



WAITED DINNER

— 2019 —

608.755.4123
www.besteventscatering.com



WAITED DINNER

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.

Starters and Sides

CHOICE OF ONE FIRST COURSE

Tossed Garden Harvest Salad

Includes Three dressings on the side. Choose from French, Ranch, Italian, Balsamic Vinaigrette, Peppercorn Ranch, or 1,000 Island

Soup Du Jour

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

Gourmet Salad (\$1.50 Extra)

Spinach with Bacon Dressing

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

Italian Style or Mediterranean Style with an Antipasto Topping

Greek Chopped Salad with Diced Cucumbers, Tomatoes, Red Onion, Red Pepper and Garbanzo Beans with a Tangy Vinegar-Oregano Dressing

Tomato Mozzarella Caprese Salad with Large Sliced Tomato and Mozzarella Pieces Drizzled with a Basil Oil Sauce and Accented with a Balsamic Reduction Sauce (+.50)

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.



CHOICE OF ONE STARCH

Whipped Potatoes with Gravy

Baked Potatoes with Sour Cream & Butter

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

Gourmet Starches (\$1.00 Extra)

Layered Potato & Tomato Cake

Twice-Baked Bacon & Cheese

Potato Gratin Baked in Muffin Tins

Duchess Potatoes

Creamy Garlic Parmesan Orzo

Barley Riscotto with Mushrooms & Spinach

Roasted Butternut Squash Hash with Apples & Bacon

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

Gourmet Vegetables (\$.95 Extra)

Individual Sweet Potato Souffle

Vegetable & Cheese Gratin Ramekins

Garden Harvest Frittata

Mediterranean Mix Grilled with Olive Oil

Roasted Honey Garlic Cauliflower

Baked Parmesan Crusted Zucchini

Sautéed Cashew Cabbage

Ⓜ gluten free Ⓜ vegetarian Ⓜ dairy free Ⓜ crowd pleaser

LIKE WHAT YOU SEE? CONTACT US TO BOOK YOUR NEXT MEAL!

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Entrees

FOR WAITED (SIT-DOWN STYLE) SERVICE, YOU MAY SELECT UP TO THREE ENTRÉE COMBINATIONS. PLEASE CONTACT YOUR EVENT PLANNER FOR ANY SPECIAL REQUESTS REGARDING CHOICES OR SPECIAL DIETARY NEEDS.

Florentine Chicken Breast En Crouste

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 turkey, slow-cooked in its natural juice and sauced with a turkey glaze.
\$15.95 per person

Sirloin Top Butt Filet

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

Chicken Roulades (GF)

Stuffed with pesto and topped with a roasted pepper marinara
\$15.95 per person

East Meets West...Stir Fry Dinner Entrees

Perfect for a casual dinner 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 (GF)

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



Hand-Stuffed 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.
\$18.95 per person

Jumbo Shrimp Scampi

Four jumbo shrimp sautéed in a garlic butter. Served with orzo pasta.
\$20.95 per person

Premium Pasta Dinners

EACH DINNER COOKED TO PERFECTION AND SERVED WITH YOUR CHOICE OF VEGETABLE. PRICED PER PERSON. CHOOSE FROM:

Grilled Chicken Breast with vegetables and bow tie pasta with marinara, alfredo, or pesto sauce. \$15.95

Basil Pesto Cavatappi Pasta with roasted vegetables. \$15.95

Chicken Marsala with creamy alfredo sauce. \$18.95

Ravioli Di Portobello with sun dried tomato gouda sauce. \$18.95

Steak and Garlic Parmesan linguine in alfredo sauce. \$20.25

Gorgonzola & Tenderloin Gnocchi Pasta

Tender seared beef with a wild mushroom assortment into a gorgonzola cream sauce and al dente gnocchi. \$21.95

Shrimp and Scallops tossed with mostaccioli and white wine sauce. \$22.95



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

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Entrees

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.
\$16.95 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

Hand Sliced Prime Rib of Beef

We crust and roast with seasonings that slowly bake into the meat and bring out the natural flavors and aroma.
8-oz \$19.95 per person
10-oz \$21.95 per person
12-oz \$23.95 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

Carved Inside Round of Beef

Tender slices of oven-roasted beef in a rich natural demi glace sauce.
\$16.95 per person



Half Cornish Game Hen

Half of a game hen stuffed with a sage or corn bread stuffing and butter basted while in the oven
\$22.95 per person



Lasagna and Pasta Dinners

Each dinner cooked to perfection. Served with a vegetable of your choice. Choose from:

Traditional Italian Lasagna

With Italian beef and pork sausage, mozzarella cheese and hearty marinara.

Chicken and Vegetable Lasagna

With a white cream sauce and red sauce dollop. (+.50)

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.

Ricotta Stuffed Pasta Shells

with spinach cream sauce or meatless marinara

\$15.95 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.
\$18.95 per person.



Tenderloin Medallions

Two medallions served to perfection with your choice of finish: tomato concase, malay curry sauce, hunter sauce, sauvignon reduction, blue 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

 gluten free  vegetarian  dairy free  crowd pleaser

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Entrees

Whole Roasted Pork Loin ^(GF)

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

Grilled Tenderloin Filet

A classically upscale entrée for discerning tastes using AAA beef tenderloin and served with a light au jus.

6-oz \$18.95 per person

8-oz \$20.95 per person

10-oz \$24.50 per person.

Home-Style Cubed 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



Baked Ham Dinner ^(GF)

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. \$15.95 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.

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 merlot reduction. \$17.95 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 shrimp and vegetables. Served on a bed of fragrant jasmine rice pilaf. No potato served with this entrée. \$22.95 per person

Children's Menu

INCLUDES CHOICE OF DIPPING SAUCE (RANCH, KETCHUP, BBQ OR HONEY MUSTARD) AND MILK.

CHOICE OF ONE COLD SIDE

- Mandarin Oranges
- Apple Slices
- Fresh Fruit Salad
- Applesauce
- Go-gurt
- Individual Goldfish Crackers
- Jello Cup
- Cottage Cheese

CHOICE OF ONE HOT SIDE

- Baked Steak Fries
- Mashed Potatoes with Gravy
- Macaroni and Cheese
- Mixed Vegetables
- Honey Glazed Carrots
- Buttered Corn
- Tater Tots

CHOICE OF ONE ENTREE

(3) Baked Chicken Strips

(3) Grilled Chicken Strips ^(GF) ^(DF)

Individual Cheese Pizza ^(V)

Macaroni & Cheese ^(V)

Mostacolli with Red Sauce (add Meatballs +.50)

(6) Mini Corn Dogs

(2) Burger Sliders

CHILDREN'S MENU

\$11.95 per child

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



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Entrees

Grilled Salmon Filet ^(GF)

Gingerly grilled and served with your choice of citrus pineapple salsa with red peppers, lemon dill sauce, or grilled vegetables and herbs.
\$18.95 per person.



Baked Herbed Chicken like Mom Makes ^(GF) ^(DF)

A family favorite...a two-piece dinner that is simply delicious \$13.95 per person, served with 4-oz ham slice \$15.95, served with 4-oz sliced beef \$16.95

Turkey Tetrazzini

Turkey pieces simmered in a rich sauce made of mushrooms, peas, chardonnay cream 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 Francaise 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 beurre blanc sauce rolled in chipped cashews and finished with a citrus glaze.
\$20.95 per person



Stuffed Baked Chicken

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. ^(DF)

European brown rice with diced asparagus and a succulent lemony 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) ^(DF)

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. ^(DF)

Northern Style with Minnesota wild rice and a cranberry orange sauce. ^(DF)

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 sautéed spinach sauce.

STUFFED BAKED CHICKEN

\$18.95 per person

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

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Entrees

Our Special Dinner Duets

SUBLIME PAIRINGS FOR THE PERFECT PLATE WHEN YOU CAN'T CHOOSE JUST ONE.

Simply select any style stuffed chicken breast entrée, paired with any items listed below.

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
½ Rack of Barbecue Pork Ribs.....	\$24.95
Tarragon Shrimp Au Gratin Ramekin.....	\$23.50
4-oz Sliced Pork Loin with Sauce.....	\$22.95

Vegetarian

EACH DINNER PREPARED AS DESCRIBED

Vegetarian Pasta Primavera and Grilled Vegetables
with farfel pasta and red tomato or alfredo sauce.
\$14.95 per person



Stuffed Portabello Mushroom (GF)
with diced vegetables and cheese.
\$16.75 per person

Corn, Black 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 (GF)
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 Foriana
made with dark raisins, walnuts, dried cranberries,
pine nuts, and red pepper. Incredible!
\$18.75 per person

Spinach & Cheddar Egg Strata (GF)
\$13.55 per person

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



**COMPLETE
YOUR MEAL
WITH LINENS
AND DECOR!**

**CONTACT AN EVENT
PLANNER TO LEARN MORE.
608.755.4123**

AT BEST EVENTS CATERING, ANY CUSTOM COMBINATION OF ENTREES 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.

MANY OF OUR ENTREES CAN BE MADE GLUTEN FREE FOR AN UPCHARGE UPON REQUEST!

ALL PRICES ARE BASED UPON A MINIMUM OF 25 PERSONS FOR EACH ENTRÉE. FULL-SERVICE STAFF IS 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).

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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?
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We do it all...
Wisconsin, Tropical, Oktoberfest,
Around the World, Greek, Fiesta,
Italian Irish, Asian, Brunch,
Southern BBQ
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