



A WORLD OF GOOD TASTE



Special  
Event

*catering*



A WORLD OF GOOD TASTE

<b>Hot Hors D' Oeuvres</b>	<b>1</b>
<b>Cold Hors D' Oeuvres</b>	<b>2</b>
<b>Buffet Packages</b>	<b>5</b>
<b>A La Carte Entrees &amp; Sides</b>	<b>7</b>
<b>Beverage &amp; Desserts</b>	<b>10</b>



## 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 HORDEVURES

#### 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 affinee 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 fontinella

*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 fraiche, 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, dijonnaise 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/Buffer*

#### Beef Luncheon Package

- Pot roast
- Chicken Piccata
- Roasted vesuvio potatoes
- Chopped salad

*Serves 25 – 30: \$570.00/Buffer*

#### Beef Dinner Package

- Dry rub beef brisket
- Pecan crusted chicken
- Garlic mashed potatoes
- Grilled asparagus
- Cranberry gorgonzola salad

*Serves 25 – 30: \$720.00/Buffer*

#### Beef Gourmet Package

- Beef tenderloin with demi glaze
- Chicken marsala
- Vesuvio potatoes
- Fire roasted vegetables

*Serves 25 – 30: \$960.00/Buffer*

### CHICKEN BUFFETS

#### Chicken Light Luncheon Buffet

- Chicken Piccata
- Penne and broccoli
- Fire roasted vegetables
- Mesclun house salad

*Serves 25 – 30: \$420.00/Buffer*

#### Chicken Luncheon Package

- Chicken Limone
- Rice pilaf
- Baked broccoli
- Greek country salad

*Serves 25 – 30: \$420.00/Buffer*

#### Chicken Dinner Package

- Chicken cacciatore
- Four cheese lasagna Rotolo
- Garlic mashed
- Baked broccoli
- Caesar salad

*Serves 25 – 30: \$570.00/Buffer*

#### Chicken Gourmet Package

- Chicken Marsala
- Gnocchi in vodka sauce
- Bleu cheese mashed potato
- Grilled asparagus
- Cranberry gorgonzola salad

*Serves 25 – 30: \$630.00/Buffer*

### SEAFOOD BUFFETS

#### Seafood Light Luncheon Package

- Tuscan white fish
- Chicken pesto
- Rice pilaf
- Greek country salad

*Serves 25 – 30: \$550.00/Buffer*





### Seafood Luncheon Package

- Pecan crusted tilapia
- Chicken limone
- Truffle oil potato puree
- Green bean provencal
- Chopped salad

*Serves 25 – 30: \$680.00/Buffer*

### Seafood Gourmet Package

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

*Serves 25 – 30: \$890.00/Buffer*

### ITALIAN BUFFETS

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#### Chicken Vesuvio Buffet

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

*Serves 25 – 30: \$450.00/Buffer*

#### Pasta Dinner Buffet

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

*Serves 25 – 30: \$470.00/Buffer*

### Taste of Italy Buffet

- Chicken parmesan
- Penne marinara
- Meatballs in marinara
- Italian sausage
- Bread and butter

*Serves 25 – 30: \$590.00/Buffer*

### Taylor Street Buffet

- BUONA beef sandwiches
- Italian sausage sandwiches
- Sweet pepper and hot giardiniera
- Penne marinara
- Caesar Salad
- Miniature cannol

*Serves 25 – 30: \$660.00/Buffer*

### 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

#### 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*

## **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*



**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!

**O**ur 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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