



A WORLD OF GOOD TASTE



WEDDING MENU



HOT HOR D'OEUUVRES

- 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'OEUUVRES

- 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 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
- 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.

Harvest Market Display

Assortment of international cheeses, crisp garden vegetable crudité's, 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 crudité's, 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 crudité's, 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

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 Provalone chesse

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





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

\$95.00 per 50 pieces

Spanikopita
Crab-Stuffed Mushroom Caps
Miniature Cordon Bleu
Beef Hibachi Skewers
Chicken Hibachi Skewers
Asiago Asparagus en Croute
Wonton Shrimp
Chicken or Beef and Duxelles en Croute
Spicy Beef Empanada
Assorted Quiche
Deep Dish Mini Sausage Pizza
Antipasto Skewer
Bacon-Wrapped Water Chestnut
Hawaiian Chicken Kabob
Assorted Canapés
Weenie Wellington

TIER II

\$110.00 per 50 pieces

Vegetable or Chicken Quesadillas
Grilled Pear and Goat Cheese Crostini
Seafood Salad
Stuffed Baby Portobello
Maryland Crab Cakes with Cajun Remoulade
Chicken and Pineapple Brochettes
Brie and Raspberry en Croute
Clams Casino
Jumbo Shrimp Cocktail with Fresh Lemon
California Sushi Rolls with Wasabi
Brie, Pear, and Almond Filo Flower
Gorgonzola Filo Roll
Bacon-Wrapped Scallops

TIER III

\$145.00 per 50 pieces

Seafood Crepe Bundle
Beef Wellington
Angels on Horseback
Seared Lamb Chops with Mint Pesto
Smoked Salmon Tartare in a Cucumber Cup
Escargot in a Mushroom Cap
Seared Ahi Tuna on a Sesame Wonton with Cilantro Aioli
Colossal Shrimp Marinated with Fresh Herbs, Garlic, and Extra Virgin Olive Dressing

BRIDAL BRUNCH BUFFET

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

- Broccoli quiche with chese sauce or ham and cheese quiche
- Fresh fruit basket and strawberry dip
- Assorted homemade pastries of coffeecake, 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
- Ceasar 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
- Au gratin
- 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 leeks

Choice of two vegetables

- Green beans
- Zucchini Provenale
- Orange glazed carrots

Chefs selection of starches

- Roasted baby red potatoes
- Garlic mashed potatoes
- Au gratin
- 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

Vegetarian meals available

\$36.00 per Person



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 entrees - 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

Vegetarian Meals Available

\$40.00 per Person



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 beurré 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

Sides

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 angolotti 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 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

\$1.95 per guest per hour

Champagne Toast

Starting at \$4.00 per guest

Cold Beverages

Canned Soda

Pepsi, Diet Pepsi, or Sierra Mist

12 oz. cans - \$1.50/can

Bottled Water

Natural Spring Water

16oz. bottle - \$1.50/bottle

Bottled Fruit Juice

Individual bottles of orange and apple juice

10oz. bottle - \$1.75/bottle

Hot Beverages

European Gourmet Coffee Bar

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

\$6.95 per guest

Regular Coffee

French roast regular coffee with sugar, sweetener and creamer

Serves 12 - \$24.00 airpot

Decaf Coffee

French roast decaffeinated coffee with sugar, sweetener and creamer

Serves 12 - \$24.00 airpot

Specialty Hot Tea

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

Serves 12 - \$24.00 airpot

Hot Chocolate

Creamy Ghirardelli hot chocolate served with mini marshmallows and whipped cream

Serves 12 - \$24.00 airpot



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.



A WORLD OF GOOD TASTE

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