



# HORS D'OEUVRE MENU


2020

608.755.4123  
[www.besteventscatering.com](http://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)

**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).

**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)

**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 Wings

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

## Cocktail Franks

BBQ, Cheese and Mustard Sauce. \$25.50

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



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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: \$22.25 per dozen; Oct.-April:  
\$29.25 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

## Tortilla Chips

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

## Wisconsin Beer Pretzels

\$4.75 per pound

## Blue Corn Tortilla Chips

Served with your choice of dip.  
\$7.95

## Popcorn

Plain or cheese flavored  
\$4.75 per pound

## Mixed Snacks

Includes popcorn, chips and pretzels. \$4.95

## Party Mix

\$8.95 per pound

## Roasted Peanuts

\$8.50 per pound

## Toasted Baguettes

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

## Garlic Chip Mix

\$8.95 per pound

## Mixed Pillow Mints

\$7.95 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

### Cajun Dip

\$.75 per person

### Guacamole

\$2.00 per person

### Pepper Dip

\$.75 per person

### French Onion Dip

\$.80 per person

### Honey Mustard Dip

\$.75 per person

### Nacho Dip

\$.85 per person

### Pico De Gallo

\$1.05 per person

### Ranch Dip

\$1.00 per person

### Salsa

\$.75 per person

### Cucumber Spread

\$.75 per person

### Curry Dip Indian Seasoning

\$.75 per person

### Dried Beef and Cream Cheese

\$1.20 per person

### Vegetable Cream Cheese Dip

\$.85 per person

### Spinach Dip

\$1.95 per person

### Spicy Bean Dip

\$.75 per person

### Garlic Dip

\$.80 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



### Pulled Carolina Pork Barbecue

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

### Smoked Chicken Mousse

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

### Smoked Salmon Tartare

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

### Tenderloin Tips with Balsamic Glaze

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



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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

grilled kielbasa sausage with peppers, pineapple  
and honey balsamic 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.



## 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  
...just to name a few!

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