



*5109 W. Terrace Drive • Madison, WI 53718
608-249-4220*

CATERING MENU

Welcome to Madison's East Side best kept secret for meetings, conferences, and events. The Holiday Inn at The American Center excels at providing professional and courteous service with an atmosphere perfectly tailored to your every need.

We have designed an extensive list of choices to guarantee your occasion is a success. Allow our professional Catering Department and Executive Chef to customize every facet of your event.



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Holiday Inn®

Madison at The American Center

BREAKFAST

CONTINENTAL PACKAGES

Traditional **\$11.95**

*Assortment of pastries, muffins & bagels
Sliced fruit
Chilled fruit juices
Coffee & tea*

Healthy Start **\$11.95**

*Whole Fruit
Vanilla & Berry Yogurt
Granola
Assorted Mini Quiche
Coffee & Tea*

European **\$11.95**

*Hardboiled Eggs
Cold Sliced Ham
Cheddar & Plain Biscuits
Apricot Jam
Blueberry Goat Cheese Spread
Whole Fruit
Coffee & Tea*

Executive **\$19.95**

*Your choice of: Traditional,
Healthy Start or European
Mid-morning refresher coffee water & soda
Mid-afternoon cookies & brownies*

CONTINENTAL UPGRADES

Priced per person

Vanilla Yogurt Parfait with Granola & Fresh Berries	\$4.50
English Muffin Sandwich with Egg, Ham & Cheese	\$5
Wrap with Cream Cheese, Berries & Granola	\$5
Croissant Sandwich with Egg, Bacon, Spinach & Cheese	\$6

A LA CARTE

Priced per dozen (minimum 1 dozen)

Shelled Hard-Boiled Eggs	\$16
Assorted Bagels with Cream Cheese	\$28
Assorted Mini Pastries	\$24

Priced per item

Individual Yogurt <i>Variety of flavors</i>	\$2.25
Granola Bars	\$2.25
Whole Seasonal Fruit	\$1.75
<i>Apples, bananas, oranges</i>	
Fresh Fruit Platter (per person)	\$3
9-Inch Quiche (8 slices)	\$13.50

BEVERAGES

Coffee regular or decaf	\$30/per gallon
Tazo Tea	\$3 each
Bottled Water	\$3 each
Assorted Coca-Cola	\$2.50 each
Sparkling Water	\$2.50 each
Bottled Juice	\$3.50 each
Red Bull	\$3.50 each



BREAKFAST

PLATED

Sunshine Classic **\$12.95**

Two scrambled eggs & bacon or sausage. Served with seasoned breakfast potatoes & a flaky, warm biscuit.

Western **\$12.95**

Two eggs scrambled with ham, green pepper, onion & cheddar cheese. Served with seasoned breakfast potatoes & a flaky, warm biscuit.

Cinnamon Swirl **\$11.95**

Homemade cinnamon swirled French toast served with bacon or sausage.

Eggs Benedict **\$13.95**

English muffin topped with Canadian bacon & a poached egg. Topped with hollandaise sauce.

BUFFETS

All buffets include chilled fruit juices, coffee & hot tea.

On the Farm **\$14.95**

Assorted pastries, sliced seasonal fruit, scrambled eggs, bacon, sausage patties, & seasoned breakfast potatoes.

French Toast Connection **\$13.95**

Cinnamon swirl French toast, warm syrup & fresh creamery butter, sliced seasonal fruit, bacon & sausage links & seasoned breakfast potatoes.

Omelet Buffet **\$15.95**

Assorted muffins, fruit salad, hash brown casserole, bacon, sausage, made to order omelet

Toppings:

Ham, turkey, bacon, sausage

Swiss, cheddar, feta

spinach, tomato, onion,

green & red peppers,

mushrooms, broccoli,

salsa, jalapenos



BREAKS

SPECIALTY BREAKS

Stadium Snacks **\$8.95**

*Buttered popcorn
Soft pretzel bites with cheese sauce
& seasoned mustard
Assorted mini candy bars
Soda & bottled water*

Wisconsin Tailgate **\$8.95**

*Assorted Wisconsin cheeses
Sausage
Crackers
Veg & dip
Soda & bottled water*

Dip Fest **\$8.95**

*Kettle chips with dip
Tortilla chips & salsa
Veg & dip
Soda & bottle water*

Energized **\$8.95**

*Sliced fresh fruit
Cubed cheese & crackers
Mixed nuts & granola bars
Soda & bottled water*

Sweet & Salty **\$8.95**

*Buttered & caramel popcorn
Chocolate chip & pretzel cookies
Mixed nuts
Soda & bottled water*

Healthy Hunger **\$8.95**

*Plain hummus
2 flavored hummus
(beet, pesto, red pepper,
Guacamole, black pepper)
Carrot & celery sticks
Pita wedges
Whole fruit
Soda & bottled water*

South of the Border **\$8.95**

*Tortilla chips
Salsa
Corn & black bean salsa
Guacamole
Churros
Soda & bottled water*

Popcorn Bar **\$8.95**

*Caramel, cheddar cheese,
Cajun & traditional popcorns
Mix-ins: M&Ms, pretzels, mixed nuts
Soda & bottled water*



BREAKS

AFTERNOON A LA CARTE

Fudge Brownies	\$24 dozen
Assorted Cookies	\$24 dozen
Assorted Candy Bars	\$1.25 each
Granola Bars	\$2.25 each
CLIF Protein Bars	\$3.00 each
Fresh Fruit Platter	\$3.00 per person
Potato Chips with Dip	\$1.95 per person
Tortilla Chips with Salsa	\$1.95 per person
<i>Add Guacamole</i>	\$1.00 per person
Pretzels and Snack Mix	\$1.95 per person
Popcorn	\$1.25 per person
<i>Buttered, Caramel, White Cheddar or Cajun</i>	
Mixed Nuts	\$2.95 per person
Domestic Cheese Platter	\$3.25 per person
<i>Served with assorted crackers</i>	

LUNCH

PLATED LUNCH

SALADS

- Caesar** **\$11.95**
(add chicken) **\$13.95**
Romaine lettuce tossed in Caesar dressing & topped with shredded parmesan cheese & croutons.
- Spinach Salad** **\$11.95**
(add chicken) **\$13.95**
Spinach, red onion, strawberries, feta cheese, honey cream or raspberry vinaigrette
- Steak Salad** **\$14.95**
5 ounce sirloin, mixed greens, red onion, blue cheese, tomatoes, balsamic dressing
- Cobb Salad** **\$14.95**
Mixed greens, turkey, avocado, bacon, bleu cheese, red onion, ripe olive & ranch dressing

HOT ENTRÉES *Includes a starch & seasonal vegetable*

- Chicken Marsala** **\$14.95**
Braised chicken breast deglazed with Marsala wine & finished with a classic demi-glace.
- Chicken Alfredo** **\$14.95**
Sliced, grilled chicken breast served over pasta with a traditional Alfredo sauce.
- Herb Roasted Quarter Chicken** **\$12.95**
Quarter cut chicken seasoned with fresh herbs & baked to perfection.
- Cider Brined Pork Tenderloin** **\$15.95**
Trimmed pork loin brined with apple cider, brown sugar & apple juice is grilled then sliced & garnished with granny smith apples & pan sauce.
- Grilled Marinated Skirt Steak** **\$15.95**
Trimmed outside skirtsteak marinated with lime, orange, cumin & garlic then grilled & garnished with cilantro.
- Baked Cod** **\$14.95**
North Atlantic cod seasoned with salt, pepper & lemon. Baked & finished with drawn butter.

7 LUNCH

- Parmesan Crusted Tilapia** **\$14.95**
Filet of tilapia lightly breaded in a parmesan crust & pan fried then topped with a lemon butter sauce.
- Stuffed Portabella Mushroom** **\$14.95**
Large portabella mushrooms stuffed with a mixture of sun-dried tomatoes, zucchini, onion, Roma tomatoes & parmesan cheese.
- Cheese Tortellini** **\$14.95**
Cheese tortellini topped with a mushroom Béchamel sauce

SANDWICHES *Includes homestyle kettle chips*

- Deli Plate** **\$13.95**
Ham, turkey, Wisconsin cheeses, lettuce, tomato, onion & pickles
- Gourmet Grilled Cheese** **\$12.95**



LUNCH

LUNCHEON BUFFETS *Includes Chef's Choice dessert*

Executive Deli **\$16.95**

Mixed greens with two dressings
Cole slaw or potato salad
Fruit salad
Peppered roast beef, honey ham,
smoked turkey breast
Assorted Wisconsin cheeses
Assorted rolls & breads (better breads)
Tomato, onion, lettuce & sliced pickles
Mayo, mustard & bistro sauce

Fiesta Grande **\$17.95**

Chips & tortillas
Jicama slaw
(3 peppers, jicama, onion, cilantro, lime)
Shredded Pork
Tequila chicken
Shred lettuce
Cheese, onion, ripe olives, tomatoes,
sour cream, salsa
Spanish rice & refried beans

Taste of Italy **\$18.95**

Caesar salad
Anti-pasta salad
Tri-colored tortellini in pesto
Penne pasta
Marinara sauce
Alfredo
Sliced chicken
Chef choice vegetable
Italian meatballs
Breadsticks

Badger BBQ **\$17.95**

Cole slaw or potato salad
Fruit salad
Trio of baked beans
BBQ Chicken (our sauce)
Brats & Andouille sausage with onion
Kraut in red ale
Corn dusted sliders, croissants & hoagies

Specialty Wraps **\$16.95**

Pasta salad
House made chips
Chicken Caesar wrap
Club Wrap
Roast beef & provolone wrap
Pickle Spears, mayo, mustard, bistro



LUNCH

SOUP/SALAD/SANDWICH BUFFET *Includes Chef's Choice dessert*

Soup/Salad/Sandwich Buffet \$17.95

One soup for every 25 people, up to 3 soups

Soup

Chicken & Wild Rice

Tomato Basil

Smoked Tomato & Bacon

Baked Potato

Beer Cheese & Sausage

Split Pea & Jalapeno

Beef Vegetable

Broccoli Cheese

Clam Chowder

Corn Chowder

Spiced Squash

Cream of Asparagus

Old Fashioned Cabbage

Swiss Potato & Ham

Chicken Tortilla

Spiced Squash

Potato Leek

Andouille Wedding

Italian Sausage

French Onion

Cream of Onion & Parmesan

Salad (choose one)

Caesar Salad

*Romaine with Dressing, Shredded Parmesan
Cheese & Croutons*

Mixed Greens

Your choice of 6 toppings:

Tomato, Carrots, Cucumber, Mandarin,

Red Onion, Mushrooms, Broccoli, Bacon, Egg,

*Peppers, Cheddar, Mozzarella. Bleu Cheese, Feta,
Steak, Chicken*

Dressings (choice of 3)

French

Ranch

Balsamic

Jalapeno Vinaigrette

Honey Cream

1001 Island

Pepper Parmesan

Raspberry Vinaigrette

Sandwiches (choose one)

Gourmet Grilled Cheese

Cold Cuts (Turkey, Ham, Roast Beef)

Sloppy Joe

BBQ Pork

Deli Wrap

Steak Sandwich

Brat

Tuna Melt

Western Sandwich (Omelets) on Croissant

Chicken Breast

Fish Sandwich

Hot Beef

BBQ Beef

Philly



DINNER

PLATED DINNER *Includes a house salad, starch & a seasonal vegetable*

CHICKEN

- Chicken Cherry Marsala** \$24
Braised chicken breast deglazed with dried Bing cherries & Marsala wine. Finished with a classic demi-glace.
- Chicken Florentine** \$26
Chicken Breast filled with spinach, diced Roma tomatoes & shredded mozzarella. Rolled in gluten free panko & topped with a red wine marinara sauce.
- Chicken Pauline** \$26
Chicken Breast stuffed with a combination of prosciutto, brie cheese, thyme & tarragon. Rolled in gluten free panko & finished with our own unique apple brandy cream sauce.
- Chicken Cordon Bleu** \$26
Chicken breast stuffed with pit ham, Swiss cheese & fresh herbs. Rolled in gluten free panko & topped with a Dijon cream sauce.
- Chicken Pepperoni** \$26
Chicken breast pounded & filled with shredded pepperoni, broccoli & cheddar cheese. Topped with a red wine marinara sauce.
- Chicken Dijonase** \$24
Chicken marinated in white wine then braised & roasted. Finished with a Dijon & fresh basil cream sauce.
- Chicken Alexander** \$26
Chicken breast pounded & rolled around a cold butter mix of olives, almonds & parsley. Rolled in gluten free panko & topped with a coating of herb butter.
- Chicken Coq au Vin** \$24
Chicken, bacon & shallots are braised together & finished with a merlot demi-glace.

- Baked Chicken** \$21
Eight cut chicken is tossed in olive oil & lightly seasoned then baked & topped with Roma tomatoes, garlic & caramelized onions.

BEEF

- Steak Diane** \$32
New York strip steak rubbed with stone ground Dijon mustard deglazed with brandy. Topped with a classic demi-glace.
- London Broil** \$28
Flank steak marinated in cracked black pepper & red wine then braised and finished with a red wine & mushroom bordelaise sauce.
- Bistro Fillet** \$30
6-ounce center cut tenderloin stuffed with brie cheese & grilled. Topped with a guava & red wine glaze.
- Garlic & Black Pepper NY Strip** \$32
New York strip steak rubbed with fresh garlic & cracked black pepper. Grilled & finished with a classic mushroom bordelaise.
- Prime Rib** \$32
Standing rib seasoned with salt, pepper, garlic & thyme then roasted to perfection & served with pan sauce.
- Ribeye with Green Garlic Butter** \$28
Slow cooked rib eye seasoned with salt & cracked pepper then finished with a garlic herb butter medallion.
- Tenderloin Tips** \$24
Hand cut tenderloin tips seasoned & braised with a combination of garlic, onion & mushrooms.

DINNER

PLATED DINNER *Includes a house salad, starch & a seasonal vegetable*

DUCK

Duck Breast \$29

Skin-on duck breast tossed in olive oil & grilled then finished with a molasses rhubarb glaze.

PORK

Cider Brined Pork Loin \$21

Trimmed pork loin brined with apple cider, brown sugar & apple juice is grilled then sliced & garnished with granny smith apples & pan sauce.

Mojito Pork Loin \$21

Whole pork loin marinated with pineapple & cumin. Topped with a passion fruit & ginger glaze.

Balsamic Braised Pork Porterhouse \$21

Pork porterhouse marinated with olive oil, balsamic vinegar, mustard & a touch of sugar. Finished with a pan sauce & garnished with scallions.

SEAFOOD

Grilled Salmon \$28

Salmon filet grilled to perfection & served with your choice of guava & passionfruit glaze or garlic cream sauce.

Cashew Crusted Stuffed Tilapia \$24

Filet of tilapia breaded with crushed cashews & finished with a slash of lime butter.

Grilled Mahi Mahi \$28

One of three ways:

- *Finished with a blood orange, avocado & red onion salsa*
- *Marinated with sesame & brown sugar then topped with a pineapple salsa*
- *Coconut crusted then served with a sweet chili & ginger sauce*

Stuffed Catfish \$24

Farm-raised catfish filled with a cornbread stuffing of shrimp & red peppers then topped with an andouille cream sauce.

Four Seasons Baked Cod \$24

North Atlantic Cod Filet seasoned with salt, pepper & butter then baked & topped with tomato, onion, pepper & mushrooms.

Biscuit Breaded Tilapia \$24

Tilapia filet seasoned & crusted with buttermilk biscuits then topped with a lemon caper cream sauce.

VEGETARIAN ENTRÉE OPTIONS

Stuffed Portabella \$19

Large portabella mushrooms stuffed with a mixture of sun-dried tomatoes, zucchini, onion, Roma tomatoes & parmesan cheese.

Penne Pasta Prima Vera \$19

Penne pasta tossed with steamed seasonal vegetables & topped with garlic Alfredo sauce.

Portabella Stroganoff \$19

Classic dish made with a vegetable broth. Served over warm egg noodles.

Black Bean & Corn Quesas \$19

A blend of black beans, corn, peppers, onions & Monterrey jack cheese fill a grilled flour tortilla. Served with jalapenos, sour cream & salsa.

Cajun Pasta Fresca \$19

Cajun seasoned pasta with artichokes, Roma tomatoes, fresh basil, mushrooms & parmesan cheese.

Zucchini Parmesan \$19

Grilled zucchini served over pasta & topped with a red wine marinara sauce & fresh parmesan cheese.

DINNER

BUILD YOUR OWN DINNER BUFFET

Two Entrée **\$33.95**

Three Entrée **\$36.95**

Choose entrées from the plated dinners on pages 9 & 10 or from the carving stations below.

All dinner buffets include:

Two Salads

Two Sides

One Vegetable

Assorted Dinner Rolls & Butter

CARVING STATIONS

Bone-in Turkey Breast

Pit Ham

Rosemary Dijon Pork Loin

Roast Beef

Prime Rib

SALADS

Mixed Greens

Tomato, cucumber, carrots & croutons

Caesar Salad

Romaine lettuce, shaved parmesan, Caesar dressing & croutons

Iceberg Wedge

Bacon, red onion & bleu cheese

Fruit Salad

Mixed seasonal fruit (optional honey & lime dressing)

Caprese Salad

Tomato, mozzarella in balsamic vinaigrette

Watermelon Caprese

Watermelon, mozzarella, basil, tarragon, balsamic reduction

Pasta Salad

Broccoli, tomato, zucchini, onion, Greek olives in Italian vinaigrette

Cole Slaw

SIDES

Roasted Garlic Mashed Red Potatoes Mashed

Poblano Chili Hash

Roasted Balsamic Sweet Potatoes

Apricot Glazed Sweet Potatoes

Goats Cheese Smashed Potatoes

Vidalia Onion Gratin Potatoes

Twice Baked Potato

Rosemary Roasted Red Potatoes

Fingerling Potatoes

Parmesan Herb Roasted Potatoes

Cowboy Mashed Potatoes

Baked Potato

Twice Baked Sweet Potato

Rice Pilaf

Wild Rice Blend

VEGETABLES

Roasted Cauliflower with Red Onion & Caper

Green Bean with Fennel & Tomatoes

Rosemary Roasted Vegetables

Creamed Spinach Garlic Roasted Broccoli

Broccoli with Orange

Maple Glazed Acorn Squash

Maple Gingerroot Vegetables

Mashed Cauliflower with Parmesan Cheese

Balsamic & Honey Beets

Garlic Mushrooms

Rosemary Baby Carrots

Sugar Snap Peas

Lemon Pepper Green Beans

Brussels Sprout Parmesan

Cabbage & Carrots

Balsamic Carrots with Thyme

Tarragon Beans & Carrots

Balsamic Asparagus

Sautéed Spinach with Peppers & Garlic

Sesame Green Beans

Roasted Beets & Sweets

Homemade Creamed Corn

DINNER

DESSERTS

Priced per person

White Chocolate Bread Pudding \$4.95

Pecan Pie \$3.00

Mousse Parfait \$3.00

*Chocolate, white chocolate,
passion fruit, rhubarb, espresso*

Cranberry Apple Cobbler \$3.00

Chocolate Fondue \$8.00

Fruit Tart \$3.50

Mini Cheesecake \$3.95

Bite-sized cheesecake in assorted flavors

Fruit Napoleon \$3.95

House Brownies \$3.00

Perfect Assortment \$4.95

Brownies, cheesecakes & fruit napoleon



THEMED BUFFETS

TUSCAN \$34.95

Romaine Salad

Scallions, carrots, Parmesan cheese & Caesar dressing

Caprese Salad

Tomato, mozzarella, arugula, & balsamic vinaigrette

Green Beans with Lemon & Capers

Rustic Italian Breads

ENTRÉES (SELECT TWO)

Chianti Braised Tenderloin Tips

Sicilian Strip steak

Marinated in olive oil, balsamic & garlic finished with a pan sauce of lemon zest, garbanzo beans & olives.

Baked Chicken

8 cut chicken topped with Roma tomatoes, onions, basil & garlic & roasted

Chicken Marsala

Breast of chicken served with a mushroom Marsala demi glace, finished with fresh parsley

Portabella Mushroom

Served with asparagus in a Béchamel sauce

Penne Pasta

A classic prosciutto tomato sauce

DESSERT

Tiramisu

CAJUN \$34.95

Spinach Salad

Hot Andouille dressing

Red Beans & Rice

Seasonal Vegetable

Biscuits & Cornbread Muffins

ENTRÉES (SELECT TWO)

Cajun Lime Chicken

Bourbon, soy, ginger, brown sugar, garlic

Chicken NOLA

Beer, mustard, Hoi Sin

Stuffed Catfish

Spinach, shrimp & cornbread stuffing

Bayou Braised Beef Brisket

DESSERT

White Chocolate & Orange Bread Pudding



THEMED BUFFETS

DEEP SOUTH \$34.95

Brussels Sprout Slaw
Fresh Fruit Salad
Honey Glazed Carrots
Roasted Red Potatoes
Biscuits & Cornbread Muffins

ENTRÉES (SELECT TWO)

Apple BBQ Ribs
Dry rubbed & smoked served with an apple butter BBQ sauce
Oven Fried Chicken
Basted in buttermilk & breaded
Parmesan Breaded Grouper
Breaded in parmesan, basil & biscuit breading
House Smoked Pastrami
Grilled Pork Tenderloin
With mustard apple chutney
Pork Tenderloin Fried Steak
Pounded & hand breaded

DESSERT
Pecan Pie

MIAMI SPICE \$34.95

Florida Slaw
Mayo, sour cream, orange, lime, rice wine vinegar, black sesame seed, Peppers, cabbage, mango, carrots, scallions
Black Bean Mango & Shrimp Salad
Mixed green salad with tangerine cream
Mashed Sweet Potato
Coconut Cilantro Rice
Minted Peas
Assorted Dinner Rolls

ENTRÉES (SELECT TWO)

Rum Soaked Pork Loin with Pineapple Salsa
Spiced Mahi Mahi en coconut
Plantain Stuffed Chicken in a Pecan Crust
Plantain & prosciutto
Red Snapper
Passion Fruit
Chicken Fricassee
Lime, garlic, cumin, shallots, peppers, white wine, allspice. Topped with white wine chicken stock & tomato puree.

DESSERT
Key Lime Pie



APPETIZERS

HORS D'OEUVRES - FOR 50 PIECES

Shrimp by the Pound	\$21
Mozzarella Crostini	\$75
<i>with fried capers & tomatoes</i>	
Deviled Eggs	\$75
Chicken or Tuna Salad Canapé (or Puffs)	\$75
Prosciutto Wrapped Pineapple	\$75
<i>with teriyaki drizzle</i>	
Chicken Liver Paté with Raspberry	\$75
Mini Quiche	\$100
BBQ Meatballs	\$100
Swedish Meatballs	\$100
Chicken Wings	\$100
Stuffed Red Potatoes	\$100
<i>Brie & wild mushroom</i>	
<i>Artichoke & mozzarella</i>	
<i>Cheese & sausage</i>	
Stuffed Mushrooms	\$100
<i>Italian sausage</i>	
<i>Artichoke & mozzarella</i>	
<i>Chicken & bleu cheese</i>	
Vegetable Spring Rolls	\$100
<i>with sweet & sour sauce</i>	
Drunken Fruit Kebob	\$125
Chicken Satay w/3 Sauces	\$150
BBQ Pork Sliders	\$150
Cold Roasted Tenderloin Sandwiches	\$150
<i>with assorted mustards</i>	
Bacon Wrapped Shrimp	\$150
<i>with siracha honey</i>	
Lemongrass Shrimp Cakes	\$175
<i>with wasabi (cooked tableside)</i>	

DISPLAYS - FOR 50 GUESTS

Whole Smoked Salmon	\$95
Raw and Grilled Vegetable	\$150
Spinach & Artichoke Dip	\$150
<i>Assorted breads, carrot & celery sticks</i>	
Hummus Trio	\$150
<i>Black pepper, guacamole & beet hummus.</i>	
<i>Warm pita triangles, carrots & celery sticks.</i>	
Fresh Sliced Fruit	\$175
Wisconsin Cheese & Sausage	\$250



ACTION STATIONS

Stations are designed to enhance an hors d'oeuvres menu. Independent stations are not sufficient to adequately serve your guests.

THEMED STATIONS - FOR 50 GUESTS

- Mashed Potatoes** **\$225**
Potatoes, cheese sauce, broccoli, bacon, tomato, sour cream, scallions,
- Gourmet Sliders** **\$295**
Shredded chicken, pulled pork sliders, beet sliders
Toppings: BBQ sauce, stone ground mustard, crispy bacon, sliced red onion, bleu cheese, jalapenos, salsa, jicama slaw
- Nachos** **\$225**
Crispy nacho chips ready to be topped with hot cheddar cheese sauce, taco beef, tomato, lettuce, salsa, sour cream & sliced green onion
- Mac 'n Cheese** **\$275**
Broccoli, bacon, ham, tomato, sour cream, scallions, jalapeno, mushrooms
- Pasta** **\$295**
Chef's choice pasta, penne pasta, alfredo, marinara, chicken, meatballs, sautéed vegetables, breadsticks
- Marti Gras** **\$295**
Red beans & rice, Andouille BBQ, shrimp creole, corn bread muffins
- Cowboy** **\$245**
Pork sliders, chicken legs, beef brisket, corn bread muffins, beans

CARVING STATIONS - FOR 50 GUESTS

- Bone-in Turkey breast** **\$225**
- Pit Ham** **\$195**
- Rosemary Dijon Pork Loin** **\$225**
- Roast Beef** **\$295**

17 STATIONS



LATE NIGHT SNACKS

THEMED SNACK BARS

Serves 75 guests as a snack.

Displayed from 9:00 p.m. - 10:30 p.m.

Popcorn Bar **\$145**
Guests can choose from caramel corn, cheddar cheese corn, Cajun, & traditional butter

French Fry Bar **\$245**
Toppings: Chili, cheese sauce, sour cream, ketchup, BBQ sauce, chives, oil & vinegar

Slider Bar **\$345**
Shredded chicken, pulled pork sliders, beet sliders
Toppings: BBQ sauce, stone ground mustard, crispy bacon, tomato slices, lettuce, pickles, sliced red onion, bleu cheese, cheddar cheese, jalapenos, salsa, jicama slaw

Nacho Time **\$245**
Crispy nacho chips ready to be topped with hot cheddar cheese sauce, taco beef, tomato, lettuce, salsa, sour cream & sliced green onion

Buffalo Wings **\$245**
Traditional chicken wings tossed in mild buffalo sauce.
Served with celery, carrot sticks, bleu cheese & ranch dressings.

