



Select Seven | 20.95 per guest

Additional Selections | + 2.00 per guest

Minimum 15 guests

Elf-Sized Sandwiches | assortment of turkey breast, black forest ham and roast beef on assorted mini rolls garnished with a pickle and black olive

Feliz Navidad Trio | guacamole, pico de gallo and black bean & corn salsa served with seasoned tortilla chips

Breaded Chicken Tenders | served with ranch dressing or cranberry BBQ sauce

Cucumber Canapes | sliced cucumber on cocktail rye with dill spread

Merry Mozzarella Sticks | served with marinara sauce

Fresh Fruit Display | assortment of fresh fruit artfully displayed

Comet's Caprese Skewers | fresh mozzarella, grape tomatoes, basil and balsamic glaze

Fresh Veggie Display | fresh vegetables artfully displayed and served with ranch dip

Scrooge's Deviled Eggs | classic deviled eggs topped with a sprinkle of paprika

Chicken Wings | choice of buffalo, teriyaki or bourbon BBQ served with celery and blue cheese dip

Holiday Meatballs | choice of holiday cranberry BBQ sauce or classic Swedish sauce

Wisconsin Cheese Display | assorted Wisconsin cheeses artfully arranged with assorted crackers

Rudolph's Rumaki | bacon wrapped water chestnuts marinated in teriyaki sauce and roasted

THE REINDEER'S HOLIDAY

Appetizer Package

Select Seven | 23.95 per guest

Additional Selections | + 2.00 per guest

Minimum 15 guests

Build Your Own Elf-Sized Sandwiches | roasted turkey breast in sage gravy, hot black forest ham and mini pretzel rolls

Wraps & Minis Platter | assorted mini wraps and an assortment of turkey breast, black forest ham, roast beef on mini rolls garnished with a pickle and black olive

Blitzen's Bruschetta | mixture of tomatoes, onion, garlic, olive oil and fresh basil on toasted baguette slices

Fresh Fruit Kabobs | fresh pieces of fruit on skewers

Santa's Spinach and Artichoke Cups | spinach, artichoke, parmesan, mozzarella, cream cheese, sour cream and a dash of cayenne baked in phyllo cups

BLT Crostini toasted baguette slices topped with herb aioli, lettuce, tomato and Applewood smoked bacon

Festive Fresh Veggie Display | fresh vegetables artfully displayed and served with ranch dip

Wisconsin Cheese & Sausage Display | assorted Wisconsin cheeses and sausage artfully arranged with assorted crackers

Rudolph's Rumaki | bacon wrapped water chestnuts marinated in teriyaki sauce and roasted

Grinch's Greek Stuffed Mushroom Caps | baked whole mushroom caps stuffed with a mixture of feta, spinach and cream cheese

Hummus Trio | a trio of classic, red pepper and black bean hummus served with pita bread wedges

and pita chips



MRS. CLAUS' HOLIDAY Appetizer Packag

Select Seven | 26.95 per guest

Additional Selections | + 2.00 per guest

Minimum 15 guests

Blitzen's Bruschetta | mixture of tomatoes, olive oil, garlic onion and fresh basil served on a toasted baguette slice

Buffalo Chicken Sliders | grilled chicken breast, buffalo sauce and blue cheese dressing on mini butter top rolls

Angus Cheddar Sliders | mini Angus burgers with cheddar and condiments

Jolly Jumbo Shrimp Cocktail | fresh jumbo shrimp, lemons and cocktail sauce displayed on a bed of ice

Mini Beef Wellington | beef tenderloin, arugula, horseradish aioli on mini brioche rolls

Comet's Caprese Skewers | fresh mozzarella, grape tomato and basil drizzled with balsamic glaze

Festive Fresh Vegetable & Dip Display | fresh green beans, asparagus, zucchini, radishes, grape tomatoes, carrots, cauliflower and broccoli served with roasted red pepper hummus

Wisconsin Cheese & Sausage Display | assorted Wisconsin cheeses and sausage artfully arranged with assorted crackers

Fresh Fruit Kabobs | fresh fruit pieces served on small kabob skewers

Italian Mushroom Caps | baked whole mushrooms caps filled with a mixture of mild Italian sausage, bread crumbs, parmesan, chopped parsley and cream cheese

Bistro Beef Bites | sliced roast beef and horseradish cream dressing on cocktail rye topped with sour cream and a grape tomato





Includes Warm Rolls & Butter and Whole Cranberry Sauce

\$20.95 per guest Minimum 25 guests

HOLIDAY SALAD

spring mix, tomatoes, shredded carrots, shredded red cabbage, cranberry vinaigrette dressing

ENTRÉES

Herb Roasted Whole Turkey Breast Brown Sugar & Honey Glazed Pit Ham

SIDES

Buttermilk Mashed Potatoes & Gravy Cornbread Sage Stuffing

VEGETABLES

CHOOSE TWO

Bourbon Glazed Baby Carrots
Roasted Corn with Red Pepper Medley
Green Bean Casserole

DESSERT

Assortment of Christmas Cookies
Pumpkin Pie (+\$1.50 per guest)

JOLLY Holiday Buffet

Includes Warm Rolls & Butter and Whole Cranberry Sauce

\$25.95 per guest Minimum 25 guests

HOLIDAY SALAD

mixed greens, dried cranberries, candied walnuts, bleu cheese, cranberry vinaigrette

ENTRÉES

CHOOSE TWO

Thyme & Rosemary Crusted Pork Loin
Holiday Braised Beef Pot Roast
Herb Roasted Whole Turkey Breast
Brown Sugar & Honey Glazed Pit Ham
Madeira Chicken Breast
White Wine & Lemon Butter Baked Cod
Chicken Cordon Bleu

SIDES

CHOOSE TWO

Rosemary Roasted Red Potatoes
Garlic Mashed Potatoes
Bacon Mac & Cheese
Sweet Potato Mash
Rice Pilaf

VEGETABLES

CHOOSE TWO

Green Beans with Cherries & Citrus Glaze Roasted Baby Carrots & Brown Sugar Roasted Broccoli with Garlic & Parmesan Pan Seared Asparagus

DESSERT

Pumpkin & Pecan Pie with Whipped Cream





JOYEUX NOEL Holiday Buffet

Includes Warm Rolls & Butter and Whole Cranberry Sauce

\$29.95 per guest Minimum 25 guests

HOLIDAY SALAD

arugula, dried cranberries, roasted pecans, gala apples and feta with lemon vinaigrette

ENTRÉES

CHOOSE TWO

Bourbon Glazed Salmon
Cherry Stuffed Pork Loin
Spinach & Artichoke Chicken Breast
Chicken Marsala
Red Wine Braised Short Ribs (+\$2.00 per guest)

SIDES

CHOOSE TWO

Mushroom Risotto

Cranberry Pecan Wild Rice Pilaf
Baked Potatoes with Sour Cream, Butter & Chives
Garlic & Gorgonzola Mashed Potatoes
Roasted Cauliflower Puree with Parmesan & Crispy Onions

VEGETABLES

CHOOSE TWO

Roasted Cauliflower with Lemon
Tri-Color Baby Carrots with Spiced Honey & Rosemary
Pan Seared Asparagus
Caramelized Brussels Sprouts with Bacon

DESSERT

CHOOSE ONE
Flourless Chocolate Cake
New York Vanilla Cheesecake