**Hot Hor D’Oeuvres**

- **Lamb Meatballs with a Tatziki Dipping Sauce**
  Serves 12-15 - $49.00
- **Beef Rumaki**
  Serves 12-15 - $69.00
- **Orange Chile Beef Satay**
  Serves 12-15 - $69.00
- **Italian Sausage & Herb Stuffed Crimini Mushrooms**
  Serves 12-15 - $50.00
- **Deep Fried Pot Stickers**
  Serves 12-15 - $65.00
- **Miniature Beef Wellington**
  Serves 12-15 - $95.00
- **Freshly Baked Mini Quiche Assortment**
  Serves 12-15 - $55.00
- **Vegetable Spring Rolls with a Sweet & Spicy Mustard Sauce**
  Serves 12-15 - $75.00
- **Bacon Wrapped Sirloin and Gorgonzola Cheese**
  Serves 12-15 - $59.00
- **Coconut and Panko Crusted Shrimp with Sweet Thai Peanut Sauce**
  Serves 12-15 - $75.00
- **Honey Baked or Buffalo Chicken Wings**
  Serves 12-15 - $67.50
- **Bacon Wrapped Scallops**
  Tender scallops wrapped with bacon served with bourbon BBQ sauce
  Serves 12-15 - $69.00
- **Petite Crab Cakes with a Red Pepper Cream Sauce**
  Serves 12-15 - $64.95
- **Spinach & Feta Tartlet**
  A savory tartlet filled with a spicy spinach and feta mixture
  Serves 12-15 - $59.00
- **Artichoke Tartlet**
  A savory tartlet filled with a roasted artichoke and Romano cheese mixture
  Serves 12-15 - $59.00
- **Bacon Wrapped Dates**
  Chorizo filled bacon wrapped dates, served with a red pepper cream sauce
  Serves 12-15 - $69.00

**Cold Hor D’Oeuvres**

- **Deviled Eggs**
  One Dozen - $10.50
- **Sliced Tenderloin on Toast Points**
  Serves 12-15 - $125.00
- **Tortilla Swirls Ham & Turkey**
  One Dozen - $17.95
- **Petite Puffs – Ham Chicken & Seafood Salads in a mini puff shell**
  One Dozen - $13.95
- **Heirloom Vegetable Crudités served with Creamy Herbed Dip (Platter)**
  Serves 12-15 - $36.00
- **Thai Shrimp Salad**
  Poached shrimp, chili mayo, cilantro in a cucumber cup
  Serves 12-15 - $69.00
- **Beef and Scallion Roll**
  Marinated beef, green onion, carrot and teriyaki glaze
  Serves 12-15 - $69.00
- **Tenderloin Puff**
  Roasted tenderloin, horseradish cream, cheddar in a profiterole
  Serves 12-15 - $69.00
- **Classic Antipasti**
  Prosciutto, salami, capicola, roasted red peppers, artichokes, pepperoncini, provolone and fontinella
  Serves 12-15 - $69.00
- **Osaka Monarchy**
  Assorted house-made sushi with wasabi, soy sauce & pickled ginger
  Serves 12-15 - $42.99
- **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
- **Mediterranean Chicken Pinwheels**
  Serves 12-15 - $39.00
- **Peel-n’-eat Shrimp Served with a Variety of Cocktail Sauces**
  Serves 12-15 - $59.00
- **Prosciutto Wrapped Figs Topped with Mascarpone Cheese**
  Serves 12-15 - $69.00
- **Smoked Salmon Pinwheels**
  Serves 12-15 - $42.99
- **Bruschetta Trio:**
  1) Tomato and Basil, Sun-dried Tomato, 2) Artichoke and Eggplant, 3) Wild Mushroom and Baby Arugula
  Serves 12-15 - $45.00
Display Hors D’Oeuvres

Per person prices are based on 100 guests, but smaller groups can be accommodated. Price pending menu choice, number of guests and length of event. All food and beverages are to be consumed on premises. Pricing does not include tax and/or 20% Service charge.

Baked Brie En Croute
Imported brie wrapped in puff pastry served with gourmet crackers, sliced baguettes and crostini, and assorted crackers
Starting at $4.00 per guest

Mediterranean Montage
Italian olives, peppercini, roasted red peppers, marinated artichoke hearts, Italian cured meats, marinated mushrooms, grape leaves and Provolone cheese
Starting at $8.00 per guest

French Cheese Display
Brie, deux du montagne, bel paese, creamy saga bleu cheese garnished with red and green seedless grapes
Starting at $7.00 per guest

Crab, Spinach and Artichoke Dip
Combination of crab, spinach and artichokes mixed with cheddar cheese, served hot with crostini
Starting at $3.00 per guest

Eight Layer Tex-Mex Dip
Layers of avocado, black olives, cheddar cheese, refried beans, fire-roasted chilies, tomato, onion, and lettuce served with tortilla chips
Starting at $3.00 per guest

Fresh Fruit Platter
Freshly cut cantaloupe, honeydew, Hawaiian pineapple, and Driscoll strawberries
$2.50 per guest

Harvest Market Display
Assortment of international cheeses, crisp garden vegetable crudités, fresh seasonal fruits, nachos, and salsa served with crostini and assorted crackers
Starting at $7.00 per guest

Grande Hors D’Oeuvres Display
Array of international cheeses, fresh garden vegetable crudités, seasonal fruits, spinach dip, bruschetta spread and assorted dips served with crostini and crackers
Starting at $9.00 per guest

Euro Display
Imported cheeses, fresh garden vegetable crudités, imported olive marinate, seasonal fruits, fire roasted peppers, marinated artichokes, grilled eggplant, california sushi rolls, cappicola and salami trumpets, white bean hummus, spinach dip and bruschetta spread served with crostini and crackers
Starting at $10.00 per guest

Smoked Norwegian Salmon Display
Smoked filet of salmon accompanied by capers, cream cheese, chopped egg, red onion, and fresh dill
Starting at $9.00 per guest

Caprese Platter
Fresh Buffalo mozzarella, plum tomatoes, and grilled asparagus spears drizzled with balsamic vinaigrette
Starting at $4.50 per guest
**PASSED HORS D’OEUVRES**

Per person prices are subject to change without notice. Prices are priced inclusive of Butler Service. All food and beverages are to be consumed on premises. Price does not include tax and/or 20% service charge.

**TIER I**

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Spanikopita</td>
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<tr>
<td>Crab-Stuffed Mushroom Caps</td>
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<tr>
<td>Miniature Cordon Bleu</td>
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<tr>
<td>Beef Hibachi Skewers</td>
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<tr>
<td>Chicken Hibachi Skewers</td>
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<tr>
<td>Asiago Asparagus en Croute</td>
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<tr>
<td>Wonton Shrimp</td>
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<tr>
<td>Chicken or Beef and Duxelles en Croute</td>
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<tr>
<td>Spicy Beef Empanada</td>
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<tr>
<td>Assorted Quiche</td>
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<tr>
<td>Deep Dish Mini Sausage Pizza</td>
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<tr>
<td>Antipasto Skewer</td>
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<tr>
<td>Bacon-Wrapped Water Chestnut</td>
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<tr>
<td>Hawaiian Chicken Kabob</td>
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<tr>
<td>Assorted Canapés</td>
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<td>Weenie Wellington</td>
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$95.00 per 50 pieces

**TIER II**

<table>
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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Vegetable or Chicken Quesadillas</td>
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<tr>
<td>Grilled Pear and Goat Cheese Crostini</td>
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<tr>
<td>Seafood Salad</td>
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<tr>
<td>Stuffed Baby Portobello</td>
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<tr>
<td>Maryland Crab Cakes with Cajun Remoulade</td>
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<tr>
<td>Chicken and Pineapple Brochettes</td>
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<tr>
<td>Brie and Raspberry en Croute</td>
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<tr>
<td>Clams Casino</td>
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<tr>
<td>Jumbo Shrimp Cocktail with Fresh Lemon</td>
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<tr>
<td>California Sushi Rolls with Wasabi</td>
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<tr>
<td>Brie, Pear, and Almond Filo Flower</td>
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<tr>
<td>Gorgonzola Filo Roll</td>
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<tr>
<td>Bacon-Wrapped Scallops</td>
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$110.00 per 50 pieces

**TIER III**

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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Seafood Crepe Bundle</td>
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<tr>
<td>Beef Wellington</td>
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<tr>
<td>Angels on Horseback</td>
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<tr>
<td>Seared Lamb Chops with Mint Pesto</td>
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<tr>
<td>Smoked Salmon Tartare in a Cucumber Cup</td>
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<tr>
<td>Escargot in a Mushroom Cap</td>
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<tr>
<td>Seared Ahi Tuna on a Sesame Wonton with Cilantro Aioli</td>
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<tr>
<td>Colossal Shrimp Marinated with Fresh Herbs, Garlic, and Extra Virgin Olive Dressing</td>
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$145.00 per 50 pieces

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**BRIDAL BRUNCH BUFFET**

Available for Saturday morning receptions (Must be completed by 2:00pm)

- Broccoli quiche with cheese sauce or ham and cheese quiche
- Fresh fruit basket and strawberry dip
- Assorted homemade pastries of coffee cake, muffins and puff pastry fruit turnovers
- Orange juice

Alternative: Sausage links or bacon add $2.95 per person

$20.95 per person plus tax and service charge

**LUNCHEON DELIGHT BUFFET**

Available for Saturday morning receptions (Must be completed by 2:00pm)

- Petite croissant sandwiches of sliced turkey breast and gourmet ham
- Trays of assorted sliced cheeses
- White Pine's stuffed mushrooms
- Caesar Salad
- Broccoli cheese salad

Choose one: potato, macaroni, Italian pasta, carrot raisin, cole slaw, pistachio, zesty seafood pasta

$25.00 per person plus tax and service charge
DINNER BUFFETS

The Regal Buffet
Choice of one salad
- Caesar salad
- Marinated pasta salad
- Eastern market salad
- Fresh fruit salad

Choice of two hot entrees
- Sliced roasted pork loin, rosemary au jus
- Beef tips, with Burgundy mushrooms sauce
- Creole of fresh seafood
- Sirloin Teriyaki
- Chicken Borazon
- Chicken Cordon Bleu
- Chicken Kiev

Choice of two vegetables
- Green beans
- Zucchini Provenale
- Orange glazed carrots

Chefs selection of starches
- Roasted baby red potatoes
- Garlic mashed potatoes
- Augratin
- Wild rice blend
- Parsley buttered noodles

Rolls and butter
Freshly brewed coffees and teas.

Two Entrées $19.95 per person

The Royal Buffet
Choice of two salads
- Medley of garden greens with a selection of dressing
- Pepperoni, penne pasta salad
- Marinated artichoke hearts
- Beefsteak tomatoes, cucumbers, shredded mozzarella with basil oil vinaigrette

Choice of three hot entrees
- Bayou stuffed chicken cajun sauce
- Parmesan chicken
- Salmon stuffed sole, dill beurre blanc sauce
- Grilled herb chicken, lemon caper sauce
- Pork loin roast wild mushroom sauce
- Burgundy beef medallions rich sauce fried leaks

Choice of two vegetables
- Green beans
- Zucchini Provenale
- Orange glazed carrots

Chefs selection of starches
- Roasted baby red potatoes
- Garlic mashed potatoes
- Augratin
- Wild rice blend
- Parsley buttered noodles

Rolls and butter
Freshly brewed coffees and teas.

Three Entrées $27.00 per person
DINNER BUFFETS

The Deluxe Buffet
Display of imported and domestic cheeses

Antipasto Display

Choice of one salad
- Make your own Cesar salad with all fixings
- Mediterranean Greek salad
- Curried shrimp salad
- Marinated fresh vegetable and mushroom salad

Choice of three hot entrées - uniformed chef to carve
- Whole sirloin of beef with au jus and horseradish sauce
- Chicken Roma
- Sea bass with pistachio crust
- Seared salmon with red pepper and tomato salsa
- Stuffed Chicken Wellington

Choice of two vegetables
- Green beans
- Zucchini Provencal
- Orange glazed carrots

Chefs selection of two starches
- Garlic mashed potatoes
- Creamy rice and wild mushrooms
- Mashed sweet potato
- Spinach crusted potatoes
- Bowtie pasta with herb butter and fresh tomatoes

Assorted warm rolls and whipped herb butter

Italian Coffee Station
- Freshly brewed coffee, decaf and specialty teas
- Served with flavored syrups, vanilla, hazelnut and Irish cream
- Chocolate shavings, whipped cream, orange and lemon zest and cinnamon sticks

Three Entrées $36.00 per Person
Vegetarian meals available

The Ultimate Buffet
One hour Tray passed hors d’oeuvres

Imported cheese display with assorted wafers and crackers

Antipasto display

Choice of two salads
- Pickled red and yellow plum tomatoes arugula
- Asparagus and fennel salad with lemon olive oil
- Wisconsin Cobb salad with crumbled cheese & walnuts
- Greek salad
- Fresh fruit salad

Choice of three hot entrées - uniformed chef to carve
- Garlic roasted prime rib with au jus and horseradish sauce
- Roasted Red Snapper with slow roasted tomatoes and basil
- Roasted rosemary pork tenderloin with apple brandy sauce
- Lobster and Crab Newberg served in a mini puff pastry

Choice of two Vegetables
- Fresh vegetable medley
- Green beans almondine
- Fresh asparagus with baby carrots
- Vegetable medley with green and yellow beans
- Red pepper strips
- Spaghetti squash

Chefs selection of two starches
- Scalloped potato casserole with spinach
- Mashed sweet potatoes
- Wild rice and mushroom blend
- Roasted baby reds
- Baked potato bar with condiments

Assorted warm dinner rolls with cranberry whipped butter

Italian Coffee Station
- Freshly brewed coffee, decaf and specialty teas
- Served with flavored syrups, vanilla, hazelnut and Irish cream
- Chocolate shavings, whipped cream, orange and lemon zest and cinnamon sticks

Three Entrées $40.00 per Person
Vegetarian Meals Available
BUFFET STATIONS

Mashed Potato Martini Bar
Our world famous carnegie potatoes and sweet mashed potatoes served with shredded cheddar cheese, pancetta pieces, sour cream, green onion, brown sugar, whipped butter and horseradish presented in martini glasses  

Starts at $11.95 per guest

Imperial Wok
Featuring seafood, beef, pork, chicken, or vegetarian dishes accompanied by six-treasures fried rice, asian noodle salad fortune cookies and chop sticks  

Starts at $13.95 per guest

Salad Cascade
Italian blend or hand-picked field greens embellished with an array of fresh garden vegetables, assorted toppings, honey balsamic vinaigrette, crumbly bleu cheese and creamy ranch dressing, garnished with herbs accompanied by crostini and fresh baguettes  

Starts at $9.95 per guest

Antipasto Salad Cascade
Our salad cascade embellished with an antipasto extravaganza of italian meats, imported olives, fire-roasted peppers, sautéed portobello, artichoke hearts, albacore tuna, grated asiago cheese, homemade croutons, extra virgin olive oil, and balsamic vinegar  

Starts at $12.95 per guest

South of the Border Fiesta
Grilled tequila marinated chicken and skirt steak guacamole, fire roasted tomato salsa, sautéed peppers & onions shredded cheese, diced jalapeno, shredded lettuce, soft flour tortillas and tri-color tortilla chips chili-lime, black bean, tomato and roasted corn salad classic mexican rice  

Homemade mini cornbread muffins with honey butter  

Starts at $14.95 per guest

Plated Dinners

PLATED DINNER ENTREES
Plated meals are priced starting at $21.95. Pending specific menu selections.  

Per person prices are based on 100 guests but smaller groups can be accommodated prices are subject to change without notice.  

Limit 2 entree selections.  

Price pending menu choice, number of guests and length of event all food and beverages are to be consumed on premises where applicable pricing does not include tax and/or 20% service charge.  

ALL PLATED DINNERS INCLUDE: Fresh baked European Rolls, Choice of Salad, Potato, Rice or Pasta, Vegetable Choice, Freshly Brewed Coffee, Tea and Milk served upon request.

Combinations

Filet mignon & bourbon salmon
Filet of steer with bourbon marinated salmon  

$39.95

Flat Iron Steak and Fresh Haddock
Fat iron steak with cracked pepper demi-glace and fresh haddock with lemon butter crumb topping  

$32.95

Prime Rib and Salmon
Prime rib of beef with rosemary au jus and broiled salmon with an herb butter sauce  

$35.95

Tortilla Crusted Tilapia and Chicken Piccata
Tortilla crusted tilapia with lemon cream sauce and chicken piccata parmesan sautéed chicken breast topped with citrus beurre blanc garnished with capers  

$26.95

Beef

Roasted Tenderloin of Beef Medallions with a Wild Mushroom and Port Wine Ragout  

$31.99

Grilled Filet Mignon with a Cognac Peppercorn Cream  

$36.50

Filet Mignon
Marinated 8 oz tenderloin steer filet presented on a puddle of bordelaise sauce  

$39.95
New York Strip Steak with Marinated Mushrooms
New York Strip steak with marinated mushrooms $34.95

Boneless English Beef Roast
House marinated roast beef served with a red merlot reduction $22.95

Pork
Stuffed Pork Chop
Slow cooked in a rich demi-glacé and stuffed with fresh sage dressing $19.95

Louisiana Roast Pork
Louisiana roast pork with mango pine nut sauce $20.95

Pork Rib Eye Steak
Pork rib eye steak seasoned to perfection $22.95

Herb Crusted Pork Loin
Herb crusted pork loin served with a cranberry glaze $22.95

Poultry
Chicken Oscar
Tender chicken breast medallions topped with crab meat and hollandaise $20.95

Chicken Roulade Florentine
Breast of chicken filled with sautéed fresh spinach, mozzarella, sun-dried tomatoes, garlic and onions served with roasted red bell pepper cream sauce $19.95

Chicken Marsala
Sautéed boneless breast with marsala wine and fresh sautéed portobello mushrooms $19.95

Herb Stuffed Chicken Breast
Herb stuffed chicken breast with cream cheese and fresh herbs in a parmesan cream sauce $20.95

Chicken Cordon Bleu
Stuffed with proscuitto and swiss, mozzarella and parmesan $20.95

Pecan Chicken
Lightly breaded breast of chicken accented with honey pecan beurre’ monte $20.95

Chicken Piccata
Sautéed breast of chicken piccata with white wine, capers, Italian parsley and light lemon butter sauce $21.95

Chicken Peppadew
Lightly breaded breast of chicken with a sweet piquant pepper sauce $20.95

Seafood
Pan Seared Tilapia
Pan seared tilapia with a caper and lemon butter sauce $23.00

Pan Seared Salmon
Pan seared salmon with roasted artichoke, feta cheese in a light lemon thyme sauce $25.00

Tequila & Lime Grilled Salmon
Served with tomatillo sauce $25.00

Halibut Livornese
Pan seared halibut topped with black & green olive, garlic and caper finished in a white wine tomato sauce $26.00

Pan Roasted Local Bass
Pan roasted local bass with saffron, tomato cream sauce with sliced fennel $26.00

Fire Grilled Salmon
Fire grilled salmon with an herb butter sauce $25.00

Vegetarian
Lasagna Primavera $19.95

Marinated Eggplant Platter
Pilaf with marinated roasted eggplant with mushroom and zucchini skewers $22.99

Pasta with Arugula, Goat Cheese, and Sun-dried Tomato Pesto $21.95
Salad choices: Select One

**Baby Spinach Salad**
Pine nuts, mushroom, shaved asiago cheese, red onion, and golden raisins with sherry honey vinaigrette  
*Included in plated dinner pricing*

**Spring Greens Salad**
Mixed field greens with vine ripe tomato, cucumbers, dried cranberries, and goat cheese with fig balsamic vinaigrette  
*Included in plated dinner pricing*

**Traditional Caesar Salad**
Traditional Caesar Salad with fresh parmesan, homemade croutons and caesar dressing  
*Included in plated dinner pricing*

**Mediterranean Salad**
Spinach, romaine, oven roasted tomatoes, roasted peppers, grilled red onions, cucumbers, feta cheese, and greek olives with charred lemon vinaigrette  
*Additional $3.00*

**Heart Salad**
Hearts of palm and romaine lettuce, fanned pear slices, goat cheese crumbles with a champagne vinaigrette  
*Additional $2.00*

**Berry Bliss Salad**
Romaine, frisee, and radicchio with sugared almonds, fresh berries and crumbled bleu cheese with passion fruit vinaigrette  
*Additional $3.00*

**Mandarin Orange and Walnut Salad**
Italian greens, mandarin oranges, caramelized walnuts, cherry tomatoes, black olives and cucumbers with a raspberry vinaigrette  
*Additional $3.00*

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**Vegetable: Select One**

**Mélange of fresh seasonal vegetables in a light garlic wine**

**Mozzarella with sliced beefsteak tomato drizzled with extra virgin olive oil and fresh basil**

**Roasted pepper halves filled with herbed spring vegetable gazpacho**

**French green beans with roasted cashews finished with a chardonnay butter**

**Baby carrots glazed with honey and fresh tarragon**

**Grilled asparagus with lemon butter**

**Fire roasted seasonal vegetables**

**Baby summer squash medley**

**Potato, rice or pasta: Select One**

**Herb roasted fingerling potatoes**

**Rice pilaf with dried cranberries creamy**

**Risotto with chicken, wild mushroom, shaved parmesan or seafood**

**Baked penne with homemade marinara**

**Tri-colored tortellini with basil cream sauce**

**Yukon gold mashed potatoes with white cheddar and chives**

**Roasted pepper angololeti in a parmesan cream sauce**

**Sweet mashed potatoes flavored with vanilla and brown sugar**

**Creamy scalloped potatoes**
Bar Service Menu

Per person prices are based on a minimum of 100 guests. All beverages are to be purchased by Superior, and consumed on premises. Brand substitutions are available at a nominal fee. 3-hour open bar maximum—last hour cash only, additional hour available—cash only.

We would be more than pleased to customize beverage services to meet your needs.

Call Open Bar

- 3 hours
- $14.00 per guest for the first hour
- $3.00 per guest for each additional hour
- (Plus 20% service charge, 5.6% sales tax and $50 permit fee)

Liquors
Call brands of vodka, gin, whiskey, bourbon, Scotch, rum, and sweet and dry vermouth

Bottled Beer
Assorted domestic bottled beers

Bottled Wines
Chardonnay, White Zinfandel, Pinot Grigio, Merlot or Cabernet Sauvignon

Accompaniments and Miscellaneous
A variety of sodas, tonic, club soda, orange and cranberry juice, sour mix, lime juice, bar fruit, and ice

Beer, Wine and Soda Bar

- 2 hours
- $12.00 per guest for the first hour
- $2.00 per guest for each additional hour
- (Plus 20% service charge, 5.6% sales tax and $50 permit fee)

Bottled Beer
Assorted domestic bottled beers

Bottled Wines
Chardonnay, White Zinfandel, Pinot Grigio, Merlot or Cabernet Sauvignon

Sodas
A variety of regular, diet, and caffeine-free Pepsi products will be offered

Cash Bar
Your guests pay for each drink as they receive them if beverage consumption does not exceed $750.00 client will be charged the difference and $50 permit fee

Host Bar
(Plus 20% service charge, 7.75% sales tax and $50 permit fee). Your guests receive drinks as they would in a cash bar, but the host is charged for each drink if beverage consumption does not exceed $750.00, client will be charged the difference.

Soda Bar
A variety of regular, diet, and caffeine-free Pepsi products will be offered

Champagne Toast
Starting at $4.00 per guest

Cold Beverages

Canned Soda
Pepsi, Diet Pepsi, or Sierra Mist

Bottled Water
Natural Spring Water

Bottled Fruit Juice
Individual bottles of orange and apple juice

Hot Beverages

European Gourmet Coffee Bar
Hot Coffee, Decaffeinated and Tea Selection Accoutrements include: Rock Candy, Chocolate Straws, Cinnamon Sticks, Granulated and Sugar in the Raw, Lemon Wedges, Flavored Syrups and Cream

Regular Coffee
French roast regular coffee with sugar, sweetener and creamer

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

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

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

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

Fresh Fruit Platter
A seasonal assortment of honeydew, pineapple, cantaloupe, berries, and grapes
15-20 pieces - $69.00/tray

Fruit Kebobs
A seasonal mix of berries, melons, and pineapple. Served with a yogurt dip
24 Kebobs - $69.00/tray

Viennese Mini Dessert Station
A selection of hand-crafted cheese “cakes”, cup “cakes”, sweet breads, bars and squares, cakes and trays of authentic Italian cookies And chocolate covered strawberries
$6.95 per guest

Dessert Buffet Table
Miniature éclairs, assorted pies, assorted cakes, and assorted dessert bars
$6.75 per guest

Crepe Dessert Bar
Cheese filled crepes with cinnamon apples, Bananas Foster, chocolate sauce, powdered sugar and whipped cream for toppings
$7.95 per guest

Chocolate Fountain
Experience the rage and indulge with fresh strawberries, pineapple, marshmallows, grapes, pretzel rods and assorted cookies, dipped in Belgian milk chocolate or white chocolate
Starts at $7.95 per guest
Superior Catering's Philosophy:

Superior Catering offers a full array of menu options so that you can create a wedding feast that reflects your personality and the style of your reception.

Superior catering is one of the most respected and innovative full-service catering companies in the South eastern Wisconsin. We have the culinary skill and service experience to ensure that every detail of your reception will be managed seamlessly.

Whether you choose a lavish sit-down dinner, an elegant buffet or an elaborate hors d’oeuvres presentation, we will assist you in selecting just the right menu.

And don’t forget to review Superior’s full menu of beverage service where you will find options for full bars, beer and wine and a festive assortment of trendy martini and specialty bars.

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

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Email: info@supercc.org
Web: superiorculinarycenter.com