A World of Good Taste

Breakfast  Lunches  Dinner

Ph: (414) 671-1200  •  Fax: (414) 671-1494

www.superiorculinarycenter.com
Boxed Breakfasts

The Early Riser Breakfast - $8.50 ea.
Egg and cheese on a biscuit, gourmet muffins, and fresh sliced fruit.

Mexican Breakfast Box - $8.95 ea.
Breakfast burrito served with salsa and hot sauce on the side, and fresh cut fruit.

Sunrise Morning Box - $10.99 ea.
All Natural Breakfast- Scones, Greek natural yogurt served with honey, fresh cut fruit, almond flax seed bars, and locally farmed hard boiled eggs.

American Breakfast Box - $10.99 ea.
Café Breakfast Sandwich made with smoked, lean ham, egg & Vermont white cheddar on whole grain, Assorted Fresh Donuts, Greek natural yogurt & fresh cut fruit.

Smoked salmon Bagel Breakfast Sandwich- Atlantic smoked salmon, with sliced tomatoes, red onions, cucumbers, capers, sliced hard boiled eggs, whipped cream cheese and fresh bagels.

Executive Breakfast Box - $12.99 ea.
Baked Egg Soufflés- Savory ingredients and egg baked in our sweet French pastry Four Cheese, choice of Spinach & Artichoke, Sausage & Gouda or Spinach & Bacon, Assorted Scones and Muffins, Fresh cut fruit, almond flax seed bars.

Energy Breakfast Box - $8.50 ea.
Bring excitement to your meeting with fun snacks. Our boxed breaks include a selection of peanuts, pretzels, energy bar, fresh fruit, cookies & bars and assorted crackers and cheese. Pick any 3 items.

Boxed Lunches

The Green Salad Box - $12.99 ea.
Spinach and Strawberry Salad - Spinach, strawberry, almonds & goat cheese in a balsamic dressing, Au Gratin potatoes baked in a rich Wisconsin cheddar sauce.
*Add Shrimp, Steak, Roasted Turkey or Chicken for an additional charge.

The Submarine Sandwich Box - $12.99 ea.
Pesto marinated chicken breast, served with lettuce, tomato, and provolone.

The Specialty Wraps Box - $12.99 ea.
Pastrami Rueben wrap slow roasted pastrami, spinach, sauerkraut, and Swiss cheese in a multi grain wrap.

Thick cut Pancetta & garlic sautéed in olive oil and finished with a light cream sauce served over fettuccini. Can be substituted by grilled chicken sautéed shrimp & roasted vegetables. Extra charges apply.

Signature Box: Fisherman’s Wharf Panini - $12.99 ea.
Albacore Tuna salad with cheddar cheese, pesto with spring mix drizzled with balsamic vinaigrette dressing & olive oil on foccacia bread.

Turkey Tom Sub Lunch Box - $12.99 ea.
Sliced turkey breast, real wood smoked ham, provolone, and tons of lettuce, tomato & mayo! A very traditional, yet always exceptional classic!

The Italian Stallion Sandwich Lunch Box - $12.99 ea.
Salami, Pepperoni with sliced red onions, tomatoes spring mix layered with Provolone & Mozzarella Cheese with pesto on Foccacia bread

Pastrami Rueben Wrap Lunch Box - $12.99 ea.
Slow roasted pastrami, spinach, sauerkraut, and Swiss cheese in a multi grain wrap

Carolina Pulled Pork Sandwich Lunch Box - $12.99 ea.
Mustard sauce seasoned pork shoulder, pit smoked for hours, and shredded to make the perfect slider for all occasions.

Vegetarian Sub Lunch Box - $12.99 ea.
Layers of provolone cheese separated by real avocado spread, sliced cucumber, lettuce, tomato & mayo.

*Boxed lunches include a salad, fresh fruit, and bag of chips, fresh baked cookie and a mint.
Specialty Boxed Lunches – *Entrée Boxed Lunch Meals*

**Ancho Chili Beef Tenderloin** - $25.00 ea.
Sliced ancho chili spiced beef tenderloin served with:
- Roasted red and green pepper, tomato, fresh mozzarella salad in a balsamic vinaigrette
- Whole wheat pasta salad with artichokes, black olives, shaved parmesan, roasted red peppers in an olive oil and balsamic dressing
- Fresh Fruit Salad with melons, grapes, and strawberries
- Tomato foccacia bread triangle
- Gourmet lemon knot cookies

**Mediterranean Chicken Breast** - $23.00 ea.
An herbed sliced boneless breast of chicken served with:
- Roasted red and green pepper, tomato, fresh mozzarella salad in a balsamic vinaigrette
- Whole wheat pasta salad with artichokes, black olives, shaved parmesan, roasted red peppers in an olive oil and balsamic dressing
- Fresh Fruit Salad with melons, grapes, and strawberries
- Tomato foccacia bread triangle
- Gourmet lemon knot cookies

**Miniature Ciabatta Sandwich** - $23.00 ea.
A Trio of miniature artisan sandwiches:
- Beef tenderloin, bleu cheese, roasted red peppers and horseradish crème
- Grilled Portobello, zucchini eggplant, goat cheese and a balsamic reduction
- Roasted turkey, havarti cheese, cucumbers and whole grain mustard

*Served with:*
- Whole wheat pasta salad with artichokes, black olives, shaved parmesan, roasted red peppers in an olive oil and balsamic dressing
- Fresh Fruit Salad with melons, grapes, and strawberries
- Tomato foccacia bread triangle
- Gourmet lemon knot cookies

**Grilled Vegetable** - $23.00 ea.
Portobello Mushroom, grilled eggplant, zucchini, tomato and fresh mozzarella served with:
- Roasted red and green pepper, tomato fresh mozzarella salad in a balsamic vinaigrette
- Whole wheat pasta salad with artichokes, black olives, shaved parmesan, roasted red peppers in an olive oil and balsamic dressing
- Fresh Fruit Salad with melons, grapes, and strawberries
- Tomato foccacia bread triangle
- Gourmet lemon knot cookies

*Boxed lunches include a salad, fresh fruit, and bag of chips, fresh baked cookie and a mint.*
Gluten Free Boxed Lunches

**Pollo Pomodoro** - $21.00 ea.
Sliced chicken, leaf lettuce, fresh mozzarella, roma tomato, basil and balsamic

*Served with:*
- Roasted red and green pepper tomato, fresh mozzarella salad in a balsamic vinaigrette
- Fresh fruit salad with melons, grapes and strawberries
- Fresh vegetables crudite with herb dip

**Turkey Delizioso** - $21.00 ea.
Roasted Turkey, havarti, Dijon, mayo cucumber and lettuce

*Served with:*
- Roasted red and green pepper tomato, fresh mozzarella salad in a balsamic vinaigrette
- Fresh fruit salad with melons, grapes and strawberries
- Fresh vegetables crudite with herb dip

**Ham & Brie** - $21.00 ea.
Black forest ham with sliced apples, brie and Dijon mustard

*Served with:*
- Roasted red and green pepper tomato, fresh mozzarella salad in a balsamic vinaigrette
- Fresh fruit salad with melons, grapes and strawberries
- Fresh vegetables crudite with herb dip

**Roasted Vegetable** - $21.00 ea.
Grilled Eggplant, tomato, artichokes, red onion, provolone and balsamic

*Served with:*
- Roasted red and green pepper tomato, fresh mozzarella salad in a balsamic vinaigrette
- Fresh fruit salad with melons, grapes and strawberries
- Fresh vegetables crudite with herb dip
Pastas

**Shrimp and Scallops in Vodka Sauce**
Tender baby shrimp and scallops sautéed in garlic and white wine, tossed with angel hair pasta and Vodka sauce.

**Cheese Ravioli**
Homemade large ravioli stuffed with a blend of four cheeses served with your choice of classic Marinara or Alfredo sauce.

**Garlic Shrimp Linguini**
Sautéed jumbo shrimp with a medley of cherry tomatoes, button mushrooms, red and green bell pepper served over linguini pasta.

**Rustic Veggie Lasagna**
Pasta layers stuffed with a trio of vegetables – mushrooms, zucchini, yellow squash – Mozzarella, Fontina, and Romano cheeses, and fresh herbs surrounded with homemade roasted tomato sauce.

**Pasta Carbonara**
Thick cut Pancetta & garlic sautéed in olive oil and finished with a light cream sauce served over fettuccini.

Can be substituted by grilled chicken sautéed shrimp & roasted vegetables

Entrees

**Cuban Flank Steak** - $14.99
A quick marinade infuses steaks with citrus and garlic in this Latin-inspired steak. Delicious paired with spicy black beans and fried plantains.

**Curry Grilled Scallops** - $12.99
A combination of sweet coconut with savory curry powder for a delicious sauce that perfectly complements seared scallops. A dusting of toasted sweetened coconut adds a slight crunch.

**Singapore Style Ribs** - $8.99
Very flavorful and tender! These spare ribs are marinated in light and dark soy sauce, orange juice, garlic, and peppercorn, and then fried briefly. After simmering the ribs, marinade, and spices such as star anise and cinnamon for an hour, they are ready to serve with white rice.

**Chicken Parmesan** - $8.99
Boneless chicken breast lightly breaded and baked w/ marinara and mozzarella cheese.

**Grilled Trout with Citrus** - $10.99
Butterfly fillets of rainbow trout and the citrus flavors of orange and lemon highlight the mild sweetness of this fish. Citrus roasted rainbow trout is marinated in tangy orange citrus dressing before roasting. This dish with fresh lemon juice and fresh parsley.

Wraps

**Italian Chicken Caesar Wrap** - $7.25 ea.
Herb roast chicken breast, romaine lettuce, tomatoes, Parmesan cheese in a tomato-basil wrap.

**Buffalo Chicken Wrap** - $7.25 ea.
Oven roast chicken breast dipped in buffalo sauce, cucumber, tomato, pepper jack cheese in a spinach and herb wrap.

**Pastrami Rueben Wrap** - $8.25 ea.
Slow roasted pastrami, spinach, sauerkraut, and Swiss cheese in a multi grain wrap.

**Grilled Veggie Wrap** - $6.25 ea.
Roasted red bell peppers, zucchini, yellow squash, tomatoes, and Portobello mushrooms with balsamic vinaigrette in a whole wheat wrap.

**Black Forest Ham and Turkey Wrap** - $8.25 ea.
Black Forest ham, oven roasted turkey, tomatoes, green bell peppers, red onion, and honey mustard sauce in a multigrain wrap.

Hors d’Oeuvres

**Small (serves 10-15)** - $29.95; **Medium (serves 20-25)** - $39.99; **Large (serves 30-35)** - $49.99

**Chicken Adobo Skewers**
A succulent marinated Filipino style dish that is poached and grilled.

**Beef Kofta Kabobs**
Middle Eastern BBQ ground beef and feta cheese skewers with amazing flavor. Served with yogurt sauce.

**Tandoori Chicken Fingers**
Tender chicken with yogurt and spices flash grilled and brushed with a honey glaze.

**Korean Tacos:**
- **Small** - $32.95; **Medium** - $43.99; **Large** - $54.99
Very popular on the streets of Los Angeles! Seasoned and grilled beef (bulgogi) topped with fresh kimchee on 6” flour tortillas.
Panini’s

Roasted Turkey Panini - $7.25 ea.
Roast Turkey slices, drizzled with olive oil, whole cranberry sauce and seasoned cream cheese on Foccacia bread.

Chipotle Chicken Panini - $7.25 ea.
All-natural chicken, apple wood-smoked bacon, smoked cheddar, tomatoes and Ancho-chipotle spread all grilled on our freshly baked French bread.

The Milano Panini - $6.75 ea.
Roasted red bell peppers, fresh Mozzarella, arugula, and basil pesto on our multigrain freshly baked bread.

The Italian Stallion - $7.25 ea.
Salamı, Pepperoni with sliced red onions, tomatoes spring mix layered with Provolone & Mozzarella Cheese with pesto on a Foccacia bread.

Fisherman’s Wharf Panini - $8.25
Albacore Tuna salad with cheddar cheese, pesto with spring mix drizzled with balsamic vinaigrette dressing & olive oil on foccacia bread.

Roman Rueben - $8.25 ea.
A spin on the New York original Pastrami, Swiss cheese, and sauerkraut.

Sandwiches

Chicken Salad Croissant w/grapes and almonds - $7.25 ea.
Fresh chicken breast, toasted almonds, and grapes in a light aioli dressing served in a wonderfully flaky pastry.

Mediterranean Veggie Sandwich - $6.25 ea.
Zesty Peppadew piquant peppers, Feta cheese, cucumbers, lettuce, tomatoes, red onions and cilantro jalapeño hummus on our freshly baked tomato basil bread.

Asiago Steak Sandwich - $8.25 ea.
Seared steak, smoked cheddar, lettuce, tomatoes, red onions and creamy horseradish sauce on our Asiago cheese.

Sierra Turkey Sandwich - $7.25 ea.
Smoked turkey breast with chipotle mayo, field greens and red onions on our Asiago Cheese Foccacia.

Soup – served with roll, butter, crackers

8 oz. (single serving) - $3.95; 64 oz. (serves 8-10) - $16.50; 128 oz. (serves 15-20) - $66.00

Chicken Florentine Spaetzle
Our own chicken stock, fresh spinach and German dumplings make this soup pure comfort.

Coconut Carrot Curry
Sweet coconut milk and mild masala spices combine with carrots to make delicious aromatic soup.

Vegetarian Creamy Tomato Soup Bowl
Vine-ripened pear tomatoes pureed with fresh cream for a velvety smooth flavor accented by hints of red pepper and oregano and topped with our Asiago croutons.

Wild Mushroom Forestier Cream
French style Veloute sauce with braised forest mushrooms, herbs, and cream great for gourmet and casual events.

Andouille and Crab Gumbo
A New Orleans specialty with large pieces of Andouille sausage and lump crab simmered slowly Creole cassoulet style.

Beverages

Brewed Hot Tea: A satisfyingly rich blend of teas and exotic spices.
Tazo Hot Tea (Starbucks) - $15.00 per dozen
Bigelow Hot Tea - $12.00 per dozen

Chocolate Beverages: Our bittersweet chocolate flavored syrup mixed with foamed milk and topped with whipped cream, chocolate chip marshmallows and drizzled with salted caramel sauce.
Hot Chocolate - $12.00 per dozen

Coffee:
Freshly brewed coffee - $1.75 per person
Freshly brewed Caravan Coffee - $32.00 per gallon

Sliders

Crab Cake Sliders - $2.25 ea.
Maryland lump crab cakes pan seared and topped with Srirachi and herb aioli.

Jamaican Jerk Chicken - $1.95 ea.
Aromatic BBQ chicken with a savory appeal.

Carolina Pulled Pork - $1.95 ea.
Mustard sauce seasoned pork shoulder, pit smoked for hours, and shredded to make the perfect slider for all occasions.
### Party Platters & Trays

**Sandwiches & Wraps**

**Signature Collection Sandwich Platter**
Choose any combination of our signature sandwiches: Turkey Havarti & Cranberry, Smokey Ham and Gouda, Roast Beef and Danish Blue or California Vegetarian.

**Gourmet Wrap Sandwich Platter**
Choose your flavors from our mouthwatering varieties: Chicken Caesar, Italian Meat, Greek Salad, Buffalo Chicken, Turkey Apple Brie or Turkey & Swiss.

**Deli Pinwheels**
This tray features two varieties of rolled pinwheel sandwiches made fresh and cut into medallions. Choices include Virginia Ham and Swiss Cheese, Roast Beef and Wisconsin Cheddar and Smoked Turkey and Havarti. Attractively garnished with pickle spears and grape tomatoes.

**Deviled Egg Platter**
Dozen - $8.99
Traditionally prepared with a hint of mustard. Professionally garnished.

**Bruschetta**
12” - $21.00
16” - $28.00
18” - $39.00
Chopped Fresh Tomatoes, Garlic, Basil, and Olive Oil with Sliced Baguettes.

**Antipasti Tray**
12” - $39.00
16” - $59.00
18” - $79.00
This Italian classic includes cured meats, artisan cheeses, grilled vegetables, marinated artichokes and olives. Served with sliced crusty bread.

**Mediterranean Tray**
12” - $45.99
16” - $56.99
18” - $64.99
This lovely assortment includes Feta, grape leaves stuffed with rice, a generous portion of fresh hummus in a bell pepper bowl, sweet piquant Peppadew peppers, mixed olives and pita bread for dipping.

**Mini Salad Sandwich Tray**
12” - $39.99
16” - $49.99
18” - $56.99
This delightful afternoon tea sandwich tray is a great assortment of our Cream Cheese & Spring Onion with colorful micro greens, Cucumber & Butter, Tuna Salad & Cucumber, Chicken Salad, and Egg Salad. Perfect for afternoon teas or office luncheons, this tray is always delicious.

**Artisanal Cheese Platter**
12” - $56.00
Cheeses made by hand using the traditional craftsmanship of skilled cheese makers. Served with seasonal and dried fruit, an assortment of nuts, a fruit paste and waterwheel crackers.

**Meat & Cheese Tray**
12” - $52.00
16” - $69.00
18” - $79.00
This classic meat and cheese platter features our own freshly sliced turkey breast, Virginia brand ham and USDA Choice roast beef. We also add Genoa salami, Wisconsin Cheddar, Provolone and Colby Jack cheese.

**Mozzarella Caprese**
12” - $49.99
A sophisticated platter made with fresh Mozzarella slices layered between fresh basil and ripe tomatoes served with an olive oil and balsamic dressing.

**Signature Meat Tray**
12” - $45.00
16” - $62.00
18” - $75.00
This tray is overflowing with our own Signature Collection All-Natural Meats. Our roast beef is always USDA choice, the highest quality available in deli meats, so you can feel good about serving your guests the best.

**Condiment Tray**
12” - $21.99
16” - $23.99
18” - $29.99
Everything you need to top a sandwich or a burger, this tray includes lettuce, tomato, onion and deli pickles served alongside our honey mustard and mayonnaise. And, don’t forget to pick up one of our fresh bakery bread trays.

**Dip Boule Tray**
12” - $6.99
16” - $10.99
18” - $16.99
Our baked-fresh Pumpernickel bread boule makes the perfect bowl for serving your favorite dip or chili. This tray comes complete with Pumpernickel and Sourdough bread cubes for dipping!

**Wing Platter**
12” - $49.99
16” - $69.99
18” - $79.99
A selection of our famous wings with your choice of flavors; Teriyaki, Buffalo, Honey BBQ, Smoked BBQ Black Cherry, Southern Fried.

**Dipping sauce selections:** BBQ, Ranch, Blue Cheese, Buffalo Honey Mustard, Honey BBQ

**Drummette & Wings Platter**
12” - $29.99
16” - $39.99
18” - $49.99
A sure crowd-pleaser, this natural Drummette and Wing Platter is accompanied by your choice of Teriyaki, Buffalo or Barbecue Sauce and it is served with your choice of Blue Cheese or Ranch dressing.

**Fruit & Vegetable Tray**
12” - $29.99
16” - $39.99
18” - $49.99
Your guests will love this beautiful arrangement of fresh fruit! This platter includes freshly cut cantaloupe, honeydew and pineapple and is attractively garnished with whole strawberries, sliced kiwi fruit and grapes.

**Classic Fruit & Cheese Tray**
12” - $34.99
16” - $44.99
18” - $64.99
A generous assortment of some perennial favorites: Co-Jack, Havarti, Smoked Gouda, Swiss, Brie and Cheddar freshly cubed and served with red and white grapes and strawberries. A timeless classic!

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**Party Platters & Trays**

**Unless noted 12” (serves 10-15); 16” (serves 20-25); 18” (serves 30-35)**

<table>
<thead>
<tr>
<th>Item</th>
<th>12”</th>
<th>16”</th>
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<tbody>
<tr>
<td>Signature Collection Sandwich Platter</td>
<td>$49.99</td>
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<tr>
<td>Gourmet Wrap Sandwich Platter</td>
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<td>Deli Pinwheels</td>
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<td>Deviled Egg Platter</td>
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<td>$56.99</td>
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<tr>
<td>Classic Cheese Platter</td>
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<td>$49.00</td>
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<td>Taco Dip Tray</td>
<td>$25.00</td>
<td>$35.00</td>
<td>$45.00</td>
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</table>
Crudités with Creamy Dip
An all occasion vegetable platter featuring baby carrots, celery, fresh mushrooms, broccoli, cauliflower, cucumbers, squash, zucchini and multicolored bell peppers. Accompanied by your choice of Ranch or Blue Cheese salad dressing.

Seafood Platters
Shrimp Cocktail
Large succulent shrimp fully cooked, peeled & deveined so all you have to do is accept the accolades! Includes cocktail sauce and fresh lemon slices.

Salmon Tort e
Our own Smoked Salmon paired classically with Pumpernickel bread and layered with fresh cream cheese. We then slice our torte into elegant bite sized hors d’oeuvres and serve with non-pareil capers and fresh lemon.

Sushi Social Platters
Honolulu Queen
Eight of each of the following: California Roll, Veggie Roll, Philadelphia Roll along with twenty four pieces of any healthy choice.

Kyoto Majesty
Eight each of the following: California, Queen City Roll, Eel Roll, Wasabi Crunch, Serrach Party, and Grand Finale, as well as six pieces of any Nigiri Sushi.

Osaka Monarchy
Eight each of the following: California Roll, Nippon Favorite, Healthy Choice, Dynamite Roll and Nigiri Sushi.

Yokohama dynasty
Eight each of the following: Queen City Roll, Outer Banks Roll, Ninja Roll, Grand Finale as well as six pieces of any Nigiri Sushi.

All sushi platters include wasabi, soy sauce, ginger and chopsticks.

Dessert Trays
Fresh Baked Cookies Platter
An irrestible assortment of our freshly baked all natural cookies including our Peanut Butter Cup, Double Chocolate Chunk, Oatmeal Walnut Raisin, Butter Pecan Toffee, White Chocolate Macadamia Nut, Chocolate Chunk. Seasonal cookies may be substituted.

Dessert Bars Platter
We have six wonderful varieties of desserts on one tray. The tray includes: Chocolate Dipped Strawberries, Cheesecake, Petit Fours, Strawberry Cakes, Tuxedo Cakes, Mini Cannolis and Cream Cheese Icing Topped Brownies.

Tea Cake Sampler Platter
A selection of our finest freshly baked pound cakes and nut breads including our Cranberry Orange pound Cake, French Vanilla Pound Cake, Old Fashioned Banana Nut Bread, and Zucchini Nut Bread and garnished with fresh grapes and berries. Seasonal loaf cakes may be substituted.

Fresh Fruit Tarts Platter
Shortbread shells filled with vanilla pastry cream and the freshest fruit, finished with an apricot glaze; 2-inch mini tartlets & 4-inch tart.

Tasty Temptations Platter
These miniature desserts are irresistible; why not bring this tiny-trend to the dessert table? We’ve rounded up 8 petite dessert dishes that will satisfy your quest for the perfect couple of bites. From decadent Orange Cream Mini-Cheesecakes to scrumptious Mini-Apple Charlottes, these bite-sized desserts are sure to tickle your fancy as much as your taste buds.

Cheesecake Platter
Indulge in our over-the-top assortment of cheesecakes! Available varieties may include Raspberry White Chocolate, Plain, Belgian Chocolate with Hazelnuts and Cappuccino Hazelnut. Served with fresh strawberries. Seasonal varieties of cheesecake may be substituted.

Taste of India Platter
A truly sweet experience, inspired by Indian sweets and desserts. We have used real ground spices and infused them into some of the world’s finest nuts. Creamy almond bars, Bombay mosaic bars, walnut bars, pistachio bonbons, carrot torte cashew diamond bites, chocolate bars & round pearl bites.

Breakfast Platters
Continental Breakfast Platter
Loaded with our freshly baked scones, butter croissants, muffins, donuts croissants, this breakfast-lover delight is finished with an assortment of fresh fruit.

Gourmet Assorted Bagel Tray
A selection of our all natural bagels served with classic orange marmalade, plain cream cheese and garden vegetable cream cheese.

Muffin Sensation Platter
An exquisite selection of oven-fresh muffins, including, Zesty Lemon and Poppy Seed, Healthy Bran, Fresh Blueberry, Rich Chocolate Chip, Apple and Spicy Cinnamon.

High Tea Scones
A selection of delectable velvety butter scones served with fresh butter, grated Cheddar cheese & assorted miniature preserves.

Seasonal Fruit Kababs
Fresh fruit balls on skewers drizzled with a choice of fresh coconut juice or chocolate.

Mini Croissant Platter
An assortment of our freshly baked, all-butter croissants ideal for a breakfast spread or used to make sandwiches.
## Salads

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<tr>
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<td>$26.99</td>
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<tr>
<td>Medium (serves 20-25)</td>
<td>$53.99</td>
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<tr>
<td>Large (serves 30-35)</td>
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</table>

**Greek Salad**  
Romaine lettuce, vine-ripened tomatoes, feta cheese, pepperoncini, red onions, kalamata olives, pepper and our Greek dressing.

**Chicken Caesar Salad**  
All-natural chicken, romaine lettuce, asiago-parmesan cheese and homemade asiago croutons with our special Caesar dressing.

**Jamaican Coconut Shrimp Salad**  
Baby lettuce, jicama, fresh mango, red bell pepper topped with jasmine rice, crispy coconut shrimp, and a spicy Jamaican jerk dressing

**Chicken Cobb Salad**  
All-natural chicken, romaine lettuce, apple wood-smoked bacon, gorgonzola cheese, vine-ripened tomatoes and hard-boiled eggs, all tossed with our herb vinaigrette dressing.

**Strawberry Poppy Seed and Chicken Salad**  
All-natural chicken, romaine lettuce, fresh strawberries, blueberries, pineapple and mandarin oranges and pecans with fat-free poppy seed dressing.

**Asian Sesame Chicken Salad**  
All-natural chicken, romaine lettuce, fresh cilantro, sliced almonds, sesame seeds and crispy wonton strips with our Asian sesame vinaigrette.

## Global Tapas

<table>
<thead>
<tr>
<th>Item</th>
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<td>Calzones</td>
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<td>Samosas</td>
<td>$2.25 ea.</td>
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<td>Vegetable Pot Stickers</td>
<td>$.75 ea</td>
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<tr>
<td>Shrimp Spring Rolls</td>
<td>$3.75 ea</td>
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<tr>
<td>Pierogies</td>
<td>$.95 ea.</td>
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<tr>
<td>Empanadas</td>
<td>$1.95 ea.</td>
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**Calzones**  
An original meal in itself stuffed with fresh ricotta, roasted peppers and onions, basil pesto, and pepperoni. Served with tomato sauce on the side.

**Samosas**  
Fantastic Indian pastries filled with spicy potatoes and vegetables. Served with our own tamarind and mint chutneys.

**Vegetable Pot Stickers**  
Delightful Asian dumplings steamed and grilled. Served with soy and our sweet and sour chili sauces.

**Shrimp Spring Rolls**  
Shrimp, vegetables, and herbs fresh rolled into delicious rice wraps. Served with soy and our sweet and sour chili sauces.

**Pierogies**  
Eastern European dumpling favorites stuffed with potatoes, onions, and sauerkraut.

**Empanadas**  
Flaky Argentine pastries stuffed with spicy chicken, olives, and tomato.

## Sides

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<tr>
<td>Medium (serves eight -10)</td>
<td>$16.50</td>
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<td>Large (serves 15-20)</td>
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**Panko and Gorgonzola Mac and Cheese**  
This original mac and cheese dish is almost too good to serve to your guests! Serve yourself first.

**Traditional Mac and Cheese**  
Creamy, cheesy, comforting. Enjoy this fantastic casserole anytime.

**Vegetable Moussaka**  
Greek without the meat. Eggplant, cream potatoes, cheeses, and vegetables baked with a flavorful tomato sauce.
Break Food & Snacks

Executive Snack Break - $5.25ea.
- Assorted cheese and crackers, assorted bake shop cookies, mini fudge brownies and fresh cut fruit

Power Break - $6.30ea.
- Seasonal fresh cut fruit, assorted yogurts and trail mix

Afternoon Break - $7.35ea.
- Assorted mini sandwiches (turkey, beef and veggie) and assorted mini wraps (classic club, buffalo chicken and Santa Cruz), domestic cubed cheese with fresh strawberries grapes and crackers

Make-Your-Own Trail Mix Break - $4.50ea.
- Combine premium granola, m&m's, peanut m&m's, salted nuts, raisins, chocolate chips, mini marshmallows, dried cranberries and sunflower seeds

Siesta Nacho Bar Break - $5.25ea.
- Warm nacho cheese sauce, yellow corn tortilla chips, salsa, sour cream and jalapeno slices

Pretzel Shop Package - $5.50ea.
- Mini pretzel rolls with Bavarian sweet mustard, chocolate drizzled pretzels and pretzel bites served with warm traditional cheddar cheese dip

Sweet & Salty

Assorted Salty Snacks - $2.99ea.
- Individual bags of sun chips, baked lays, fritos, ruffles and pretzels

- Variety of plain salted nuts, yogurt apple nuts, sweet and spicy nuts and mango pineapple nuts

- Mini snickers, milky way, twix, 3 musketeers and a variety of bagged nuts

Better For You

Vegetable Crudite - $3.00ea.
- Fresh and colorful array of the season’s finest, served with buttermilk ranch dip

Hummus and Pita Tray - $4.20ea.
- Roasted red pepper hummus served with grilled pitas and cucumber

Fruit Kabobs - $2.60ea.
- Seasonal fresh fruit skewer

Sliced Fruit Tray - $4.50ea.
- A selection of sliced seasonal fruit with grapes and assorted berries

Off the Tray

Artisanal Cheese Tray - $7.75ea.
- Maytag bleu brie, manchego, purple haze, gruyere, chevre and shark cheddar cheeses accompanied by olive mix, sliced French baguettes, raisin walnut bread and crackers

Sausage And Cheese Platter - $7.75ea.
- Beef summer sausage, genoa salami, smoked gouda and havarti cheeses presented with crackers and traditional accompaniments

Cheese, Fruit And Crackers - $3.75ea.
- Domestic cheeses, seasonal berries and grapes served with crackers

Chips, Salsa And Guacamole - $4.50ea.
- Crisp tortilla chips served with homemade salsa and guacamole

Baked Spinach And Artichoke Dip - $2.25ea.
- A combination of imported cheeses with spinach, artichokes and roasted garlic. Served with grilled ciabatta slices
### Appetizers Hot & Cold

#### Hot

- **Mini Sliders** - $2.25ea.
  Grilled Angus burgers topped with caramelized onions and American cheese

- **Italian Meatball Slider** - $2.25ea.
  Italian meatballs with marinara sauce and mozzarella cheese on a slider bun

- **Macaroni and Cheese Bites** - $2.25ea.
  Breaded macaroni and cheese bites with barbecue sauce

- **Meatballs** - $0.55ea.
  Cocktail meatballs in your choice of tangy barbecue sauce or classic brown gravy

- **Mini Vienna Hot Dogs** - $1.35ea.
  Miniature pure beef hot dogs served on a bite-sized bun with relish, mustard and onions

- **Chicken Fillets** - $1.60ea.
  Lightly fried chicken breast fillet strips served with honey mustard sauce

- **Crab Cakes With Mustard Aioli** - $2.25ea.
  Bite-sized Maryland lump crab cakes served with light mustard aioli sauce

- **Bacon And Cheese Baby “Reds” (Skins)** - $1.95ea.
  Baby red potato cups filled with crisp smoked bacon, green onion, sour cream and cheddar cheese

- **Sun-Dried Tomato Baby “Reds” (Skins)** - $2.25ea.
  Baby red potatoes filled with sun-dried tomatoes, sharp cheddar cheese, sour cream and green onions

- **Carnitas (Quesadillas)** - $1.85ea.
  Tender braised pork, mild chihuahua cheese, scallions and tomato grilled in a soft flour tortilla

- **Chicken Quesadillas** - $1.85ea.
  Grilled chicken, tomato, red onion and a touch of chipotle chilies grilled in a soft flour tortilla

- **Veggie Quesadillas** - $1.85ea.
  Spinach, artichoke hearts, sautéed mushrooms and caramelized onions with melted jack cheese grilled in a soft flour tortilla

#### On Sticks

- **Chicken Satay** - $2.25ea.
  Asian marinated chicken skewers served with teriyaki sauce

- **Beef Satay** - $2.25ea.
  Asian marinated beef tenderloin skewers served with Thai chili sauce

#### Chilled

- **Cherry Tomatoes With Bacon And Aioli** - $1.40ea.
  Crisp bacon, parmesan cheese and garlic aioli-filled cherry tomato

- **Petite Caprese Skewers** - $1.25ea.
  Herb and olive oil-marinated ciliegine mozzarella and grape tomatoes

- **Giardiniera Deli Skewer** - $1.25ea.
  Pastrami, pickled sport pepper, carrot, pimento stuffed olive and Fontina cheese

- **BBQ Chicken Tartlet** - $1.40ea.
  Grilled chicken, sweet baby ray's with ranch dressing and green onion garnish in a savory tart shell
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 pick-up or delivery time, your culinary specialist will make sure your order is right and ready when you need it. We provide convenience. Your order comes complete with plates, napkins and utensils, all packaged and presented in convenient, ready-to-serve-packaging. Delivery is available. At Superior, we make your meeting planning easy!

Contact us for details.

Superior’s Ordering Policy

Ordering: The minimum order is 10 people. A 48 hour notice is appreciated but feel free to contact our office for last minute availability.

Presentation: All Orders will be packed in a sustainable lunch box, with condiments, napkins and utensils.

Delivery Charges: For orders under $250.00 a $45.00 delivery charge will be applied to your order. For orders over $250.00, an 20% service charge will be applied instead of a delivery charge. For orders out of our delivery area, please ask for pricing. We recommend that you schedule your delivery at least 30 minutes prior to the time you would like your meal ready to serve.

Payment: A deposit equal to 50% of the order is due at time of order. Payment in full is due at the time of delivery or pick-up.

Cancellation: There is no charge for cancellation on orders 48 hours prior to the event. Orders may not be cancelled or reduced 24 hours before the event and will charged accordingly.

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

SUPERIOR CATERING
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http://www.superiorculinarycenter.com

A WORLD OF GOOD TASTE