



CATERING MENU

Welcome to Holiday Inn at the American Center...
EXPAND OR DELETE THE INTRODUCTORY PARAGRAPH.

PRICES SUBJECT TO CHANGE

**CONTINENTAL BREAKFAST**

(Priced per person)

TRADITIONAL

Assortment of pastries, muffins, and fruit

Chilled fruit juices

Coffee and tea

12

WESTERN

Whole fruit

Vanilla and berry yogurt

Granola

Assorted mini quiches

Coffee and tea

12

CONTINENTAL UPGRADES**ENGLISH MUFFIN SANDWICH**

Egg, ham, and cheese

5

BREAKFAST BURRITO

Egg, bacon, cheese, and salsa

6

SHELLED HARD-BOILED EGGS

16/dozen (one dozen minimum)

ASSORTED MINI PASTRIES

24/dozen (one dozen minimum)

GRANOLA BAR

2 each

BEVERAGES**COFFEE (REGULAR OR DECAF)**

30/gallon

HOT TEA

3 each

ASSORTED SOFT DRINKS

3 each

BOTTLED JUICE

3 each

BREAKFAST BUFFET

Includes chilled fruit juices, coffee, and tea

(Priced per person; 25 person minimum)

Scrambled eggs

Bacon

Sausage

Breakfast potatoes

Assorted pastries

Seasonal fruit

15

Add French toast

3

Add biscuits and gravy

3

VANILLA YOGURT PARFAIT

Granola and fresh berries

4 each

INDIVIDUAL YOGURT

Variety of flavors

2 each

WHOLE FRUIT

(Apples, bananas, oranges)

2 each

FRESH FRUIT PLATTER

(Serves 12)

35

BOTTLED WATER

3 each

SPARKLING WATER

3 each

RED BULL

4 each



BREAKS AND SNACKS

(Priced per person)

WISCONSIN TAILGATE

Assorted cheeses, sausage, crackers, vegetables, and dip

Soda and bottled water

13

ENERGIZED

Sliced fresh fruit, cubed cheese, crackers, mixed nuts, and granola bars

Soda and bottled water

9

HEALTHY HUNGER

Hummus, pita, carrot and celery sticks, whole fruit

Soda and bottled water

9

DOMESTIC CHEESE PLATTER

Served with assorted crackers

3

FRESH FRUIT PLATTER

3

TORTILLA CHIPS WITH SALSA

2

Add guacamole

1

PRETZELS AND SNACK MIX

2

MIXED NUTS

3

FUDGE BROWNIES

24/dozen

ASSORTED COOKIES

24/dozen

ASSORTED CANDY BARS

2 each

GRANOLA BARS

2 each

PLATED LUNCH

(Priced per person; 25 person maximum)

SALADS

CAESAR

Romaine lettuce, Caesar dressing, parmesan, croutons

12

Add chicken

2

SPINACH SALAD

Spinach, candied walnuts, feta, red onion, balsamic vinaigrette

12

Add chicken

2

STEAK SALAD

Grilled sirloin, mixed greens, blue cheese, red onion, tomatoes, balsamic vinaigrette

16

COBB SALAD

Mixed greens, turkey, bacon, avocado, blue cheese, red onion, olives, ranch dressing

15

SANDWICHES AND WRAPS

Served with kettle chips

CLASSIC BURGER

Char-broiled Angus patty, cheddar, lettuce, tomato, onion, pickles

15

DELI SANDWICH

Your choice of honey ham or smoked turkey on sourdough, Swiss and cheddar, lettuce, tomato

14

GRILLED CHICKEN SANDWICH

Grilled chicken on a kaiser bun, Swiss cheese, lettuce, tomato, onion

15

CHICKEN CAESAR WRAP

Grilled chicken, Romaine lettuce, parmesan and Caesar dressing in a flour tortilla

14

CLUB WRAP

Turkey, ham, cheddar, lettuce, and tomato in a flour tortilla

13

HOT ENTRÉES

CHICKEN MARSALA

Roast chicken breast, mushroom cream sauce, wild rice

16

CHICKEN ALFREDO

Grilled, sliced chicken breast over pasta, traditional Alfredo sauce

16

TOP SIRLOIN

Grilled sirloin, roasted onion sauce, mashed potatoes

17

NORTH ATLANTIC COD

Baked and finished with lemon butter, wild rice

15

LUNCH BUFFETS

(Priced per person; 25 person minimum)

Includes dessert

EXECUTIVE DELI

Mixed greens with two dressings

Potato salad

Roast beef, honey ham, smoked turkey

Lettuce, tomato, onion, and pickles

Assorted cheeses

Assorted rolls and breads

Mayonnaise and mustard

17

TASTE OF ITALY

Caesar salad

Penne pasta with Alfredo and marinara sauces

Grilled chicken and meatballs

Seasonal vegetables

Breadsticks

19

FIESTA GRANDE

Chips and flour tortillas

Taco beef, lime chicken

Spanish rice and refried beans

Shredded lettuce, tomato, onion, olives

Sour cream and salsa

18

BADGER BBQ

BBQ pulled pork or shredded BBQ chicken

Brats with onion and sauerkraut

Potato salad, baked beans, and fruit salad

Assortment of buns and rolls

18



SOUP, SALAD, AND SANDWICH BUFFET

18/person

SOUP

(Choose one)

Chicken and wild rice
Tomato basil
Beef vegetable barley
Broccoli cheese
Corn chowder
Chicken tortilla
Cream of potato

SALAD

(Choose one)

Caesar
Mixed greens, tomato, carrots, cucumber, red onion

DRESSINGS

(Choose two)

Ranch
French
Blue cheese
Balsamic
Raspberry vinaigrette

SANDWICHES

(Choose one)

Cold cuts (turkey, ham, roast beef)
BBQ pulled pork
BBQ chicken
Deli wrap
Sloppy Joes



BUILD YOUR OWN DINNER BUFFET

(Prices vary based on selection; 25 person minimum)

Includes one salad, one side, one vegetable, dinner rolls, and butter

ONE ENTRÉE
33

TWO ENTRÉES
37

SALADS

MIXED GREENS

Tomato, cucumber, carrots and croutons

CAESAR SALAD

Romaine lettuce, Caesar dressing, parmesan, croutons

ICEBERG WEDGE

Bacon, red onion, blue cheese

PASTA SALAD

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

SIDES

Garlic mashed red potatoes

Rosemary roasted red potatoes

Fingerling potatoes

Parmesan herb-roasted potatoes

Baked potato

Potatoes au gratin

Rice pilaf

Wild rice

VEGETABLES

Roasted cauliflower and broccoli with red onion

Creamed spinach

Garlic roasted broccoli

Garlic mushrooms

Honey-dill baby carrots

Herb-roasted asparagus

Sesame green beans

Buttered sweet corn



ENTRÉE OPTIONS

BEEF

LONDON BROIL

Flank steak, red wine and mushroom sauce

PRIME RIB

Roasted to a perfect medium rare, au jus, horseradish sauce

Add 5

RIBEYE

Grilled ribeye, garlic herb butter medallion

Add 5

STEAK AU POIVRE

Peppercorn-crusted New York steak, brandy cream sauce

Add 4

FILET OF BEEF

Grilled filet, caramelized onion, and red wine sauce

Add 8

CHICKEN

CHICKEN PICCATA

Chicken breast with lemon, capers, and parsley

AIRLINE CHICKEN

Roasted chicken breast, blistered grape tomatoes, garlic, and caramelized onions

CHICKEN FLORENTINE

Chicken breast, spinach cream sauce, tomato, and mozzarella

PORK

CIDER BRINED PORK LOIN

Roasted pork, apple-mustard sauce



SEAFOOD

GRILLED SALMON

Salmon filet, garlic cream sauce

NORTH ATLANTIC COD

Baked cod, tomato, onion, bell pepper, lemon butter

SHRIMP SCAMPI

Sautéed jumbo shrimp, garlic wine sauce, tomato, and lemon butter

Add 3

VEGETARIAN

PASTA PRIMAVERA

Penne pasta, seasonal vegetables, garlic Alfredo sauce

ZUCCHINI PARMESAN

Penne pasta, grilled zucchini, red wine marinara, parmesan

DESSERT

(Priced per person)

CHOCOLATE BREAD PUDDING

5

PECAN PIE

4

APPLE PIE

4

CHEESECAKE

New York, Raspberry Swirl, or Chocolate Tuxedo

4

BROWNIES

4



HORS D'OEUVRE

(50 pieces)

BACON-WRAPPED SHRIMP

Sriracha honey

200

BBQ MEATBALLS

100

BEEF SKEWERS

Teriyaki glaze

75

CHICKEN SATAY

Peanut sauce and sweet chili sauce

175

CHICKEN WINGS

BBQ or buffalo sauce

100

COLD ROAST BEEF SANDWICHES

150

DEVILED EGGS

Traditional style

75

MOZZARELLA CROSTINI

Tomato relish, balsamic reduction

75

SHRIMP COCKTAIL

175

STUFFED MUSHROOMS

Italian sausage

Artichoke and mozzarella

100

SWEDISH MEATBALLS

100

VEGETABLE SPRING ROLLS

Sweet and sour sauce

100

DISPLAYS

(Per 50 guests)

VEGETABLE CRUDITES

100

SPINACH AND ARTICHOKE DIP

Assorted breads and pita chips

125

HUMMUS

Pita, carrot and celery sticks

125

FRESH SLICED FRUIT

150

CHEESE AND SAUSAGE

150



BOTTLED BEER

5

DOMESTIC

Budweiser
Bud Light
Busch Light
Coors Light
Miller Lite
Michelob Ultra
O'Doul's (N/A)

CRAFT

Angry Orchard
Blue Moon
Goose Island
Leinenkugel
Spotted Cow

IMPORTED

Corona
Guinness
Heineken
Stella Artois

HALF-BARREL

Assorted brands

DOMESTIC

350

CRAFT

450

SPECIALTY COCKTAILS

A variety of options
60-100/gallon

TOP SHELF LIQUOR

8

BOURBON

Bulleit
Four Roses
Gentleman Jack
Jim Beam
Knob Creek
Maker's Mark
Woodford Reserve

GIN

Beefeater
Bombay Sapphire
Hendrick's
New Amsterdam
Tanqueray

SCOTCH

Dewars "White Label"
Johnnie Walker Black
Talisker 10 Year Single Malt

TEQUILA

Patron Silver
Sauza Silver

WHISKEY

Crown Royal
Jack Daniels
Jameson

VODKA

Absolut
Grey Goose
New Amsterdam
Smirnoff
Tito's