

## Back Forty BACK FORTY Buffet

Includes appropriate condiments, regular and decaffeinated coffee, tea and milk.

**BACK FORTY  
BUFFET** \$14.25 per person

**INCLUDES ALL  
OF THE FOLLOWING**

Fresh Vegetables and Dip  
Fruited Dream Salad  
Buttered Corn  
Au Gratin Potatoes  
Buttered Egg Noodles  
Beef Stroganoff  
Baked Herbed Chicken  
Dinner Rolls & Butter

## Country Dinner COUNTRY DINNER Buffet

Includes appropriate condiments, regular and decaffeinated coffee, tea and milk.

**CHOICE OF  
ANY ONE STARCH**

Baked Potatoes  
Au Gratin Potatoes  
Whipped Potatoes with Gravy

**CHOICE OF  
ANY ONE SIDE**

Buttered Corn  
Green Beans Almondine  
California Blend Vegetables

**COUNTRY DINNER  
BUFFET** \$13.95 per person

**CHOICE OF  
ANY ONE SALAD**

Tossed Salad  
Mexican Taco Salad  
Fresh Potato Salad  
Cucumber Salad  
Fruited Dream Salad  
Decorated Jell-O Molds  
Creamy Coleslaw  
Seven-Layer Salad  
Italian Pasta

**INCLUDES ALL  
OF THE FOLLOWING**

Macaroni Salad  
Baked Spiced Chicken  
Dinner Rolls With Butter

All prices are based upon a minimum of 25 persons. If full-service staff is to remain on-site during your function, add an additional 22% service charge. Any item requiring a return trip for pick-up will be assessed a pick-up fee. Any order placed with less than a 24-hour notice will be charged a \$10.00 or 10% surcharge (whichever is greater). All menu prices do not include Wisconsin state tax (5.5%) or service charge (22%) (where applicable).



**BEST EVENTS Catering  
Where Excellent Food ...  
Is Just The Beginning**

We can create a menu and service to meet your level of expectation for any type of occasion. Formal dinner services are available for when only the finest will do. Likewise, enjoyable dining can be arranged to meet your specific entertaining needs when they are not so formal, but equally important. "BEST EVENTS" can exceed the standard banquet and dinner menu plans you will find at most catering services. We're not afraid to let creativity and the desire for something different take us (and you) into a new realm of dining pleasure. Equally inventive tabletop motifs, innovative entertaining ideas, and striking room decor all make "BEST EVENTS" the caterer of choice for many private and corporate customers time and time again. Our "Good as Gold" Service Guarantee will make certain your affair is picture perfect.

**By Design... Exceptionally  
Elegant or Tastefully Relaxed**

*As Good As Gold*  
**Dinner Buffet Menu Selections**  
2011

# Basic Dinner

## BASIC DINNER Buffet

All dinners include dinner rolls with butter, appropriate condiments, regular and decaffeinated coffee, tea and milk. Choose TWO vegetables, TWO starches, FOUR salads and your choice of entrées.

### Side Selections

#### CHOICE OF ANY TWO VEGETABLES

Peas with Mushrooms  
Glazed Carrots  
California Blend  
Corn O'Brien  
Green Beans Almondine  
Scalloped Corn  
Broccoli Cuts with Cheese  
Mixed Vegetables  
Molasses Baked Beans  
Buttered Corn  
Green Bean Casserole  
Glazed Yams

#### CHOICE OF ANY TWO STARCHES

Whipped Potatoes with Gravy  
Baked Potatoes  
Au Gratin Potatoes  
Scalloped Potatoes  
Parsley White Rice  
Glazed Yams  
Garlic Deep Fried Potatoes  
Curried Rice Pilaf  
Vegetable Garden Rice  
Twice Baked Potatoes (1.00)  
Parsley Butter Baby Potatoes  
Red Jacket Cubed Potatoes with Garlic Butter

#### CHOICE OF ANY FOUR SALADS

Vegetables and Dip  
Creamy Coleslaw  
Jell-O Molds  
Cucumber Salad  
Green Pea Salad  
Fresh Seasonal Fruits  
Macaroni Salad  
Pistachio Salad  
Italian Spiral Pasta  
Marinated Vegetables  
Seven Layered Salad  
Three Bean Salad  
Tuna and Seashell Salad  
Macaroni Shrimp Salad  
Fruited Dream Salad  
Angel Hair Pasta Salad  
Marinated Cucumbers and Onions  
Herbed Tomato Salad  
Tossed Salad (counts as TWO)

### Entrée Selections

#### COLUMN A

Turkey Tetrazzini  
Baked Herbed Chicken  
Swedish Meatballs with Noodles  
Salisbury Steak with Mushrooms  
Mostaccioli with Sauce  
Fettuccine with Alfredo Sauce  
Beef Tips with Mushrooms with Noodles  
Barbecue Chicken  
Tortellini with Sauce  
Jambalaya  
Chicken Stir Fry with Vegetables

#### COLUMN B

Sliced Pork Tenderloin\*  
Spinach Stuffed Shells in Cream Sauce  
Sliced Inside Round of Beef\*  
Whole Sliced Turkey\*  
(optional glazes available)  
Baked Ham \*  
Cod New Brunswick or Bella Vista  
Chicken Cordon Bleu (4 oz.)  
Seafood Fettuccine  
Barbecue Ribs  
Swiss Steak Jardiniere  
Prime Rib Au Jus (\$4.00)

\*Starred items available chef-carved at the additional cost of \$1.00 per person.

#### TWO-ENTREE BUFFET

\$16.95 per person (1 of A, 1 of B)  
\$17.95 per person (2 of B)

#### THREE-ENTREE BUFFET

\$17.95 per person (2 of A, 1 of B)  
\$18.95 per person (3 of B)

#### FOUR-ENTREE BUFFET

\$18.95 per person (2 of A, 2 of B)  
\$19.95 per person (4 of B)

# Every Occasion

## EVERY OCCASION Buffet

Includes appropriate condiments, regular and decaffeinated coffee, tea and milk.

#### CHOICE OF ANY TWO SANDWICHES

Shaved Roast Beef  
Shaved Roast Turkey  
Shaved Ham  
Pastrami  
Egg Salad  
Tuna Salad  
Italian Beef  
Barbecue Beef or  
Pork Sloppy Joes

#### CHOICE OF ANY ONE SIDE

Hot Potato Selection  
Molasses Baked Beans  
Hot Vegetable Selection

COLD ASSEMBLED SANDWICHES \$8.95 per person

HOT BUILD-YOUR-OWN SANDWICHES \$11.25 per person

ONE HOT, ONE COLD SANDWICHES \$10.75 per person

# Special Event

## SPECIAL EVENT Buffet

Includes dinner rolls and butter, regular and decaffeinated coffee, tea and milk.

#### CHOICE OF ANY ONE STARCH

Au Gratin Potatoes  
Scalloped Potatoes  
Parsley Buttered Baby Potatoes  
Whipped Potatoes with Gravy  
Baked Potatoes  
Buttered Egg Noodles  
Fluffy White Rice  
Curried Rice Pilaf  
Vegetable Garden Rice  
Sweet Yams

#### CHOICE OF ANY ONE VEGETABLE

Peas with Onions  
Honey Glazed Carrots  
Buttered Carrots  
Buttered Corn  
Scalloped Corn  
Corn O'Brien  
Lima Beans  
Green Beans Almondine  
Mixed Vegetables  
Molasses Baked Beans  
(Cheese sauce available for an additional \$.25 per person)

#### CHOICE OF ANY TWO SALADS

(A third salad selection is available for an additional \$1.00 per person)

Tossed Salad  
Fruited Dream Salad  
Fresh Potato Salad  
Creamy Coleslaw  
Fresh Fruit Salad (additional \$.50 per person, in season)  
Decorated Jell-O Molds  
Italian Pasta Salad  
Vegetables with Dill Dip  
Three-Bean Salad  
Tomatoes Vinaigrette  
Seven-Layer Salad  
Mexican Taco Salad  
Cucumber Salad  
Macaroni Salad  
Carrot/Apple/Walnut Salad  
Corn Relish Salad  
Peas/Cheese/Bacon Salad  
Basil Pasta Salad with Tomatoes

#### CHOICE OF ANY TWO SALADS

Macaroni  
Pasta  
Tossed with Dressing  
Potato  
Fruit Salad  
Fresh Vegetables and Dip  
Coleslaw  
Mexican Taco  
Seven-Layer Ranch  
Angel Hair Pasta  
Marinated Vegetable Medley  
Cucumber  
Italian Spiral  
Kidney Bean  
Peas/Cheese  
Herbed Tomatoes  
Fruited Dream Salad  
Fresh Seasonal Fruit Wedges

#### CHOICE OF ANY ONE ENTRÉE

Baked Herb Chicken  
Honey Glazed Ham  
Roast Beef Au Jus  
Roasted Turkey

#### SPECIAL EVENT BUFFET

\$12.95 per person

