



A WORLD OF GOOD TASTE

Ethnic & themed

D I N N E R S





A WORLD OF GOOD TASTE

Throw unforgettable dinner parties with these delectable menus by cuisine, unique and delectable.

We have custom designed a variety of themed menus for you to choose for your special event. From simple Hawaiian buffets to festive Mardi gras, to Mexican inspired and Italian buffets our theme menu has everything you need for that perfect event. If you don't find a menu that suites your needs we can create and mix and match items to your liking.

Please choose from the menu selection below to find your perfect menu for your special event. We are here to help you; if you have any questions please feel free to contact any of our Special Event Coordinators to assist you with your choices or maybe add some ideas to make your event as memorable as possible. Thank you again for your interest in Superior Catering and Event Planning.

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Hawaiian Luau

\$29.95 per person

Pupu Platter

An Assortment of Tropical Hors D'oeuvres Tropical Fresh Fruit Platter with Passion Fruit Dip, and a Macaroni & Mahi-Mahi Salad

Beef Teriyaki

Marinated in our Chef's Recipe and then Grilled to Pure Perfection

Lomi-Lomi Salmon

Fresh diced tomatoes and green onions mixed with salted salmon makes a refreshing salad

Lumpia

Filled with an assortment of Vegetables Shrimp and Chicken served with a Traditional Dipping Sauce

Kalua Pig

Moist Hawaiian Style Salted Smoked and Shredded Pork Simmered in Apple Cider

Mardi Gras Feast

\$39.95 per person

Hors D'oeuvres: Choice of Three

- Assorted Petite Po-Boys
- Miniature Muffalattas
- Crispy Artichoke Hearts Stuffed with Crabmeat
- Blackened Seafood Kabobs
- Oyster Rockefeller Dip in A Sourdough Bowl with Fresh French Baguettes

Salads: Includes Both

- Caesar Salad with Grilled Cajun Style Shrimp
- New Orleans Style Potato Salad

Entrees: Includes all

- Mardi Gras Pasta: Fresh Shrimp and Dungeness Crab Meat Sautéed with Red Onion and Sweet Tri-Colored Bell Peppers, Fresh Basil Simmered in a Light Garlic Cream Sauce Served with Farfalle Pasta.
- Braised Chicken Andouille Sausage & Shrimp Jambalaya
- Crispy Fried Catfish Fillets served with a Creole Tartar Sauce

Vegetables & Starches: Choice of Two

- Traditional Red Beans and Rice
- Dirty Rice
- Roasted Seasonal Vegetables

Desserts:

- Margarita Cheesecake
- Chocolate & Grand Marnier
- Bread Pudding Creamy Rice Pudding





Mexican Fiesta

\$29.95 per person

Entrees: *Choose Any Three*

- Crispy Tacos Chicken & Beef
- Burritos Chicken & Beef
- Hot Tamales Chicken Beef & Pork
- Cheese Enchiladas
- Spanish Rice
- Refried Beans

Salad:

Fresh Mixed Green Salad with a Jalapeno and Lime Vinaigrette

Sides:

- Hot & Mild Salsa
- Flour Tortillas
- Sour Cream
- Guacamole
- Shredded Cheese
- Sliced Olives
- Jalapeno Peppers
- Fresh Tomatoes
- Fresh Cilantro
- Shredded Lettuce
- Chips and Salsa





A Trip to Paris

\$39.95 per person

Hors D' Oeuvres: Please Choose One

- Pate with Cornichons and Toasted Baguette Slices
Sautéed Prawns in Pastis with Sun Dried Tomatoes
- Array of French Cheeses with Candied Walnuts,
Fruit Garnish and Sliced Baguette
- La Bûchette Charcutière Grilled Figs with Marinated
Goat Cheese

- Goat Cheese and Green Onion Tart
- Asparagus Gruyère Tart
- Mashed Potatoes and Celery Root with Truffle
Butter
- Ratatouille Niçoise

Includes: Assorted Dinner Rolls with Butter

Salad: Please Choose One:

- Frisée Salad with Crotin De Chavignolles Lightly
Tossed Frisée Salad with Goat Cheese
- French White and Green Beans Salad with Grilled
Pine Nuts, Chopped Parsley, Dijon Mustard and
Aged Red Wine Vinegar
- Beet and Mache Salad with Feta Cheese

Entrées: Please Choose Two

- Filet Of Beef in Pastry (En Croute)
- Duck Cassoulet
- Boeuf Bourguignon
- Chicken Breast Stuffed with Goat Cheese, Spinach,
Chanterelles and Roasted Garlic-Thyme Jus
- Cumin Pork Roast with Wild Mushroom Sauce
Poached
- Salmon Fillet and Sorrel Sauce
- Coq Au Vin ~ Chicken in Burgundy Wine with
Mushrooms and Bacon
- Quiche – Cheese, Mushroom Or Ham
- Mushroom Fricasée Risotto with Fried Parsley &
White Truffle Oil
- Artisanal Rolls with Butter

Sides: Please Choose Two:

- Haricots Verts
- Spinach Au Beurre
- Creamy Potato Gratin





Oktoberfest German Buffet

\$39.95 per person

Hors D' Oeuvres: *Please Choose One*

- Assorted German Sausage Bites served with Mustard, Sauerkraut and Red Cabbage
- Miniature Reuben Melts
- Potato Pancakes served with Chive Sour Cream and Apple Sauce
- Smoked Trout served with Pumpnickel Slices and Horseradish Sauce

Salad: *Please Choose One:*

- German Sauerkraut Salad
- Warm German Potato Salad
- Lentil Salad
- German Coleslaw

Entrées: *Please Choose Two*

- Chicken Schnitzel Cordon Bleu
- Assorted Beer Basted Sausages with Caramelized Onions
- Breast of Chicken Stuffed with Apples and Bacon and Topped with Cherry
- Sauce German Goulash
- German Pork Roast in Spicy Beer Sauce
- Pork Schnitzel Topped with a Sour Cream and Mushroom Sauce
- German Meatballs

Sides: *Please Choose Three*

- Sides
- Roasted Red Potatoes with Garlic and Herbs
- Sweet and Sour Red Cabbage
- Braised Red Cabbage with Apples and Onions
- Riesling Braised Sauerkraut and Apples

Assorted Dinner Rolls with Butter (Included)





Mambo Italiano

\$29.00 per person

Hors D' Oeuvres: *Please Choose One*

- Prosciutto and Mascarpone Stuffed Parmesan Puffs
- Asparagus and Parma Ham in Phyllo with a Smoked Chive Dip
- Antipasto Platter
- Petite Mozzarella, Tomato, and Fresh Basil Skewers with Pesto Dipping Sauce
- Assorted Bruschetta
- Carpaccio Served with Lemon and Capers
- Asparagus Wrapped in Prosciutto deParma served with Roasted Garlic Aioli

SALAD: *Your Choice of One*

- Mesclun Greens, Carrots and Sliced Red Radishes with Chianti Wine Vinegar and Extra Virgin Olive Oil
- Arugula, Smoked Prosciutto, Toasted Walnuts, and Shaved Pecorino Romano with a Caramelized Pear Balsamic Vinaigrette
- Panzanella Bread Salad
- Traditional Caesar Salad with Shaved Parmesan and Garlic Croutons
- Baby Romaine with Yellow and Red Tomatoes, Marinated Artichokes and Boccacini Mozzarella tossed with a Lemon and Basil Vinaigrette

Starches: *Your Choice of One*

- Roasted Scallion and Garlic Whipped Potatoes
- Herb Roasted Fingerling Potatoes topped with Romesco Sauce
- Oven Roasted Rosemary Potatoes
- Wild Mushroom Risotto

Entrée: *Your Choice of One:*

- Meat and One Pasta Dish
- Pesto Crusted Salmon

- Roasted Chicken Breast with a Ragout of Wild Mushrooms, Artichokes and Sonoma Tomatoes
- Chicken Roulade Filled With Smoked Gouda, Spinach and Sun-Dried Tomatoes
- Grilled Tri-Tip Drizzled with Balsamic Glaze and Finished with a Gorgonzola Cream
- Chicken Marsala
- Chicken Picatta with Capers and Lemon Wine Sauce
- Rosemary and Parmesan Crusted Pork Loin
- Flank Steak Stuffed with Italian Breadcrumbs and Cheese and Simmered in a Rich Tomato and Red Wine Sauce

Pasta Entrees:

- Chicken Manicotti with a Red Pepper Cream Sauce
- Ziti Pasta Baked with Marinara Sauce, Herbed Ricotta, Parmesan, Romano, Fontina and Mozzarella Cheese
- Portobello Mushroom-filled Ravioli in a Creamy Smoked Cheese and Sun Dried Tomato Sauce
- Penne Pasta in a Light Marinara, with or without Meatballs
- Chicken Fettuccine
- Lemony Chicken Pasta Primavera
- Linguine al Pesto

Vegetables: *Your Choice of One:*

- Mushroom, Artichoke and Pepper Torte
- Blue Lake Green Beans with Roma Tomatoes and Roasted Shallot Oil
- Fresh Spinach with Butter, Parmesan and a Hint of Nutmeg
- Summer Squash with Onions, Red Peppers, Oregano and Fresh Basil
- Balsamic Grilled Vegetables

Assorted Dinner Rolls and Sliced Breads (Included)



Game On Sports Buffet *\$19.95 per person*

Choose Any Six:

- Jumbo Soft Pretzels with Assorted Mustards
- Tropical Fresh Fruit Salad
- The Ultimate Garden Veggie Burger
- Assorted Ice Cream & Fruit Bars
- Cracker Jack The Original
- Certified Angus Beef Burgers with Appropriate Condiments
- Corn On The Cob Fresh from the Grill
- Assorted Flavored Potato Chips with Fresh Dips
- Italian or Polish Sausage Dogs Topped with Sautéed Peppers & Onions
- Boston Baked Beans
- Garden Salad with an Assortment of House Dressings
- Jumbo Ball-Park Style Frankfurters
- Assorted House Made Cookies

Asian Fusion *\$39.95 per person*

Appetizer: *Choice of Two:*

- Chicken Satay Skewers with a Spicy Peanut Sauce
- Miso Marinated Chilled Asparagus
- Petite Crab Cakes with an Asian Pesto
- Shrimp, Mango, and Coriander Spring Rolls with a Sweet Chili Dipping Sauce

Salad: *Choice of One:*

- Assorted Greens with Radish Sprouts, Tomatoes, and Asian Pear Vinaigrette
- Soba Noodle Salad with Asian Vegetables and Ginger Peanut Dressing
- Papaya and Avocado Salad over Asian Greens with a Sweet and Hot Vinaigrette

Entrees: *Choice of Two:*

- Lemon Poached Salmon Filet served with a Honeyed Wasabi Cream
- Panko Crusted Chicken Breasts with a Sesame Soy Glaze
- Sesame Soy Glazed Salmon in a Bonito Sake Broth
- Tender Oven-Roasted Chicken in a Creamy Shiitake Mushroom Sauce

- Hoisin and Five Spice Marinated Tri Tip Beef
- Schezuan Spiced Pork Tenderloin with Black Bean Sauce

Starches : *Choice of One:*

- Wasabi Spiced Whipped Potatoes
- Asian Noodles tossed with Enoki, Straw and Shiitake Mushrooms in a Sesame Sauce with Green Onions
- Saffron Rice with Cashews
- Lemongrass and Asparagus Risotto
- Hoisin and Five Spice Marinated Tri Tip Beef
- Schezuan Spiced Pork Tenderloin with Black Bean Sauce

Vegetables : *Please Choice of One:*

- Garlic Snap Peas
- Blue Lake Green Beans with Scallions in Roasted Chili Oil
- Asparagus with Thinly Slice Gingered Carrots
- Braised Baby Bok Choy with Oyster Sauce





Caribbean Cuisine

\$24.95 per person

Appetizer: *Your Choice of One*

- Rum and Lemon Marinated Fruit Skewers with Passion Fruit Dipping Sauce
- Mango Glazed Riblets
- Jerk Crostini
- Miniature Crab Cakes served with Chipotle Lime Sauce and Key West Mustard
- Peppered Shrimp with a Cool Herb and Lime Cream
- Ceviche with Red Snapper, Scallops and Shrimp Marinated with Lime Juice, Red Onion, Garlic and Cilantro
- Fried Plantain Chips served with a Spicy Mango Mojo

Salad: *Your Choice of One*

- Caribbean Sweet Potato Salad
- Sliced Cucumber Pickled with Garlic, a hint of Scotch Bonnet Peppers and Lime Juice, drizzled with Avocado Coulis
- Mixed Green Vegetables and Tomato served with Mango, Bacon and Honey Dressing
- Jerk Caesar Salad with Romaine Hearts with Jerk Croutons and Crispy Jerk Bacon
- Black Bean and Yellow Rice Salad
- Island Slaw served with a Tangerine Vinaigrette

Entree: *Please Choose Two*

- Ginger and Garlic Rubbed Pork Chops Grilled and Served with Mango Sauce
- Grilled Tuna Steak with Lime Juice and Crushed Pimento Seeds and served with Papaya and Tamarind Sauce
- Grilled Chicken with a Papaya Glaze

- Grilled Chicken Thighs and Drumsticks with Garlic, Brown Sugar and Tamarind Juice served with a Tamarind Sauce
- Jerk Chicken served with a Mango and Cilantro Salsa
- Antiguan Beef 'N' Pineapple Brochette Marinated with Garlic and served with a Sweet Scotch Bonnet Pepper and Scallion Glaze
- Grilled Beef Kebabs Marinated in Brandy, Ginger and Citrus served with a Pineapple Mint Salsa
- Jamaican Rubbed Chicken Breast with Lime 'n' Thyme Shrimp and Mango Salsa
- Sliced Jamaican Spice Crusted New York Strip Loin with Straw Mushrooms & Tomato-Ginger Chutney



Event Planning Made Easy!

Our catering specialists are ready to help you make menu selections, determine appropriate order quantities and coordinate delivery. From your first call to your pickup or delivery time, your culinary specialist will make sure your order is right and ready when you need it.

Contact us for details.

We accept all major credit cards. No personal checks, please.
Delivery, gratuity and service charge extra.

SUPERIOR CATERING

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