



ROTISSERIE MENU



BBQ Buffet Menu

From simple BBQ chicken to mouth watering ribs, classic sides and delicious desserts, our BBQ menu has everything you need. If you don't find a menu that suits your needs, we can create and mix and match items to your liking.

Please choose from the menu selection below to find the 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.



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

Select Your 'Cue

For pit master quality 'cue, cook it low and slow in a smoker

- Pork Chops
- Lamb Chops
- BBQ Fish
- BBQ Ribs

2 entrees + 2 sides \$21.95

3 entrees + 2 sides \$24.95

100 guests minimum

Caribbean Roasted Pig

- Caribbean Roasted Pig
- Whole Roasted Pig with Crispy Skin - marinated and injected with Cuban mojo
- 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

- Fresh Sweet Corn
- Butter
- Mayonnaise
- Parmesan
- Seasonings

100 guests minimum - \$1.70 per ear

Roaster and generator - \$285.00

Service Charge Applies

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 \$21.95

3 entrees + 2 sides \$24.95

100 guests minimum



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- Service charge applies 18% for 1.5 hours
- 100 guests minimum



414.671.1200

Special Outdoor Themes

Special Outdoor Themes provide the perfect backdrop for making your class reunion, company party or retreat truly special. Our creative event planners can assist with themed décor to create the perfect party atmosphere. special outdoor themes have a 25-guest minimum.

Baja Picnic

- Street Tacos
- Citrus BBQ-Glazed Chicken Breast
- Corn on the Cob - served street-style with mayonnaise, chili powder and lime
- Ranchero Beans
- Mexicali Rice
- Summer Taco Salad
- Tortillas
- Onion Cilantro Relish
- Chipotle Salsa
- Large Gourmet Cookies

\$24.75 per guest

\$79.00 fee for roaster

Texas Barbecue

A Texas roadhouse BBQ selection with hand-carved meats and the traditional fixin's

- 18-hour smoked brisket
- Tequila lime chicken breast
- Smoked sausage
- Ranchero beans
- Loaded baked potato salad
- Chips and salsas
- Corn muffins and butter
- Assortment of BBQ sauces
- Condiments
- Large gourmet cookies

\$16.75 per guest

The "Back of the Yards"

We're bringing the famous Wisconsin stock yard favorites to you. Our uniformed chefs grill hand selected cuts of steaks, chops and fresh seafood to order

- Dry rubbed 10 oz. flat iron steak
- Center cut 10 oz. pork chop on the bone, basted with mustard BBQ sauce
- Grilled salmon fillets with maitre d' butter
- Baked potatoes, sour cream, butter
- Grilled jumbo asparagus (in season)
- Apple waldorf salad with honey-lemon dressing
- Mini onion rolls
- Large gourmet cookies

\$29.99 per guest



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- 25 guests minimum



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A Very Mediterranean Picnic

- Chicken souvlaki skewers with lemon, garlic and oregano
- Grilled salmon filets drizzled with lemon Tahini and parsley sauce
- Rice pilaf
- Greek country salad
- Red pepper hummus and pita bread
- Watermelon salad and feta cheese salad with mint and lime
- Large gourmet cookies

\$24.95 per guest

Food Truck Fusion

- Asian pulled pork sliders
- Thai ginger chicken breast
- Street tacos
- Jerk wings
- Mexicali rice
- Black bean and corn salad
- Large gourmet cookies

\$24.95 per guest

A Taste of BBQ Country

- Memphis style pulled pork
- Smoked chicken quarters
- BBQ baby back ribs
- Molasses baked beans
- American potato salad
- Piedmont-style coleslaw
- Corn muffins and butter
- Assortment of BBQ sauces
- Large gourmet cookies

\$22.95 per guest

American BBQ

- Grilled Chicken
- BBQ baby back pork ribs
- Assorted sausages
- Baked beans
- Fresh Fruit display
- Southern style potato salad

\$14.50 per guest

4th of July BBQ

- Hand-formed 100% beef hamburgers
- 100% beef hot dogs
- Potato salad
- Fresh Fruit display
- Fresh baked cookies

\$12.50 per guest



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Old Fashioned BBQ

- Hand-formed 100% beef hamburgers
- 100% beef hot dogs
- Assorted sausages
- Potato salad
- Baked beans
- Fresh Fruit display

\$14.50 per guest

A La Carte

- Cookies & watermelon slices
- Ice cream bars
- Chips and dip
- Garlic bread
- Cheesy garlic bread
- Fresh corn on the cob
- Fire roasted potatoes
- Baked beans
- Chili (Con Carne)
- Chili (Vegetarian)
- Coleslaw
- Macaroni
- 3-bean salad
- Sodas and bottled water
- Mineral water
- Keg beer (pony): Call for quote
- Keb beer (full): Call for quote
- Wine services: Call for quote

\$13.50 per guest

Wild Texas BBQ

- Santa Maria style tri-tips
- Grilled Chicken
- Home-style baked beans
- Corn on the cob
- Southern style potato salad

\$13.50 per guest



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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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A WORLD OF GOOD TASTE