**Catering Menu**

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**Buffet Menu**

**Entrée Selection:**

**Baked Chicken**

**Pork Roast in Au Jus**

**Beef Tips**

**Roasted Sliced Ham**

**Sliced Beef Au Jus**

**Swedish Meatballs**

**Swiss Steak**

**Kielbasa**

**Baked Cod in Lemon Dill Butter**

**Vegetable Lasagna**

**Select 1st Side Select 2nd Side**

**Baked Potato Buttered Corn Nibblettes**

**Roasted Garlic Mashed Potatoes Green Beans**

**Garlic Red Roasted Potatoes Honey Glazed Carrots**

**Cheesy Hash brown Potatoes Buttered Peas**

**Mashed Potatoes and Gravy Buttered Carrots**

**Buttered Egg Noodles California Mixed Vegetable**

**Select 3rd Side**

**Cucumber Salad Potato Salad (American or German)**

**Veggie Tray with Dip Cheese Pasta Salad**

**Tossed Salad-Chat-r-box House Dressed Tuna Pasta Salad**

**Cole Slaw Crab Pasta Salad**

**Pudding Fluff Italian Pasta Salad**

***Also included with the Buffet:***

**Dinner Rolls with Butter**

**Brownies or Cookies**

**Coffee Service or Milk**

**Choice of One Entrée: $15.50 per person**

**Choice of Two Entrées: $18.50 per person**

**Choice of Three Entrées: $21.50 per person**

***Hot Breakfast Menu: (Select One in each Column)***

***Sausage Links Scrambled Eggs French Toast***

***Bacon Veggie Egg Bake Pancakes***

***Ham Seasoned Egg Scramble Waffles***

***Kielbasa Hard Boiled Eggs Muffins***

***Sausage Gravy Buttermilk Biscuits***

***6 oz. Sirloin (add $4.50 each) Toast***

**$14.00 per person (All include American Fries, Butter or Syrup)**

*Seasonal Fresh Fruit Platter is available for an additional $2.00 per person*

**Cold Lunch Buffet Menu: *(Includes all of the Following Menu Items)***

**Shaved Ham and Turkey Sandwiches with Condiments**

**Assorted Cheese Tray and Crackers**

**American Potato Salad**

**Garden Pasta Salad**

**Raw Veggie Platter with Dill Dip**

**Homemade Potato Chips and Dip**

**Brownies or Cookies**

**$14.00 per person**

***Seasonal Fresh Fruit Platter is available for an additional $2.00 per person***

**Simple Hot Lunch Buffet Menu: *(Select One in each Column)***

**Sliced Roasted Ham Au Gratin Potatoes Baked Beans**

**Turkey in Gravy Mashed Potatoes and Gravy Green Beans**

**Meaty Lasagna Tossed Salad with House Dinner Rolls**

**Veggie Lasagna**

**$13.00 per person**

***Disposable Plates, Napkins and Dinnerware $1.00 per person.***

***Tax and Gratuity not included in above prices.***

**Hot and Cold Hors d’oeuvres A’ la carte *(serves up to 20 people per order)***

**Cocktail Meatballs (Swedish or BBQ) $60.00**

**Kielbasa Wedges $60.00**

**Shaved Ham or Turkey Sandwiches on Bun with Condiments $70.00**

**Chicken Drumettes with Ranch or BBQ $70.00**

**Deviled Eggs $50.00**

**Homemade Potato Chips and Dip $30.00**

**Raw Veggie Platter and Dill Dip $40.00**

**Assorted Cheese Tray and Crackers $50.00**

**Creamy Cole Slaw $35.00**

**Potato Salad (American or German) $40.00**

**Chicken Salad with Rolls $70.00**

**Seafood Salad with Rolls $70.00**

**Jumbo Shrimp and Cocktail Sauce $80.00**

**Macaroni Salad $35.00**

**Mac and Cheese $60.00**

**Taco Dip with Corn Chips $50.00**

**Seasonal Fruit Platter $50.00**