apply a cake cutting fee. Please discuss with us prior to your event to talk about your event situation.



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[www.gooseberriesmarket.com](http://www.gooseberriesmarket.com)

## ***We are a Full-Service Caterer***

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***We can help  
with your:***

**Cake  
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Beverage Service  
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