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DROP-OFF PACKAGES

PICK YOUR PICNIC
Milwaukee Classic Grill  $12.00/Person
Angus Burger (6oz)
Served on a freshly baked roll with lettuce, tomato, onions, pickles, ketchup and mustard

Angus Hot Dogs
Served on a gourmet bun with all the trimmings or you can substitute with Klement's Beer Soaked Brats with sauerkraut

Whole Wheat Pasta Salad
Whole wheat pasta, tomatoes, cucumbers, black olives, red peppers, parmesan, balsamic vinaigrette

Country BBQ  $16.50/Person
BBQ Chicken
Half chicken, grilled to sweet perfection

Quarter Rack of Baby Back BBQ Ribs
Tender slow smoked baby back ribs served with our sweet BBQ sauce

Cole Slaw
Shredded green and purple cabbage and carrot, tossed in creamy dressing with apple cider vinegar

All American BBQ  $13.00/Person
American Grill
Served on a freshly baked rolls with sweet green peppers and hot giardiniera peppers

Klement's Sausage
Served on a freshly baked rolls with a sweet green peppers in a spicy marinade

Jumbo Angus Chicago Dog
Served on a gourmet poppy seed roll with all the trimmings

Whole Wheat Pasta Salad
Whole wheat pasta, tomatoes, cucumbers, black olives, red peppers, parmesan, balsamic vinaigrette

Cowboy BBQ  $13.50/Person
Carolina Pulled Pork
Sweet and tangy smoked and slow braised pork shoulder served with fresh baked rolls

Turkey Burgers
Healthy option ground, house-seasoned turkey burger on a fresh baked roll served with sweet peppers and a spicy marinara

Grilled Vegetables
Fresh vegetables seasoned lightly with olive oil and balsamic glaze

Creamy Country Coleslaw

Tomato Cucumber Salad
With red wine vinaigrette

Fiesta Fun  $13.50/Person
Street Tacos
Flour and white corn tortillas

Citrus BBQ Chicken
Citrus jalapeno marinated chicken

Grilled Corn Salad
Red onion, sweet peppers, lime and cilantro

Ranchero Beans
Chilled black bean salad with pico de gallo

Chips, Salsa, Guacamole, Sour Cream and Tortillas
Mexicali Rice

For dietary restrictions, please consult your catering specialist.

Menu pricing is subject to 18% service charge and standard sales taxes.

www.superiorculinarycenter.com

DROP OFF PACKAGES INCLUDE:

- Heavy duty plates
- Cutlery
- Napkins
- Serving utensils

414.671.1200
Grilled Drop-off Packages

Custom Package pricing:
- (2) entrees + (1) side $13.50/Person
- (3) entrees + (2) sides $18.95/Person
- Additional sides $2.00/Person

Angus Cheeseburger (6oz)
100% angus beef, with all the trimmings, on a gourmet bun

Jumbo Angus Hot Dog
Served on a gourmet bun with all the trimmings

Pulled Pork Sandwich
Slow smoked pork shoulder pulled and served with zesty BBQ sauce on corn dusted roll

Grilled Portabella
Giant portabella mushroom cap marinated in olive oil, balsamic vinegar, and grilled to perfection

Grilled Turkey Burger
Healthy option to a burger, ground all white meat turkey grilled and seasoned lightly on a gourmet roll

Baby Back BBQ Ribs
Tender slow smoked baby back ribs served with our sweet BBQ sauce

BBQ Beef Brisket
Sliced, slow-cooked brisket of beef

BBQ Roast Beef Sandwich
BBQ roast beef sandwich all covered in melted cheese and a tangy barbecue sauce

Backyard BBQ Chicken
Slow grilled chicken quarters on the bone, basted with Sweet Baby Ray’s barbecue sauce

www.superiorculinarycenter.com
For dietary restrictions, please consult your catering specialist.
Menu pricing is subject to 18% service charge and standard sales taxes.
**Sides - 4oz.**

**Whole Wheat Pasta**
Whole wheat pasta, tomatoes, cucumbers, black olives, red peppers, parmesan, balsamic vinaigrette

**Corn Cobbettes**
½ size sweet corn, served with melted butter

**Baked Beans**
Made with smoked bacon, brown sugar, onions and a hint of Dijon mustard

**Grilled Vegetables**
Fresh vegetables sliced and grilled and seasoned lightly with olive oil and balsamic glaze

**Creamy Cole Slaw**
Shredded green and purple cabbage and carrot, tossed in creamy dressing with apple cider vinegar

**House Salad**
Mixed greens, tomato, cucumber, pepperoncini, our Italian vinaigrette dressing, topped with croutons

**Fresh Cut Summer Fruit Salad**
A mixture of honeydew, cantaloupe, grapes and golden pineapple

**Macaroni Salad**
Elbow pasta, honey mustard dressing, celery, red and green peppers, red cabbage

**Caprese Salad**
Grape tomatoes, mini mozzarella, basil, red pepper flakes, balsamic vinaigrette

**Summer Taco Salad**
Chopped romaine, roma tomatoes, pinto beans, corn, red onions, shredded cheese, crushed tortilla chips, cilantro chili dressing

**Greek Country Salad**
Tomatoes, cucumber, red onion, green pepper, oregano, red wine vinaigrette

**Additional sizes available. Ask your Salesperson for volume discounts.**

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**Grilled Drop-off Packages**

**DROP OFF PACKAGES INCLUDE:**
- Heavy duty plates
- Cutlery
- Napkins
- Serving utensils

[www.superiorculinarycenter.com](http://www.superiorculinarycenter.com)

For dietary restrictions, please consult your catering specialist.

Menu pricing is subject to 18% service charge and standard sales taxes.
GRILLED ON-SITE PACKAGE
Grilled On-site Package

All American Picnic $14.50/Person

Backyard BBQ Chicken
Slow grilled chicken quarters on the bone, basted with Sweet Baby Ray’s barbecue sauce

Angus Hamburger & Cheeseburgers (6oz)
Served on a freshly baked roll with lettuce, tomato, onions, pickles, ketchup and mustard

Fourth of July Picnic $16.50/Person

Johnsonville Beer Soaked Bratwurst
Char Grilled and served on a French roll with grilled onions or sauerkraut and a variety of mustards

Charbroiled Angus Hot Dogs
Served on a gourmet bun, with all the trimmings

Angus Hamburger & Cheeseburgers (6oz)
Served on a freshly baked roll with lettuce, tomato, onions, pickles, ketchup and mustard

Classic Grilling BBQ $16.50/Person

Angus Hamburger & Cheeseburgers (6oz)
Served on a freshly baked roll with lettuce, tomato, onions, pickles, ketchup and mustard

18-hour Smoked Brisket
Sliced, slow-cooked brisket of beef

BBQ Chicken
White and dark meat pieces of chicken, grilled to sweet perfection

Taste of Chicago $14.50/Person

Vienna Italian Beef
Served on freshly baked rolls with sweet green peppers and hot giardiniera peppers

Klement’s Italian Sausage
Served on freshly baked rolls with sweet green peppers and hot giardiniera peppers

Charbroiled Angus Hot Dogs
Served on a gourmet bun, with all the trimmings

Southern BBQ $16.50/Person

BBQ Pulled Pork Sandwiches
Served on freshly baked rolls with a sweet and tangy BBQ sauce

Smoked Chicken - Beer Can Style
Smoked chicken quarters

Backyard BBQ Chicken
Slow grilled chicken quarters on the bone, basted with Sweet Baby Ray’s barbecue sauce

Cowboy BBQ Feast $20.99/Person

18-hour Smoked Brisket
Sliced, slow-cooked brisket of beef

Pulled Pork
Sweet and tangy, smoked and slow-braised pork shoulder

BBQ Ribs (+$2.00 per person)
Tender baby back ribs

Smoked Chicken - Beer Can Style
Smoked chicken quarters

*Ask about our BBQ sauce tasting bar - a selection of self-serve regional sauces: Memphis, Texas, Carolina, golden mustard

www.superiorculinarycenter.com
For dietary restrictions, please consult your catering specialist.

Menu pricing is subject to 18% service charge and standard sales taxes.

Based on 150 guests & includes:
- 3 hours of food service
- Chafing dishes
- Linen buffet tablecloths
- Sunflower centerpieces
- Grilling and serving equipment
- Setup time
- Deluxe plastic plates, forks, knives & napkins

414.671.1200
**Grilled On-site Package**

**Fiesta Fun** $20.99/Person
Street Tacos Barbacoa
Beef or chicken tinga, soft tortillas, onion, cilantro relish, lime wedges, house-made salsas

**Tailgate Nachos**
Baskets of tortillas chips topped with chili and cheese sauce

**Marinated Chicken Breast**
Citrus jalepeno marinated chicken

**Pollo**
Chicken thighs, toban djan and mustard aioli

**Included side dishes:**
- **Grilled Parisian Red Skin Potato Salad**
  Scallions, bacon crisps, garlic, whole grain mustard, dill
- **Molasses Baked Beans**
  Vegetarian baked beans, brown sugar, sweet onion
- **Macaroni & Cheese**
  Baked elbow macaroni, aged cheddar cheese
- **Red Beans & Rice**
  Authentic New Orleans style seasoning, flavorful but not spicy
- **Potato Salad or Cole Slaw**
- **Iced Cold Watermelon Slices**

**Your choice custom package pricing:**
- (2) entrees + (1) side $14.50/Person
- (3) entrees + (2) sides $16.95/Person
- (4) entrees + (3) sides $20.99/Person
- Additional sides $2.00/Person

Based on 150 guests & includes:
- 3 hours of food service
- Linen buffet tablecloths
- Grilling and serving equipment
- Deluxe plastic plates, forks, knives & napkins
- Chafing dishes
- Sunflower centerpieces
- Setup time

For dietary restrictions, please consult your catering specialist.
*Menu pricing is subject to 18% service charge and standard sales taxes.*

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[www.superiorculinarycenter.com](http://www.superiorculinarycenter.com)
Rotisserie On- and Off-Site

Oktoberfest Pig Roast
- Whole Roasted Pig
- Bratwurst
- 1/3 lb. Black Angus Burgers
- Jumbo Angus Hot Dogs
- Veggie Burgers
- German Potato Salad
- Assorted Mustards
- Rolls
- Pretzel Rolls (+$1.00 per person)
- Condiments

2 entrees + 2 sides $21.95
3 entrees + 2 sides $24.95
100 guests minimum

Pig Roast
- Whole Roasted Pig
- Grilled Boneless Chicken Breasts
- 1/3 lb. Black Angus Burgers
- Jumbo Angus Hot Dogs
- Veggie Burgers
- American Potato Salad
- Corn On The Cob
- Molasses Baked Beans
- Chilled Sliced Watermelon
- Bagged Chips
- Cookies
- Rolls
- Condiments

2 entrees + 2 sides $21.95
3 entrees + 2 sides $24.95
100 guests minimum

Caribbean Roasted Pig
- Whole Roasted Pig with Crispy Skin - marinated and injected with Cuban mojos
- Jerk Chicken Breasts
- 1/3 lb. Black Angus Burgers
- Jumbo Angus Hot Dogs
- Veggie Burgers
- American Potato Salad
- Black Beans & Rice
- Sliced Golden Pineapple
- Rolls
- Condiments

2 entrees + 2 sides $21.95
3 entrees + 2 sides $24.95
100 guests minimum

Corn In The Husk
- Service Charge Applies
- Fresh Sweet Corn
- Butter
- Mayonnaise
- Parmesan
- Seasonings

100 guests minimum - $1.70 per ear
Roaster and generator - $285.00

Includes:
- Chafing dishes
- Sunflower centerpieces
- Setup time
- Linen buffet tablecloths
- Grilling and serving equipment
- Deluxe plastic serviceware

For dietary restrictions, please consult your catering specialist.
Menu pricing is subject to 18% service charge and standard sales taxes.

Please note: Service charge of 18% applies for 1.5 hours of service.
Rotisserie

Mediterranean Whole Lamb
Spit roasted whole lamb makes the perfect feast.

Lamb Elegance
- Classic stuffed bell peppers
- Middle Eastern spiced marinated chicken kebabs
- Chickpea fritters - falafel
- Tomato and cucumber salad
- Hummus with fresh pita bread cut into wedges or with crudités
- Sliced watermelon
- Fresh pita bread
- Condiments

2 entrees + 2 sides $21.99
3 entrees + 2 sides $24.95
100 guests minimum

Greek Style Whole Lamb
- Country style Greek salad
- Mediterranean potato salad
- Greek style garlic lemon potatoes
- Spicy whipped feta with roasted red peppers with pita bread
- Sliced watermelon
- Fresh pita bread
- Corn On The Cob
- Condiments

2 entrees + 2 sides $21.99
3 entrees + 2 sides $24.95
100 guests minimum

For dietary restrictions, please consult your catering specialist.

Menu pricing is subject to 18% service charge and standard sales taxes.

Please note: Service charge of 18% applies for 1.5 hours of service.

Includes:
- Chafing dishes
- Sunflower centerpieces
- Setup time
- Linen buffet tablecloths
- Grilling and serving equipment
- Deluxe plastic servicewear

www.superiorequipmentsupplies.com/catering/
### Special Themes

Special outdoor themes provide the perfect backdrop for making your class reunion, company party or retreat truly memorable. Our creative catering specialists can assist with themed décor to create the perfect party atmosphere. Special outdoor themes have a 25-guest minimum. For dietary restrictions, please consult your catering specialist.

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<td><strong>Baja Picnic</strong></td>
<td><strong>$24.95 per guest</strong></td>
<td><strong>Street Tacos</strong>&lt;br&gt;$79.00 fee for roaster&lt;br&gt;<strong>Citrus BBQ-Glazed Chicken Breast</strong>&lt;br&gt;<strong>Corn on the Cob - served street-style with mayonnaise, chili powder and lime</strong>&lt;br&gt;<strong>Ranchero Beans</strong>&lt;br&gt;<strong>Mexicali Rice</strong>&lt;br&gt;<strong>Summer Taco Salad</strong>&lt;br&gt;<strong>Tortillas</strong>&lt;br&gt;<strong>Onion Cilantro Relish</strong>&lt;br&gt;<strong>Chipotle Salsa</strong>&lt;br&gt;<strong>Large Gourmet Cookies</strong></td>
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<td><strong>The “Back of the Yards”</strong></td>
<td><strong>$31.50 per guest</strong></td>
<td><strong>Dry Rubbed 10 Oz. Flat Iron Steak</strong>&lt;br&gt;<strong>Center Cut 10 Oz. Pork Chop on the Bone - basted with mustard BBQ sauce</strong>&lt;br&gt;<strong>Grilled Salmon Fillets with maitre d’ butter</strong>&lt;br&gt;<strong>Baked Potatoes - sour cream, butter</strong>&lt;br&gt;<strong>Grilled Jumbo Asparagus (in season)</strong>&lt;br&gt;<strong>Apple Waldorf Salad with honey-lemon dressing</strong>&lt;br&gt;<strong>Mini Onion Rolls</strong>&lt;br&gt;<strong>Large Gourmet Cookies</strong></td>
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<td><strong>Texas BBQ</strong></td>
<td><strong>$22.50 per guest</strong></td>
<td><strong>18-Hour Smoked Brisket</strong>&lt;br&gt;<strong>Tequila Lime Chicken Breast</strong>&lt;br&gt;<strong>Smoked Sausage</strong>&lt;br&gt;<strong>Ranchero Beans</strong>&lt;br&gt;<strong>Loaded Baked Potato Salad</strong>&lt;br&gt;<strong>Chips and Salsas</strong>&lt;br&gt;<strong>Corn Muffins and Butter</strong>&lt;br&gt;<strong>Assortment of BBQ Sauces</strong>&lt;br&gt;<strong>Condiments</strong>&lt;br&gt;<strong>Large Gourmet Cookies</strong></td>
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<td><strong>A Very Mediterranean Picnic</strong></td>
<td><strong>$31.50 per guest</strong></td>
<td><strong>Ahi Tuna</strong>&lt;br&gt;<strong>Chicken Souvlaki Skewers With lemon, garlic and oregano</strong>&lt;br&gt;<strong>Grilled Salmon Filets - drizzled with lemon tahini and parsley sauce</strong>&lt;br&gt;<strong>Rice Pilaf</strong>&lt;br&gt;<strong>Greek Country Salad</strong>&lt;br&gt;<strong>Red Pepper Hummus and Pita Bread</strong>&lt;br&gt;<strong>Watermelon Salad and Feta Cheese Salad with mint and lime</strong>&lt;br&gt;<strong>Large Gourmet Cookies</strong></td>
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<td><strong>A Taste of BBQ Country</strong></td>
<td><strong>$22.50 per guest</strong></td>
<td><strong>Memphis-Style Pulled Pork</strong>&lt;br&gt;<strong>Smoked Chicken Quarters</strong>&lt;br&gt;<strong>Bbq Baby Back Ribs</strong>&lt;br&gt;<strong>Molasses Baked Beans</strong>&lt;br&gt;<strong>American Potato Salad</strong>&lt;br&gt;<strong>Piedmont-Style Coleslaw</strong>&lt;br&gt;<strong>Corn Muffins and Butter</strong>&lt;br&gt;<strong>Assortment of BBQ Sauces</strong>&lt;br&gt;<strong>Large Gourmet Cookies</strong></td>
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<td><strong>Food Truck Fusion</strong></td>
<td><strong>$24.95 per guest</strong></td>
<td><strong>Asian Pulled Pork Sliders</strong>&lt;br&gt;<strong>Thai Ginger Chicken Breast</strong>&lt;br&gt;<strong>Street Tacos</strong>&lt;br&gt;<strong>Jerk Wing</strong>&lt;br&gt;<strong>Mexicali Rice</strong>&lt;br&gt;<strong>Black Bean and Corn Salad</strong>&lt;br&gt;<strong>Large Gourmet Cookies</strong></td>
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For dietary restrictions, please consult your catering specialist.

Menu pricing is subject to 18% service charge and standard sales taxes.

Please note: Service charge applies $79.00 to certain packages.
### Crowd Favorites

#### All American  $11.75 per person
- Black Angus 1/3 lb Hamburgers
- Jumbo Angus Beef Hot Dogs
- Veggie Burgers
- American Potato Salad
- Sliced Watermelon
- Bagged Chips
- Cookies
- Rolls
- Condiments

#### Blue-Ribbon  $12.60 per person
- Black Angus 1/3 lb Hamburgers
- Jumbo Angus Beef Hot Dogs
- Boneless Chicken Breasts
- Veggie Burgers
- American Potato Salad
- Zesty Pasta Salad
- Sliced Watermelon
- Bagged Chips
- Cookies
- Rolls
- Condiments

#### Rodeo Grill  $14.20 per person
- 18 Hour Smoked Brisket
- Boneless Chicken Breasts
- Black Angus 1/3 lb Hamburgers
- Jumbo Angus Beef Hot Dogs
- Veggie Burgers
- Molasses Baked Beans (Traditional or vegetarian)
- American Potato Salad
- Sliced Watermelon
- Bagged Chips
- Cookies
- Rolls
- Condiments

#### Rustler’s Cookout  $18.25 per person
- BBQ Ribs with Sweet Baby Ray's
- Boneless Chicken Breasts
- Black Angus 1/3 lb Hamburgers
- Veggie Burgers
- Molasses Baked Beans
- American Potato Salad
- Sliced Watermelon
- Bagged Chips
- Cookies
- Rolls
- Condiments

#### Southern BBQ  $15.75 per person
- Memphis-Style Pulled Pork
- BBQ Chicken Breasts
- Black Angus 1/3 lb Hamburgers
- Jumbo Angus Beef Hot Dogs
- Veggie Burgers
- Heritage Coleslaw
- American Potato Salad
- Sliced Watermelon
- Bagged Chips
- Cookies
- Rolls
- Condiments

#### Neighborhood Cookout  $18.25 per person
- Tequila Lime Marinated Chicken Breasts
- Black Angus 1/3 lb Hamburgers
- Jumbo Angus 1/3 lb Hamburgers
- Street Tacos
- Veggie Burgers
- Sweet Corn
- American Potato Salad
- Sliced Watermelon
- Bagged Chips
- Cookies
- Rolls
- Condiments

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For dietary restrictions, please consult your catering specialist.

Menu pricing is subject to 18% service charge and standard sales taxes.
Custom Package Entrees

Mix & match to create your own custom menu:
- (2) entrees + (4) sides $15.00/Person
- (3) entrees + (4) sides $17.00/Person
- Add an entree $3.50/Person
- Add a side $2.00/Person

**Angus Hamburger & Cheeseburgers (6oz)**
Served on a freshly baked roll with lettuce, tomato, onions, pickles, ketchup and mustard

**Grilled Chicken Sandwiches**
Served on a freshly baked roll with cheese, lettuce, tomato, onion, mayo and BBQ sauce

**Char Boiled Angus Hot Dogs**
Served on a gourmet bun, with all the trimmings

**Boneless BBQ Rib Sandwiches**
Served on a gourmet bun, with onions and pickles

**Vienna Italian Beef**
Served on freshly baked rolls with sweet green peppers and hot giardiniera peppers

**Italian Sausage**
Served on freshly baked rolls with sweet green peppers and hot giardiniera peppers

**Beer Soaked Bratwurst**
Served on a freshly baked roll with a variety of mustards, grilled onions or sauerkraut

**BBQ Pulled Pork Sandwiches**
Served on freshly baked rolls with a sweet and tangy BBQ sauce

**Rib Tips**
Tender and juicy, slow baked in our sweet and tangy BBQ sauce

**BBQ Chicken**
White and dark meat pieces of chicken, grilled to sweet perfection

**Sides**

**Tomato & Cucumber Salad**
Beefsteak tomatoes, cucumbers and red onions in a basil and herb vinaigrette

**Mediterranean Potato Salad**
With green beans, red onions and kalamata olives in a rosemary vinaigrette

**Potato Salad**
Classic picnic style white potato salad with chopped celery and hard boiled eggs

**Cole Slaw**
Shredded cabbage and carrots in a sweet creamy dressing

**Pasta Salad**
Imported pasta tossed with fresh seasonal vegetables

**Garden Salad**
Assorted field greens, tomatoes and cucumbers in our house vinaigrette

**Caesar Salad**
With shaved parmesan cheese, garlic croutons and a classic Caesar dressing

**Potato Chips & Pretzels**
Crunchy potato chips and miniature pretzels (served in bulk)

**Corn Cobbettes**
Buttered and salted corn on the cob

**Baked Beans**
Brown sugar baked beans (vegetarian style)

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Based on 150 guests & includes:
- 3 hours of food service
- Linen buffet tablecloths
- Grilling and serving equipment
- Deluxe plastic plates, forks, knives & napkins
- Chafing dishes
- Sunflower centerpieces
- Setup time

For dietary restrictions, please consult your catering specialist.

Menu pricing is subject to 18% service charge and standard sales taxes.
Custom Package Entrees

Desserts

Cookies $2.00
An assortment of chocolate chip, oatmeal raisin, and triple chocolate

Brownies $2.50
Homemade chocolate fudge brownies

Rice Krispy Treats $2.50
Rice crispy marshmallow bars

Fresh Fruit $3.99
Apples, oranges, bananas, plums, pears and nectarines - the best the market has to offer

Watermelon Slices $3.50
Iced cold watermelon wedges - it wouldn’t be a picnic without it

Backyard Favorites

Grilled Baby Back Ribs Add $4.00/Person
½ lb slab of our grilled baby back ribs in a sweet and tangy BBQ sauce

Chicken Kebobs Add $2.00/Person
Grilled chicken with peppers and onions

Shrimp Kebobs Add $5.00/Person
Jumbo shrimp with peppers and onions

Grilled Steak Sandwich Add $3.00/Person
5 oz strip steak served on a freshly baked roll

Grilled Salmon Ciabatta Add $2.50/Person
Herb grilled salmon, on a wheat ciabatta roll

Steak & Portabella Kebob Add $4.00/Person
With a sweet balsamic glaze

Veggie Burgers Add $2.00/Person
Grilled on a separate grill and served on a freshly baked bun

Fresh Fruit Salad Add $2.50/Person
Assorted fresh-cut fruits and melons

Grilled Vegetables Add $2.00/Person
Marinated with a balsamic vinegar reduction

Apple Nut Salad Add $2.00/Person
Apples, dried cranberries, candied walnuts and gorgonzola with a raspberry dressing

Chopped Salad Add $2.00/Person
Cucumbers, tomatoes, carrots, black olives, garbanzos, gorgonzola & penne pasta with a red wine vinaigrette

Roasted Corn Salad Add $2.00/Person
Roasted corn, diced onion and red and green peppers in a light vinaigrette

Orzo Pasta Salad Add $2.00/Person
Tomato, cucumber, feta and a vinaigrette

Fusilli Pasta Salad Add $2.00/Person
Roasted peppers & an olive oil and balsamic dressing

www.superiorculinarycenter.com
For dietary restrictions, please consult your catering specialist.
Menu pricing is subject to 18% service charge and standard sales taxes.
Appetizers

Jerk Chicken Wings $50.95 (tray of 50)
With pineapple chipotle salsa

BBQ Meatballs $52.50 (100 count)
Mini meatballs simmered in a molasses-based Sweet Baby Ray’s barbecue sauce

Veggie Quesadilla $48.75 (tray of 50)
Spinach, artichoke hearts, sautéed mushrooms, caramelized onions, melted jack cheese

Southern Nachos $45.00 (tray of 50)
Corn tortillas chips, cheese sauce, pulled pork, sliced jalapeños

Fruit Kabobs $3.50 each

Chips & Salsa $3.00 per guest
Blue and yellow corn tortilla chips with black bean, red tomato and corn salsa

Roasted Red Pepper Hummus $4.00 per guest
With sliced pita bread

Summer Veggie Crudités $3.00 per guest
With herbed ranch dip

Kids Picnic

Rangers BBQ $9.99 per child
- Mini Hot Dogs
- Chicken Tenders
- Broccoli and Butter
- Mac and Cheese
- Peanut Butter and Jelly Sandwiches
- Crudite - Carrots and Celery with Ranch Dip

For dietary restrictions, please consult your catering specialist.
Menu pricing is subject to 18% service charge and standard sales taxes.
Create an amazing event with the elements of style, décor and interactive chef prepared food stations. Browse our wide array of stations to create the perfect splash of style for your event. In addition to the many selections we’ve presented here, we’d be happy to create something to fit perfectly with your vision. All stations include basic themed décor, linens and station equipment. Simple floral décor is also included to match the theme of your event. Other enhancements such as props or ice sculptures are available. Let your imagine run free!

Choose 3 stations - $25 per guest
Choose 4 stations - $36 per guest
Choose 5 stations - $39 per guest
Choose 6 stations - $43 per guest

Minimum 4 stations for groups of 175 to 250. Minimum 5 stations for groups of 250 or larger.
Summer Food Stations

These are some of our more popular custom station menus. Call to speak with one of our event planners to design your own custom menu from the following pages. Special discounts for groups of 500 nor more.

Top Your Own Burger Bar
Angus Hamburger & Cheeseburgers (6oz)
Served on a freshly baked split top roll with a topping bar of:
- American & provolone cheese
- Bleu cheese crumbles
- Leaf lettuce
- Roma tomatoes
- Red & white onions
- Roasted red peppers
- Salsa and jalapenos
- Ketchup
- Yellow & Dijon mustard
- Pesto mayo
- Horseradish

Top Your Own Hot Dog Bar
Chicago Style Hot Dogs
100% all beef jumbo dogs on a poppy seed bun.
Topping bar includes:
- Ketchup
- Diced onions
- Diced tomato
- Sauerkraut
- Mustard
- Relish
- Sport Peppers
- Celery Salt

Roasted Corn Station
Corn on the Cob
Grilled on-site, and in the husk, served with a flavored butter topping bar:
- Brown sugar and maple butter
- BBQ spiced butter
- Bleu cheese butter
- Garlic and parmesan
- Salted butter

Salad Station

- Orzo pasta salad
- Fusilli pasta salad
- Caesar salad
- Apple nut salad
- Roasted corn salad
Hawaiian Luau

Pig Roast
Decorations include:
- Grass Skirts
- Tiki Masks
- Hawaiian Leis
- Tropical Linens

We slow roast the pig in our kitchens for 12 hours and bring it out to be carved on site. Served with:
- Tortilla chips with mango salsa
- Sweet and sour chicken skewers
- BBQ salmon with citrus and cilantro
- Island rice
- Tropical fruit
- White chocolate macadamia cookies

Kabob Station

Grecian Style Chicken Kabob
Grilled chicken, mushrooms, green peppers and onions

Grilled Steak Kabob
Grilled steak, mushrooms, green peppers and onions

BBQ Pork Kabob
Served with green peppers and a sweet and tangy BBQ marinade

Sausage Station

Italian Sausage
Served with sweet peppers, hot giardiniera peppers and freshly baked French rolls

Bratwurst
Served with grilled onions, sauerkraut, and a variety of German mustards

Spicy Garlic Chicken Sausage
Served with grilled onions, and a variety of German mustards

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Ice Cream Stations

Ice Cream Sundae Bar
The perfect afternoon treat. Your guests can create and top their own Ice Cream Sundaes!

Scooping Station (choose 4 flavors)
- Vanilla
- Oreo
- Frozen Yogurt
- Chocolate chip
- Cookie dough
- Strawberry
- Rocky road
- Chocolate
- Butter pecan
- Mint chocolate chip

Topping Station
- Chocolate syrup
- M&Ms
- Carmel
- Cherries
- Whipped cream
- Sprinkles
- Whipped cream

Premium Hot Toppings
- Hot Fudge
- Hot Apples & Cinnamon
- Hot Carmel

Topping Station
- Whipped cream
- Chocolate sprinkles
- Maraschino cherries

Dessert Station
Fresh Fruit Station
No better way to cool off on a hot summer day than a display of cool fresh fruit!
- Peaches
- Oranges
- Iced cold watermelon slices
- Plums
- Red & green grapes

Cheesecake Station
Start with a slice of Cheesecake, and top it from our Topping Bar:
- Chocolate fudge
- Strawberry sauce
- Apples & cinnamon
- Whipped cream

Pie A La Mode Station
A trio of pieces, sliced to order by our professional wait staff and topped with vanilla bean ice cream!
- Apple Pie slices
- Cherry Pie slices
- Blueberry Pie slices served with fresh vanilla bean ice cream and whipped cream

Ice Cream Floats
Our profession wait staff will scoop vanilla ice cream to order for your guests to fill with a soda choice below:
- Classic Root Beer
- Diet Root Beer
- Cola
- Orange Soda (Dreamsicle Floats)

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Fun Food Stations

Cotton Candy
Two flavors of cotton candy made fresh on site all day long

Ice Cream Bars
An assortment of novelty ice cream bars to include sandwiches, cones, bars and popsicles

Popcorn
Is there anything more instantly recognized then the smell of freshly popped hot buttery popcorn

Kettle Corn
A sweet and salty treat, served from an antique popcorn wagon

Sno-Cones
Crushed ice topped with sweet flavored syrups, a summertime favorite

Soft Pretzels
Soft salted pretzels served with a variety of mustards and melted cheddar

Churros
Traditional Mexican pastry filled with custard, fresh fruit or chocolate and rolled in a cinnamon sugar mixture

Nachos
Traditional corn tortilla chips with melted cheddar, jalapenos, chopped green onions and salsa

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Beverages

Frozen drinks
- 9oz, select one: Strawberry Daiquiri, Margarita or Piña Colada
  - Non-alcoholic (each) - $2.35
  - Alcoholic* (each) - $4.25

Keg of beer (per keg) - $205.00
- Coors
- Coors Light
- Miller Lite
- MGD

Gran Verano 3-liter boxed wine
- (per box) $45.25
- Sauvignon Blanc
- Cabernet Sauvignon

Mike’s Hard Lemonade
12oz bottles (per bottle) - $4.25
- Lemonade
- Cranberry
- Lime
- Black cherry

12oz cans (per can) - $4.25
- Lemonade
- Cranberry
- Lime

Angry Orchard Hard Cider
12oz bottles (per bottle) - $4.25
- Crisp Apple
- Apple Ginger

Wine
Per 750 ml bottle - $23.50
- Chardonnay
- White Zinfandel
- Pinot Grigio
- Pinot Noir
- Riesling
- Cabernet Sauvignon

Craft Beer
Premium - $265.00 per keg
- Heineken
- Sam Adams Lager
- Fat Tire
- Church Street Brimstone IPA
- Church Street Heavenly Helles
- Modelo Especial

Beverages
Canned Soft Drinks - $0.99 per can
- Coke, Diet Coke, Sprite, Iced Tea, Lemonade

50+ Cans - $0.95 per can
We recommend two cans per guest
For 500+ Cans - $0.90 per can

Unlimited Sodas and Waters
- $2.99 per guest
One hour before to one half hour after food service

Freshly-Brewed Coffee
- $2.75 Per Guest
- Our own Caravan Coffee (regular and decaf) served from disposable containers with creamer and sweeteners
- Disposable hot cups and stir sticks

Juice Pouches - $33.75 Per Case
Assorted flavors - 40 per case

Bottled Water (16.9oz)
- $1.00 per bottle
Discounts available by volume

Iced Water - $18.50 Per Cooler
In 5-gallon cooler sith 35 12oz. cups

Ice Cream Floats (12oz) - $2.90 ea.
Minimum of 50
- Root Beer, Orange and Cream Sodas, Vanilla
- Bean Ice Cream, Whipped Cream and Cherries
(Equipment and operator $175.00 for 3 hours)

Providing Your Own Beverages?
- Cooler Rental $9.00
- Ice, 25 Lb. Bag $6.50
Coolers arrive and leave with our team

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ENTERTAINMENT & AMUSEMENTS
Entertainment & Amusements

Carnival Games
Test your skills & win a prize!

Bean Bag Toss
Lollipop Tree
Color Wheel
Balloon Darts
Ring Toss
Tic Tac Toe Toss

Adult Games
Softball
Horseshoes
Volleyball
Bocci Ball
Tug-of-war
Bag Tournaments

Face Painters
Kids just go crazy for face painting

Character Performers
From superhero’s to children’s favorite characters

Superman Spiderman
Batman Ironman
Incredible Hulk Big Bird
Sponge Bob Cinderella
Power Rangers Ninja Turtles
Bart Simpson Bob the Builder

DJ / Picnic Announcer
Every event needs a soundtrack, not only will a DJ help create the feeling of your event but can also announce the raffles and races all day

Karaoke Sing-A-Long
Sing-a-long with the bouncing ball on the screen to your all time favorites. Whether your taste runs from Sinatra to Bon Jovi, everybody has a little Love Shack in them

Bingo Game
A picnic classic complete with bingo cards, numbers and caller. Add a separate tent for bingo or set up in the seating tent

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## Entertainment & Amusements

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