BEST EVENTS
CATERING

DINNER BUFFET

2019

608.755.4123
www.besteventscatering.com

BASIC DINNER BUFFET

ALL DINNERS INCLUDE DINNER ROLLS WITH BUTTER APPROPRIATE CONDIMENTS, REGULAR AND DECAFFEINATED COFFEE, TEA AND MILK. CHOOSE TWO VEGETABLES, TWO STARCHES, FOUR SALADS AND YOUR CHOICE OF ENTREES.

Sides

CHOICE OF FOUR SALADS

-Vegetables and Dill Dip
-Creamy Coleslaw
-Jell-O Molds
-Cucumber Salad
-Green Pea Salad (peas, diced ham, onion and garlic cream sauce)
-Fresh Seasonal Fruits
-Macaroni Salad
-Pistachio Salad
-Italian Spiral Pasta (tri colored rotini, black olives, green olives, parmesan and vinegar and oil dressing)
-Marinated Vegetables
-Seven Layered Salad
-Three-Bean Salad
-Tuna and Seashell Salad
-Black Bean Salad
-Macaroni Shrimp Salad
-Fruited Dream Salad
-Angel Hair Pasta Salad (angel hair, green olive, diced peppers, parmesan, diced tomato with vinegar and oil dressing)
-Marinated Cucmbers and Onions
-Herbed Tomato Salad (fresh chunked roma tomato, pesto, lemon juice , parmesan and red onion)
-Toasted Couscous Salad with Vegetables and Lemon Buttermilk Dressing
-Celery Root Slaw
-Tossed Salad ***Counts as Two** (iceberg, spring mix, cherry tomato sliced cucumber, shredded cabbage, shredded carrots and croutons on the side)

CHOICE OF TWO STARCHES

-Whipped Potatoes with Gravy
-Baked Potatoes
-Au Gratin Potatoes
-Scalloped Potatoes
-Parsley White Rice
-Glazed Yams
-Garlic Deep Fried Potatoes
-Roasted Cauliflower Infused Mashed Potato
-Lemon Parmesan Brown Rice
-Cilantro Lime Rice
-Rice and Beans
-Curried Rice Palif
-Vegetable Garden Rice
-Parsley Butter Baby Potatoes
-Roasted Whole or Cubed Red Potatoes
-Coconut Rice
-Honey Roasted Yukon Potato
-Balsamic Glazed Fingerling Potatoes
-Baked Sweet Potato with Maple Infused Sour Cream (+.95)

CHOICE OF TWO VEGETABLES

-Peas with Mushrooms
-Glazed Carrots
-California Blend (carrots, broccoli and cauliflower)
-Broccoli cuts with Cheese
-Mixed Vegetables (green beans, carrots, yellow carrots and red peppers)
-San Francisco Vegetable Blend (green beans, carrots, yellow carrots, broccoli and red peppers)
-Molasses Baked Beans
-Buttered Corn
-Green Bean Casserole
-Glazed Yams
-Cilantro Carrots with Cumin Butter
-Charred Green Beans with Marinated Baby Onions
-Zucchini Fritters
-Asparagus with Roasted Tomato (+.50)
-Hericot Vert with Bacon(+.50)
-Roasted Root Vegetables
-Bok Choy with Shiitakes(+.95)
-Corn O'Brien
-Green Beans Almondine
-Scalloped Corn

TWO-ENTREE BUFFET

$18.95 (2 OF A)
$19.25 per person (1 OF A, 1 OF B)
$20.25 per person (2 OF B)

THREE-ENTREE BUFFET

$20.45 per person (2 OF A, 1 OF B)
$21.95 per person (1 OF A, 2 OF B)
$22.95 per person (3 of B)

FOUR-ENTREE BUFFET

$22.95 per person (2 OF A, 2 OF B)
$23.25 per person (4 of B)

ANY B OPTION CAN BE UPGRADED FOR AN ADDITIONAL $2.00

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

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Entrees

COLUMN A

Turkey Tetrazzini
Pulled light and dark turkey meat, onion, peas, farfalle noodles and sherry cream sauce.

Baked Herbed Chicken (GF) (DF)
Skin on and bone in roasted chicken

Swedish Meatballs with Noodles
Pork and beef meatballs with sour cream, nutmeg and dill infused gravy

Salisbury Steak with Mushrooms
Lean beef patty, dredged and pan seared with a Mushroom Gravy

Mostaccioli with Meatless Marinara Sauce (V)

Fettuccine with Alfredo Sauce (V)

Beef Tips with Mushrooms and Noodles (DF)

Barbecue Chicken (GF) (DF)
bone in chicken with a sweet and smokey barbecue sauce

Jambalaya (GF) (DF)
Rice, peppers, onion, celery, kielbasa and chicken

Vegetables Stir Fry (DF)
Peas, onion and peppers with Teriyaki. Choice of tofu or chicken.

Tri Colored Tortellini (V)
Cheese tortellini with choice of marinara, alfredo or pesto sauce

Santa Fe Marinated Chicken (GF)
boneless chicken with chipotle cream sauce

Marinated Chicken Thighs
with a basil and baby bella pinot grigio reduction

UPGRADES

Prime Rib Au Jus (+2.00) (GF)
with mushroom caps

Pepper Crusted Pork Tenderloin
with black cherry port reduction

Oregano Airline Chicken Breast
with avocado, tomato and sweet onion relish

Spiral Cut Hickory Honey Ham
with coarse maple mustard

Scallops and Broccoli (+2.00)
with bow tie pasta in a lemon garlic sauce

Shrimp and Crab Fettuccine Alfredo

Braised Boneless Beef Short Rib
Sous vide to perfection in a Demi Glace Reduction

Mahi Mahi (+1.00)
with saffron, fennel and tomato relish

Merlot Marinated Beef Tenderloin Medallions
(2-2oz slices per person) with blueberry cream

Cod New Brunswick or Bella Vista

Catalan Chickpea and Spinach Meatballs
with Romesco Sauce, an intriguing blend of roasted peppers, heirloom tomatoes, hazelnuts, toasted garlic and smoked paprika

COLUMN B

Roasted Pork Loin
with your choice of tarragon pork gravy, hot apples or a bechamel

Ricotta Stuffed Pasta Shells (V)
with spinach cream sauce or a meatless marinara

Sliced Inside Round of Beef with Gravy

Whole Sliced Turkey
light and dark meat with gravy

Baked Ham (DF)
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

Chicken Fettuccine Alfredo
Fresh broccoli florets and grilled chicken

Barbecue Ribs (GF)

Swiss Steak

Chicken Provencal
Seared chicken medallion sauteed with sundried tomatoes, artichoke hearts, roasted peppers and black olive

Roasted Marinated Chicken Breast
Topped with Asparagus and Hollandaise Sauce

Marinated Turkey London Broil (GF)
with lemon thyme aioli

Roasted Sirloin of Beef
with horseradish cream and bernaise

Grilled Salmon
with your choice of lemon dill or teriyaki

Oregano Airline Chicken Breast
with avocado, tomato and sweet onion relish

Sliced Flank Steak
your choice of teriyaki, merlot marinade, churrasco, blackened or chef's signature dry rub served with garlic aioli mustard horseradish, chimichurri or black peppercorn demi glaze

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

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EVERY OCCASION BUFFET

INCLUDES APPROPRIATE CONDIMENTS, REGULAR AND DECAFFEINATED COFFEE, TEA AND MILK

Sides

CHOICE OF ONE SIDE

Molasses Baked Beans
Hot Vegetable Selection (Chef's Choice)
Baked Potatoes
Au Gratin Potatoes
Deep Fried Whole Baby Skinless Potatoes
Roasted Whole or Cubed Red Potatoes

CHOICE OF TWO SALADS

-Tossed Salad
-Fruited Dream Salad
-Potato Salad
-Creamy Coleslaw
-Fresh Fruit Salad
-Decorated Jell-O Molds
-Italian Spiral Pasta Salad
-Vegetables with Dill Dip
-Three-Bean Salad
-Tomatoes Vinaigrette
-Seven Layer Salad
-Mexican Taco Salad
-Toasted Couscous Salad with Vegetables and Lemon Buttermilk Dressing
-Celery Root Slaw
-Black Bean Salad
-Cucumber Salad
-Macaroni Salad
-Carrot/Apple/Walnut Salad
-Corn Relish Salad
-Peas/Cheese/ Bacon Salad
-Basil Pasta Salad with Tomatoes

Sandwiches

CHOICE OF TWO

HOT

Pork Sloppy Joes
Italian Beef
Sliced Hot Ham
Shredded BBQ Beef, Pork or Chicken
Pulled Chicken with Parsley Gravy

COLD

Shaved Roast Beef
Shaved Roast Turkey
Shaved Ham
Pastrami
Chicken Salad
Egg Salad
Tuna Salad

crowd pleaser

COLD ASSEMBLED SANDWICHES	$10.50 per person
HOT BUILD-YOUR-OWN SANDWICHES	$13.25 per person
ONE HOT, ONE COLD SANDWICHES	$12.50 per person
***GLUTEN FREE BUNS**	+ $2.50 per person

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SPECIALTY BUFFETS

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

Wisconsin Fish Fry

INCLUDES ALL OF THE FOLLOWING

CROWD PLEASER!

Baked Cod Scampi
Beer Battered Cod
Baked Herbed Chicken
Tartar Sauce
Lemon Wedges
Chunky Homemade Coleslaw
One Vegetable Choice
Two Potatoes Choices
Dinner Rolls & Butter

*Fish Fry Buffet is Subject to Location

WISCONSIN FISH FRY
$15.95 per person

Mexican Fiesta

INCLUDES ALL OF THE FOLLOWING

Frijoles Negros
Cheesy Green Chili Rice or Cilantro Lime Rice
Mexican Corn Salad
Beef & Chicken Fajitas
Sour Cream
Shredded Cheddar Cheese
Lime Wedges
Chalucas Hot Sauce
Watermelon Wedges
Homemade Tortilla Chips with Guacamole

+Adobo Baked Spiced Chicken Thighs ($1.50)

MEXICAN FIESTA BUFFET
$17.95 per person

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SPECIAL EVENT BUFFET

INCLUDES DINNER ROLLS AND BUTTER, REGULAR AND DECAFFEINATED COFFEE, TEA AND MILK.

Sides

CHOICE OF TWO VEGETABLES

-Peas with Mushrooms
-Glazed Carrots
-California Blend
-Corn O'Brien
-Green Beans Almondine
-Scalloped Corn
-Asparagus with Roasted Tomato
-Hericot Vert with Bacon
-Roasted Root Vegetables
-Cilantro Carrots with Cumin Butter
-Charred Green Beans with Marinated Baby Onions
-Broccoli cuts with Cheese
-Mixed Vegetables
-Molasses Baked Beans
-Buttered Corn
-Green Bean Casserole
-Glazed Yams

CHOICE OF TWO STARCHES

-Au Gratin Potatoes
-Scalloped Potatoes
-Parsley Buttered Baby Potatoes
-Whipped Potatoes with Gravy
-Baked Potatoes
-Roasted Cauliflower infused Mashed Potato
-Rice and Beans
-Lemon Parmesan Brown Rice
-Buttered Egg Noodles
-Fluffy White Rice
-Curried Rice Pilaf
-Vegetable Garden Rice
-Glazed Yams
-Coconut Rice
-Honey Roasted Yukon Potato
-Balsamic Glazed Fingerling Potatoes
-Baked Sweet Potato with Maple Infused Sour Cream

CHOICE OF TWO SALADS

-Macaroni Salad
-Potato Salad
-Fruit Salad
-Vegetables and Dill Dip
- Creamy Coleslaw
-Mexican Taco Salad
-Seven-Layer Salad
-Angel Hair Pasta Salad
-Toasted Couscous Salad with Vegetables and Lemon Buttermilk Dressing
-Celery Root Slaw
-Marinated Vegetable Medley
-Cucumber and Onion
-Italian Spiral Pasta Salad
-Kidney Bean
-Peas/Cheese/Bacon
-Herbed Tomatoes
-Fruited Dream Salad
-Fresh Seasonal Fruit Wedges
-Black Bean Salad

Entrees

CHOICE OF ONE ENTREE

Baked Herb Chicken (GF)
Skin on and bone in roasted chicken

Honey Glazed Ham

Roast Beef Au Jus

Roasted Turkey (GF) (DF)

SPECIAL EVENT BUFFET
$14.75 per person
2nd entree $1.95 per person

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BACK FORTY BUFFET

INCLUDES APPROPRIATE CONDIMENTS, REGULAR AND DECAFFEINATED COFFEE, TEA AND MILK

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 (GF)
Dinner Rolls & Butter

BACK FORTY BUFFET
$16.25 per person

HOME-STYLE BUFFET

INCLUDES APPROPRIATE CONDIMENTS, REGULAR AND DECAFFEINATED COFFEE, TEA AND MILK

CHOICE OF ONE ENTREE

Sliced Roast Turkey with Gravy
Salisbury Steak
Beef Tips with Noodles
Meatloaf
Traditional Pot Roast (GF)
Chicken Pot Pie Bake

CHOICE OF ONE VEGETABLE

Buttered Corn
Green Beans Almondine
Glazed Carrots
Mixed Vegetables

HOMESTYLE BUFFET
$15.25 per person
2nd entree $1.95 per person

CHOICE OF ONE POTATO

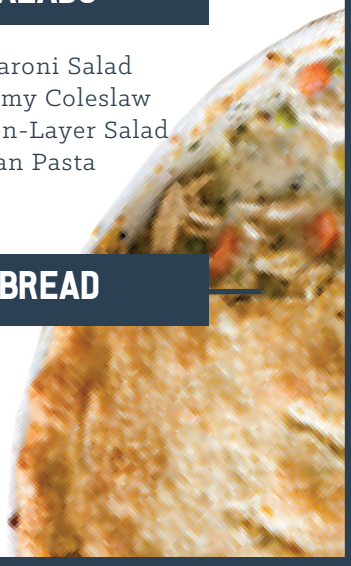
Baked Potatoes
Au Gratin Potatoes
Whipped Potatoes with Gravy
Buttered Parsley Baby Potatoes

CHOICE OF TWO SALADS

-Tossed Salad
-Mexican Taco Salad
-Potato Salad
-Cucumber Salad
-Fruited Dream Salad
-Macaroni Salad
-Creamy Coleslaw
-Seven-Layer Salad
-Italian Pasta

CHOICE OF ONE BREAD

Rolls
Biscuits
Corn Muffins



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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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BEST EVENTS
CATERING
And Special Event Productions

ASK ABOUT OUR CUSTOM BUFFETS!

HAVING A THEMED EVENT?
LET US CREATE A CUSTOM BUFFET.

We do it all...
Wisconsin, Tropical, Octoberfest, Around the World, Greek, Fiesta, Italian, Irish, Asian, Brunch, Southern BBQ
...just to name a few!

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!

Visit The Best Events Showroom!

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