



# CATERING MENU

2022

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

# HORS D'OEUVRE



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

## Warm Hors D'oeuvre

### Apple and Chicken Sausage

With sweet onion chutney in a cheddar pastry. \$55.60

### Bacon and Cheddar Potato Skins <sup>(GF)</sup>

With chive sour cream. \$57.50

### Bacon Wraps <sup>(GF)</sup>

Water chestnuts, rumaki or pineapple. \$48.50

### Cajun-Style or Honey Glazed Chicken Drumettes

\$45.50

### Grilled Quesadillas

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

### Reuben Pinwheel Puff

With 1,000 island on the side. \$45.50

### Pigs in a Blanket

Cocktail sausage in a puff pastry. \$47.25

### Pot Stickers

With plum or sweet-and-sour sauce. \$43.95

### Meatballs

Choose from barbecue, sweet and sour, Swedish, French Onion, madeira, spicy cranberry bbq, garlic sesame, Door County cherry or roasted red pepper orange. \$45.60

### Mini Burritos

With salsa, tomatillo or mole sauce. \$46.50

### Mini Taco Bites

With Salsa, sour cream and guacamole. \$38.50

### Miniature Quiche

Bite-sized portions. \$82.25

### Mini Reubens

With 1,000 Island sauce. \$82.50

### Nut-Crusted Fried Brie

With raspberry jalapeno jelly. \$49.95

### Oriental Egg Rolls or Spring Rolls

With plum or sweet-and-sour sauce. \$70.75

### Italian Sausage Pinwheel Puffs

With parmesan cheese. \$45.50

### Stuffed Chardonnay Mushroom Caps

Filled with cheese, sausage, spinach, or seafood or vegetables. \$51.50

### Toasted Ravioli

With marinara. \$48.45

### Monte Cristo Pinwheel Puff

\$52.50

### Cocktail Franks

BBQ, Cheese and Mustard Sauce. \$30.00

### Smoked Kielbasa

With mustard glaze. \$32.50

### Spanakopita

\$71.75

### Deviled Eggs <sup>(V)</sup>

Choose from traditional with parsley and radish \$40.50

### Cheese and Crackers -12" Tray

Five -of each. Serves 25-35 people. \$44.70

### Cheese and Crackers-18" Tray

Five varieties of each. Serves 55-65 people. \$74.50

### Cheese and Sausage- 12" Tray

Serves 25-35 people. \$56.50

### Cheese and Sausage – 18" Tray

Serves 55-65 people. \$89.75

### Curried Chicken Canapés

On toasted French bread. \$41.50

### Seasonal Fruit Wedges – 12" Tray

Serves 25-35 people. \$58.75

### Seasonal Fruit Wedges – 18" Tray

Serves 55-65 people. \$84.50

### Cold Veggie Pizza

\$46.00

### Mini Sandwiches

Ham, beef or turkey on a dinner roll. \$62.50

### Relishes – 12" Tray

Pickle variety, olives and peppers. Serves 35 people. \$28.25

### Shrimp Cocktail

Jumbo shrimp per piece served in a chilled bowl. Served with cocktail sauce and a lemon wedge. \$2.50 per piece

### BLT Stuff Cherry Tomatoes

\$75.00

### Ham and Pickle Pinwheels

\$37.00

### Skewered Tortellini <sup>(V)</sup>

Tortellini served on 6" skewers with golden Italian dressing. \$28.50

### Fruit Brochettes <sup>(GF)</sup> <sup>(V)</sup>

Brochettes served on 6" skewers with sweet poppy seed dressing. \$87.50

### Caprese Skewers <sup>(V)</sup>

6" skewers with balsamic glaze drizzle. \$48.50

### Shrimp Spread – 18" Tray

Served with cocktail crackers. Serves 50 people. \$59.85

### Goat Cheese and Caramelized Onion Tart <sup>(V)</sup>

\$58.65

### Cranberry Mini Muffins

Filled with shaved turkey. \$52.00

### Stuffed Salami Horns <sup>(GF)</sup>

Filled with cheeses and olives. \$38.50

### Taco Fiesta Platter

Accompanied by tortilla chips. \$48.80

### Vegetables with Dip – 12" Tray

Six varieties. Serves 25-35 people. \$49.00

### Vegetables with Dip – 18" Tray

Six varieties. Serves 55-65 people. \$78.00

## Cold Hors D'oeuvre

<sup>(GF)</sup> gluten free <sup>(V)</sup> vegetarian <sup>(DF)</sup> dairy free

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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. \$3.25 each

**Jerk Chicken Sate**  
with Creole sauce. \$3.95 each

**Teriyaki Beef or Chicken**  
with mushroom, onion, ginger and tomato.  
\$4.50 each

**Antipasto**  
with Italian meats and cheese with roasted red pepper dip.  
\$3.95 each

**Portabello Mushrooms**  
with balsamic glaze. \$4.75 each

**Satay Bali Beef, Chicken or Pork**  
with green peppers, soy sauce and Indian seasonings.  
\$4.50 each

**Sausage and Pineapple**  
grilled kielbasa sausage with peppers, pineapple  
and honey balsamic glaze. \$3.50 each

**Boneless Chicken Breast**  
with green pepper, onion, cherry tomato and honey-  
orange glaze. \$4.25 each

**Hawaiian Beef, Ham or Chicken**  
with pineapple, water chestnut, green pepper and tomato.  
\$4.25 each

**Tenderloin of Beef**  
with mushrooms, red onion, snow peas and ginger-soy  
glaze. \$5.25 each

## Sliders

ESTIMATED 1.5 SLIDERS PER PERSON

**Mini Parmesan Chicken Sliders.** \$3.95/person

**Turkey Cranberry Sliders.** \$3.75/person

**Classic Burger Sliders**  
with bacon and cheese. \$2.50/person

**BBQ Pulled Pork Sliders**  
with garlic aioli. \$3.95/person

**Portobello Sliders**  
with caramelized onion. \$4.25/person



## Bruschetta

OLD WORLD ITALIAN FAVORITES AND A FEW WITH A NEW MILLENNIUM TWIST. (PRICED PER 50 PIECES.)

**Tomato with Basil**  
and lemon olive oil. \$39.65

**Diced Tomato, Black Olive and Parmesan**  
with garlic. \$44.50

**Caprese**  
with cherry tomato, fresh mozzarella and basil.  
\$55.25

**Ratatouille**  
featuring blended squash, eggplant, tomatoes,  
garlic and parmesan. \$53.75

## Specialty Dips

**Hummus**  
Choose two: roasted garlic,  
jalapeno cilantro, chocolate,  
roasted red pepper, cool  
ranch or green goddess.  
\$4.25 per person

**Chili Con Queso**  
\$1.10 per person

**Buffalo Chicken Dip**  
\$1.25 per person

**Spinach Artichoke Dip**  
3.95 per person

**French Onion Dip**  
\$.90 per person

DIPS INCLUDE YOUR CHOICE OF GRILLED PITA, CRACKERS,  
PRETZELS, TORTILLA CHIPS, CARROTS, OR CELERY STICKS

## 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.  
\$36.50

**Southwest Salsa Cream Cheese**  
with Jack and cheddar cheeses and diced tomato  
wrapped in a tomato tortilla.  
\$34.25

**Cheddar Bacon Ranch.** \$42.95

**Classic Italian**  
On sun dried tomato wrap with honey mustard aioli  
\$48.95

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# BASIC DINNER BUFFET



## Sides

### INCLUDED WITH EACH MEAL

#### Tossed Garden Harvest Salad

*Includes three dressings on the side*

Choose from:

French, Ranch Italian, Balsamic  
Vinaigrette, 1,000 Island

#### Assorted Rolls with Butter

Regular and Decaffeinated Coffee

### CHOICE OF TWO STARCHES

- Whipped Potatoes with Gravy
- Au Gratin Potatoes
- Scalloped Potatoes
- Parsley White Rice
- Roasted Cauliflower
- Infused Mashed Potato
- Lemon Parmesan
- Lemon Parmesan Rice
- Cilantro Lime Rice
- Vegetable Garden Rice
- Parsley Butter Baby Potatoes
- Roasted Whole or Cubed Red Potatoes

### CHOICE OF TWO SALADS

- Vegetables and Dill Dip
- Creamy Coleslaw
- Fresh Seasonal Fruits
- Macaroni Salad
- Italian Spiral Pasta
- Seven Layered Salad
- Three-Bean Salad
- Tuna and Seashell Salad
- Fruited Dream Salad
- Angel Hair Pasta Salad
- Marinated Cucumbers and Onions

### CHOICE OF TWO VEGETABLES

- Broccoli Cuts with Cheese
- Mixed Vegetables
- San Francisco Vegetable Blend
- Buttered Corn
- Green Beans Almondine
- Scalloped Corn
- Glazed Carrots
- Asparagus with Roasted Tomato (+.75)
- Hericot Vert with Bacon(+.85)

## Entrees

### COLUMN A

#### Baked Herbed Chicken <sup>GF</sup> <sup>V</sup>

Skin on and bone in roasted chicken

#### Mostaccioli with Meatless Marinara Sauce <sup>V</sup>

#### Vegetables Stir Fry <sup>DF</sup>

Peas, onion and peppers with Teriyaki.  
Choice of tofu or chicken.

#### Ricotta Stuffed Pasta Shells

with spinach cream sauce or a meatless marinara

#### Beef Tips with Mushrooms and Noodles <sup>DF</sup>

#### Chicken Fettuccine Alfredo

### COLUMN B

#### Rosemary Infused Boneless Chicken Breast (4oz)

*Served with choice of sauce:*

Mushroom Marsala, Parmesan 5 Cheese, Jack Daniels BBQ

#### Whole Sliced Turkey

light and dark meat with gravy

#### Baked Ham

choice of cherry, cola, honey or apple glaze

#### Chicken Cordon Bleu

Chicken stuffed with ham and cheese, coated with crunchy golden breadcrumbs topped with a chardonnay cream

#### Roasted Sirloin of Beef (+1.00)

with horseradish cream and bernaise

#### Pepper Crusted Pork Tenderloin (+1.00)

with black cherry port reduction

#### Grilled Salmon (+3.00)

with your choice of lemon dill or teriyaki

#### Braised Boneless Beef Short Rib (+4.00)

Sous vide to perfection in a Demi Glace Reduction

### TWO-ENTREE BUFFET

\$26.95 (2 OF A)  
\$27.50 per person (1 OF A, 1 OF B)  
\$28.25 per person (2 OF B)

ADD A THIRD ENTREE FOR AN ADDITIONAL \$2.50

<sup>GF</sup> gluten free   <sup>V</sup> vegetarian   <sup>DF</sup> dairy free

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# Italian Buffet

## INCLUDES ALL OF THE FOLLOWING

**Tossed Garden Harvest Salad**  
*with Italian and Ranch Dressing*

**Chicken Alfredo**

**Baked Ziti with Meatballs**

**Linguine with Mushrooms**  
*in a white wine butter sauce*

**Long Stem Green Beans**

**Parmesan Cheese**

**Garlic Breadsticks**

**Regular and Decaffeinated Coffee**

## ITALIAN BUFFET

\$25.65 per person

# Back Forty Buffet

## INCLUDES ALL OF THE FOLLOWING

**Vegetables and Dill Dip**

**Fruited Dream Salad**

**Buttered Corn**

**Au Gratin Potatoes**

**Buttered Egg Noodles**

**Beef Stroganoff**

**Baked Herbed Chicken**

**Dinner Rolls & Butter**

**Regular and Decaffeinated Coffee**

## BACK FORTY BUFFET

\$24.95 per person

*\*no substitutions*



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## Starters and Sides

### INCLUDED WITH EACH MEAL

#### Tossed Garden Harvest Salad

*Includes three dressings on the side*

Choose from:

French, Ranch Italian, Balsamic  
Vinaigrette, 1,000 Island

#### Assorted Rolls with Butter

Regular and Decaffeinated Coffee



### CHOICE OF ONE STARCH

Baked Potatoes with Sour Cream & Butter  
Roasted Whole or Cubed Red Jacket Potatoes  
Parsley White Rice  
Skin-On Garlic Smashed Potatoes  
Parmesan Risotto

### CHOICE OF ONE VEGETABLE

Buttered Corn  
California Blend Vegetables  
Green Beans Almondine or Buttered  
Broccoli Cuts Plain or With Cheese Sauce  
Honey Glazed Carrot Strips

## Entrees

### Oven Roasted Turkey Breast

A 6-oz boneless breast of turkey, slow-cooked in its natural juice and sauced with a turkey glaze.

\$21.25 per person

### Dueling Kabobs <sup>GF</sup>

Served on a bed of seasoned rice and artfully arranged with peppers, onions, tomatoes and mushrooms. Your choice of any two 8-inch skewers:

Grilled Marinated Chicken Breast, Pork or  
Beef Tenderloin (+4.00)

\$26.95 per person.

### Hand Sliced Prime Rib of Beef <sup>GF</sup>

We crust and roast with seasonings that slowly bake into the meat and bring out the natural flavors and aroma.

8-oz \$32.95 per person  
10-oz \$35.95 per person  
12-oz \$39.95 per person

### Carved Inside Round of Beef

Tender slices of oven-roasted beef in a rich natural demi glace sauce.

\$27.25 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.

\$26.95 per person.

## Vegetarian

### EACH DINNER PREPARED AS DESCRIBED

#### Vegetarian Pasta Primavera and Grilled Vegetables

with farfel pasta and red tomato or alfredo sauce.

\$19.95 per person

#### Stuffed Portabello Mushroom <sup>GF</sup>

with diced vegetables and cheese.

\$25.25 per person

#### Ricotta Stuffed Pasta Shells

with spinach cream sauce or meatless marinara.

\$24.95 per person.



<sup>GF</sup>gluten free   <sup>V</sup>vegetarian   <sup>DF</sup>dairy free

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!

# Entrees

## Traditional Italian Lasagna

With Italian beef and pork sausage, mozzarella cheese and hearty marinara.  
\$23.95 per person.

## Grilled Salmon Filet <sup>GF</sup>

Gingerly grilled and served with your choice of citrus pineapple salsa with red peppers, lemon dill sauce, or grilled vegetables and herbs.  
\$28.25 per person.

## Baked Herbed Chicken like Mom Makes <sup>GF</sup> <sup>DF</sup>

A family favorite...a two-piece dinner that is simply delicious \$17.95 per person served with 4-oz ham slice \$22.25 served with 4-oz sliced beef \$25.95

## Whole Roasted Pork Loin <sup>GF</sup>

Two generous hand sliced portions of loin that are oven-baked with a rosemary, pepper, and sea salt crust. Served with roasted hot apples.  
\$26.95 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 \$32.95 per person  
8-oz \$38.95 per person  
10-oz \$40.95 per person.

## Baked Ham Dinner <sup>GF</sup>

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.  
\$25.25 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.

**Cordon Bleu** with ham, Swiss cheese, a light crumb crust, and savory sage vermouth Parmesan sauce.

**Southern Comfort** a sinfully divine cheese filled breast with a crispy bacon, bourbon, and cider pan sauce.

**Apple Orchard** stuffed with diced green apples and goat cheese with a light cognac cream.

**Northern Style** with Minnesota wild rice and a cranberry orange sauce.

### STUFFED BAKED CHICKEN

\$27.95 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 <sup>GF</sup> <sup>DF</sup>
- Individual Cheese Pizza <sup>V</sup>
- Macaroni & Cheese <sup>V</sup>
- Mostacolli with Red Sauce (add Meatballs +.50)
- (6) Mini Corn Dogs
- (2) Burger Sliders

## CHILDREN'S MENU

\$16.95 per child

<sup>GF</sup>gluten free <sup>V</sup>vegetarian <sup>DF</sup>dairy free

Prices are subject to change. 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).



## It All Began In 1986

For more than 35 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. Our menus are versatile and suited for every taste, ranging from small intimate gatherings, crowd pleasing wedding dinners, or corporate events. We can't wait to work with you and help your vision become a reality.

*Thank You for Choosing Best Events*



## Best Events is a Division of KANDU Industries

When you choose Best Events, you are supporting the KANDU mission. KANDU Industries is a 501(c)(3) organization that provides opportunities to people with disabilities and disadvantages. For almost 60 years, these work, social, and daily activities enable KANDU clients to achieve their maximum potential and enjoy the dignity of being productive citizens.