



CATERING MENU

Please consider the following menu options as a starting point. We welcome your ideas and can customize offerings based on current market prices. Our team is dedicated to crafting an event tailored to your specific requirements, ensuring a unique and accommodating experience for each client.

BREAKFAST

BISCUITS & GRAVY	CROISSANTS	HAM STEAKS
SCRAMBLED EGGS	VARIETY OF JUICES	FRESH FRUIT
BAGELS	BACON	COFFEE
HASHBROWN CASSEROLE	QUICHE Variety of fillings available	MUFFINS Variety of sizes and kinds available
COFFEE CAKE Variety of sizes and kinds available	SAUSAGE Links or patties	MILK White or chocolate

COLD SANDWICHES

TURKEY	BEEF	PIT HAM
HARD SALAMI	CAPRESE	PASTRAMI
SUMMER SAUSAGE	TUNA SALAD	EGG SALAD
TURKEY SALAD	CHICKEN SALAD	HAM SALAD



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CHEESE CHOICES

COLBY

SWISS

DILL HAVARTI

COLBY JACK

BABY SWISS

BUTTERKASE

CHEDDAR

SWISS LACE

MUENSTER

SMOKED YELLOW CHEDDAR

PEPPER JACK

SIDES FOR COLD SANDWICHES

CHOICE OF CHEESE

ONIONS

MUSTARD

SPICY BROWN MUSTARD

LETTUCE

TOMATO

MAYO

HORSERADISH MAYO

COLD SIDES

GERMAN POTATO SALAD

SUGAR & SPICE POTATO SALAD

FRESH FRUIT

7-LAYER SALAD

WALDORF SALAD

FRUIT FLUFF



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COLD SIDES

TOSSED SALAD	CRAB SALAD	SWEET PEPPER SLAW
COLESLAW	BROCCOLI SURPRISE	MACARONI SALAD
WHOLE SMOKED SALMON	SHRIMP SALAD	CAESAR SALAD
BACON & CHEDDAR POTATO SALAD	DILL PICKLE POTATO SALAD	ITALIAN PASTA SALAD
ORIENTAL COLESLAW	CREAMY CUCUMBER SALAD	MARINATED CUCUMBER SALAD

HOT SANDWICHES

BBQ BEEF	PULLED BBQ CHICKEN	PULLED BBQ PORK
SEASONED PULLED PORK	WARM SHAVED HAM	HOT DOGS
BRATS	HOT SHREDDED BEEF	HOT SHREDDED TURKEY IN A LIGHT GRAVY
GRILLED CHICKEN BREAST	FRENCH DIP	SLOPPY JOES



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HOT MEALS

ROAST TURKEY

PULLED PORK

PRIME RIB

GOULASH

LASAGNA
Vegetarian available

MEATLOAF

SWISS STEAK

BAKED COD

LARGE GARLIC BUTTERED SHRIMP

TACO BAR

ROAST BEEF

BAKED PIT HAM

BAKED CHICKEN

BBQ RIBS

BEEF STEW

TENDERLOIN MEDALLIONS

SWEDISH MEATBALLS

BBQ BEEF BRISKET

TORTELLINI

Vegetarian available

TATER TOT HOTDISH

CORNERED BEEF & CABBAGE

Red potatoes & carrots included

ESCALLOPED POTATOES & HAM

CREAMED CHICKEN OVER
BISCUITS

SALMON LOAF WITH CREAMED
PEAS

AU GRATIN POTATOES & HAM

BAKED PORK CHOPS IN
MUSHROOM GRAVY

MAC-N-CHEESE



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HOT MEALS

CHICKEN & RICE CASSEROLE

HOT SIDES

MASHED POTATOES & GRAVY

STUFFING

VEGETABLES

AU GRATIN POTATOES

SOUP CHOICES & CHILI

HOMEMADE ROLLS

ROASTED BABY RED POTATOES
WITH SEASONED BUTTER SAUCE

CANDIED SWEET POTATOES

WILD RICE

HOMEMADE APPLESAUCE

RICE PILAF

TWICE BAKED POTATO BAKE

BAKED BEANS WITH BACON

APPETIZERS

BACON WATER CHESTNUTS

BONELESS WINGS

MEATBALLS

Swedish or Cocktail

SPINACH ARTICHOKE DIP

CAPRESE SKEWERS

STUFFED MUSHROOMS



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APPETIZERS

COCKTAIL WEINERS

BRUSCHETTA

DESSERTS

COOKIES

BROWNIES

LEMON BARS

7-LAYER BARS

BUTTERFINGER BARS

PUMPKIN BARS

Butterscotch, Chocolate, Banana, or
Pistachio

ANGEL FOOD CAKE

Trifle

CHEESECAKES

Black Bottom Raspberry, Chocolate Chip, Keylime, Pumpkin,
Orange Dreamcicle, Chocolate Truffle, Eggnog (in season), Peanut
Butter Delite, or Plain w/ blueberry, strawberry, or cherry topping

TRAYS

VEGGIE & DIP

SHRIMP COCKTAIL

TACO DIP

CAPRESE SKEWERS

PICKLES & OLIVES

DEVILED EGGS

CHEESE

Sausage optional

CHOCOLATE COVERED STRAWBERRIES