A WORLD OF GOOD TASTE

SUPERIOR CATERING

A WORLD OF GOOD TASTE

Special Event catering
Hot Hors D’Oeuvres 1
Cold Hors D’Oeuvres 2
Buffet Packages 5
A La Carte Entrees & Sides 7
Beverage & Desserts 10
Hot Hors D’ Oeuvres

**BEEF**

**Miniature Meatballs**  
Specialty sauced cocktail meatballs in four delicious flavors. Choose a tray in your favorite:  
- Spicy red Arribiate tomatoes sauce  
- Sweet Marsala wine sauce  
- Creamy pesto Alfredo sauce  
- Rich red Marinara sauce  

*Serves 12 – 15: $59.00/Tray*

**Beef Rumaki**  
Tender beef, water chestnut, wrapped in bacon. Served with a soy dipping sauce  

*Serves 12 – 15: $69.00/Tray*

**Petite Beef Wellingtons**  
Morsels of beef tenderloin with wild mushroom duxelles, wrapped in puff pastry  

*Serves 12 – 15: $69.00/Tray*

**CHICKEN**

**Chicken Française Medallions**  
Parsley and egg battered chicken sautéed and topped with fried capers and grilled lemons  

*Serves 12 – 15: $59.00/Tray*

**Pesto Chicken Skewers**  
A chicken skewer with red pepper slices accented with a pesto cream sauce  

*Serves 12 – 15: $59.00/Tray*

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

*Serves 12 – 15: $59.00/Tray*

**Chicken Satay with a Thai Peanut Sauce**  
Soy marinated and herbed chicken served with a Thai peanut dipping sauce  

*Serves 12 – 15: $59.00/Tray*

**Chicken Wings**  
Honey baked or Buffalo chicken wings  

*Serves 12 – 15: $59.00/Tray*

**SEAFOOD**

**Miniature Crab Cakes**  
Premium lump crab cakes, served with a Dijon mayonnaise dipping sauce  

*Serves 12 – 15: $69.00/Tray*

**Bacon Wrapped Scallops**  
Tender scallops wrapped with bacon served with bourbon BBQ sauce  

*Serves 12 – 15: $69.00/Tray*

**VEGETARIAN**

**Spinach & Feta Tartlet**  
A savory tartlet filled with a spicy spinach and feta mixture  

*Serves 12 – 15: $59.0/Tray*

**Artichoke Tartlet**  
A savory tartlet filled with a roasted artichoke and Romano cheese mixture  

*Serves 12 – 15: $59.00/Tray*

**PORK**

**Bacon Wrapped Dates**  
Chorizo filled bacon wrapped dates. Served with a red pepper cream sauce  

*Serves 12 – 15: $69.00/Tray*

**Italian Sausage Skewers**  
A skewer of Italian sausage and green pepper slices in a vesuvio sauce  

*Serves 12 – 15: $59.00/Tray*
Cold Hors D’Oeuvres

CRUDITÉS

Julienned Vegetable Crudités
Sticks of zucchini jicama, red peppers, yellow peppers, carrots and celery. Served with a creamy chipotle ranch dip

Serves 12 – 15: $39.00/Tray

Grilled Vegetable Platter
Asparagus, carrots, mushrooms, zucchini and eggplant. Served at room temperature with a balsamic glaze

Serves 12 – 15: $59.00/Tray

CHILLED HORSDEUVRES

Thai Shrimp Salad
Poached shrimp, chili mayo, cilantro in a cucumber cup

Serves 12 – 15: $69.00/Tray

Beef and Scallion Roll
Marinated beef, green onion, carrot and teriyaki glaze

Serves 12 – 15: $69.00/Tray

Tenderloin Puff
Roasted tenderloin, horseradish cream, cheddar in a profiterole

Serves 12 – 15: $69.00/Tray

Chicken Mojo
Served in a miniature tortilla cups garnished with fresh cilantro

Serves 12 – 15: $69.00/Platter

ANTIPASTI

Classic Antipasti
Prosciutto, salami, capicola, roasted red peppers, artichokes, pepperoncini, provolone and fontinella

Serves 12 – 15: $69.00/Tray

Imported & Domestic Cheeseboard
An artisan assortment of fontina, four year cheddar and buttermilk bleu affine along with wedges of Swiss, mozzarella and pepper jack. Served with an array of crackers, grapes and seasonal berries

Serves 12 – 15: $69.00/Tray

BRUSCHETTA

Tomato & Garlic Bruschetta Platter
Classic roasted tomato and garlic bruschetta, served with lightly toasted crostini and shaved fonitnella

Serves 12 – 15: $45.00/Tray

Wild Mushroom Bruschetta Platter
Our wild mushroom bruschetta served with lightly toasted crostini

Serves 12 – 15: $45.00/Tray

Roasted Beet Bruschetta Platter
Our roasted beet and goat cheese bruschetta, served with lightly toasted crostini

Serves 12 – 15: $45.00/Tray

SKEWERS

Miniature Caprese Skewers
Roma tomatoes, fresh mozzarella and basil, drizzled with an olive oil and a balsamic reduction

Serves 12 – 15: $49.00/Tray

Asparagus Wrapped Prosciutto
Grilled asparagus, wrapped with a thinly sliced prosciutto. Served with a balsamic drizzle

Serves 12 – 15: $69.00/Tray
**Chicken Adobo Skewers**  
A succulent marinated Filipino style dish that is poached and grilled  
*Serves 12 – 15: $59.00/Tray*

**Chicken Apple Sausage**  
Chicken apple sausage red onion, apple and maple Dijon glaze  
*Serves 12 – 15: $59.00/ Tray*

**Luau shrimp**  
Luau shrimp cilantro lime glazed shrimp and pineapple  
*Serves 12 – 15: $59.00/Tray*

**HUMMUS**

**Hummus & Pita Platter**  
Classic Tahini hummus, served with grilled garlic pita triangles  
*Serves 12 – 15: $45.00/Tray*

**Red Pepper Hummus & Pita Platter**  
Roasted red pepper hummus, served with grilled garlic pita triangles  
*Serves 12 – 15: $45.00/Tray*

**TARTLETS**

**Goat Cheese & Pesto Tartlet**  
A goat cheese and pesto mousse served in a light, flaky tartlet with a roasted red pepper garnish  
*Serves 12 – 15: $69.00/Tray*

**Sun Dried Tomato Tartlet**  
A sun dried tomato mousse, served in a light, flaky tartlet with a sun dried tomato garnish  
*Serves 12 – 15: $69.00/Tray*

**SEAFOOD**

**Shrimp Ceviche**  
Fresh shrimp in a garlic, lime, red onion jalapeno, cilantro and cucumber vinaigrette. Served with herbed crostini  
*Serves 12 – 15: $49.00/Tray*

**Spicy Crab Dip**  
A creamy spicy crab dip with a hint of jalapeno. Served with herbed crostini  
*Serves 12 – 15: $49.00/Tray*

**Shrimp Cocktail**  
Jumbo shrimp served with a spicy cocktail sauce and lemon wedges  
*Serves 12 – 15: $99.00/Tray*

**“SLIDERS” (Served on Gourmet Brioche Bun)**

**Caprese “Sliders”**  
Roma tomato, fresh mozzarella, basil and mesclun greens in an olive oil and balsamic  
12 Sliders: $42.00/Dozen

**Waldorf Chicken Salad “Sliders”**  
A creamy pulled chicken salad with apples, red grapes, celery and candied walnuts  
12 Sliders: $45.00/Dozen

**Turkey & Havarti “Sliders”**  
Smoked turkey with havarti cheese, sliced cucumbers, mayo and whole grain mustard  
12 Sliders: $45.00/Dozen

**Mediterranean Tuna “Sliders”**  
Albacore tuna, roasted artichokes, kalamata olives, olive oil, and balsamic dressing  
12 Sliders: $45.00/Dozen
**Beef Tenderloin “Sliders”**
Medium rare tenderloin, horseradish crème fraîche, bleu cheese crumbles and roasted red pepper

12 Sliders: $60.00/Dozen

**FLAT BREADS**

**Classic Margherita**
Roma tomato, fresh mozzarella, basil and extra virgin olive oil

- Small 11”: serves 2-4 people - $9.95
- Large 15”: serves 6-8 people - $16.95

**Prosciutto and Arugula**
Prosciutto, red onion, brie, arugula, balsamic aioli
Small serves 2-4 people

- Small 11”: serves 2-4 people - $9.95
- Large 15”: serves 6-8 people - $16.95

**Carnitas**
Braised pork, queso fresco cheese, scallions and chipotle salsa

- Small 11”: serves 2-4 people - $9.95
- Large 15”: serves 6-8 people - $16.95

**Baja Chicken**
Grilled chicken, queso fresco cheese, cilantro and guajillo chili sauce

- Small 11”: serves 2-4 people - $9.95
- Large 15”: serves 6-8 people - $16.95

**Chicken and goat cheese**
Chicken and goat cheese, grilled chicken, caramelized onions, goat cheese and fresh herbs

- Small 11”: serves 2-4 people - $9.95
- Large 15”: serves 6-8 people - $16.95

**CHEF STATIONS**

Carved to order by our uniformed chef.
(Limit two types of Meat.) Served with a gourmet selection of rolls and sauces. Choose your roast selection below:

- Beef tenderloin
- Prime rib
- Oven roasted turkey
- Pork tenderloin
- Honey ham
- Beef Brisket

Bread included: home-style dinner rolls and sliced artisan loaves

**SAUCES:**

**Hot**
- Caramelized onion demi-glace, caramelized granny smith apple gastrique green peppercorn, demi-glace

**Cold**
- Horseradish cream, roasted garlic aioli, dijonaise caramelized balsamic onions, chipotle aioli
- Dijon mustard, cranberry horseradish cream

*Single Selection of Meat: $34.99 per person*

*Combination Selection of Two Meats: $42.99 per person*
Buffet Packages

BEEF BUFFETS

Beef Light Luncheon Package
BBQ beef brisket
• Bleu cheese mashed potatoes
• Roasted Corn
• Cobb Salad

Serves 25 – 30: $470.00/Buffet

Beef Luncheon Package
• Pot roast
• Chicken Piccata
• Roasted vesuvio potatoes
• Chopped salad

Serves 25 – 30: $570.00/Buffet

Beef Dinner Package
• Dry rub beef brisket
• Pecan crusted chicken
• Garlic mashed potatoes
• Grilled asparagus
• Cranberry gorgonzola salad

Serves 25 – 30: $720.00/Buffet

Beef Gourmet Package
• Beef tenderloin with demi glaze
• Chicken marsala
• Vesuvio potatoes
• Fire roasted vegetables

Serves 25 – 30: $960.00/Buffet

CHICKEN BUFFETS

Chicken Light Luncheon Buffet
• Chicken Piccata
• Penne and broccoli
• Fire roasted vegetables
• Mesclun house salad

Serves 25 – 30: $420.00/Buffet

Chicken Luncheon Package
• Chicken Limone
• Rice pilaf
• Baked broccoli
• Greek country salad

Serves 25 – 30: $420.00/Buffet

Chicken Dinner Package
• Chicken cacciatore
• Four cheese lasagna Rotolo
• Garlic mashed
• Baked broccoli
• Caesar salad

Serves 25 – 30: $570.00/Buffet

Chicken Gourmet Package
• Chicken Marsala
• Gnocchi in vodka sauce
• Bleu cheese mashed potato
• Grilled asparagus
• Cranberry gorgonzola salad

Serves 25 – 30: $630.00/Buffet

SEAFOOD BUFFETS

Seafood Light Luncheon Package
• Tuscan white fish
• Chicken pesto
• Rice pilaf
• Greek country salad

Serves 25 – 30: $550.00/Buffet
Seafood Luncheon Package
- Pecan crusted tilapia
- Chicken limone
- Truffle oil potato puree
- Green bean provencal
- Chopped salad

Serves 25 – 30: $680.00/Buffet

Seafood Gourmet Package
- Grilled salmon
- Beef tenderloin with demi glaze
- Bleu cheese mashed potatoes
- Grilled asparagus
- Cranberry gorgonzola salad

Serves 25 – 30: $890.00/Buffet

Taste of Italy Buffet
- Chicken parmesan
- Penne marinara
- Meatballs in marinara
- Italian sausage
- Bread and butter

Serves 25 – 30: $590.00/Buffet

Taylor Street Buffet
- BUONA beef sandwiches
- Italian sausage sandwiches
- Sweet pepper and hot giardiniera
- Penne marinara
- Caesar Salad
- Miniature cannoli

Serves 25 – 30: $660.00/Buffet

ITALIAN BUFFETS

Chicken Vesuvio Buffet
- Chicken vesuvio
- Roasted vesuvio potatoes
- Baked broccoli
- Mesclun house salad
- Rolls and butter

Serves 25 – 30: $450.00/Buffet

Pasta Dinner Buffet
- Chicken pesto penne
- Gnocchi in vodka sauce
- Penne Bolognese
- Caesar salad
- Rolls and butter

Serves 25 – 30: $470.00/Buffet

ARTISAN DINNER ROLLS
Miniature Artisan Rolls  An assortment of gourmet dinner rolls, served with whipped butter

Serves 8 – 10: $15.00/Dozen
A La Carte Entrees & Sides

**BEEF ENTREES**

**Pot Roast**  
Slow roasted, in a rich brown gravy  
Serves 15: $120.00/Tray

**BBQ Beef Brisket**  
Served in a sweet BBQ glaze  
Serves 15: $120.00/Tray

**Dry Rub Beef Brisket**  
Served in a cabernet demi glaze  
Serves 15: $120.00/Tray

**Beef Tenderloin Peppercorn**  
Served in a peppercorn demi glaze  
Serves 15: $220.00/Tray

**Beef Tenderloin Marsala**  
Served in a marsala wine demi glaze  
Serves 15: $220.00/Tray

**Beef Tenderloin Red Wine Demi Glaze**  
Served in a red wine demi glaze  
Serves 15: $220.00/Tray

**Chicken Entrees**

**Chicken Marsala**  
Mushrooms, in a sweet red wine sauce  
Serves 15: $96.00/Tray

**Chicken Vesuvio**  
Peas, garlic, in a white wine sauce  
Serves 15: $96.00/Tray

**Chicken Limone**  
Lightly breaded in a fresh lemon sauce  
Serves 15: $96.00/Tray

**Chicken Cacciatore**  
Onions, green peppers, green olives and mushrooms in a tomato broth  
Serves 15: $96.00/Tray

**Chicken Piccata**  
Capers and pine nuts in a white wine sauce  
Serves 15: $96.00/Tray

**Chicken Pesto**  
Artichokes and roasted red peppers in a creamy pesto sauce  
Serves 15: $96.00/Tray

**Chicken Pesto**  
Artichokes and roasted red peppers in a creamy pesto sauce  
Serves 15: $96.00/Tray

**Pecan Crusted Chicken**  
In a whole grain mustard cream sauce  
Serves 15: $96.00/Tray

**SEAFOOD ENTREES**

**Tuscan White Fish**  
Tomato, garlic, kalamata olives, capers and balsamic  
Serves 15: $110.00/Tray

**Pecan Crusted Tilapia**  
Served in a whole grain mustard cream sauce  
Serves 15: $110.00/Tray

**Grilled Salmon**  
Served in a cherry glazed BBQ sauce  
Serves 15: $110.00/Tray
PASTA ENTREES

Gnocchi Vodka
Served in a creamy tomato vodka sauce
Serves 15: $75.00/Tray

Gnocchi Aglio
Served in a garlic, olive oil sauce with mushrooms and roasted red peppers
Serves 15: $75.00/Tray

Eggplant Rotolo
Rolled eggplant sliced filled with ricotta cheese covered in marinara
Serves 15: $75.00/Tray

Chicken Pesto Penne
Served in a creamy alfredo sauce
Serves 15: $75.00/Tray

Four Cheese Lasagna Rotolo
Lasagna noodles rolled with an herb and ricotta filling covered in a rich red sauce
Serves 15: $75.00/Tray

Wild Mushroom Ravioli
Served in a parmesan cream sauce
Serves 15: $75.00/Tray

Cheese Ravioli
Ricotta filled ravioli in a rich red marinara
Serves 15: $75.00/Tray

Traditional Potato
Traditional style potato salad with chopped celery and hard boiled eggs
Serves 12 - 15: $35.00/Bowl

Tortellini Antipasto
Cheese filled tortellini, provolone, salami, roasted red peppers, black olives and pepperoncini in an Italian vinaigrette
Serves 12: $35.00/Bowl

Whole Wheat Fusilli
Whole wheat pasta, artichokes, roasted red peppers, black olives, shaved parmesan and an olive oil and balsamic dressing.
Serves 12: $35.00/Bowl

Large Pearl Couscous
Couscous, cranberries, pecans, green onions in a honey citrus dressing
Serves 12: $35.00/Bowl

Seasonal Fruit Salad
Assorted fresh cut fruits and melons
Serves 12: $35.00/Bowl

PASTA SIDES

Tortiglioni Marinara
Tortiglioni pasta with a rich red marinara
Serves 15: $45.00/Tray

Penne Bolognese
Penne pasta with a rich red meat sauce
Serves 15: $45.00/Tray

Rigatoni & Vodka
Pasta with a creamy tomato vodka sauce
Serves 15: $45.00/Tray

SALAD BOWLS

Mediterranean Potato
Green beans, red onions and kalamata olives in a rosemary vinaigrette
Serves 12 – 15: $35.00/Bowl

Traditional Potato
Traditional style potato salad with chopped celery and hard boiled eggs
Serves 12 - 15: $35.00/Bowl

Tortellini Antipasto
Cheese filled tortellini, provolone, salami, roasted red peppers, black olives and pepperoncini in an Italian vinaigrette
Serves 12: $35.00/Bowl

Whole Wheat Fusilli
Whole wheat pasta, artichokes, roasted red peppers, black olives, shaved parmesan and an olive oil and balsamic dressing.
Serves 12: $35.00/Bowl

Large Pearl Couscous
Couscous, cranberries, pecans, green onions in a honey citrus dressing
Serves 12: $35.00/Bowl

Seasonal Fruit Salad
Assorted fresh cut fruits and melons
Serves 12: $35.00/Bowl

PASTA SIDES

Tortiglioni Marinara
Tortiglioni pasta with a rich red marinara
Serves 15: $45.00/Tray

Penne Bolognese
Penne pasta with a rich red meat sauce
Serves 15: $45.00/Tray

Rigatoni & Vodka
Pasta with a creamy tomato vodka sauce
Serves 15: $45.00/Tray

SUPERIOR CATERING | 414.671.1200 | superiorculinarycenter.com | info@supercc.org
Penne & Broccoli
Pasta with a broccoli and parmesan in a garlic white wine sauce

Serves 15: $45.00/Tray

VEGETABLES & SIDES

Fire Roasted Vegetables
Grilled vegetables with a balsamic reduction

Serves 15: $45.00/Tray

Green Beans Provencal
With garlic, tomatoes, and bacon

Serves 15: $45.00/Tray

Baked Broccoli
With Italian breadcrumbs and lemon wedges

Serves 15: $45.00/Tray

Roasted Corn
Roasted corn with diced red and green peppers

Serves 15: $45.00/Tray

Grilled Asparagus
Fresh asparagus in a light lemon sauce

Serves 15: $75.00/Tray

POTATO & RICE SIDES

Red Skin Garlic Mashed
Creamy roasted garlic mashed potato

Serves 15: $45.00/Tray

Bleu Cheese Mashed
Bleu Cheese infused mashed potato

Serves 15: $45.00/Tray

Mashed Sweet Potato
Creamy mashed sweet potatoes

Serves 15: $45.00/Tray

Truffle Potato Puree
A potato puree with truffle oil

Serves 15: $65.00/Tray

Roasted Vesuvio Potatoes
With peas, in a garlic white wine sauce

Serves 15: $45.00/Tray

Rice Pilaf
White rice, diced carrots, onions and celery

Serves 15: $45.00/Tray

Wild Rice
Browned in butter and oil

Serves 15: $65.00/Tray
Beverage & Desserts

BAR PACKAGES

Beer & Wine Package
Pepsi, diet Pepsi, sierra mist, chardonnay, merlot, bud light, and Budweiser

2 Hours: $10.00/Guest

Upgraded Beer & Wine Package
Pepsi, diet Pepsi, sierra mist, chardonnay, pinot grigo, merlot, cabernet, 312, blue moon, Amstel light, bud light, and Budweiser

2 Hours: $12.00/Guest

Full Bar Package
Pepsi, diet Pepsi, sierra mist, chardonnay, pinot grigo, merlot, cabernet, 312, blue moon, Amstel light, bud light, Budweiser, absolute vodka, Tanqueray gin, Bacardi rum, Dewers scotch, Seagram’s 7, Jim beam, vermouth, juices, mixers and garnish

$15.00/Guest

COLD BEVERAGES

Canned Soda
Pepsi, diet Pepsi, or sierra mist

12 oz can: $1.50/Can

Bottled Water
Natural Spring Water

16 oz bottle: $1.50/Bottle

Bottled Fruit Juice
Individual bottles of orange and apple juice

10 oz bottle: $1.75/Bottle

HOT BEVERAGES

Caravan Gourmet Coffee
French roast regular coffee with sugar, sweetener and creamer

Serves 12: $24.00/Air pot

Decaf Coffee
French roast decaffeinated coffee with sugar, sweetener and creamer

Serves 12: $24.00/Airport

Specialty Hot Tea
Earl grey, Darjeeling and green tea served with sugar, lemon slices, honey, cinnamon sticks, and sweetener

Serves 12: $24.00/Air pot

Hot Chocolate
Creamy Ghirardelli hot chocolate served with mini marshmallows and whipped cream

Serves 12: $24.00/Air pot

DESSERTS

Ghirardelli Brownie Platter
Rich Ghirardelli fudge brownie triangles

15 Pieces: $29.00/Tray

Gourmet Cookie Platter
Chocolate chunk, oatmeal raisin, and sugar cookies

20 Pieces: $39.00/Tray

Italian Lemon Knots Cookie Platter
A Classic Italian cookie, just like your Nonna would make

24 Pieces: $49.00/Tray
Miniature Cheesecakes
Amaretto, cappuccino, chocolate chip, lemon, raspberry and classic
24 Pieces: $69.00/Tray

Gourmet Cupcakes
Red velvet with cream cheese frosting, chocolate fudge, and vanilla bean
15 Pieces: $39.00/Tray

Lemon Square Platter
Served with a dusting of powdered sugar
15 Pieces: $39.00/Tray

Rice Krispy Treats
Drizzled with dark and white chocolate
15 Pieces: $39.00/Tray

Fresh Fruit Platter
A seasonal assortment of honeydew, pineapple, cantaloupe, berries, and grapes
Serves 15 – 20: $69.00/Tray

Fruit Kebobs
A seasonal mix of berries, melons, and pineapple. Served with a yogurt dip
24 Kebobs: $69.00/Tray
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
4550 S. Brust Street • St. Francis, WI 53235

Phone: (414) 671-1200
Email: info@supercc.org
Web: superiorculinarycenter.com