



Catering Menu 2022/2023

Available Daily from 7:00am—2:00pm

Orders must be placed 24 hours prior to your request:

262-456-7899 ext.2

Full Breakfast Meal (minimum of 20 orders)

Includes:

Scrambled Eggs

Pancakes or French Toast

Bacon or Chicken Sausage (can do both)

Hash browns or Roasted Red Potatoes

Seasonal Fruit

Pricing is based per person:

20-49 \$9.50

50-74 \$8.50

75+ \$7.50

Half Pan serves 10-15

Full Pan serves 15-25

Trays/Platters

Bagel Tray - served with cream cheese, vegetable cream cheese, and maple cream cheese. Includes: Plain, Asiago Cheese, Blueberry and Everything Bagel (48 hour lead time)

10 - 15 servings \$49.00

16-25 servings \$79.00

Danish & Muffin Assortment

Cranberry Walnut and Blueberry Muffins, Cheese, Lemon, Raspberry and Apple Danish (72 hour lead time)

10-15 servings \$59

16-25 servings \$89

Fruit Platter (serves 20-25) \$49

Scrambled Eggs

Half - \$30.00 Full - \$55.00

Minced Ham & Cheddar Eggs

Half - \$35.00 Full - \$60.00

Corned Beef & Hash - with scrambled eggs

Half - \$60.00 Full - \$85.00

Biscuits & Sausage Gravy

Half - \$50.00 Full - \$75.00

Panackes or French Toast *option to add fruit*

Half - \$45.00 Full - \$70.00

Breakfast Sides

Half Pan \$39.00

Chicken Sausage

Bacon

Maple Bacon

Sausage Patty

Hash browns

Roasted Red Potatoes

Option to add coffee and orange juice

\$3.50 per person

Plates/Utensils

\$1.00 per person

Plates/Utensils/Cups

\$1.50 per person



Fresh Salads

Garden Salad - served with Ranch and Balsamic Vinaigrette

Half \$35 Full \$60

Signature Salads

Half \$55 Full \$80

Add Grilled Chicken \$15/\$25

Avocado BLT Salad - Romaine lettuce mixed with avocado, bacon, tomato, cucumber, red onion, and white cheddar served with green goddess dressing

Harvest Salad - greens mixed with Maple bacon, apples, dried cranberries, tangy blue cheese, and pecans tossed in Maple Balsamic Vinaigrette

Southwest Salad - Crisp romaine, black beans corn salsa, diced tomatoes, avocado, pepper jack & crispy tortilla straws served with chipotle ranch dressing

Mediterranean Chopped Salad - Fresh spring mix, cucumbers, red onions, chickpeas, kalamata olives, artichoke hearts, feta cheese, red & green peppers, tossed in Citrus Vinaigrette

20 Half Sandwich & Wrap Platter - array of Turkey Club, Ham and Cheese, Avocado BLT, Pecan Chicken Salad, Veggie wrap (4 of each, can customize) \$85

Chips - \$1.75 per person

Build your own Burger Bar: 1/4 pound Black Angus Burger, includes lettuce, tomato, raw onion, mayonnaise, ketchup, mustard, bacon, avocado, bistro sauce and GOAT potato chips (3 flavors) *option to add grilled chicken and Vegan patty for additional charge*

12-24 \$11.50 per person

25-74 \$10.50 per person

75+ \$9.50 per person

Build your own Taco Bar: seasoned ground beef, black beans, Pico de Gallo, salsa, corn salsa, lettuce, cheddar cheese, onions, chips jalapenos, tomatoes, corn and flour tortillas, choice of white rice or Spanish rice *option to add guacamole for additional charge*

12-24 10.50 per person

25-74 \$9.50 per person

75+ \$8.50 per person

Additional Information:

Coffee/Orange Juice - \$3.50 per person

Water/Coke Products - \$2.50 per person

Plates/Utensils - \$1.00 per person

Delivery \$15.00

Delivery & Set-up \$25.00

Delivery, Set-up & Service - \$100.00