

Back Forty BACK FORTY Buffet

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

BACK FORTY
BUFFET \$16.25 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

**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

COUNTRY DINNER
BUFFET \$15.95 per person

**INCLUDES ALL
OF THE FOLLOWING**

Macaroni Salad
Baked Spiced Chicken
Dinner Rolls With Butter

“ Thank you for everything, what a wonderful evening we all had. The room looked spectacular and the food was delicious. Everything went above and beyond our expectations. Fabulous memories to last a lifetime! Thank you, Thank you!! ”

Proud Member:



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).

EMAIL: info@besteventscatering.com

Phone (608)755-4123 www.besteventscatering.com Fax (608)741-1109



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 table-top 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
2017**

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 \$19.25 per person (1 of A, 1 of B)
\$20.25 per person (2 of B)

THREE-ENTREE BUFFET \$20.25 per person (2 of A, 1 of B)
\$21.25 per person (3 of B)

FOUR-ENTREE BUFFET \$21.25 per person (2 of A, 2 of B)
\$22.25 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 \$10.50 per person

HOT BUILD-YOUR-OWN SANDWICHES \$13.25 per person

ONE HOT, ONE COLD SANDWICHES \$12.50 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

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 \$14.75 per person

