

Carl's Catering & Banquet Facility

Our Banquet Hall can accommodate groups from
25 to 250 Guests.

Carl's provides a large, well-lighted parking lot.
The parking lot and banquet hall are handicapped
accessible and all on one level.

Carl's Catering is dedicated to making your dining
experience an enjoyable one.

Our menus are designed to offer you a wide
variety. If you have a specific menu or theme in
mind, just contact our office to assist you in your
menu and party planning.

**In accordance with the State of Wisconsin Health Dept., any leftover
food from an event is not allowed to be taken by the clients or guests
and remains the property of Carl's Catering.**

Carl's Catering & Banquet Facility
5110 W. Loomis Road
Greendale, WI 53129
Phone (414)421-6550 Fax (414)421-6510
www.carlscateringinc.com

Information Sheet

Deposits

A deposit is required when reserving the hall.

\$250.00 deposit is required to reserve the small hall.

\$500.00 deposit is required to reserve the large hall.

ALL DEPOSITS ARE NON-REFUNDABLE AND NON-TRANSFERABLE.

Hall Rental Fee (Includes set-up and clean up of hall)

Small Hall

\$250.00 Rental Fee

Large Hall

\$500.00 Rental Fee

General Policies

All menu selections and arrangements must be finalized 4 weeks prior to the function. Hall fee, food and gratuity are due 1 week prior to your event.

All accounts are payable net 10 days. Finance charge of 1 ½% monthly will be assessed to any overdue balances.

Full Bar Service and Bartenders are available. Bartenders are \$15.00 per hour, per bartender.

Carl's will determine the number of bartenders required for your event.

All food and beverage sales are subject to a 18% surcharge.

Sales tax will be applied to the total bill, unless you are tax exempt.

(Exemption number must be provided)

Music and Bar Service will terminate by 12:00 a.m. All guests must leave the premises by 12:30 a.m.

Decorating policies must be discussed with the management in advance. No **confetti, glitter, potpourri, bubbles, or silly string**. Clean up charges will be assessed if decorating policies are violated. The client shall not attach staples, tape, glue or nails to the walls, ceilings, furniture or fixtures at Carl's Catering. The client shall not remove, displace or tamper with any interior or exterior decorations without prior permission of Carl's Catering.

No "**Carry Ins**" are allowed. Any bottle liquor brought in for prizes or gifts, **must** remain **unopened** during your event. If opened, a Corkage Charge of \$25.00 per bottle will be charged.

No guests are allowed to bring in their own liquor inside the building or outside, including the parking lot.

Carl's will not assume any responsibility for damage or loss of articles left on the premises. Any damage incurred on/or to the premises by the lessee or any member of his/her party will be the responsibility of the lessee.

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BUFFET MENU

ENTRÉE SELECTION

Beef Tenderloin Tips in a Burgundy Mushroom Sauce
Swiss Steak with Mushrooms, Green Peppers and Tomatoes
Sliced Roast Beef in au Jus
Swedish Meatballs
Whole Roasted Chef Carved Beef Tenderloin (Additional \$3.00 per person charge)
Stuffed Chicken Breast with Wild Rice Dressing and Orange Glaze
Chicken Marsala
Champagne Chicken
Boneless Chicken Breast with Honey Dijon Glaze
Pecan Encrusted Chicken Breast with Cream Cheese and Chives
Chicken Parmesan
1/8 Baked or BBQ Chicken
Whole Roasted Turkey with Sage Dressing and Gravy
Chef Carved Bone-In Ham with a Brown Sugar Glaze
Herbed Seasoned Roast Pork Loin Medallions with Gravy
Fresh Kielbasa
Penne Rigati with a Marinara Sauce
Baked Cod with a Lemon Butter and Dill Sauce

Select One

Roasted Garlic Mashed Potatoes
Parsley Buttered Potatoes
Oven Brown Potatoes
Chef's Special Cheesy Potatoes
Mashed Potatoes with Gravy
Buttered Egg Noodles
Rice Pilaf

Select Four

Assorted Relishes and Pickles
Cucumbers with a Sour Cream & Dill Dressing
Seashell Pasta and Crab Salad
Shredded Seafood Salad (\$1.00 extra per person)
Italian Pasta Salad with Artichoke (\$1.00 extra per person)
Rotini Pasta Salad with Red Wine Vinegar Dressing
Seasonal Fresh Fruits (\$1.00 extra per person)
Mixed Green Salad with a Choice of 2 Dressings (\$1.00 extra per person)

Also included are Dinner Rolls with Butter and Margarine, Coffee and Milk

Choice of One Entrée \$13.85
Choice of Two Entrees \$14.95
Choice of Three Entrees \$16.00

(This per person price includes disposable dinnerware, plastic cutlery, paper dinner napkins.)

Select One

Green Bean Almondine
Honey Glazed Carrots
California Blended Vegetables
Peas & Carrots
Buttered Corn Nibbles
Candied Sweet Potatoes

Pickled Beets
Three Bean Salad
German **or** American Potato Salad
Cherries in a Cloud Fluff
Pistachio Pudding Fluff
Pasta and Tuna Salad
Broccoli Pasta with Red Pepper & Bacon Bits

Choice of One Entrée \$17.40
Choice of Two Entrees \$18.50
Choice of Three Entrees \$19.55

(This per person price includes china plate, china cup and saucer, flatware, water goblet, linen tablecloth and napkins.)

Included in the per person price are the following services at no extra charge

Professional Wait Staff Cake Cutting Linens and Skirts for Head, Cake and Gift Tables

Prices do not include:

Hall Fee 18% Gratuity/Surcharge State Sales Tax

FORMAL SIT-DOWN MENUS

Entrée Selections

Beef

Tenderloin Tips in a Burgundy Mushroom Sauce
\$21.95 per person

Carved Tenderloin Medallions with a Burgundy Mushroom Sauce
\$26.35 per person

8 oz. Bacon Wrapped Tenderloin Filet
\$27.50 per person

New York Strip Steak served with Fresh Rosemary and Sauteed Mushroom Caps
\$28.00 per person

Boneless Roasted Prime Rib of Beef au jus
\$29.15 per person

Combination Platter of Medallions of Beef Tenderloin and Choice of a Chicken Entree
\$28.00 per person

Medallions of Beef Tenderloin **and** Skewered Shrimp Scampi
\$28.00 per person

Poultry

8 oz. Stuffed Breast of Chicken with an Orange Glaze and Wild Rice Dressing
\$21.95 per person

Chicken Marsala
\$23.65 per person

Champagne Chicken
\$23.65 per person

Chicken Cordon Bleu **OR** Chicken Kiev
\$23.65 per person

Chicken Picata
\$23.65 per person

8 oz Honey Dijon Chicken Breast
\$21.95 per person

Pecan Encrusted Chicken Breast stuffed with Cream Cheese & Chive Filling
\$23.65

Pork

Porkloin Medallions served with a Warm Apple Compote
\$22.25 per person

Boneless Stuffed Pork Chop served with a Warm Apple Compote
\$23.40 per person

FORMAL SIT-DOWN MENUS (CONTINUED)

Seafood and Pasta

Baked Orange Roughy served with a Mornay and Dill Sauce
\$25.55 per person

Baked Fresh Salmon served with a Lemon and Dill Sauce
\$24.45 per person

Skewered Shrimp Scampi in a Garlic and Butter Sauce
\$25.60 per person

Baked Lasagna with Italian Sausage and Ricotta Cheese **OR** Vegetable Lasagna with a variety of Vegetables and a Blend of Cheeses
\$21.75

All Entrée Selections include the following:

Choice of One

Baked Potato with Sour Cream and Chives
Roasted Garlic Mashed Potatoes
Red Skinned Potatoes in a Garlic Butter Sauce
Parsley Buttered Potatoes
Baby Baker Potatoes
Buttered Egg Noodles
Rice Pilaf

Choice of One

Nouvelle Style Carrots with a Brown Sugar Glaze
Green Bean Almondine
California Blended Vegetables
Asparagus Spears (Seasonal)

Choice of One

Mixed Green Salad with Tomatoes, Cucumbers, Carrots, Red Onion and Croutons
Choice of 2 Dressings: French, Parmesan Peppercorn, Ranch, 1000 Island or Raspberry Vinaigrette
OR
Sliced Fresh Fruits served on Leaf Lettuce with a Chambord Dressing

Choice of One

Cherry Amaretto Cheesecake, Turtle Cheesecake,
Angel Food Cake with Berries and Cream or Lemon Icing

Available at an additional charge:

Assorted Miniature Desserts \$2.00 per person charge
Chocolate Layer Torte, Snickers Bar Torte, Peanut Butter Cup Torte \$2.00 per person charge

All Dinners include Dinner Rolls and Butter, Coffee and Milk

Included in the Per Person Price are the following services:

Professional Wait Staff
Table Skirting and Linens for Head, Cake and Gift Tables
Table Linens for Guest Tables – White Only
White Linen Napkins – Colored Napkins available at an additional .35 per person
China Plate, Cup, Saucer, Dessert Plate, Salad Plate, Silverware and Water Goblet

Wine Glasses or Champagne Glasses available for an additional .35 per glass

Prices do not include the Hall Fee

All Prices are subject to a 18% Gratuity/Surcharge and State Sales Tax

Luncheon Menu (Lunch must be served between 12:00 – 1:00)

Hot Buffet Selections

Choice of Two

Baked Chicken
Sliced Sirloin of Beef au jus
Sliced Baked Ham
Sliced Turkey Breast
Fresh Kielbasa Wedges

Choice of One

Mashed Potatoes and Gravy
Parsley Buttered Potatoes

Choice of One

Green Bean Almondine
Honey Glazed Carrots
Buttered Corn

Buffet Includes:

Mixed Green Salad with Dressings, Relishes, Pistachio Pudding Fluff, Dinner Rolls and Butter, Sheetcake, Coffee and Milk.

\$10.50 per person
(Additional entrees \$1.50 per person charge)
\$50.00 Hall Fee
\$50.00 Waitress Fee
Based on a 4 Hour Hall Rental

Cold Buffet

Sliced Turkey Breast, Sirloin of Beef and Ham served on Medium Buns
(Condiments provided)

Wisconsin Cheese Tray with Crackers

American Potato Salad **OR** Garden Pasta Salad

Raw Vegetable Platter and Relishes to include: Broccoli, Cauliflower, Cherry Tomatoes, Cucumbers, Carrots, Pickle Spears, Black and Green Olives with Cucumber, Ranch Dressing.

Brownies and Cookies

Coffee and Milk

\$9.25 per person
\$50.00 Hall Fee
\$50.00 Waitress Fee
Based on a 4 Hour Hall Rental

Seasonal Fresh Fruits are available at an additional \$1.80 per person
Homemade Cheesecakes and Tortes are available at an additional \$3.00 per person
The Set Up Charge includes all the necessary disposable dishware, plastic cutlery and paper napkins

Services Available at an Additional Charge:

China & Linen Rental \$5.50 per person charge
Full Service Bar (Bartenders are \$15.00 per hour, per Bartender)

All Prices are Subject to a 18% Gratuity/Surcharge and State Sales Tax

Hot and Cold Hors d'oeuvre Menu

(Includes all of the Following)

Cocktail Meatballs (Swedish **or** BBQ)
Jalapeno Poppers
Mini Cordon Bleus
Fresh Kielbasa Wedges
Egg Rolls with Sweet and Sour Sauce
Sliced Ham, Turkey and Beef on Medium Buns with Condiments
Assorted Wisconsin Cheese Tray with Crackers
Raw Vegetable Platter to include: Carrots, Cucumbers, Broccoli, Cauliflower
and Cherry Tomatoes served with Ranch Dressing.
Taco Dip with Tortilla Chips and Salsa
Coffee, Creamers and Sugars

\$14.95 per person (Based on a **Two Hour** Serving Time)

This Menu would be served Buffet Style

Included in the per person price are the following services

Disposable Dinnerware and Plastic Cutlery
Table Skirting and Linen for Buffet, Head, Cake and Gift Tables
Professional Wait Staff

Prices do not include the Hall Set Up Fee

All Prices are subject to an 18% Gratuity/Surcharge and State Sales Tax

Bar Services

Full Bar Service and Bartenders are available

Bartenders are \$15.00 per hour, per bartender

Carl's Catering will determine the number of bartenders required for your function

All Beverage Sales are subject to an 18% Gratuity/Surcharge and State Sales Tax

Bar Service and Music must terminate at Midnight. All Guests must leave the Premise by 12:30 a.m.

Bar Prices

1/2 Barrel of Beer	\$195.00	Bottle of House Wine	\$14.95
1/4 Barrel of Beer	\$100.00	Bottle of Asti	\$16.95
Pitcher of Beer	\$8.00		
Glass of Tap Beer	\$2.00		
Pitcher of Soda	\$7.00		
Glass of Soda	\$1.50		

ADDITIONAL MENU ITEMS

These items may be added on to any menu

50 Pieces per Order

Bacon Wraps with Water Chestnuts.....	\$62.50
Egg Rolls with Sweet & Sour Sauce.....	\$62.50
Cocktail Meatballs – BBQ OR Swedish.....	\$40.00
Chicken Drummettes – Plain BBQ or Teriyaki.....	\$40.00
Stuffed Mushrooms Florentine.....	\$55.00
Stuffed Mushrooms with Italian Sausage.....	\$62.50
Stuffed Mushrooms with Crab.....	\$70.00
Jalapeno Poppers.....	\$50.00
Kielbasa Wedges.....	\$40.00
Mini Cordon Bleus.....	\$62.50
Miniature BBQ Spare Ribs.....	\$90.00
Miniature Reubens.....	\$85.00
Peel & Eat Jumbo Shrimp with Cocktail Sauce.....	\$60.00
Cleaned and Peeled Jumbo Shrimp with Cocktail Sauce.....	\$90.00
Whole Smoked Salmon with Crackers.....	\$80.00
Deviled Eggs.....	\$50.00
Pizza Baguettes.....	\$55.00
Bruschetta with Baguette Bread.....	\$55.00
Olive Tapenade and Humus with Baguette Bread.....	\$55.00
Assorted Wisconsin Cheese Tray with Crackers.....	\$65.00
Assorted Wisconsin Cheese & Sausage Tray with Crackers.....	\$75.00
Raw Vegetable Platter served with Ranch Dressing.....	\$50.00
Seasonal Fresh Fruit Platter.....	\$75.00
Taco Dip with Tortilla Chips and Salsa.....	\$40.00
Shaved Ham, Turkey and Beef on a medium bun with lettuce & condiments.....	1.25 per sandwich

Desserts

Brownies and Assorted Cookies.....	\$2.50 per person
Assorted Miniature Desserts and Pastries.....	\$3.00 per person
Angel Food Cake with Berries and Cream OR Lemon Icing.....	\$3.00 per person
Cheesecakes to include: Plain, Cherry Amaretto, Strawberry, Blueberry, Turtle (Select One).....	\$3.00 per person
Assorted Gourmet Dessert Bars.....	\$2.50 per person
Assorted Pies.....	\$2.50 per person

Punch

Raspberry Sherbet Punch.....	\$15.00 per gallon
Lemon-Lime Citrus Punch.....	\$9.95 per gallon

All Prices are Subject to a 18% Gratuity/Surcharge and State Sales Tax