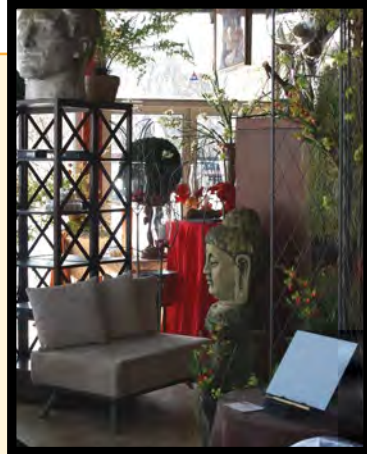
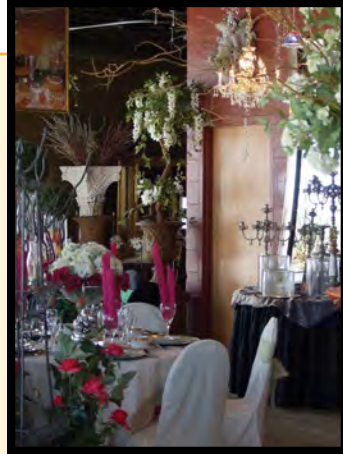


We Couldn't be Happier!

“ Thank you so much for making our event special and first-class all the way last night. The food was delicious, the decorations elegant and beautiful, the staff was friendly, and we all had a fabulous time. The really was a perfect evening, and we appreciate all the work you put into making it a success. Best Events has been a pleasure to work with — professional and accommodating to everything we asked for. ”
Thank you!

We're Good As Gold. ...

We have countless more testimonials — not to mention stacks of write-ups and awards — to prove it. To see a sampling of what our customers and peers have to say about us, visit www.besteventscatering.com



See the latest in linens, fabrics, china, glassware, backdrops, centerpieces, and much, much more.

Visit the NEW

BEST EVENTS *Showroom & Design Center*

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Monday through Friday 8am to 5pm • Saturday 8am to 1pm

Phone 608.755.4123

www.besteventscatering.com

Fax 608.741.1109



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.



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

As Good As Gold
Waited Dinner Menu Selections
2017





Waited Dinner Menu Selections

All of the following waited dinner entrees include assorted basket of white and wheat rolls with butter, regular and decaffeinated coffee, hot tea and milk.

INCLUDES YOUR CHOICE OF ONE FIRST COURSE

Tossed Garden Harvest Salad

Includes THREE (3) Dressings on the Side. Choose from French, Ranch, Italian, Balsamic Vinaigrette, Peppercorn, or Russian.

Soup Du Jour

Choose from French Onion, Chicken Noodle, Cream of Broccoli, Beef Barley, or Vegetable Cream, Bacon Potato, Minestrone, Chicken Rice, Dorito Tomato, Lentil & Vegetables, Wisconsin Cheese, Turkey Vegetable or Tortellini.

Gourmet Salad (\$1.50 Extra)

Spinach with Hot Bacon Dressing

Mandarin Orange & Strawberries with Greens

Gourmet Greens with Grilled Pears, Caramelized Pecans, and Craisons with Blue Cheese

Italian Style or Mediterranean Style with An Antipasto Topping

Vinaigrette Dressings — Choose from Champagne, Pear, Raspberry, Cranberry, Balsamic, Citrus or Strawberry

Gourmet Soup (\$1.50 Extra)

Choose from Wild Mushroom Bisque, Shrimp and Turkey Tarragon, Tomato and Pumpkin Spice, Green Apple and Parsnip, New England Wild Rice and Mushroom with Sherry, Beer Cheese, Cream of Asparagus, Italian Wedding, Cream of Brie with Walnuts and Cranberry.

AND CHOICE OF ONE STARCH

Whipped Potatoes with Gravy

Baked Potatoes with Sour Cream & Butter

Cheese Au Gratin Potatoes

Roasted Whole or Cubed Red Jacket Potatoes

Deep Fried Whole Baby Skinless Potatoes

Parsley White Rice

Scalloped Potatoes

Buttered Noodles

Garlic Deep Fried Potatoes

Sweet Potato Crunch

Skin-On Garlic Smashed Potatoes

AND CHOICE OF ONE VEGETABLE

Peas with Mushrooms

Buttered Corn

California Blend Vegetables

Green Beans Almondine or Buttered

Alfredo Vegetables with Parmesan Sauce

Corn O'Brien

Whole Baby Carrots

Broccoli Cuts Plain or With Cheese Sauce

Honey Glazed Carrot Strips

Mixed Garden Vegetables

Vegetable Paella

Curried Vegetable Cous Cous

OR Gourmet Potatoes (\$1.00 Extra)

Layered Potato & Tomato Cake

Twice-Baked Bacon & Cheese

Potato Gratin Baked in Muffin Tins

Duchess Potatoes

OR Gourmet Vegetables (\$.95 Extra)

Individual Sweet Potato Souffle

Vegetable & Cheese Gratin Ramekins

Garden Harvest Frittata

Mediterranean Mix Grilled with Olive Oil

At BEST EVENTS Catering, any custom combination of entrées is possible. Contact your event planner for a custom menu quotation. Alternative menu options may be offered for seasonal food items, off-premise catering, and product availability.

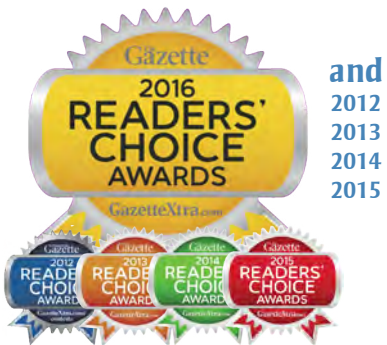
All prices are based upon a minimum of 25 persons for each entrée.
 If full-service staff is to remain on-site during your function, add an additional 22% service charge.
 Any item requiring a return trip for pick-up will be assessed a pick-up fee.
 All menu prices do not include Wisconsin state tax (5.5%) or service charge (22%) (where applicable).



Indoors or Outdoors, Casual or Formal, Personal or Business, Large or Small ...



Voted #1 Caterer 2016



and
2012
2013
2014
2015

At BEST Events Catering, great food is just the beginning! We also provide rentals & beautiful decorations to make your entire event one to remember.

For more information, tours, photos, ideas and bookings contact your BEST Events Event Planner. (608) 755-4123

-BEST Events Banquet Hall,
1741 Adel St., Janesville



Voted #2 Banquet Hall 2011
Voted #2 Banquet Hall 2012
Honorable Mention 2013
Voted #2 Banquet Hall 2014
Voted #2 Banquet Hall 2015

-Pontiac Convention Center,
2809 Pontiac Drive, Janesville



Voted #1 Banquet Hall 2011
Voted #1 Banquet Hall 2012
Voted #1 Banquet Hall 2013
Voted #1 Banquet Hall 2014
Voted #1 Banquet Hall 2015
Voted #1 Banquet Hall 2016

Waited Dinner Entrées

For waited (sit-down style) service, you may select up to THREE (3) entrée combinations. Please contact your event planner for any special requests regarding choices or special dietary needs.

Bacon Wrapped Turkey Filet Mignon

Way beyond elegant great taste. ... It's good for you too!! Boneless turkey filet grilled and wrapped with bacon and served with an apricot glaze, cranberry compote, pecan brandy glaze, or turkey mushroom sauce. \$18.95 per person

Florentine Chicken Breast En Crouete

An artistic combination of spinach, mushrooms, bacon, green onions, Sauterne wine, Wisconsin Swiss and cheddar cheeses in French puff pastry. \$19.75 per person

Oven Roasted Turkey Breast

A 6-oz boneless breast of REAL turkey, slow-cooked in its natural juice and sauced with a turkey glaze. \$14.95 per person

Sirloin Top Butt Filet

Fire-grilled for a succulent taste sensation. We top your filet with a sauteed mushroom, garlic and chive flavor trio. 10 oz. \$20.95 per person, 14 oz. \$24.50 per person

Grilled Salmon Filet

Gingerly grilled and served with your choice of citrus pineapple salsa with red peppers, lemon dill sauce, or grilled vegetables and herbs. \$20.95 per person

Jumbo Shrimp Scampi

FOUR (4) jumbo shripmp sauteed in a garlic butter sauce. Served with orzo pasta. \$20.95 per person

East Meets West ... Stir Fry Dinner Entrées

Perfect for casual dinners where distinctive flavor is a must. Each is served with rice and vegetable (no potato). Choose from: Hot Peanut Chicken with broccoli, bok choy, and peppers; Penang Beef and Scallion with water chestnuts; Mandarin Pork with pineapple and orange; or Sesame Honey Chicken with cashews. \$17.95 per person

Dueling Kabobs

Served on a bed of seasoned rice and artfully arranged with peppers, onions, and mushrooms. Your choice of any TWO (2) 8-inch skewers: Grilled Marinated Chicken Breast, Beef Tenderloin, or Pork \$18.95 per person

Hand-Staffed Pork Chop

A delicious baked pork chop stuffed with sage dressing, topped with tarragon mushroom sauce, and served with hot apple slices or cranberry relish. \$17.95 per person

Tenderloin Medallions

TWO (2) medallions served to perfection with your choice of finish: tomato concase, malay curry sauce, hunter sauce, sauvignon reduction, bleu cheese crumble, mushroom ragout, merlot wine au jus, or gorgonzola and cranberry sauce. 8-oz \$20.95 per person, 10-oz \$25.95 per person

Beef Tenderloin Tips

Prime tenderloin with fresh mushrooms and pearl onions simmered in a hearty cabernet sauvignon wine sauce and served on buttered noodles. \$17.95 per person

Grilled Chicken Alfredo

Grilled breast meat seared and folded into a savory alfredo sauce with steamed vegetables and a Parmesan cheese topping. \$18.95 per person

Louisiana Southern Jambalaya

Made with any combination of shrimp, chicken, or andouille sausage and slow-cooked in a large pot for a New Orleans flavor sensation. Includes okra, diced tomatoes, and a kick of spices. \$19.25 per person

Baked Cod Dinner

Prepared with your choice of style: New Brunswick with mushrooms, cheddar cheese, and bacon; Bella Vista with fresh green peppers, onions, and tomatoes; or Toscano with seasoned bread crumbs and Parmesan cheese. \$18.95 per person

Hand Sliced Prime Rib of Beef

We crust the roast with seasonings that slowly bake into the meat and bring out the natural flavors and aroma. 8-oz \$18.95 per person, 10-oz \$20.95 per person, 12-oz \$22.95 per person

Grilled Tenderloin Filet

A classically upscale entrée for discerning tastes using AAA beef tenderloin and topped with a light merlot juliee'. 6-oz \$18.95 per person, 8-oz \$20.95 per person, 10-oz \$24.50 per person

Carved Inside Round of Beef

Tender slices of oven-roasted beef in a rich natural au jus and beef gravy simmering sauce. \$16.95 per person

Stuffed Cornish Game Hen

Whole game hen stuffed with a sage or corn bread stuffing and butter basted while in the oven. \$19.95 per person



Whole Roasted Pork Loin

TWO (2) generous hand-sliced portions of loin that are oven-baked with a rosemary, pepper, and sea salt crust. Served with hot apples. \$16.95 per person

Beef Stroganov with Noodles

A favorite of the Romanovs — this is the REAL deal. Created for a Russian count in the 19th Century. Pan-seared tenderloin, thin-sliced onions and mushrooms folded into a velvety sour cream and ground black pepper sauce. \$17.95 per person

Home-Style Ground Beef Steak

Tenderized chuck steak dredged in pepper and seasoned flour, then pan fried and smothered in a mushroom gravy. 8-oz \$12.95 per person, 10-oz \$14.95 per person

All American Yankee Pot Roast Dinner

Fall-off-the-bone pot roast that is a favorite since 1776! Seasoned with bay leaf and pepper corn and served with carrots, celery, and Idaho red potatoes. \$17.95 per person

Baked Ham Dinner

Thick-cut and slow-cooked with a touch of cinnamon and honey. Served plain; with cherries jubilee, hot apples, and Cranberry; or with our pear and brandy sauce. \$14.95 per person

Baked Herbed Chicken Like Mom Makes

A family favorite ... a two-piece dinner that is simply delicious \$12.95 per person, served with 4-oz ham slice \$14.95, served with 4-oz beef \$15.95

Turkey Tetrazzini

Turkey pieces simmered in a rich sauce made of broth, mushrooms, peas, carrots, and shierred Parmesan cheese sauce and spiral noodles. No potato served with this entrée. \$14.95 per person

Pork Wellington with Raspberry

It's a work of art ... raspberries, French boursin cheese, and prosciutto wrapped in French puff pastry and topped with a shiitake cream glaze. \$20.95 per person

Tuscan Chicken Française with Artichoke & Hearts of Palm

So elegant and still so affordable. We take hand-hammered chicken breast and lightly pan-sear it with an herbed flour crust that is then topped with artichokes, olives, and hearts of palm with garlic and virgin olive oil. \$20.95 per person

Cashew Crusted White Fish

Haddock filet dredged in lemon burerre blanc sauce rolled in chopped cashews and finished with a citrus glaze. \$21.95 per person

Coconut Chicken & Shrimp Mandalay

A tasty combination that features toasted coconut chicken breast, tossed in a light apricot and pineapple chutney and a skewer of THREE (3) shrimp and vegetables. Served on a bed of fragrant jasmine rice pilaf. No potato served with this entrée. \$22.95 per person

Gorgonzola & Tenderloin Gnocchi Pasta

Tender seared beef with three mushrooms mingle into a gorgonzola cream sauce and al dente gnocchi that can ONLY be made better by drizzling our red wine reduction over the top! \$22.95 per person

Pork Piccata

An excellent stand-in for a classical veal recipe ... made with the same lemon and olive oil, and pan-searing style. \$18.95 per person

Lasagna & Pasta Dinners

Each dinner cooked to perfection. Each entrée served without a potato. Choose from:

TRADITIONAL ITALIAN LASAGNA with Italian beef and pork sausage, mozzarella cheese and hearty marinara.

CHICKEN AND VEGETABLE LASAGNA (+.50) with a white cream sauce and red sauce dollop.

LASAGNA ROLLS ... a traditional favorite with a twist — a roll, actually!

MEXICAN LASAGNA made with tortilla, beans, and cheese and a red pepper sprinkling.

SEAFOOD LASAGNA with shrimp, scallops, cod, and crab meat, and a saffron sauce. (+2.00)

SPICY PEPPERONI PIZZA LASAGNA baked in a pizza crust and full of flavor!

LAYERED CHEESE AND SPINACH LASAGNA with vegetables, marinara, or white Parmesan sauce.

\$14.95 per person

Premium Pasta Dinners

Each dinner cooked to perfection and served without a potato. Choose from:

GRILLED CHICKEN BREAST with vegetables and bow tie pasta with red, white, or pesto sauce.

GRILLED CHICKEN BREAST with basil pasta cream sauce.

BAYOU GRILLED CHICKEN BREAST with Cajun tossed pasta and cayenne for a kick.

SHRIMP AND SCALLOPS tossed with mostaccioli and a white wine sauce. (\$3.50 extra)

MOSTACCIOLI & MEATBALLS with robusto red sauce.

\$17.75 per person

Vegetarian

Each dinner prepared as described. Choose from:

VEGETARIAN PASTA PRIMAVERA AND GRILLED VEGETABLES with farfel pasta and red tomato or alfredo sauce. \$13.75 per person

STUFFED PORTABELLO MUSHROOM with diced vegetables and cheese. \$16.75 per person

CHEESE STUFFED JUMBO SHELLS with Florentine cream sauce. \$16.75 per person

CORN, BEAN, CHEESE QUESADILLA with fresh cilantro salsa and flour tortillas \$14.75 per person

BAKED MEDITERRANEAN QUICHE in pastry crust. \$15.75 per person

BAKED ASPARAGUS, RED PEPPER AND GOAT CHEESE POLENTA with apple wood olive oil. \$17.95 per person

PUMPKIN WHOLE WHEAT PASTA AND SQUASH with a hint of nutmeg in the sauce. \$16.75 per person

PASTA FIORANA made with dark raisins, walnuts, dried cranberries, pine nuts, and red pepper. Incredible! \$18.75 per person

SPINACH & CHEDDAR EGG STRATA \$13.55 per person

Stuffed Baked Chicken Breast

Prepared in a multitude of flavorful and creative ways. Choose from:

SALTIMBOCCA with Italian prosciutto, boursin cheese, fresh sage, and chardonnay sauce.

KIEV with herbed garlic butter and savory white wine sauce.

CORDON BLEU with ham, Swiss cheese, a light crumb crust, and savory sage vermouth Parmesan sauce.

GREEK ISLE with feta cheese, sun-dried tomatoes and thyme, and a robust pesto cream.

INDIAN TAJ stuffed with apricot rice and a coconut curry sauce.

EUROPEAN brown rice with diced asparagus and a succulent lemon hollandaise drizzle.

SOUTHERN COMFORT a sinfully divine cheese-filled breast with a crispy bacon, bourbon, and cider pan sauce.

CARIBBEAN TANGO filled with light curry rice and fresh cilantro, pineapple, mango, and papaya relish (cold or hot). (+.50)

MIDWESTERN cranberry rice filling crowned with a melted Brie cheese wedge and fig reduction.

EAST COAST DEBUTANTE crab cake stuffing and a lobster cream sauce with saffron. (+1.50)

ITALIANO with cheese filling and a tomato concasse' red pepper cream sauce.

APPLE ORCHARD stuffed with diced green apples and goat cheese with a light cognac cream.

MANDARIN ALMOND CHICKEN with roasted blanched almonds, celery and bread cube, and an orange marmalade and orange juice reduction.

NORTHERN STYLE with Minnesota wild rice and a cranberry orange sauce.

ATLANTIC bursting with fontina cheese and shrimp with crab sauce. (+1.50)

ARLINGTON with blue cheese and dried apricot stuffing with rosemary and thyme sauce.

VENETIAN FLORENTINE with orzo and a sauteed spinach sauce.

Baked Chicken Entrée \$16.95 per person
Baked and Stuffed \$18.95 per person

Our Special Dinner Duets

Sublime pairings for the perfect plate when you can't choose just one.

Simply select any style stuffed, baked chicken breast entrée, paired with any item listed below. (Price is reduced \$1.00 should you prefer any style grilled chicken breast with sauce instead of the stuffed version.)

- 4-oz Grilled Tenderloin Filet \$23.95
- Tenderloin Medallion \$22.50
- Sliced Inside Round of Beef Bordelaise \$21.95
- 4-oz Ham with Choice of Savory Sauce \$20.95
- 1/2 Rack of Barbecue Pork Ribs \$24.95
- Tarragon Shrimp Au Gratin Ramekin.... \$23.50
- 4-oz Sliced Pork Loin with Sauce \$22.95

