



HORS D'OEUVRE MENU

2019

608.755.4123
www.besteventscatering.com



SPECIALTY SAMPLERS

Mashed-Tini Station
 Delicious garlic mashed potatoes served with a variety of toppings including shredded cheese, bacon pieces, steamed broccoli, sour cream, gravy, chives, corn, crispy onion straws, butter, hot sauce and salt and pepper. \$5.25 per person (minimum of 50 guests)



Wisconsin Award-Winning Cheese Display
 Includes Havarti with dill, lace cheese, Muenster, Colby, Monterey Jack, saga blue 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. \$7.25 per person (minimum of 75 guests)

Mexicale Sombrero Sampler
 Build your own taco bar featuring taco seasoned beef, shredded cheese, lettuce, tomato, sour cream, black olives and flour tortillas. Also served with grilled quesadillas, stuffed jalapenos, mini burritos, mini tacos, blue corn and tortilla chips with gourmet salsa, guacamole and fried chicken wingers. All served with nacho cheese sauce and green tomatillo sauce on the side. \$9.95 per person (minimum of 50) guests)

Italian Antipasto Centerpiece
 Deliciously tart marinated vegetables, deep fried ravioli with sauce, tortellini brochettes, a variety of hard salamis and cheeses, fresh melons, artichoke hearts and pepperoncini served with French breads and fused olive oils for dipping. \$6.95 per person (minimum of 50 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. Based on Market Price (minimum of 150 guests).

Fresh Fruit Fantasia Centerpiece
 Mountains of fresh seasonal fruits served in decorative carved shells overflowing with strawberries, grapes, melons, pineapples and kiwi fruits. IN-SEASON (MAY-SEPTEMBER) \$7.95 per person (minimum of 50 guests) OUT-OF-SEASON (OCTOBER-APRIL) \$9.25 per person (minimum of 50 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

Tenderloin of Beef
 With wild-mushroom bordelaise
 \$7.50 per person

Carved Turkey Breast
 Minimum of 75 guests
 \$5.95 per person

Sirloin Round of Beef
 \$5.95 per person

Spinach-Stuffed Steak Wheels
 Minimum of 100 guests.
 \$6.25 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



crowd pleaser

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HOT HORS D'OEUVRE



ALL PRICES LISTED APPLY TO TRAYS OF 50 PIECES MINIMUM, UNLESS OTHERWISE SPECIFIED

Absolut Vodka

Chicken-Wrapped Peaches (GF)
With vinaigrette glaze. \$70.50

Apple and Chicken Sausage

With sweet onion chutney in a cheddar pastry. \$46.00

Bacon and Cheddar Potato Skins

 (GF)

With chive sour cream. \$50.50

Bacon Wraps

 (GF)

Water chestnuts, rumaki or pineapple. \$25.25

Deluxe Bacon Wraps

 (GF)

Scallops or shrimp. \$50.50

Brie Cheese _ 5.5 Lb Wheel

 (V)

Plain or apricot glaze. \$70.75 each

Broccoli Cheddar Bites

 (V)

\$40.59

Cajun-Style Chicken Drumettes

\$40.50

Chicken Negimaki

With spicy red-pepper dipping sauce. \$50.50

Crab Rangoon

A delicious Oriental favorite for the adventurous. \$79.60

Crispy Asparagus Straws

 (V)

\$28.50

Fried Cheese Curds

 (V)

Served with marinara sauce. \$40.50

Fried Popcorn Shrimp

With cocktail sauce. \$50.50

Fried Stuffed Jalapenos

 (V)

Stuffed with cream cheese. \$40.50

Grilled Quesadillas

Made with chicken, beef or veggie filling. \$50.50

Herb-Roasted Garlic Bulbs

 (V)

With French bread. \$59.50

Honey-Glazed Chicken Drumettes

\$43.00

Bacon Wrapped Green Bean Bundles

 (GF) (DF)

\$43.50

Reuben Pinwheel Puff

With 1,000 island on the side. \$38.50

Meatballs

Choose from barbecue, sweet and sour, Swedish, French Onion, madeira, spicy cranberry bbq, garlic sesame, Door County cherry or roasted red pepper orange. \$26.75

Mexican Handmade Tamales

Wrapped in corn husks. \$84.50

Mexican Taquitos

With gourmet pico de gallo. \$50.61

Mini Beef Wellington

With béarnaise sauce. \$84.50

Mini Burritos

With salsa, tomatillo or mole sauce. \$45.85

Mini Taco Bites

With Salsa, sour cream and guacamole. \$37.25

Miniature Quiche

Bite-sized portions. \$70.95

Mini Reubens

With 1,000 Island sauce. \$52.95

Mongolian Barbecue Shrimp

Wrapped with bacon. \$84.50

Nut-Crusted Fried Brie

With raspberry jalapeno jelly. \$45.75

Oatcakes

 (V)

With goat cheese and figs. \$45.75

Oriental Egg Rolls or Spring Rolls

With plum or sweet-and-sour sauce. \$59.95

Prosciutto-Wrapped Shrimp

 (GF)

With garlic dipping sauce. \$92.95

Pigs in a Blanket

Cocktail sausage in a puff pastry. \$41.50

Pot Stickers

With plum or sweet-and-sour sauce. \$38.50

Shumai

A unique and distinctively different selection. \$52.95

Smoked Kielbasa

With mustard glaze. \$28.30

Spanakopita

\$59.95

Italian Sausage Pinwheel Puffs

With parmesan cheese. \$33.50

Marbella Chicken Bites

 (GF)

With boneless breast meat. \$70.50

Wontons

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

Stuffed Chardonnay Mushroom Caps

Filled with cheese, sausage, spinach, or seafood or vegetables. \$38.50

Hot Chicken Wingers

And we do mean hot! \$50.50

Steak Bites

 (GF) (DF)

Delicious marinated and seasoned beef cubes. \$63.50

Turkey and Raspberry Wellington

With berry pepper sauce. \$50.95

Individual Pizza Pies

Sausage and cheese topping. \$53.00

Toasted Ravioli

With marinara. \$42.50

Silver Dollar Crab Cakes

With remoulade sauce. \$68.50

Monte Cristo Pinwheel Puff

\$40.50

(GF) gluten free (V) vegetarian (DF) dairy free

(CP) crowd pleaser



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COLD HORS D'OEUVRE



ALL PRICES LISTED APPLY TO TRAYS OF 50 PIECES MINIMUM, UNLESS OTHERWISE SPECIFIED

Asparagus and French Boursin Cheese Tartlet (V)
\$98.50

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

Deviled Eggs (V)
Choose from traditional with parsley and radish, jalapeno bacon, buffalo, guacamole, or pimento cheese. \$40.50
One flavor per 50.

Cheese and Crackers -12" Tray
Five -of each. Serves 25-35 people.
\$35.50

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

Cheese and Sausage- 12" Tray
Serves 25-35 people. \$43.50

Cheese and Sausage – 18" Tray
Serves 55-65 people. \$73.50

Cheese Spread – 12" Tray
Chef's choice of two types of cheeses.
Serves 25-35 people. \$32.50

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

Chocolate Dipped Strawberries (V) (GF)
One dozen beautifully decadent treats.
May-Sept: \$10.95 per dozen; Oct.-April:
\$17.95 per dozen

Cucumber Wheels (GF)
With gravlax. \$68.00

Curried Chicken Canapés
On toasted French bread. \$31.50

Deluxe Canapés
Filled croustades and baguettes.
\$82.50

Seasonal Fruit Wedges – 12" Tray
Serves 25-35 people. \$35.50

Seasonal Fruit Wedges – 18" Tray
Serves 55-65 people. \$65.50

Fruit Brochettes (GF) (V)
Brochettes served on 6" skewers with sweet poppy seed dressing. \$63.50

Gorgonzola Canapés
With fig compote. \$65.50

Leek Chiffonades (V)
Mini onion-flavored tarts – uniquely smooth. \$35.50

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

Relishes – 12" Tray
Pickle variety, olives and peppers.
Serves 35 people. \$24.00

Rolled Pistachio and Blue Cheese Cream Grapes. \$20.50

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

Shrimp Cocktail
Jumbo shrimp per piece served in a chilled bowl. Served with cocktail sauce and a lemon wedge.
\$2.10 per piece

Cold Veggie Pizza (V)
\$46.00

BLT Stuff Cherry Tomatoes (GF)
\$48.50

Ham and Pickle Pinwheels
\$32.50

Skewered Tortellini (V)
Tortellini served on 6" skewers with golden Italian dressing. \$25.50



Caprese Skewers (GF) (V)
6" skewers with balsamic glaze drizzle.
\$38.50

Shrimp Spread – 18" Tray
Served with cocktail crackers. Serves 50 people. \$52.50

Smoked Lake Trout
Accompanied by cucumber sauce.
\$17.95 per pound. No minimum (Serving suggestion 1-oz per person).

Smoked Whole Salmon
Accompanied by cucumber sauce.
\$19.75 per pound. 8-lb minimum (Serving suggestion 1-oz per person).

Goat Cheese and Caramelized Onion Tart (V)
\$48.00

Cranberry Mini Muffins
Filled with shaved turkey. \$35.50

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

Stuffed Salami Horns (GF)
Filled with cheeses and olives. \$32.50

Stuffed Rye Loaf (V)
Accompanied by spinach or garlic dip.
\$24.50

Taco Fiesta Platter
Accompanied by tortilla chips. \$40.00

Vegetables with Dip – 12" Tray
Six varieties. Serves 25-35 people. \$32.50

Vegetables with Dip – 18" Tray
Six varieties. Serves 55-65 people. \$62.50

Wild Mushroom Custard
Accompanied by cocktail crackers.
\$65.50



(GF) gluten free (V) vegetarian (DF) dairy free crowd pleaser

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SNACKS AND CHIPS

ALL ITEMS ARE PRICED PER POUND UNLESS OTHERWISE SPECIFIED. APPROXIMATELY 8 SERVINGS PER POUND.

Potato Chips
Served with French Onion dip.
\$6.00 per pound

Blue Corn Tortilla Chips
Served with your choice of dip.
\$7.95

Party Mix
\$8.95 per pound

Garlic Chip Mix
\$8.95 per pound

Tortilla Chips
Served with your choice of dip.
\$6.95 per pound

Popcorn
Plain or cheese flavored
\$4.75 per pound

Roasted Peanuts
\$8.50 per pound

Mixed Pillow Mints
\$7.95 per pound

Wisconsin Beer Pretzels
\$4.75 per pound

Mixed Snacks
Includes popcorn, chips and pretzels. \$4.95

Toasted Baguettes
Served with ranch and garlic dips. \$7.25 per pound



SPECIALTY DIPS AND SAUCES

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 GUESTS PER ITEM.

COLD

Cheddar Salsa Sauce
\$.80 per person

Honey Mustard Dip
\$.75 per person

Cucumber Spread
\$.75 per person

Spinach Dip
\$1.95 per person

Cajun Dip
\$.75 per person

Nacho Dip
\$.85 per person

Curry Dip Indian Seasoning
\$.75 per person

Spicy Bean Dip
\$.75 per person

Guacamole
\$2.00 per person

Pico De Gallo
\$1.05 per person

Dried Beef and Cream Cheese
\$1.20 per person

Garlic Dip
\$.80 per person

Pepper Dip
\$.75 per person

Ranch Dip
\$1.00 per person

Vegetable Cream Cheese Dip
\$.85 per person

French Onion Dip
\$.80 per person

Salsa
\$.75 per person

HOT

Chili Con Queso
\$.90 per person

Cheddar Hot Mexicale Sauce
\$1.10 per person

Cheesy Crab Dip
\$3.25 per person

Buffalo Chicken Dip
\$2.95 per person

Hot spinach Artichoke Dip
\$3.50 per person

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

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

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

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

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



crowd pleaser

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FRESH FAVORITES



Kabobs

EACH DELICIOUS KABOB IS SPIKED ON A 6" BAMBOO SKEWER.
SERVINGS ARE AVERAGED AT ONE PER PERSON.
(MINIMUM OF 25 SERVINGS EACH KIND)

Vegetable Satay
with Asian pesto. \$2.75 each

Jerk Chicken Sate
with Creole sauce. \$3.75 each

Teriyaki Beef or Chicken
with mushroom, onion, ginger and tomato.
\$3.95 each

 **Antipasto**
with Italian meats and cheese with roasted red pepper dip.
\$3.25 each

Bulgogi Beef
with green onion, garlic, ginger, sesame seeds and
soy sauce. \$3.95 each

Lemon Pepper or Poppy Seed Chicken
with mushroom, tomato, onion and seasonings.
\$3.25 each

Portabello Mushrooms
with balsamic glaze. \$4.15 each

Satay Bali Beef, Chicken or Pork
with green peppers, soy sauce and Indian seasonings.
\$3.95 each

Sausage and Pineapple
made with a sweet and deliciously different cinnamon-
apple glaze. \$2.75 each

Seasonal Fruit
with melons, strawberries and grapes. \$2.95 each


Shrimp or Scallop
with bacon, water chestnut, cherry tomato, onion and
green pepper. \$4.95 each

Boneless Chicken Breast
with green pepper, onion, cherry tomato and honey-
orange glaze. \$3.25 each

Ginger Butter Fruit
with apples, bananas, pineapple, purple grapes and a
truly unique sauce. \$3.25 each

Hawaiian Beef, Ham or Chicken
with pineapple, water chestnut, green pepper and tomato.
\$3.25 each

Tenderloin of Beef
with mushrooms, red onion, snow peas and ginger-soy
glaze. \$4.25 each

 **Pot Roast Kabobs**
with beef, potato, carrot, onion with beef gravy.
\$3.95 each

Bruschetta

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

Diced Tomato, Black Olive and Parmesan
with garlic. \$37.75

 **Caprese**
with cherry tomato, fresh mozzarella and basil.
\$48.25

Chilled Tenderloin
with balsamic glaze. \$100.95

Smoked Thin Sliced Chicken
with shaved red onion and aioli sauce.
\$85.00

Ratatouille
featuring blended squash, eggplant, tomatoes,
garlic and parmesan. \$43.00

Bay Shrimp
with diced tomato, basil, olive oil and lemon.
\$100.95

Hummus

CHOICE OF TWO:

Choose from roasted garlic, jalapeno cilantro, chocolate, roasted
red pepper, cool ranch or green goddess.

Served with grilled pita, carrots, celery sticks, crackers or pretzels.

\$3.95 per person

 crowd pleaser



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CROWD PLEASERS



Pinwheels

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 cheese and wrapped in spinach tortilla. \$32.95

Curried Chicken Salad

with apricots and almonds wrapped in a wheat tortilla. \$38.95

Roast Beef

with creamed blue cheese and roasted onions wrapped in a tomato tortilla. \$42.55

Roasted Vegetable and Garlic Hummus

wrapped in a wheat tortilla. \$34.95

Smoked Salmon

with lemon cream cheese, capers and shaved red onion wrapped in a spinach tortilla. \$52.95



Southwest Salsa Cream Cheese

with Jack and cheddar cheeses and diced tomato wrapped in a tomato tortilla. \$28.95

Cheddar Bacon Ranch. \$32.95



Classic Italian

On sun dried tomato wrap with honey mustard aioli. \$42.95

Sliders

SERVING SIZE IS TWO SLIDERS PER PERSON. (MINIMUM OF 25 SERVINGS EACH KIND)



Mini Parmesan Chicken Sliders. \$3.25

Turkey Cranberry Sliders. \$3.25

French Onion Beef Sliders. \$3.50

Classic Burger Sliders

with bacon and cheese. \$2.95



BBQ Pulled Pork Sliders

with garlic aioli. \$3.25

Portobello Sliders

with caramelized onion. \$3.50

Reuben Sliders

on a soft pretzel bun. \$3.95

Asian Pulled Chicken Sliders

with a sweet and spicy slaw. \$3.25



crowd pleaser

Tortes and Savory Cheesecakes

LAYERED, BAKED AND BLENDED INTO HEAVENLY FLAVORS TO SAVOR. SERVED WITH COCKTAIL CRACKERS. TORTES SERVE 25-35, AND CHEESECAKES SERVE 35-45.

Wild Mushroom Torte

With fresh cream. \$52.50 each

Gorgonzola Torte

With balsamic glaze and strawberries. \$56.00 each

Italian Pesto Torte

With whipped herbed cream cheese \$53.50 each



Crab and Asparagus Cheesecake

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

Feta with Black Olive Tapenade Cheesecake

With a lemon oregano topping \$69.00 each

Roasted Sun-Dried Tomato Torte

With diced tomato and sour cream. \$50.50 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



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.



BEST EVENTS

C A T E R I N G

And Special Event Productions

It All Began In 1986

For 33 years Best Events has provided the Stateline Area with exceptional meals and high levels of service. We value originality and creativity and we want to make sure that your event is unforgettable. It is not uncommon for the Best Events kitchen to cater nearly 2,200 meals on any given Saturday, but that number does not shock our kitchen staff. Best Events has catered to large parties, intimate small dinners, business lunches, United States presidents, politicians, celebrities, and anything in between. Our menus are versatile and suited for every taste which is one of the many reasons Best Events Catering has been voted the #1 Caterer in the Janesville Gazette's People's Choice Awards 5 years in a row!

ASK ABOUT OUR CUSTOM MENUS!

HAVING A THEMED EVENT?
LET US CREATE A CUSTOM MENU.

We do it all...

Wisconsin, Tropical, Oktoberfest,
Around the World, Greek, Fiesta,
Italian Irish, Asian, Brunch,
Southern BBQ
...just to name a few!

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

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