



HARVEST & HOLIDAY MENU

— 2019 —

608.755.4123
www.besteventscatering.com

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
\$7.25 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
\$14.95 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
\$14.50 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
\$13.65 per person



Wisconsin Bountiful Buffet

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

BOUNTIFUL BUFFET
\$15.25 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[Ⓥ]

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[ⓖ]

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

[ⓖ]gluten free [Ⓥ]vegetarian [ⓓ]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)

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

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)

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)

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 (+.55) (GF) (DF)

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

Lobster Mac and Cheese Bites (+1.95)

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

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HOLIDAY BUFFET SPOTLIGHT

Winter Wonderland

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

WINTER WONDERLAND

\$11.85 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

\$14.25 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

Smoked Whole Salmon with Cucumber
Sauce.....\$17.25/pound

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)

HOLIDAY WAITED SPECIALS

\$13.95 per person

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

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



**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&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

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