



# HARVEST & HOLIDAY MENU

— 2020 —

608.755.4123  
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# FALL HARVEST SPECIALS



## Soup-er Fall Buffet

### CHOICE OF TWO SOUPS

Roasted Red Pepper & Tomato Soup  
Ham & Potato Corn Chowder  
Autumn Wild Rice  
Creamy Butternut Squash Soup  
Classic Beef Stew  
Chicken Tortilla Soup  
Homestyle Creamy Chicken Noodle

Served with Crusty French  
Bread Slices, Butter and Crackers.

**SOUPER FALL BUFFET**  
\$8.25 per person



## Traditional Thanksgiving Buffet

Tossed Salad with Assorted Dressings  
Sage Stuffing  
Mashed Potatoes with Turkey Gravy  
Sliced Light & Dark Roasted Turkey Meat  
Buttered Green Beans  
Cranberry Sauce  
Pumpkin Pie  
Herb Dinner Rolls

**THANKSGIVING BUFFET**  
\$16.25 per person



## Oktoberfest Buffet

Bavarian Beer Cheese Dip with Pretzel Bites  
Fruchtsalat Mit Nussen  
*fresh fruit salad with nuts*  
Roasted Chicken n' Spaetzle  
*roasted chicken and German dumplings with  
onion in a brown butter cream sauce*  
Beer & Onion Roasted Bratwurst  
*with buns & kraut on the side*  
Green Beans with Dill  
Potato Pancakes  
*with hot homemade apple sauce*

**OKTOBERFEST BUFFET**  
\$15.85 per person

## North Woods Buffet

Organic Spring Greens  
*drizzled with cranberry vinaigrette dressing & topped with  
sliced cucumbers, sliced radish & vine ripened tomatoes*  
Herb Encrusted Roast Pork Loin  
*with Door County cherry port wine reduction*  
Redskin Garlic Mashed Potatoes  
Tarragon Cognac Glazed Baby Carrots  
Herb Dinner Rolls

**NORTH WOODS BUFFET**  
\$14.95 per person



## Wisconsin Bountiful Buffet

Tossed Garden Salad with Assorted Dressings  
Rustic Roasted Garlic Chicken Breast with Asiago Gravy  
Beef Tips with Mushrooms & Onions  
Buttered Egg Noodles  
Garlic Roasted Vegetables with Oregano & Basil Butter  
Herbed Dinner Rolls & Butter

**BOUNTIFUL BUFFET**  
\$16.95 per person



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# Harvest Box Lunch Specials

YOU MUST ORDER A MINIMUM OF 5 OF EACH KIND OF LUNCH OR A SURCHARGE OF \$2.75 PER LUNCH WILL APPLY.

## The North East Sampler

Cranberry pecan chicken salad on a flaky croissant with lettuce & tomato. Served with herb potato salad, pasta salad and a cream cheese frosted pumpkin bar.

\$9.50/Box Lunch

## Golden Wisconsin Harvest

Roasted deli-style turkey with Wisconsin cheddar, crisp thick-cut pepper bacon and peppercorn ranch sauce, lettuce, tomato on a honey wheat bread. Served with pasta salad, deviled egg potato salad and a cranberry oatmeal bar

\$9.95/Box Lunch

## Fall Vegetable<sup>Ⓥ</sup>

Grilled portabella sandwich on focaccia bread with provolone cheese, lettuce, tomato, roasted red pepper and herb mayo. Served with winter veggie pasta salad, grapes and a cranberry oatmeal bar.

\$10.25/Box Lunch

## Autumn Harvest Salad Box Lunch<sup>ⓖ</sup>

Kale salad loaded with apples, roasted sweet potatoes, wild rice, white cheddar cheese, toasted almonds and shredded chicken with a savory sweet balsamic vinaigrette dressing. Served with a whole wheat roll, butter and cream cheese frosted pumpkin bar.

\$12.95/Box Lunch

## Fall Spinach Salad

Fall spinach salad packed with cranberries, granny smith apples, walnuts, bacon & gorgonzola cheese. Served with a maple dressing on the side, whole wheat roll, butter and cream cheese frosted pumpkin bar.

\$11.25/Box Lunch

## Falling for Dessert

Pecan Pie.....	\$3.27/piece
Pumpkin Cheesecake.....	\$3.94/piece
Pecan & Apple Cream Cake.....	\$2.16/person
Sheet Pies (Pumpkin, Apple or Cherry).....	\$1.05/piece
Assorted Fall Cookies & Bars.....	\$2.16/person
Bread Budding.....	\$2.50/piece
(Raspberry or Chocolate Bread Pudding...)	
Cranberry Oatmeal Bars.....	\$1.05/each
Sour Cream Apple Pie.....	\$3.27/each
Frosted Pumpkin Bars.....	\$1.05/each
Carrot Cake/ Cream Cheese Icing.....	\$2.16/piece
Apple or Cherry Crisp.....	\$1.39/person
Individual Caramel Apples .....	\$2.95/each
(with or without peanuts)	

## Chili Fest

Homemade Chili with add on toppings of: Cheddar Cheese, Green Onion, Sour Cream, Green Chili's (mild), Black Olives, Jalapenos & Roasted Red Peppers. You build the perfect bowl. Served with Jalapeno & Honey Corn Bread.

### CHILI FEST

\$7.95 per person

## Fall Beverages

Coffee.....	\$1.25/person
Milk.....	\$1.50/carton
Hot/Cold Apple Cider.....	\$1.50/person
Hot Tea.....	\$1.25/can
Hot Chocolate.....	\$1.50/person
Spiced Fruit Punch.....	\$1.50/person
Assorted Soft Drinks.....	\$1.25/can
Bottled Water.....	\$1.85/each

<sup>ⓖ</sup>gluten free   <sup>Ⓥ</sup>vegetarian   <sup>ⓓ</sup>dairy free    crowd pleaser

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# Merry Breakfast

Caramel Pecan Sticky Rolls  
& Cranberry Orange Muffins

Breakfast Casserole  
hashbrowns, sausage, egg & sharp cheddar cheese

Bacon

Assorted Sliced Melons

Orange & Apple Juice

Regular & Decaf Coffee with Condiments

\$10.65 per person



# Grand Omelet Station

Winter Fruit Salad  
with honey lime poppy seed vinaigrette

## Made to Order Omelet Station Featuring:

Shredded Cheddar Cheese, Feta, Spinach, Mushroom,  
Bacon Pieces, Breakfast Sausage, Diced Ham, Broccoli, Onion,  
Green & Red Peppers and Diced Tomatoes

Maple Cinnamon Sweet Potato Hash

Regular & Decaf Coffee with Condiments

(Sausage Links + \$.95)

(Bacon + \$1.95)

\$15.95 per person  
+\$40 per hour for chef

TREAT YOUR  
OFFICE ELVES  
TO A HARDY  
BREAKFAST!



## Holiday Box Lunch Specials

YOU MUST ORDER A MINIMUM OF 5 OF EACH KIND OF LUNCH OR A SURCHARGE OF \$2.75 PER LUNCH WILL APPLY.

### Elf's Club Sandwich

House roasted turkey sliced thin & piled high crisp bacon, leaf lettuce, tomato on a fresh backed sesame Kaiser roll. Served with holiday pasta salad, winter fruit salad and assorted Christmas cookies.

\$9.95/Box Lunch

### Jingle Bella (V)

Grilled mushroom sandwich on sundried tomato focaccia roll with roasted red pepper hummus, grilled zucchini, lettuce and heirloom tomato. Served with holiday pasta salad, winter fruit salad and assorted Christmas cookies.

\$10.25/Box Lunch

### All Wrapped Up (V)

Roasted vegetable wrap with tomato basil tortilla, assorted roasted vegetables, garlic hummus, fresh lettuce, tomato and shredded pepper jack cheese. Served with holiday pasta salad, winter fruit salad and assorted Christmas cookies.

\$9.95/Box Lunch



### The Holiday Ham Hoagie

Sliced ham, crispy bacon, provolone cheese and fresh spring greens, all topped with apple butter served on a hearty hoagie. Served with holiday pasta salad, winter fruit salad and assorted Christmas cookies.

\$9.50/Box Lunch

### Santa's Christmas Turkey Sandwich

Roasted turkey sliced thin and piled high with lettuce, tomato and herb mayo on a ciabatta roll. Served with holiday pasta salad and winter fruit salad and assorted Christmas cookies.

\$9.25/Box Lunch

### The Grinch's Roast Beast Sandwich

Thinly sliced roast beef with cheese and red onions. Served with holiday pasta salad, winter fruit salad and assorted Christmas cookies.

\$8.95/Box Lunch

### Merry Muffuletta

Classic muffuletta with ham, salami, provolone, olive tapenade, slice pepperoncini and yellow mustard on the side served with holiday pasta salad, winter fruit and assorted Christmas cookies.

\$9.95/Box Lunch

### Pied Pipers Pasta Chicken Caesar Salad

Loaded with romaine and tri color rotini pasta and tomatoes, bacon and juicy chicken mixed with a homemade honey mustard caesar salad dressing. Topped with fresh croutons and shredded parmesan cheese. Served with dinner roll and assorted Christmas cookies.

\$12.25/Box Lunch

### Good Tidings Turkey Sandwich

Fresh skin on light and dark turkey meat, cornbread stuffing, cranberry relish and a sweet potato aioli on a ciabatta roll. Served with holiday pasta salad, winter fruit salad and assorted Christmas cookies.

\$9.95/Box Lunch

### Figgy Winter Salad Box Lunch

A combination of spring greens & arugula, grilled chicken pieces, goat cheese, dried cranberries & maple candied walnuts with a balsamic fig dressing. Served with dinner roll and assorted Christmas cookies.

\$12.95/Box Lunch

### Mrs. Claus Chicken Salad Croissant

A delicious blend of roasted chicken breast with celery, toasted almonds, cranberry, fresh herbs & honey mayo dressing on a flaky croissant. Served with holiday pasta salad, winter fruit salad and assorted Christmas cookies.

\$9.50/Box Lunch



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

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# HORS D'OEUVRE BUFFET



Mr. Cold Miser

Mr. Heat Miser

**Apple Pancetta Crisps with Goat Cheese & Honey**

**Crab Dip Phyllo Cups**

Delicious crab dip stuffed into phyllo cups and topped w/ fresh dill

**Brie Berry Bites** (V)

Phyllo cups stuffed with brie cheese and topped with blueberries

**Blackberry Thyme and Goat Cheese Crostini** (V)

**Hawaiian Ham and Pineapple Skewers**

With apple cider cinnamon balsamic glaze (GF) (DF)

**Cranberry Stuffing Crostini** (V)

Garlic cream cheese, cornbread stuffing and cranberry relish

**Toasted Focaccia**

Margarite with basil, tomato and garlic infused oil (V)

**Red Pepper Crostini with Chevre** (V)

**Cranberry and Pomegranate** (V)

**Bruschetta** With boursin cheese and a chiffonade of fresh basil

**Sun Dried Tomato & Pesto Bites** (V)

**Meatballs** BBQ, Swedish, Door County Cherry or Cranberry

**Warmed Brie** With choice of apricot & walnut or brown sugar toasted almonds (GF) (V)

**Honey Glazed Baked Chicken Wings**

**Toasted Warm Italian Bruschetta** (V)

**Beef Wellington Bites** With gorgonzola & madeira wine sauce

**Spinach & Artichoke Dip** (V)

With your choice of lavish crisps, pretzels, tri colored tortilla chips or French bread rounds

**Crab Rangoon**

With raspberry jazz sauce

**Philly Cheese Steak Dip**

With toasted baguette

**Pancetta and Goat Cheese Stuffed Mushrooms**

**Stuffed Mushrooms** With Italian sausage & chardonnay wine

**Deep Fried Corn Fritters** With

remoulade or chipotle or basil cream (V)

**Reuben Pinwheels** With Russian dressing dip

**Loaded Deviled Eggs** (GF) (DF)

**Creamed Feta and Sundried Cranberry Pinwheels** (V)

**Pecan Chicken Canapes** On bread rounds

**Pear and Pomegranate Crostini**

**Gorgonzola on Toasted French Bread** With date and pecan relish (V)

**Vegetable Wreath** With red pepper or dill dip (GF) (V)

**Southwest Christmas Tort**

Layers of black beans, guacamole, cumin flavored or sour cream and topped with fresh salsa (GF) (V)

**Mufuletta Skewers**

**Cranberry Salsa with Cinnamon Chips**

**"Acorn" swiss almond and rosemary cheese spread**

Assorted cheese and sausage tray Spinach, bacon & boursin cheese spread with assorted lavish toasts Shrimp spread with cocktail sauce & crackers

**Spanakopita Puffs** With dill infused crème fraiche

**Bacon Wrapped Water Chestnuts** (GF) (DF)

**Sweet Chicken Bacon Wraps** With natural maple glaze (GF) (DF)

**Blue Cheese and Pear Tartlets** (V)

**Bacon Wrapped Pineapples** With teriyaki glaze (DF)

**Smoked Gouda and Roast Beef Puff Pastry Pinwheels**

**Gruyere, Mushroom & Caramelized Onion Bites**

**Hot Pepper Jelly Keilbasa** (GF) (DF)

**Spinach Feta Stuffed Mushroom Caps** (V)

**Smoked Gouda and Roast Beef Puff Pastry Pinwheels**

**Bacon Wrapped Marinated Tender Loin Bites** Tossed lightly in A1 (+1.25) (GF) (DF)

**Old Bay Hot Crab Dip** (+.95) (GF)

**Lobster Mac and Cheese Bites** (+1.95)

**Basil Marinated Mozzarella & Cherry Tomato Skewers** (GF) (V)

**Smoked Salmon Mousse** With dilled sour cream in phyllo cup

**Mini Ham & Turkey Cocktail Sandwiches**

**Roasted Acorn Squash**, Marinated olive, Applewood smoked bacon and feta bruschetta

**Olive Tapenade Crostini** With a Sriracha aioli and balsamic glaze (V)

**Cold Veggie Pizza** With cheddar cheese, chives and sour cream dill sauce (V)

**Hummus with Veggies and Pitas** (V) (DF)

**Stuffed Salami Coronets** (GF)

**Cheddar Bacon Ranch Pinwheels**

**Prosciutto Rolls** (GF)

With fig and goat cheese

**Ham & Pickle Pinwheel** (GF)

**Gruyere Crostini** With Mushroom duxelle and fresh parsley (V)

**TWO COLD, TWO HOT**

\$8.65 /person

**THREE COLD, TWO HOT**

\$9.75/person

**THREE COLD, THREE HOT**

\$10.85/person

**FOUR COLD, THREE HOT**

\$11.40/person

**FOUR COLD, FOUR HOT**

\$13.20/person

**Additional Items - \$1.10**  
per item, per person

**10-24 people- add \$1.00**  
per person to price

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

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# HOLIDAY BUFFET SPOTLIGHT

## Winter Wonderland

1 Salad, 1 Vegetable 1 Potato  
1 Entrée  
Rolls & Butter  
Holiday Cookies

### WINTER WONDERLAND

\$12.95 per person

Add another meat for \$2.15/person



## Jack Frost

1 Salad, 1 Vegetable, 2 Potatoes  
2 Entrees  
Rolls & Butter  
Holiday Cookies

### JACK FROST

\$15.50 per person

Add another meat for \$2.15/person

### ADD ON TO ANY BUFFET!

Extra Salad (+.75)

Extra Vegetable (+.95)

Extra Potato (+.95)



## Sides

### SALADS

7 Layer Ranch Salad

Vegetable Wreath  
with dill dip

Winter Broccoli Salad  
with poppyseed dressing

Holiday Pasta Salad

Cranberry Waldorf Salad

Cranberry Sauce

Pistachio Salad

Tossed Salad  
with assorted dressings

Cranberry Jello Salad

Snickers Salad

Cranberry Quinoa

BLT Pasta Salad

Grape Salad  
with vanilla yogurt dressing  
& pecans

Winter Veggie Slaw  
in a sweet and spicy cream sauce

Strawberry Pecan  
Pretzel Salad

Tomato Mozzarella Salad  
with a balsamic reduction

 Christmas Eve Salad (+.85)  
spring greens, apples, mandarin  
oranges, cranberries, peanuts  
with orange vinaigrette

### SOUP

**SOUP CAN BE SUBSTITUTED FOR A SALAD  
SELECTION FOR \$.95 PER PERSON**

Christmas Chowder  
chicken, potato and bacon

Pot Roast Stew

Turkey and Wild Rice

White Bean Rosemary Cream

Broccoli Beer Cheese Soup with Rice

Cheesy Cauliflower and Applewood  
Smoked Bacon Bisque

Crab Bisque (+.50)



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## VEGETABLE

Baked Zucchini with Caramelized Onion  
 Corn Casserole  
 Fresh Asparagus Gratin  
 Broccoli Casserole  
 Green Beans with Walnut Orange Dressing  
 Santa Blend Vegetables  
 Scalloped Corn  
 Green Peas with Mushrooms & Onion  
 Broccoli Roasted Red Pepper Butter  
 Green Bean Casserole  
 Roasted Carrots with Mushrooms and Thyme  
 Oven Roasted Parmesan Acorn Squash  
 Bacon Brussels Sprouts with Maple Bourbon Glaze  
 Broccoli & Cauliflower Bake

## POTATO

Red Jacket Smashed Potatoes  
 Au Gratin Potatoes  
 Scalloped Potatoes  
 Whipped Potatoes with Gravy  
 Rosemary & Garlic Roasted Red Potatoes  
 Diced Baked Sweet Potatoes with Honey Butter  
 Cinnamon Spiced Whipped Sweet Potatoes  
 Holiday Potato Casserole  
*with sour cream, onion, red & green peppers, cheddar cheese & bacon*  
 Wild Rice Pilaf  
 Wild Rice Stuffing  
 Cheesy Spinach Rice Casserole  
 Parmesan Mashed Cauliflower

# Entrees

## MEAT

 **Braised Beef Tips**  
*with Mushrooms Shallot & Merlot*  
**Sliced Maple Glazed Ham** (GF) (DF)  
**Sliced Beef with Bordelaise** (GF)  
**Roasted Turkey Breast with Gravy**  
**Golden Mushroom Chicken**  
 **Boneless Chicken Cordon Bleu**  
*with Chardonnay Sauce*  
**Roasted Chicken Breast with Wild Rice Stuffing**  
**Cod with Cashew Butter & Amaretto** (GF)  
**Bacon Wrapped Brown Sugar Pork Loin** (DF)  
**Roasted Airline Chicken Breast** (GF) (DF)  
*with Fresh Lemons and Fresh Thyme*  
**Dry Brined Orange Rosemary Roasted Turkey** (GF) (DF)  
**Chicken Lasagna with White Sauce**  
**Spinach Artichoke Stuffed Chicken Breasts** (GF)  
*with Parmesan Sauce*  
**Pork Chops with Fennel & Capers Sauce**  
*served with Garden Vegetable Rotini Pasta*  
**Cranberry Hazelnut Turkey Wellington**  
*with Mushroom Cream*  
**Sliced Sticky Ham** (GF) (DF)  
*with Cherry Coke & Cola Glaze*

**Sliced Cranberry and Apple Stuffed Pork Tenderloin**

**Marinated Skirt Steak** (GF) (DF)  
*with Red and Green Peppers*

**Traditional Christmas Turkey Breast (+.95)** (GF) (DF)

**Holiday Hens**  
*with Fig Glaze & Cornbread Cranberry Stuffing (+.95)*

**Roasted Pork Loin**  
*with Corn Bread Stuffing with Bordelaise (+1.25)*

**Traditional Whole Roasted & Hand Pulled Light & Dark Turkey Meat with Pan Gravy (+1.25)**

## VEGETARIAN

 **Veggie Lasagna**  
**Cheese Filled Pasta Shells**  
*with Cream Sauce or Marinara*  
**Stuffed Portabella Mushrooms**  
**Beet Wellington**  
*with a Crimini Mushroom Sauce*  
**Ricotta and Spinach Calzones**  
**Twice-Baked Butternut Squash**  
*with Quinoa and Gorgonzola*  
**Lentil Roast**  
*with Balsamic Roast Gravy*  
**Pumpkin Risotto**  
*with Goat Cheese and Dried Cranberries*

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# Chef's Active Stir Fry Station

## INCLUDES ALL OF THE FOLLOWING

A selection of mixed stir fry vegetables:  
broccoli, bell peppers, cabbage, mushrooms, pea  
pods, carrots, water chestnuts, onion and zucchini

Beef

Chicken

Pork

\* Add Shrimp (+2.95)

Teriyaki Sauce

Citrus Ginger Sauce

\*Sweet and Sour Sauce Available

Topped with crunchy chinese noodles  
and white rice & lo mein noodles on the side.

Sautéed by our Uniformed Chef (+)

## CHEF'S ACTIVE STIR FRY STATION

\$16.25 per person  
+\$40 per hour for chef

# Chef's Active Pasta Station

## INCLUDES ALL OF THE FOLLOWING

Delicious Al Dante Linguini

Tortellini & Mostaccioli

Fresh Steamed Vegetables

Chicken

Meatballs

Andouille Sausage

Bacon

\*Add Shrimp or Scallops (+2.95)

Robust Marinara

Alfredo Sauce

Tomato Cream Sauce

Pesto Sauce Topped with Parmesan Cheese

Sautéed by our Uniformed Chef in Virgin  
Olive Oil & Fresh Chopped Garlic(+)

## CHEF'S ACTIVE PASTA STATION

\$16.95 per person  
+\$40 per hour for chef

# Prime Rib Dinner Buffet

DINNER BUFFET INCLUDES TOSSED SALAD WITH ASSORTED DRESSINGS,  
GARLIC PARMESAN ROLLS & BUTTER, REGULAR AND DECAFFEINATED COFFEE.

Chef-Carved Slow Roasted Prime Rib

Bone-in Airline Chicken Breast  
with Rosemary Seasoning

House Au Jus and Horseradish Sauce on the Side

Winter Fruit Salad

Choice of One Potato and One Vegetable

## PRIME RIB BUFFET

\$25.95 per person

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# Special Holiday Buffet

## INCLUDES ALL OF FOLLOWING

Holiday Pasta Salad  
cavatappi, cranberry, toasted almond  
and bacon in a honey dijon vinaigrette  
\*available in vegetarian as well

Tossed Salad with Raspberry Vinaigrette

Red Skin Mashed Potato

Scalloped Potato

Cranberry Brown Sugar Glazed Carrots

Santa Blend Vegetable  
long stem green beans, yellow and  
orange carrots, red pepper and broccoli

Assorted Dinner Rolls

Regular and Decaf Coffees and Milk

## YOUR CHOICE OF MAIN ENTREE

**Stuffed Chicken Breast** (GF)  
with Boursin Cheese, Prosciutto, Fresh Sage and  
Southern Comfort Cream Sauce

**Rosemary Roasted Skin-On Chicken** (GF) (DF)

 **Cranberry, Gorgonzola & Walnut  
Stuffed Chicken Breast** (GF)

**Sliced Skin on Roasted Turkey Breast** (GF) (DF)

**Beef Tips** (GF) (DF)  
with Mushroom, Red & Green Bell Peppers &  
Onions in a Red Wine Reductions Sauce

**Brown Sugar Bourbon Glazed Ham or  
Bourbon Cherry Glaze** (GF) (DF)

**Thyme and Cajun Rubbed Pork Loin** (GF) (DF)  
with Mango Glaze

**Cod with Cashew Butter**

**Ricotta Stuffed Pasta Shell** (V)  
with Spinach Cream Sauce

**Braised Beef Shorts Ribs (+95)** (GF) (DF)

### BASED ON 25 GUESTS

One Entrée Buffet...\$16.95/person

Two Entrée Buffet...\$18.45/person

Three Entrée Buffet...\$19.75/person

## More Add-Ons to Consider

Kabobs-Chicken or Beef.....\$3.25/each

Jumbo Shrimp Cocktail.....\$2.10 per piece  
(average 2 pieces per person)

Fresh Fruit Selections.....\$2.55/person

## Quench Your Thirst

Eggnog Hot Chocolate.....\$16.50/gal

Cold Poinsettia Punch with Rasp. Sherbet.....\$14.50/gal

Rudolph Punch.....\$13.50/gal  
cranberry and ginger ale spritzer

The Grinch Punch.....\$13.50/gal

Blood Orange Italian Soda.....\$14.50/gal

Iced Mint Mocha.....\$15.50/gal

Rosemary Christmas Punch.....\$16.50/gal

Hot Spiced Apple Cider.....\$15.50/gal

Hot Chocolate.....\$14.50/gal

Orange Cranberry Tea.....\$15.50/gal

Cinnamon Whipped Cream.....\$2.50 per person

## For the Finale

Peppermint Cheesecake.....\$3.95/each

Cranberry Cookies.....\$6.95/doz

Individual Apple Crisps.....\$2.95/each

Brown Sugar Fudge.....\$4.95/doz

Chocolate Torrone.....\$2.95/person

Eggnog Frosted Mini Filled Cupcakes.....\$2.95/each

Molasses Ginger Bread Pudding.....\$2.95/person

Rum Walnut Fudge.....\$15.00/lb

Caramel-Apple Crisp.....\$2.95/person

Flavored Coffee.....\$16.50/gal

(Hazelnut, chocolate almond, French vanilla,  
cinnamon, or amaretto)

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# HOLIDAY WAITED SPECIALS

ALL MEALS INCLUDE A TOSSED GARDEN SALAD WITH ASSORTED DRESSINGS, DINNER ROLLS WITH BUTTER, REGULAR AND DECAFFEINATED COFFEE, HOT TEA AND MILK.

## CHOICE OF ONE ENTREE

MINIMUM OF 25 OF EACH ENTRÉE

**Cranberry Cornbread Stuffed Boneless Pork Chops**  
*with Sage and Tarragon Gravy*

**7 oz Chicken Cordon Blue**  
*with Parmesan Sauce*

**Pomegranate Honey Glazed Ham** (GF) (DF)

**Beef Stroganoff with Buttered Noodles**

**Herb Crusted Chicken Quarters** (GF) (DF)

## CHOICE OF ONE POTATO

Fingerling Potatoes

Wild Rice  
*with toasted pumpkin seeds and asparagus*

Honey Smashed Sweet Potatoes

Mashed Potato and Gravy

Roasted Acorn Squash with Brown Sugar Butter

Rosemary & Garlic Roasted Red Potatoes

Classic Baked Potato with Butter, Chives & Sour Cream

Twice Baked Potato (+.95)

Roasted Sweet Potato Wedges (+1.00)  
*with pistachios, goat cheese & pomegranate glaze*

## CHOICE OF ONE VEGETABLE

Kernel Corn

Green Beans with Bacon

Santa Blend Vegetable

Broccoli with Roasted Red Pepper Butter

Roasted Carrots with Mushrooms and Thyme

Oven Roasted Parmesan Acorn Squash

## HOLIDAY WAITED SPECIALS

\$17.95 per person

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**ASK US ABOUT  
OUR HOLIDAY  
CENTERPIECES,  
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.

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).

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# Holiday Bakery and Heavenly Delight

Mixed Nut Bars.....	\$1.30/each
Eggnog Cheesecake.....	\$3.25/person
Chocolate Truffle Torte.....	\$2.45/each
M&M Cookie Bars.....	\$1.75/person
Frosty's Mix.....	\$4.25/lbs
<i>White chocolate coated mixed cereals, pretzels, peanuts and M&amp;M's</i>	
Frosted Pumpkin Bars.....	\$1.25/each
Gingerbread Bars.....	\$2.55/ person
<i>with cream cheese frosting</i>	
Cranberry Oatmeal Bars.....	\$1.00/each
Brownie Marshmallow Bars.....	\$1.30/person
Chocolate Raspberry Bars.....	\$.95/each
Peppermint Bark.....	\$15.75/lbs
Eggnog Goopy Butter Bars.....	\$2.10/person
White Chocolate Cranberry Blondies.....	\$1.35/each

3-4" Decorated Sugar Cookies.....	\$.55/each
Peppermint Swirl Cheesecake.....	\$3.15/person
Tiramisu.....	\$2.10/each
Apple Cinnamon Bars.....	\$.85/each
Chocolate Cream Cheese Brownies.....	\$.95/each
Strawberry and Cream Magic Bars.....	\$3.15/person
No Bake Sugar Cookie Bars.....	\$1.60/person
<i>Paleo, vegan and gluten free</i>	
Pumpkin Cheesecake.....	\$3.10/piece
Chocolate Mint Mousse Pie.....	\$3.10/piece
Chocolate Mint Brownies.....	\$.85/each
Pecan Pie.....	\$3.10/person
Christmas Assorted Mini Cheese Cakes.....	\$1.10/each
Caramel Pecan Turtle Brownie.....	\$.95/each
White Chocolate Peppermint Pretzel Rods.....	\$1.55/each
The Grinch Who Stole Christmas Cookies.....	\$.75/each

## Specialty Treats

### Double Dipped Strawberry Trees

Fresh, plump strawberries dipped in dark chocolate and drizzled with white chocolate. A beautifully decorated Christmas tree with cascading golden bows.

\$79.75 (approx. 48 strawberries)  
\$112.45 (approx. 65 strawberries)

### Mrs Claus' Cookie & Bar Trays

Traditional treats for festive times featuring an assortment of 8 different Christmas cookies, bars and peppermints

12" Small (approx.. 4 lbs.) \$32.75  
16" Medium (approx. 6 lbs.) \$54.35  
18" Large (approx.. 8 lbs.) \$71.85

## Santa's Holiday Cookies and Bars

A wonderful assortment of peppermints, cookies and bars from our holiday collection.

### COOKIES AND BARS

\$3.25 per person

## Assorted Holiday Cookies

A beautiful holiday array of traditional favorites.

### ASSORTED COOKIES

\$2.75 per person

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

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## It All Began In 1986

For 34 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 8 years in a row!

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