

## Assorted Snacks and Chips

### ASSORTED SNACKS AND CHIPS Selections

All items are priced per pound unless otherwise specified.

<b>Potato Chips</b> Served with French onion dip. \$6.00 per pound	<b>Blue Corn Tortilla Chips</b> Served with your choice of dip. \$7.95 per pound	<b>Roasted Peanuts</b> \$8.50 per pound	<b>Garlic Chip Mix</b> \$8.95 per pound
<b>Tortilla Chips</b> Served with your choice of dip. \$6.95 per pound	<b>Popcorn</b> Plain or cheese flavored. \$4.75 per pound	<b>Fancy Mixed Nuts</b> \$11.95 per pound	<b>Mixed Pillow Mints</b> \$7.95 per pound
<b>Wisconsin Beer Pretzels</b> \$4.75 per pound	<b>Party Mix</b> \$8.95 per pound	<b>Toasted Baguettes</b> Served with ranch and garlic dips. \$7.25 per pound	<b>Mixed Snacks</b> Includes popcorn, chips and pretzels. \$4.95 per pound

## Specialty Dips and Sauces

### SPECIALTY DIPS AND SAUCES Selections

Includes your choice of potato chips, crackers, plain tortilla chips, pretzels, or bread sticks. All items are priced per person unless otherwise specified, with a minimum of 20 servings per item.

<b>Artichoke Dip</b> \$2.25 per person	<b>Cucumber Spread</b> \$.75 per person	<b>Honey Mustard Dip</b> \$.75 per person	<b>Ranch Dip</b> \$1.00 per person
<b>Cheddar Salsa Sauce</b> \$.80 per person	<b>Curry Dip</b> \$.75 per person	<b>Italian Tomato or Alfredo</b> \$.80 per person	<b>Salsa Sauce</b> \$.75 per person
<b>Chili Con Queso</b> \$.90 per person	<b>Dried Beef and Cream Cheese</b> \$1.20 per person	<b>Mexican Fudge</b> \$1.95 per person	<b>Spicy Bean Dip</b> \$.75 per person
<b>Clam and Cheese Dip</b> \$.85 per person	<b>French Onion Dip</b> \$.80 per person	<b>Nacho Dip</b> \$.85 per person	<b>Spinach Dip</b> \$1.95 per person
<b>Cajun Dip</b> \$.75 per person	<b>Garlic Dip</b> \$.80 per person	<b>Pico De Gallo</b> \$1.05 per person	<b>Tomatilla Sauce</b> \$1.15 per person
<b>Cheddar Hot Mexicale Sauce</b> \$1.10 per person	<b>Guacamole</b> \$2.00 per person	<b>Pepper Dip</b> \$.75 per person	<b>Vegetable Cream Cheese Dip</b> \$.85 per person

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).  
Prices above are for "A la Carte" purchases or as additions to other menus.

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### BEST EVENTS Catering

Where Excellent Food ...  
Is Just The Beginning

When it comes to unique hors d'oeuvre arrangements and design, "BEST EVENTS" is second to none. We start with a vast selection of items for you to choose from and add to it the ability to custom-craft the perfect combination for your special event. Whether you want Italian, Mexican, Indian, Oriental, German or any regional or ethnic foods, count on us to produce a bountiful menu that will make a lasting impression on your guests. All of our specialty menu designs also can be complemented with a decorations package to enhance your entertaining atmosphere. For the ultimate in creativity, try our "Into The Night", "Victorian Gardens" Safari Hunt", "Deep Sea Quest" or "Country Farmlands" to name just a few of the endless ideas we have waiting for you.

Featuring the Most Innovative Foods and Ideas Available.



**2012 2013 2014 2015 2016**  
**READER'S CHOICE AWARDS**

**Voted #1 Caterer**  
2012, 2013, 2014, 2015 and 2016

## As Good As Gold

### Hors d'oeuvre Menu Selections 2017



**BEST EVENTS**  
CATERING  
And Special Event Productions  
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# Specialty Centerpiece

## SPECIALTY CENTERPIECE Selections & Theme Buffets

All mini-buffet combinations and centerpieces include a total of 10 to 12 pieces per person.

### Italian Antipasto Centerpiece

Deliciously tart marinated vegetables, deep-fried ravioli with sauce, tortellini brochettes, eight varieties of hard salamis and cheeses, fresh melons, artichoke hearts and pepperoncini with brimming baskets of French breads with fused olive oils for dipping. \$7.25 per person (minimum of 75 guests)

### Mexicale Sombrero Sampler

Some hot ... some not ... to please any level of adventure. Grilled quesadillas, stuffed jalapeños, burritos, mini tacos, blue corn and taco chips with gourmet salsa sauce, mini taco bar with all the fixings to build your own taco, and hot chicken wingers. All served with nacho cheese sauce and green tomatilla sauce. \$8.75 per person (minimum of 100 guests)

### Seven Seas Seafood and Oyster Bar

Iced crab claws, jumbo cocktail shrimp, blue point oysters and creamed herring are just a few of the delights available. We can add whole smoked trout or Alaskan sockeye smoked salmon, Nova Scotia gravlax or helix escargot en croûte, Beluga, Osetra, Sevruga, salmon or golden caviar. Our options are as endless and intricately unique as the sea itself. (Guest minimum and market pricing determined by custom items selected.)

### Grand Assorted Canapé, Pâté and Finger Sandwich Display

Perfect for an afternoon break or as an edible, entertaining way to begin your evening affair. Includes a variety of hand-crafted canapés, Croustades, bouches and baguettes filled with cheeses, meat salads, vegetable spreads, seafood blends and assorted toppings. We combine this assortment with vegetable and wild game pâtés with cocktail crackers to create a beautifully presented edible exhibit. \$7.25 per person (minimum of 150 guests)

### Wisconsin

#### Award-Winning Cheese Display

The finest varieties of Wisconsin cheese known for their exceptional quality and flavors including cream Havarti with dill, lace cheese, Muenster, Colby, Monterey Jack, saga bleu cheese wheel, red waxed Gouda, baby Swiss, pepper and bacon cheeses, marbled Co-Jack and aromatic brick cheese served with assorted cocktail cracker baskets generously garnished with strawberries, grapes, orange wheels and other seasonal fresh fruits. \$5.25 per person (minimum of 100 guests)



### The Chef's Carving Station

All carved meats include a uniformed chef, all appropriate condiments and assorted mini rolls.

#### Steamship Round of Beef

Minimum of 200 guests.  
\$5.95 per person

#### Spinach-Stuffed Steak Wheels

Minimum of 100 guests.  
\$6.25 per person

#### Tenderloin of Beef

With wild-mushroom bordelaise.  
\$7.50 per person

#### Sirloin Round of Beef

\$5.95 per person

#### Carved Turkey Breast

Minimum of 75 guests.  
\$5.95 per person

#### Pork Loin

With apple chutney. Minimum of 50 guests. \$5.95 per person

#### Bourbon Glazed Ham

With honey-mustard sauce.  
Minimum of 75 guests.  
\$4.95 per person



### Tortes and Savory Hors d'oeuvre Cheesecakes

Layered, baked and blended into heavenly flavors to savor. Served with cocktail crackers. Tortes serve 25-35, and cheesecakes serve 35-45.

#### Italian Pesto Torte

With whipped herbed cream cheese.  
\$53.50 each

#### Roasted Sun-Dried Tomato Torte

With diced tomato and sour cream.  
\$50.50 each

#### Wild Mushroom Torte

With fresh cream. \$52.50 each

#### Gorgonzola Torte

With balsamic glaze and strawberries. \$56.00 each

#### Southwest Cheesecake

Made with Jack and cheddar cheeses and green onion, baked in a tortilla chip crust and topped with tomato sour cream. \$61.00 each

#### Crab and Asparagus Cheesecake

With a velvet garlic topped with herb aioli. \$76.00 each

#### Feta with Black Olive Tapenade Cheesecake

With a lemon oregano topping.  
\$69.00 each

### Espresso, Cappuccino and Flavored Coffee Bar

Whether your event is just beginning or reaching the ending afterglow, we can provide you with the perfect surrounding and atmosphere to relax and enjoy some social time. We supply the delicious blends of coffee; all you need to supply is the conversation. Special pricing based upon combinations selected. (Minimum counts may apply.)

### Let's Make It A Wrap

Our unique combination of flavors and textures all rolled together in tortillas — cut and served to show their colorful combinations. (Priced per 50 pieces.)

#### CARAMELIZED JULIENNE VEGETABLES

in herbed cream and wrapped in a spinach tortilla.  
\$58.75 per 50 pieces

#### CURRIED CHICKEN SALAD

with apricots and almonds wrapped in a wheat tortilla.  
\$75.95 per 50 pieces

#### ROAST BEEF

with creamed bleu cheese and roasted onions wrapped in a tomato tortilla.  
\$75.95 per 50 pieces

#### ROASTED VEGETABLE AND GARLIC HUMMUS

wrapped in a wheat tortilla.  
\$54.50 per 50 pieces

**SMOKED SALMON** with lemon cream cheese, capers and shaved red onion wrapped in a spinach tortilla. \$85.00 per 50 pieces

#### SOUTHWEST SALSA CREAM CHEESE

with Jack and cheddar cheeses and diced tomato wrapped in a tomato tortilla. \$64.00 per 50 pieces

### Fresh Fruit Fantasia Centerpiece

Mountains of fresh seasonal fruits served in decorative carved shells overflowing with strawberries, grapes, melons, pineapples and kiwi fruits. Presented with jellied waterfalls, lakes and lagoons — the perfect centerpiece for a lasting impression.

#### IN-SEASON (MAY-SEPTEMBER)

\$5.25 per person (minimum of 75 guests)

#### OUT-OF-SEASON (OCTOBER-APRIL)

\$5.95 per person (minimum of 75 guests)

### Bruschetta and Crostini

Old World Italian favorites and a few with a new millennium twist. (Priced per 50 pieces.)

#### TOMATO WITH BASIL and lemon olive oil.

\$32.50 per 50 pieces

#### DICED TOMATO, BLACK OLIVE AND PARMESAN

with garlic. \$37.75 per 50 pieces

**CAPRESE** with cherry tomato, fresh mozzarella and basil. \$48.25 per 50 pieces

#### CHILLED TENDERLOIN

with balsamic glaze. \$100.95 per 50 pieces

**SMOKED THIN SLICED CHICKEN** with shaved red onion and aioli sauce. \$85.00 per 50 pieces

**RATATOUILLE** featuring blended squash, eggplant, tomatoes, garlic and Parmesan. \$43.00 per 50 pieces

**BAY SHRIMP** with diced tomato, basil, olive oil and lemon. \$100.95 per 50 pieces



**En Garde For The Kabobs!**

Each delicious kabob is spiked on a 6” bamboo skewer. Servings are averaged at one per person. (Minimum of 25 servings each kind.)

**ANTIPASTO** with Italian meats and cheese with roasted red pepper dip. \$3.25 per person

**BONELESS CHICKEN BREAST** with green pepper, onion, cherry tomato and honey-orange glaze. \$3.25 per person

**BULGOGI BEEF** with green onion, garlic, ginger, sesame seeds and soy sauce. \$3.95 per person

**GINGER BUTTER FRUIT** with apples, bananas, pineapple, purple grapes and a truly unique sauce. \$3.25 per person

**HAWAIIAN BEEF, HAM OR CHICKEN** with pineapple, water chestnut, green pepper and tomato. \$3.25 per person

**JERK CHICKEN SATE** with Creole sauce. \$3.75 per person

**LEMON PEPPER OR POPPY SEED CHICKEN** with mushroom, tomato, onion and seasonings. \$3.25 per person

**PORTABELLO MUSHROOMS** with balsamic glaze. \$4.15 per person

**SATAY BALI BEEF, CHICKEN OR PORK** with green peppers, soy sauce and Indian seasonings. \$3.95 per person

**SAUSAGE AND APPLE** made with a sweet and deliciously different cinnamon-apple glaze. \$2.75 per person

**SEASONAL FRUIT** with melons, strawberries and grapes. \$3.25 per person

**SHRIMP OR SCALLOP** with bacon, water chestnut, cherry tomato, onion and green pepper. \$4.50 per person

**TENDERLOIN OF BEEF** with mushrooms, red onion, snow peas and ginger-soy glaze. \$4.25 per person

**TERIYAKI BEEF OR CHICKEN** with mushroom, onion, ginger and tomato. \$3.95 per person

**VEGETABLE SATAY** with Asian pesto. \$2.75 per person

**Handmade Oriental Sushi**

Our handmade sushi are true gems from the Far East — authentic in every way and a great form of entertainment for your guests.

**\*\*Further sushi options and Oriental Menus also available for your event.**

**NY ROLL**  
Crispy salmon skin and cucumber with eel sauce. \$9.95 per roll

**SALMON ROLL**  
Salmon, tuna, cucumber inside topped with white tuna, salmon, red snapper, avocado & four different colors of tobiko. \$17.50 per roll

**SHRIMP ROLL**  
Shrimp, tempura, cucumber topped with toasted spicy crabmeat with eel sauce. \$14.50 per roll

**CALIFORNIA ROLL** featuring crab and avocado rolled with sushi rice in a toasted nori sheet. \$7.75 per roll

**SPICY ROLL**  
Spicy yellowtail, crunchy topped with spicy tuna, sesame seed & scallion, sweet chili sauce. \$13.50 per roll

**Hors d’oeuvres By The Spoonful**

A creative way to show a tasteful display. Each item is presented decorated on a spoon for a perfect-sized sampling of epicurean delights.



**Shrimp With Avocado Salsa**  
Fresh avocado salsa topped with diced shrimp and cilantro. \$3.50 each

**Pulled Carolina Pork Barbecue**  
Spicy Carolina barbecue pork — shredded and topped with a mango relish. \$3.25 each

**Smoked Chicken Mousse**  
Cream cheese smoked chicken, pureed and piped on a spoon topped with dried apricot and parsley. \$3.10 each

**Smoked Salmon Tartare**  
Atlantic smoked salmon finely diced and tossed with lemon, dijon mustard and black sesame seeds. \$3.25 each

**Tenderloin Tips With Balsamic Glaze**  
Tenderloin tip seared and tossed with a balsamic glaze and topped with Gorgonzola cheese. \$3.50 each

**\*\*Many other options available, customized by our talented Award Winning Chefs**

*Hot Hors D'oeuvre*  
**HOT HORS D’OEUVRE Selections**

*All prices listed apply to trays of 50 pieces minimum, unless otherwise specified.*

**Absolute Vodka**  
**Chicken-Wrapped Peaches**  
With vinaigrette glaze. \$70.50 each

**Apple and Chicken Sausage**  
With sweet onion chutney in a cheddar pastry. \$46.00 each

**Bacon and Cheddar Potato Skins**  
With chive sour cream. \$50.50 each

**Bacon Wraps**  
Water chestnuts, rumaki or pineapple. \$22.50 each

**Deluxe Bacon Wraps**  
Scallops or shrimp. \$50.50 each

**Brie Cheese — 5.5-Lb Wheel**  
Plain or apricot glaze. \$70.75 each

**Broccoli Cheddar Bites**  
\$40.50 each

**Cajun-Style Chicken Drumettes**  
\$40.50 each

**Cocktail Franks**  
Barbecue, cheese or mustard sauce. \$22.00 each

**Chicken Negimaki**  
With spice red-pepper dipping sauce. \$50.50 each

**Crab Rangoon**  
A delicious Oriental favorite for the adventurous. \$79.60 each

**Crispy Asparagus Straws**  
Available in-season only. \$28.50 each

**Fried Cheese Curds**  
Served with sauce. \$40.50 each

**Fried Popcorn Shrimp**  
With cocktail sauce. \$50.50 each

**Fried Stuffed Jalapeños**  
Stuffed with cream cheese. \$40.50 each

**Grilled Quesadillas**  
Made with chicken or beef filling. \$50.50 each

**Herb-Roasted Garlic Bulbs**  
With French bread. \$59.50 each

**Honey-Glazed Chicken Drumettes**  
\$43.00 each

**Hot Chicken Wingers**  
And we do mean hot! \$50.50 each

**Individual Pizza Pies**  
Sausage and cheese topping. \$53.00 each

**Italian Sausage Pinwheel Puffs**  
With Parmesan cheese. \$33.50 each

**Marbella Chicken Bites**  
With boneless breast meat. \$70.50 each



**Meatballs**  
Barbecue, dilled, sweet and sour, Swedish or cranberry. \$23.50 each

**Mexican Stuffed Corn Muffins**  
Seasoned beef baked in. \$42.50 each

**Mexican Handmade Tamales**  
Wrapped in corn husks. \$84.50 each

**Mexican Taquitos**  
With gourmet pico de gallo. \$50.61 each

**Mini Beef Wellington**  
With Béarnaise sauce. \$84.50 each

**Mini Burritos**  
With salsa, tomatillo or molé sauce. \$45.95

**Mini Taco Bites**  
With salsa, sour cream and guacamole. \$37.25

**Miniature Quiche**  
Bite-sized portions. \$70.95 each

**Mini Reubens**  
With 1,000 Island sauce. \$52.95 each

**Mongolian Barbecue Shrimp**  
Wrapped with bacon. \$84.50 each

**Nut-Crusted Fried Brie**  
With raspberry jalapeño jelly. \$45.75 each

**Oatcakes**  
With goat cheese and figs. \$45.75 each

## *Cold Hors d'Oeuvre* **COLD HORS D'OEUVRES, Canapés and Pâtés**

*All prices listed apply to trays of 50 pieces minimum, unless otherwise specified.*

**Asparagus and French Boursin Cheese Tartlet**  
\$98.50 each

**Brie Cheese — 5.5-lb Wheel**  
Plain or apricot glaze. \$74.25 each

**Caviar Canapés**  
With black and red lumpfish caviar. \$99.95 each

**Deviled Eggs**  
With parsley and radish slivers. \$40.50 each

**Cheese and Crackers — 12” Tray**  
Five varieties of each. Serves 25-35 people. \$35.50 each

**Cheese and Crackers — 18” Tray**  
Five varieties of each. Serves 55-65 people. \$65.50 each

**Oriental Egg Rolls**  
With plum or sweet-and-sour sauce. \$59.95 each

**Prosciutto-Wrapped Shrimp**  
With garlic dipping sauce. \$92.95 each

**Pigs In A Blanket**  
Cocktail sausage in a puff pastry. \$41.50 each

**Pot Stickers**  
With plum or sweet-and-sour sauce. \$38.50 each

**Shumai**  
A unique and distinctively different selection. \$52.95 each

**Smoked Kielbasa**  
With mustard glaze. \$28.30 each

**Steak Bites**  
Delicious marinated and seasoned beef cubes. \$63.50 each

**Turkey and Raspberry Wellington**  
With berry pepper sauce. \$50.95 each

**Wontons**  
Wild mushroom, pork, shrimp or vegetable. With plum or sweet-and-sour sauce. \$62.95 each

**Stuffed Chardonnay Mushroom Caps**  
Filled with cheese, sausage, spinach, or seafood. \$38.50 each

**Cheese and Sausage — 12” Tray**  
Eight varieties of each. Serves 25-35 people. \$43.50 each

**Cheese and Sausage — 18” Tray**  
Eight varieties of each. Serves 55-65 people. \$73.50 each

**Cheese Spread — 12” Tray**  
Chef's choice of two types of cheeses. Serves 25-35 people. \$32.50 each

**Cheese Spread — 18” Tray**  
Chef's choice of two types of cheeses. Serves 55-65 people. \$52.50 each

**Chocolate Dipped Strawberries**  
One dozen beautifully decadent treats. May-Sept.: \$10.95 each; Oct.-April: \$17.95 each

**Cranberry Mini Muffins**  
Filled with shaved turkey. \$35.50 each

**Cucumber Wheels**  
With gravlax. \$68.00 each

**Curried Chicken Canapés**  
On toasted French bread. \$31.50 each

**Curried Vegetable Strudel**  
In phyllo dough. \$65.50 each

**Deluxe Canapés,  
Filled Croustades and Baguettes**  
\$82.50 each

**Seasonal Fruit Wedges — 12” Tray**  
Serves 25-35 people. \$35.50 each

**Seasonal Fruit Wedges — 18” Tray**  
Serves 55-65 people. \$65.50 each

**Fruit Brochettes**  
Brochettes served on 6” skewers with sweet poppy seed dressing. \$63.50 each

**Gorgonzola Canapés**  
With fig compote. \$65.50 each

**Jalapeno Rice Cakes**  
With seared tuna or salmon and crème fraiche. \$100.50 each

**Leek Chiffonades**  
Mini onion-flavored tarts — uniquely smooth. \$35.50 each

**Mini Sandwiches**  
Ham, beef or turkey on a dinner roll. \$45.50

**Red Pepper Mousse**  
On star-shaped crostini. \$43.00 each

**Relishes — 12” Tray**  
Pickle variety, olives and peppers. Serves 35 people. \$24.00 each

**Rolled Pistachio  
and Bleu Cheese Cream Grapes**  
\$20.50 each

**Roquefort Pistachio Strudel**  
With salted nuts in phyllo leaves. \$75.50 each

**Shrimp Canapés**  
On cocktail cracker with sauce and garnish. \$55.50 each

**Shrimp Cocktail or Per Piece Bowl**  
Five Piece cocktail served in martini glass. \$8.50 ea. or shrimp per piece served in chilled bowl. \$2.10

**Shrimp Spread — 18” Tray**  
Served with cocktail crackers. Serves 50 people. \$52.50 each

**Skewered Tortellini**  
Tortellini served on 6” skewers with golden Italian dressing. \$25.50 each

**Smoked Lake Trout**  
Accompanied by cucumber sauce. \$11.95 per pound

**Smoked Whole Salmon**  
Accompanied by cucumber sauce. \$19.75 per pound

**Goat Cheese and Caramelized Onion Tart**  
\$48.00 each

**Stuffed Profiteroles**  
Choose from chicken, tuna or ham. \$75.50 each

**Stuffed Salami Horns**  
Filled with cheeses and olives. \$32.50 each

**Stuffed Rye Loaf**  
Accompanied by spinach or garlic dip. \$24.50 each

**Taco Fiesta Platter**  
Accompanied by tortilla chips. \$40.00 each

**Vegetables with Dip — 12” Tray**  
Six varieties. Serves 25-35 people. \$32.50 each

**Vegetables With Dip — 18” Tray**  
Six varieties. Serves 55-65 people. \$62.50 each

**Wild Mushroom Custard**  
Accompanied by cocktail crackers. \$65.50 each



### **Deluxe French Pâtés and Terrine**

Each selection below is priced at \$5.95 per person.

**Piped Cheeses, Delicious Meats, Vegetables and Seafood**  
Variety chosen by our Chef.

**Classical Liver Mousse, Pâté with Hazelnut,  
Wild Game and Truffle Pâtés**  
Minimum of six varieties and a total of 50 pieces.

**Seafood and Vegetable Terrines**  
Variety chosen by our Chef. Minimum of 100 servings.