



HOLIDAY | 2015

CORPORATE AND SOCIAL EVENTS



# FULL-SERVICE EVENT CATERING

**Let Superior Catering take care of all the details for you**

Spectacular food is only part of what makes a great event. The look and feel of your event is just as important so it only makes sense to hire a caterer that can showcase both.

These menus can be ordered exactly the way they are or can be mixed and matched to create your own custom holiday event menu

CALL to start planning your event and to reserve your date. **414.671.1200**



# Holiday Catering Menu

All prices are subject to change. Professional service staff available upon request. Service charges apply when service is provided. Menu pricing is subject to 18% service charge and standard sales taxes.

**W**e have custom designed a variety of holiday menus to help our clients easily choose what's best for them. From Thanksgiving to Easter dinners, to New Years Eve and Christmas our holiday menu has everything you need for that perfect holiday event. 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 your 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.

## TURKEY DINNER

### Salad

- Apple Harvest Salad with Dried Cranberries, Pecans, Blue Cheese with Balsamic Vinaigrette

### Entrée

- Carved Sage Roasted Turkey served with a Mushroom and Roasted Shallot Gravy  
*\* Includes Cranberry Sauce*

### Starch (Choice of two)

- Traditional Stuffing
- Three Cheese Filled Tortellini with Spring Mushrooms and Asparagus Spears with Chardonnay Butter Sauce
- Roasted Garlic Mashed Potatoes
- Fruity Israeli Couscous

### Vegetables (Choice of one)

- Blue Lake Green Beans Almandine
- Dill Buttered Carrots
- Winter Vegetable Medley with Lemon-Dill Sauce

### Dessert (Choice of one)

- Fresh Baked Pumpkin Pie with Whipped Cream
- Sweet Potato Casserole
- Fresh Baked Pecan Pie
- *Fresh Baked Apple Pie*

*\* Menu Includes Complimentary Dinner Rolls with Butter*

## TURKEY AND HAM DINNER

### Salad

- Romaine Salad served with Pears, Cranberries, Walnuts, Feta Cheese and Raspberry Vinaigrette

### Entrée

- Carved Sage Roasted Turkey served with a Mushroom and Roasted Shallot Gravy
- Glazed Honey-Baked served with Spiced Apple Sauce

### Starch (Choice of two)

- Traditional Stuffing
- Three Cheese Filled Tortellini with Autumn Mushrooms and Asparagus Tips with Chardonnay Butter Sauce
- Roasted Garlic Mashed Potatoes
- Fruity Israeli Couscous
- Wild Rice with Cranberries and Pecans

### Vegetables (Choice of one)

- Blue Lake Green Beans Almandine
- Buttered Brussels Sprouts with Toasted Almonds
- Winter Vegetable Medley with Lemon-Dill Sauce
- Maple Roasted Butternut Squash

### Dessert (Choice of one)

- Fresh Baked Pumpkin Pie with Whipped Cream
- Sweet Potato Casserole
- Fresh Baked Pecan Pie
- Fresh Baked Apple Pie

*Menu Includes Complimentary Dinner Rolls with Butter*

# Holiday Catering Menu

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## HALLOWEEN PARTY

### Entrées

Please Choose Two

- Bloody Eyeballs with Witches Hair (Spaghetti and Meatballs)
- Skeleton Ribs in a Blood Red Sauce (Barbecued Ribs)
- Impaled Flesh on Skewers (Marinated Chicken and Beef Skewers)
- Bat Parts with Swamp Goo (Oven Roasted Chicken with Dijon Cream Sauce)
- Chicken a la Boris (40 Clove Oven Roasted Chicken)
- Drunken Zombie Flesh (Thinly Sliced Marinated Tri-Tip served with a Jack Daniels and Wild Mushroom Reduction)
- Maggot Filled Fungus (Orzo Stuffed Portabella Mushrooms Caps served with Rainbow Chard) V
- Witches Hair with Green Slime (Angel Hair Pasta with Pesto) V
- Pus Filled Vampire Pillows with Victim's Blood (Spinach Ravioli with Marinara Sauce) V

### Vegetable

Please Choose One

- Martian Heads (Buttered Brussel Sprouts with Toasted Almonds)
- Trees of Gallows (Steamed Broccoli)
- Rat Droppings (Fresh Cut Corn with Butter)
- Rotted Witches Fingers with Nails (Green Beans Almandine)

### Starch

Please Choose One

- Graveyard Fog (Mashed Potatoes)
- Spooky Spuds (Oven Roasted Baby New Potatoes with Garlic and Herbs)
- Slimy Worms (Pasta Pomodoro Primavera)
- Seasoned Maggots (Wild Rice Pilaf)

### Salad

Please Choose One

- Graveyard Weeds with Assorted Bug Parts (Fresh Mixed Green Salad with Assorted Dressings)
- Hairball Salad with Saliva Dressing (Coleslaw)
- Cockroach and Maggot Salad (Black Bean and Orzo Salad)

### Included

- Engorged Boils (Assorted Dinner Rolls with Butter)

## HALLOWEEN HORS D' OEUVRRES

- Seasonal Fresh Fruit Tray served with Ghouls Breath Dip (Passion-Fruit Dip)
- Decayed Corpse Chips with Entrail Salsa (Tortilla Chips with Salsa)
- Spiders Nest Dip (7 Layer Dip) served with Tri Colored Tortilla Chips
- Ghost Gut Dip with Appendages (Vegetable Crudités with an Herbed Dip)
- Deviled Eggs
- Petite Tomato and Mozzarella Skewers with Green Goo (Pesto) Dip
- Bruschetta ala Boris (Traditional Tomato and Basil Bruschetta)
- Witch Fingers (Asparagus and Parma Ham in Phyllo with Smoked Chive Dip)
- Edible Eyeballs (Cocktail Meatballs)
- Magic Mushrooms (Italian Sausage and Herb Stuffed Mushrooms)
- Brain Matter Dip (Caramelized Leek, Camembert and Sun Dried Tomato Dip served with Crostini)
- Skeleton Ribs in a Blood Red Sauce (Barbecued Riblets)
- Impaled Flesh on Skewers (Teriyaki Chicken and Beef Skewers)
- Bat Wings with Swamp Dip (Buffalo Wings with Bleu Cheese Dressing)



# BREAKFAST BUFFETS

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## TRADITIONAL HOT BREAKFAST

### Scrambled Eggs

Farm fresh eggs scrambled with or without cheese

### Denver Scrambled

Farm fresh eggs with ham, green pepper, and diced onion

### French Toast Station

Cinnamon enriched French toast with topping selection including:

- Double churned butter
- Powdered sugar
- Rich maple syrup
- Mixed berries
- Whipped cream
- Cinnamon sugar

### Potatoes Gratin

A thinly sliced potato casserole with shredded cheddar cheese baked on top

### Bacon

Hot and crispy bacon slices

### Sausage Patties

Juicy and tender breakfast sausages

### Holiday Fruit Salad

Our holiday fresh fruit salad with walnuts and a dash of cinnamon

## SOUFFLÉ OMELET BREAKFAST

### Mediterranean Soufflé Omelets

In a variety of flavors such as roasted vegetable and gruyere, or roasted red pepper, goat cheese and basil. Ask about our other varieties

### Bacon

Applewood smoked bacon

### Sausage Links

Maple sausage links

### Top Your Own Yogurt Parfait Station

Individual cups of creamy vanilla yogurt served by our staff with topping selections including:

- Sweet granola
- Nut crunch
- Shredded coconut
- Mixed berries
- Raisins

### Miniature Pastries

An assortment of coffee cake slices, miniature muffins, and fruit breads

### Fruit Kabobs

Fresh Fruit skewers served with a sweet dipping sauce

# LUNCH & DINNER BUFFETS

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## CLASSIC HOLIDAY MEAL

### Oven Roasted Turkey

Lightly basted and slow roasted to retain its natural juices, then sliced for easy serving

### Honey Baked Ham

Virginia boneless smoked ham, cooked with a sweet maple glaze, then sliced for easy serving

### Corn Bread Stuffing

Traditional corn bread and sage stuffing

### Mashed Sweet Potatoes

A creamy and sweet mixture of sweet potatoes, butter and cinnamon

### Green Bean Casserole

The Classic holiday casserole with a cream sauce and crunch topping

### Cranberry Gorgonzola Salad

Mixed greens with gorgonzola cheese, candied pecans and dried cranberries served in a balsamic vinaigrette dressing

### Miniature Rolls & Butter

Freshly baked gourmet dinner rolls, served with whipped sweet butter

## CLASSIC HOLIDAY MEAL

### Top Loin Roast and Roasted Brined Turkey

Served with the world's best turkey gravy

### Mashed potato Trio

- Roasted garlic mashed
- Mashed sweet potato
- Bleu cheese mashed

### Fire Roasted Vegetables

Grilled Mediterranean vegetables served with a balsamic reduction glaze

### Field Greens Salad

Tomato, cucumber red onions and croutons in house vinaigrette dressing

### Miniature Rolls & Butter

Freshly baked gourmet dinner rolls served with whipped sweet butter

### Carving Station

*Carved to order by our uniformed chef.*

Served with a gourmet selection of rolls and sauces, choose your roast selection below:

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



# HOLIDAY BUFFETS

Our classic buffets are based on a minimum of 50 guests. Includes holiday buffet decor, buffet linen, quality paper plates, paper napkins, plastic cutlery and service staff for a maximum of 90 minutes service time. We can accommodate smaller groups please call for price. Prices do not include tax and service fee.

## **HOLIDAY BUFFET OPTION 1** **\$18.00 per person**

**Herb Crusted Turkey Breast**  
Oven roasted and served with cranberry sauce

**Holiday Salad**  
Baby spinach with sunflower seeds, dried cranberries and raisins, with raspberry-poppy seed dressing

**Maple Whipped Sweet Potatoes**  
Garnished with chopped walnuts

**Roasted Seasonal Vegetables**

**Fresh Bread and Butter**

**Seasonal Cookie Assortment**

## **HOLIDAY BUFFET OPTION 2** **\$20.00 per person**

**Marinated and Grilled Tri Tip**  
Carved buffet side and served with sage au jus and creamy horseradish

**Caesar Salad**

**Corn Mashed Potatoes**  
Red potatoes coarsely mashed with sweet kernel corn

**Honey and Ginger Butter Carrots**

**Fresh Bread and Butter**

**Seasonal Cookie Assortment**

## **Holiday Buffet Option 3** **\$19.00 per person**

**Brandy Apricot Chicken Breast**  
Grilled boneless chicken breast with a brandy-apricot glaze

**Mixed Green Salad**

**Garlic Clove Roasted Potatoes**  
With whole roasted garlic and caramelized onion, topped with parmesan cheese

**Grilled Vegetable Medley**

**Fresh Bread and Butter**

**Seasonal Cookie Assortment**

## **Holiday Buffet Option 4** **\$20.00 per person**

**Cranberry-Apple Stuffed Pork Loin**

**Red and Green Salad**  
Leaf lettuces tossed with red peppers, cucumbers and kalamata olives with balsamic vinaigrette

**Pasta Primavera**  
Penne pasta tossed with fresh vegetables in our creamy alfredo-style sauce

**Honey and Butter Acorn Squash**

**Fresh Bread and Butter**

**Seasonal Cookie Assortment**

## **Holiday Buffet Option 5** **\$18.00 per person**

**Rum-Molasses Glazed Ham**  
With cloves, nutmeg, cumin and coriander

**Mandarin Duet Salad**  
Winter greens tossed with candied almonds and mandarin oranges in our spicy-sweet vinaigrette

**Sweet Potato Casserole**  
With cinnamon, brown sugar and raisins

**Green Beans Amandine**

**Fresh Bread and Butter**

**Seasonal Cookie Assortment**



# COCKTAIL PARTIES

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## COLD HORS D' OEUVRES

**Goat Cheese & Pesto tartlets**

**Grilled Sausage Crostini**

**Jumbo Shrimp Shooters**

With a spicy gazpacho chaser

## HOT HORS D' OEUVRES

**Bacon Wrapped Dates Filled with Chorizo**

**Bleu Cheese Stuffed Mushrooms**

**Duck & Gouda Quesadillas**

**Orange Chile Glazed Beef Skewers**

### Premium Liquor Bar Package

Chardonnay, Pinot, Grigio, Merlot and Cabernet Wine, 312, Blue Moon, Amstel Light, Bud Light Beers, Kettle One Vodka, Bombay Sapphire Gin, Bacardi Rum, Johnny Walker Scotch, Crown Royal, Jack Daniels, Amaretto di Sarrano, Jose Cuervo tequila, Vermouth, Canned Soda, Bottled Water, Tonic Water, Club Soda, Bloody Mary Mix, cranberry juice, orange juice, and garnishes

### Specialty Holiday Cocktails

Vodka martinis in two holiday flavors:

- Red Crantini
- Green Appletini

### Bellini & Mimosa Bar

Champagne cocktails served in fluted glassware in six flavors

Bellini Flavors:

- Peach
- Pear
- Cranberry

Mimosa Flavors:

- Orange
- Cranberry
- Ginger Ale

### Martini Bar

Classic Martinis, dirt martinis, key lime martinis and raspberry martinis

### Full Liquor Bar Package

Chardonnay, Pinot, Grigio, Merlot and Cabernet Wine, 312, Blue Moon, Amstel Light, Bud Light Beers, Absolute Vodka, Tanqueray Gin, Bacardi Rum, Dewars Scotch, Segarms 7, Jim Beam, Vermouth, Canned Soda, Bottled Water, Tonic Water, Club Soda, Bloody Mary Mix, cranberry juice, orange juice, and garnishes

# STATIONS & BEVERAGES

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## **Wine & Cheese Station**

Glasses of Chardonnay, Cabernet, Merlot, and Shiraz served with our artisan cheese board of vintage Van Gogh, mezzaluna, fontina, four year cheddar, grand cru gruyere, buttermilk bleu affine, and a distinctive array of specialty crackers

## **Bruschetta Station**

Lightly toasted crostini and shredded parmesan with topping bar of:

- Tomato and garlic
- Roasted beet and goat cheese
- Olive tapenade
- Eggplant caponata
- White bean and rosemary
- Wild mushroom

## **Hummus & Vegetable Station**

Vegetable crudité's with an assortment of hummus dips and garlic pita points:

- Sun-dried tomato
- Spinach and artichoke
- Spicy eggplant

## **Skewer Station**

- Italian Sausage Skewers
- Pesto Chicken Skewers
- Bacon Wrapped Scallops
- Roasted Vegetable Skewers

## **Carving Station**

*Carved to order by our uniformed chef.*

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

## **Mashed Potato "Martini"**

Roasted garlic mashed and sweet potato mashed served in a martini glass, with a topping bar of:

- Bleu cheese
- Butter
- Roasted corn
- Brown sugar
- Pecans
- Shredded cheddar
- Sour cream
- Broccoli
- Mini marshmallows

## **Salad "Bar"**

- Classic Caesar served in a rocks glass
- Tomato & Mozzarella with balsamic dressing served in a champagne glass
- Mixed greens with Gorgonzola & dried cranberries served in a wine glass
- Spinach, goat cheese and candied walnuts in pomegranate dressing served in a red wine goblet

## **CUSTOM MENUS**

### **Sandwich Luncheons**

Wraps, gourmet sandwiches, fresh salads and sliders

### **Hot Chocolate & Apple Cider**

Hot cocoa made with Ghirardelli chocolate and warm spiced apple cider

### **Holiday Cupcakes**

Delicious cupcakes decorated for the holiday along with an assortment of holiday miniature desserts

### **Chocolate Fountains**

With an assortment of fruit and pastry dippers

### **Your Idea Here**

Have something else in mind? We can work with you to create the perfect event for your guests