

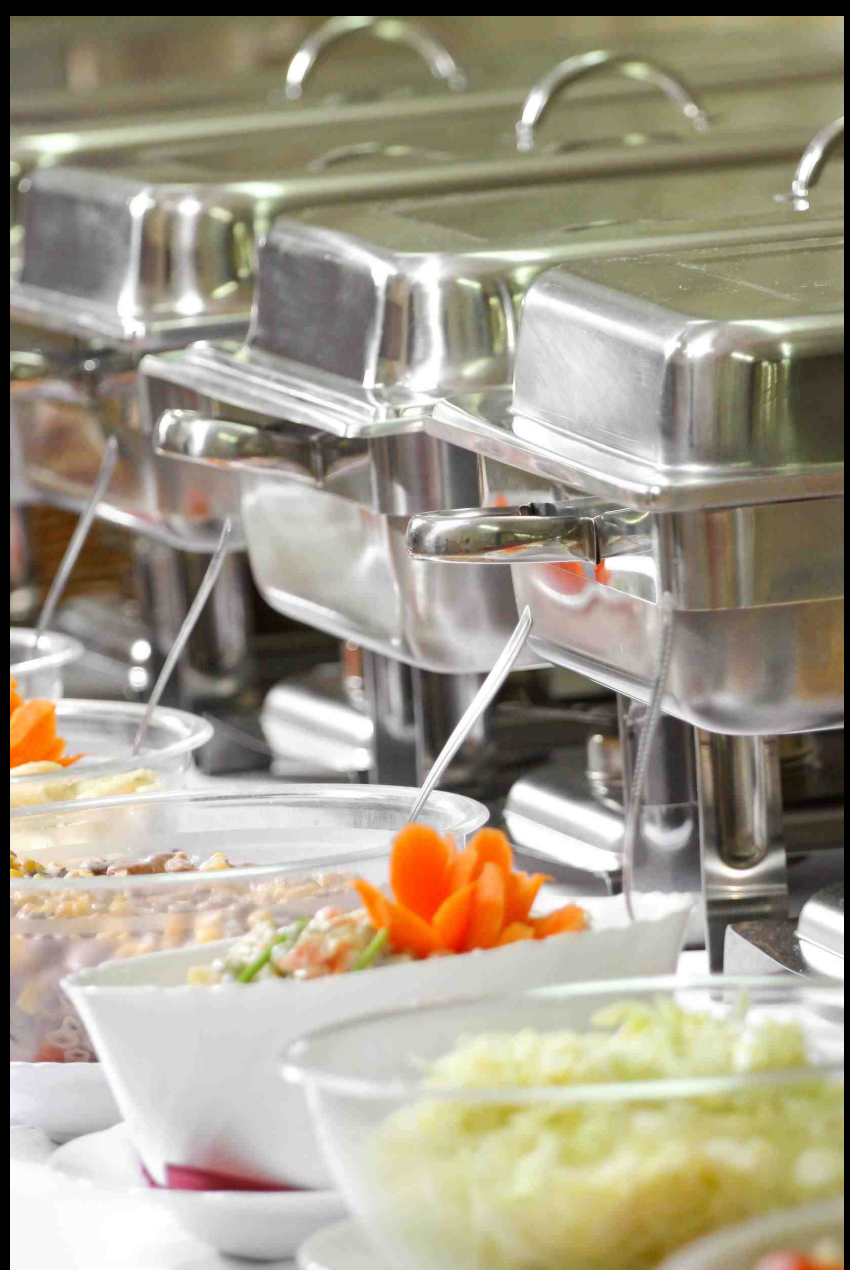


1603 CATERING

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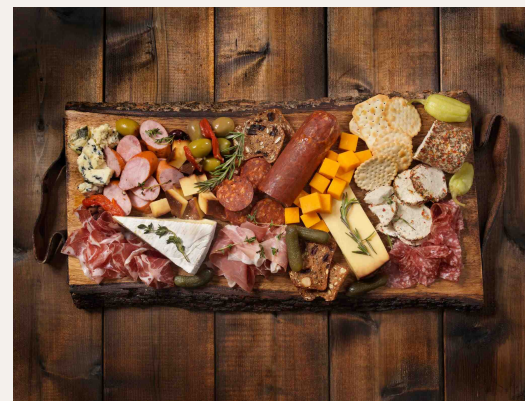
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# Catering MENU

- This is our “no frills” catering menu, meaning, everything includes only what is listed. Plates, silverware, cups, water pitchers, food service, chaffing dishes, heat sources, setup and tear down service, trash cans, etc can all be added at an additional charge.
- Please ask us for a quote if you require full service catering.
- In addition, a custom menu can be created based on your preferences and budget. options listed are a list of popular items to start the planning process.
- Your event coordinator will work with you to create your ideal menu.
- Sales Tax and a 10% Gratuity is added to all posted prices.



*Creating the perfect menu is key.*



# Breakfast Buffets

<b>CONTINENTAL BREAKFAST</b> A mix of assorted muffins, bagels with cream cheese, Danishes, donuts and orange juice	<b>\$10 / PLATE</b>
<b>TRADITIONAL BREAKFAST BUFFET:</b> includes traditional breakfast condiments and the following items: <ul style="list-style-type: none"><li>• Sausage egg bake</li><li>• French Toast</li><li>• Bacon</li><li>• Fruit</li></ul>	<b>\$12 / PLATE</b>
<b>BREAKFAST BURRITO BUFFET:</b> 1 Flour tortillas served with your choice of chorizo, sausage or bacon, potatoes, eggs, and cheese served with fruit and house made salsa and sour cream.	<b>\$12 / PLATE</b>
<b>FRENCH TOAST BUFFET:</b> Cinnamon sugar French Toast, choice of ham, sausage or bacon, scrambled eggs with cheese, butter and Maple Syrup. (Can sub pancakes)	<b>\$13 / PLATE</b>
<b>BREAKFAST SANDWICH BUFFET:</b> English Muffins and Croissants, ham and bacon, egg patty, cheese slices, mayo, salsa, butter, and breakfast potatoes.	<b>\$10 / PLATE</b>
<b>EGG BAKE:</b> Made in house with your choice of ham, sausage, or bacon, peppers, mushrooms, onions and breakfast potatoes.	<b>\$11 / PLATE</b>
<b>BISCUITS AND GRAVY:</b> Biscuits and sausage gravy, scrambled eggs with cheese, choice of ham or bacon, and breakfast potatoes.	<b>\$12 / PLATE</b>
<b>TATER TOT CASSEROLE</b> Just like grandma used to make it.	<b>\$12 / PLATE</b>
<b>ADDITIONS:</b> Caramel or Cinnamon Rolls, Cheesy Hashbrowns, Cold or Hot Cereals, Hard Boiled Eggs, Fresh Fruit, Yogurt, Granola, Coffee, Juices	<b>VARIES</b>

# Easy Group Lunches

<b>COLD CUT PLATTER:</b>	<b>\$12/ PLATE</b>
A variety of mini ham, turkey, and roast beef sandwiches prepared with lettuce and cheese on a 4" sour dough hoagie, condiments presented on the side with choice of salad. *Gluten free option by request + \$1	
<b>SALAD BAR:</b>	<b>\$12/ PLATE</b>
Mixed greens, cherry tomatoes, sliced cucumbers, croutons, shredded cheese, diced peppers, choice of dressings, fruit salad, pasta salad, breadsticks, and choice of hot soup.	
<b>LOADED MAC AND CHEESE:</b>	<b>\$14/ PLATE</b>
Our house made mac and cheese served with your choice of bbq pulled pork, bbq chicken, fried chicken pieces, or sauteed vegetables	
<b>PULLED PORK SANDWICHES:</b>	<b>\$14/ PLATE</b>
BBQ pulled pork sandwiches, coleslaw, baked beans, and chips	
<b>BOXED LUNCH:</b>	<b>\$12/ BOX</b>
Wrap, bun, or croissant sandwich with choice of ham, roast beef, turkey, or vegetarian, served with bag of chips, cookie and a soda or water.	
<b>HOT BEEF SANDWICHES</b>	<b>\$13/ PLATE</b>
Roast beef, gravy, sliced bread, mashed potatoes and a side salad	
<b>BBQ CHICKEN BREAST</b>	<b>\$13/ PLATE</b>
Served on a hoagie roll with onions and sweet pickles, with a side of coleslaw and chips	
<b>SOUPS:</b>	<b>\$6/ BOWL</b>
Knoephla, vegetable beef, vegetable, chili, chicken tortilla, clam chowder, chicken wild rice or other by request.	
<b>GREEN SALADS:</b>	<b>\$5/ PLATE</b>
Choose from house salad with choice of dressings or Caesar. *Add a breadstick for \$1 ea	
<b>SIDE SALADS:</b>	<b>\$4/ SERVING</b>
Choose from pasta salad, potato salad, fruit salad, 7 layer salad	
<b>COOKIE ASSORTMENT</b>	<b>\$2/ SERVING</b>

# Hors D'oeuvres

## MENU

SERVING SIZE: ALL PRICED IN SERVINGS OF 50 GUESTS

<b>CHARCUTERIE BOARD:</b> Assortment of cured meats and crackers	<b>\$225</b>
<b>CHARCUTERIE AND CHEESE BOARD:</b> Assortment of cured meats, cheeses, and crackers	<b>\$275</b>
<b>CHARCUTERIE, CHEESE AND ANTIPASTO BOARD:</b> Assortment of cured meats, cheeses, and crackers	<b>\$325</b>
<b>FRESH VEGETABLE DISPLAY WITH RANCH DIP:</b>	<b>\$150</b>
<b>7 LAYER DIP WITH CHIPS</b>	<b>\$110</b>
<b>PINWHEELS</b> Choose from Taco, Ham and Cheese or Turkey and Cheese	<b>\$60</b>
<b>FRUIT KABOBS OR FRUIT TRAY:</b>	<b>\$200</b>
<b>CRAB AND PIMIENTO STUFFED MUSHROOMS:</b>	<b>\$150</b>
<b>CHICKEN SKEWERS:</b> Asian, Thai, or Southwestern	<b>\$250</b>
<b>BONE IN CHICKEN WINGS:</b> Honey BBQ, Hot and Angry, Sweet Chili Ghost Buffalo, Japanese BBQ, Hot Honey, and Cajun Dry rub Side dressings upon request.	<b>\$200</b>
<b>MOZZARELLA STICKS WITH MARINARA</b>	<b>\$125</b>
<b>TRADITIONAL ITALIAN BRUSCHETTA:</b> Fresh basil on toasted baguette slices	<b>\$90</b>
<b>SPINACH AND ARTICHOKE DIP:</b> served with flat pretzels and white corn tortilla chips served either hot or cold	<b>\$180</b>
<b>BUFFALO CHICKEN DIP:</b> served with toasted baguette or white corn tortilla chips	<b>\$180</b>
<b>BACON WRAPPED SCALLOPS:</b>	<b>\$225</b>
<b>ZESTY ITALIAN HAND ROLLED MEATBALLS:</b> House Marinara or Asian	<b>\$140</b>
<b>PIZZAS   40 SLICES PER PIZZA:</b>	<b>\$55 EA</b>

# Hors D'oeuvres Continued...

## MENU

<b>CAPRESE SKEWERS:</b> Fresh basil, tomato, and mozzarella	<b>\$150</b>
<b>CHICKEN SALAD</b> Marinated and diced chicken salad in a phyllo cup	<b>\$150</b>
<b>HAMBURGER SLIDERS</b> Seasoned hamburger with tray of lettuce, tomato, mustard and ketchup	<b>\$185</b>
<b>PULLED PORK SLIDERS</b> On white or wheat dollar rolls	<b>\$160</b>
<b>EGG ROLLS</b> With sweet and sour sauce	<b>\$165</b>
<b>STUFFED MUSHROOMS:</b> Baby portabella mushroom stuffed with parmesan, bread crumbs, shallots, garlic, and a touch of brandy	<b>\$175</b>
<b>CRAB &amp; PIMIENTO CHEESE WONTON:</b> House made cheese blend, crab, and green onion deep fried in a wonton wrap, served with sweet chili sauce	<b>\$175</b>
<b>COCONUT CRUSTED SHRIMP</b> With a sweet chili sauce	<b>\$185</b>
<b>SHRIMP SHOOTERS</b> Jumbo cold shrimp served with traditional cocktail sauce and a lemon wedge in a shot glass	<b>\$185</b>
<b>CROSTINIS:</b> *Mozzarella- Fresh Mozzarella, roasted tomato, and pesto *Smoked Salmon- Dill cucumber sauce, smoked salmon, shallots and capers *Shrimp-Pesto, toasted tomato, shrimp *Mushroom- Wild mushrooms with shallots, garlic, red wine, and parmesan *Steak- Apple, Shallot, Bleu cheese, and steak with raspberry drizzle	<b>\$100</b>
<b>BAVARIAN SOFT PRETZELS WITH CHEESE</b> <b>POPCORN : \$50</b> Plain, Tabasco, Cajun Ranch, White Cheddar and Cinnamon Brown Sugar	<b>\$110</b>
<b>SPICY PRETZELS : \$75</b>	

# Dinner Entrees

## MENU

Include a starch, vegetable, dinner salad , choice of bread unless stated otherwise.

<b>HANDMADE MEATBALLS:</b> Swedish style or burgundy glazed	<b>\$18 / PLATE</b>
<b>HOUSE MADE BEEF STEW:</b> Served with dinner and choice of salad	<b>\$14 / PLATE</b>
<b>CHICKEN OR STEAK KABOBS WITH ONIONS, PEPPERS AND MUSHROOMS:</b>	<b>\$18 / PLATE</b>
<b>PARMESAN CRUSTED CHICKEN BREAST WITH MUSHROOM GRAVY:</b>	<b>\$19 / PLATE</b>
<b>CHICKEN BREAST STUFFED WITH ASPARAGUS AND RICOTTA CHEESE:</b>	<b>\$19 / PLATE</b>
<b>ROAST BEEF WITH GRAVY:</b>	<b>\$22 / PLATE</b>
<b>TURKEY OR PORK TENDERLOIN WITH HOUSE MADE GRAVY:</b>	<b>\$19 / PLATE</b>
<b>PASTA BAKE:</b> Penne noodles baked in red sauce with ground beef, baked in white sauce with grilled chicken or traditional Lasagna. Served with breadsticks and choice of salad.	<b>\$18 / PLATE</b>
<b>GRILLED PRAWNS WITH A BUTTER AND OLIVE OIL GLAZE:</b>	<b>\$24 / PLATE</b>
<b>PRIME RIB, SEASONED WITH HANDMADE RIB RUB:</b>	<b>\$28 / PLATE</b>
<b>PAN SEARED WALLEYE WITH LEMON CREAM SAUCE:</b>	<b>\$26 / PLATE</b>
<b>PAN SEARED SALMON WITH LEMON CREAM SAUCE:</b>	<b>\$26 / PLATE</b>
<b>CHICKEN BREAST WITH LEMON CREAM SAUCE:</b>	<b>\$20 / PLATE</b>
<b>SIRLOIN STEAK, COOKED MEDIUM:</b>	<b>\$26 / PLATE</b>
<b>BONE IN PORK CHOP:</b>	<b>\$22 / PLATE</b>
<b>CHICKEN CARBONARA:</b> Pan Seared Chicken prepared with Pancetta in a Creamy Egg Sauce with Parmesan and Black Pepper. Served with your favorite Pasta	<b>\$19 / PLATE</b>
<b>CHICKEN MARSALA:</b> Pan Seared Chicken Cutlets served in a Creamy, Flavorful Mushroom Wine Sauce. Served with Fettuccini or Mashed Potatoes.	<b>\$19 / PLATE</b>

## SIDE CHOICES FOR DINNER ENTREES

### BREADS:

- Fresh Baked Dinner Rolls
  - White
  - Mixed Grain
- Toasted Garlic or Basil Pesto Ciabatta
- Garlic Breadstick

### SALADS:

- Mixed Green
- Fresh Caesar
- Italian (+\$1)
- Greek (+\$1)

### DRESSINGS:

- Ranch
- Bleu Cheese
- Thousand Island
- White Balsamic Vinaigrette
- Raspberry Vinaigrette

### STARCH:

- Garlic Mashed Potatoes
- Baked Potato
- Au Gratin Potatoes
- Wild Rice
- Roasted Baby Gold Potatoes
- French Fries
- Potato Wedges
- Gourmet Mac and Cheese (+\$2)

### VEGETABLES:

- Cheesy Green Beans with Sliced Almonds and Pearl Onions
- Balsamic Asparagus (*when in season*)
- Glazed Baby Carrots
- Corn
- Squash
- Zucchini Medley
- Steamed Broccoli with Garlic
- Bacon and Bleu Cheese
- Caramelized Brussels Sprouts



# Dinner Bars

## MENU

<b>PASTA BAR:</b> Includes two pastas, sauces, choice of meat, salad, and bread	<b>\$18 / PLATE</b>
<b>FAJITA BAR:</b> Includes fajita style beef and chicken, assorted toppings, rice, and beans	<b>\$18 / PLATE</b>
<b>PIZZA BAR:</b> Includes choice of pizzas, salad, and bread	<b>\$16 / PLATE</b>
<b>TACO BAR:</b> Icorn flour blend tortillas, lettuce cups, Spanish rice, chips and salsa, and traditional toppings with your choice of 2 meat options: <ul style="list-style-type: none"><li>• Pork Carnitas</li><li>• Shredded Beef</li><li>• Ground Beef</li><li>• Marinated Chicken Thigh</li><li>• Blackened Walleye +\$2</li></ul>	<b>\$16 / PLATE</b>
<b>LOADED MAC &amp; CHEESE BAR:</b> our house made Mac & Cheese, toppings, and your choice of 2 meat options: <ul style="list-style-type: none"><li>• BBQ Pork Belly</li><li>• Mexican Marinated Pork</li><li>• Sweet Chili Chicken thigh</li><li>• Blackened walleye +\$2</li></ul>	<b>\$15 / PLATE</b>
<b>BURGER BAR/CHICKEN SANDWICH:</b> 1/3 pound Angus patty and/or 6oz marinated chicken breast with bun, cheese, lettuce, onion, pickle, tomato, and traditional condiments on side. Served with your choice of side. *Gluten Free buns upon request + \$1	<b>\$18 / PLATE</b>
<b>STIR FRY BAR:</b> Choice of white rice, brown rice, or noodles served with a choice of chicken, beef, or pork and an array of fresh vegetables in a teriyaki stir fry sauce.	<b>\$18 / PLATE</b>
<b>CARVING STATION</b> Beef Tenderloin, Corned Beef, Turkey or Ham with choice of sauce or gravy, potato and bread	<b>MARKET PRICE</b>

# Kids + Desserts

## MENU

### KID'S MEAL

add on 6oz glass of milk or juice box +\$2

CHICKEN TENDERS:	\$8 / PLATE
PIZZA: CHEESE OR PEPPERONI	\$8 / PLATE
MAC AND CHEESE:	\$8 / PLATE
CHEESEBURGER:	\$8 / PLATE
GRILLED CHEESE:	\$8 / PLATE
HOT DOG	\$8 / PLATE
BUTTERED NOODLES	\$8 / PLATE
SPAGHETTI WITH MEATBALL	\$8 / PLATE

All Kid's Meals Include choice of fresh fruit, roasted potatoes, mashed potatoes, veggie sticks with ranch, tater tots, fruit or french fries

### DESSERTS

CHOCOLATE CAKE SHOOTER:	\$4 / SHOOTER
CHEESECAKE WITH FRUIT SAUCE SHOOTERS:	\$4 / SHOOTER
TIRAMASU SHOOTERS:	\$4 / SHOOTER
ICE CREAM SUNDAE BAR: Includes chocolate syrup, whipped cream, m&ms, cherries, oreo toppings, whipped cream and assortment of nuts	\$4 / PERSON
CARROT CAKE:	\$7 / SLICE
CHOCOLATE CAKE:	\$7 / SLICE
CHEESECAKE: Carmel, Chocolate, Raspberry	\$7 / SLICE
CREPES: Crepe filled with raspberry cream cheese filling, topped with whipped cream and raspberry drizzle.	\$7 / EACH

# *Beverages*

## MENU

SERVING SIZE: ALL PRICED IN SERVINGS OF 50 GUESTS

<b>CARAFE OF COFFEE:</b> Regular or Decaf	<b>\$100</b>
<b>PITCHER OF PEPSI PRODUCTS:</b> Iced tea and Lemonade available	<b>\$100</b>
<b>ICED TEA:</b> Sweetened, Unsweetened or Raspberry	<b>\$110</b>
<b>ASSORTED JUICES:</b> Apple, Grape, Grapefruit, Orange, Tomato, Pineapple	<b>\$150</b>
<b>CANNED SODA:</b> Pepsi products	<b>\$2/ CAN</b>
<b>BOTTLED SODA OR WATER:</b> Pepsi products	<b>\$3/ BOTTLE</b>

## Choose Open Bar or Cash Bar

### THE OPEN BAR

#### DETAILS

- Drinks can be pre-paid by host
- or -
- Provide a Credit / Debit Card beforehand for the final total to be run at the end of event

#### COSTS ASSOCIATED

- non refundable retainer fee due at booking: \$500
- 20% Gratuity to final bill

### THE CASH BAR

#### DETAILS

- All guests pay for their individual drinks


#### COSTS ASSOCIATED


- Non-refundable retainer fee due at booking: \$200



*Let's get in touch*

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\* All prices subject to change until receipt of signed contract