

Carl's Catering Off Site Menus

Carl's Catering takes great pride in our quality and service. We use only the finest products in food preparation and guarantee freshness. Our capable staff is friendly and courteous. From the catering consultants who will assist you in selecting a menu, to the chefs who take great care in preparing your meal, to our flexible, efficient and personable wait staff, everyone at Carl's is concerned and dedicated to making your occasion memorable.

Our menus are designed for groups of 25 or more. If you have a specific menu in mind, just contact our office to assist you in your menu and party planning.

So please consider Carl's when planning your next function. We want to help make your special occasion enjoyable and worry free. We will do our best to accommodate your particular needs, whether you require full service or delivery service, and whether your group is large or small.

Thank you for your interest in Carl's Catering.

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

Labor Charge	\$14.00 per hour, per staff member Total labor charge includes travel, setup, loading, serving and clean up times.
Delivery Only	\$50.00 (Milwaukee and Waukesha County) \$75.00 (Racine, Kenosha, Washington, Ozaukee & Walworth Counties)
Delivery and Set Up Charge	Delivery charge plus an additional \$1.00 per person to include: the use of chafing dishes and sterno, service equipment and all necessary paper products. If you decide to return the equipment, it must be returned CLEANED , the next day. If this is not done, an additional charge will be applied to the bill.
Equipment Pick Up Charge	\$25.00 - \$50.00 (Depending on location)
Pick Up Orders	We do not include any equipment or paper products when the food is picked up.
China & Linen Rentals	\$5.50 per person. Includes china plate, cup and saucer, silverware, china dessert plate, glass salad plate, water goblet. White linen tablecloths and white linen napkins. Colored linen napkins are available at an additional charge.
Glassware	.35 per Wine Glass or Champagne Glass
Cake Cutting	This service is provided at no extra charge.
Gratuuity	18% will be applied to all food and beverage charges.

Food cost listed on menus, do not include any of the above listed charges.

A deposit may be required to reserve a date. The amount of deposit will depend on the event. Deposits range from \$100.00 to \$500.00. Sales tax is applied to the entire bill, unless the organization is tax exempt. An exemption number must be provided in advance. All accounts are payable net 10 days. A finance charge of 1.5% monthly will be assessed to any overdue balances.

All prices are subject to change due to market availability.

Buffet Menu

Entrée Selections

Beef Tenderloin Tips in a Burgundy Mushroom Sauce
Sliced Beef in au Jus
Swiss Steak with Mushrooms, Green Peppers and Tomatoes
Swedish Meatballs
Whole Roasted Chef Carved Beef Tenderloin (Additional \$3.00 per person)
Stuffed Chicken Breast with Wild Rice Dressing and an Orange Glaze
Pecan Chicken
Champagne Chicken
Chicken Marsala
Chicken Parmesan
Boneless Chicken Breast with Honey Dijon Glaze
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 with Gravy
Fresh Kielbasa
Baked Cod with a Lemon-Dill Butter
Penne Rigati with a Marinara Sauce
Vegetable Lasagna

Select One

Roasted Garlic Mashed Potatoes
Parsley Buttered Potatoes
Oven Brownd Potatoes
Cheesy Hashbrown Potatoes
Mashed Potatoes and Gravy
Rice Pilaf
Buttered Egg Noodles

Select One

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

Select Four

Assorted Relishes
Cucumbers with a Sour Cream Dressing
Pistachio Pudding Fluff
Fruited Jello
American **OR** German Potato Salad
Crab Pasta Salad
Rotini Pasta Salad with a Red Wine Vinegar Dressing
Broccoli Pasta Salad with Red Pepper an Bacon Bits
Tuna Salad with Seashell Pasta
Italian Pasta Salad with Pepperoni (Available for an additional .50 per person)
Mixed Green Salad with Choice of 2 Dressings (Available for an additional \$1.00 per person)
Season Fresh Fruits (Available for an additional \$1.00 per person)

Pickled Beets
Three Bean Salad
Cherries in a Cloud

Also Included with the Buffet

Fresh Baked Dinner Rolls with Butter and Margarine
Choice of: Sheetcake **OR** Brownies and Cookies
Coffee, Milk, Sugars and Creamers

Choice of One Entrée: \$12.95

Choice of Two Entrees: \$14.50

Choice of Three Entrees: \$16.25

Formal Sit-Down Menu

Entrée Selections

Beef

Tenderloin Tips in a Burgundy Mushroom Sauce
\$15.00 per person

Whole Roasted Chef Carved Beef Tenderloin Medallions with a Burgundy Mushroom Sauce
\$19.00 per person

New York Strip Steak served with Fresh Rosemary and Sauteed Mushrooms
\$21.00 per person

Boneless Roasted Prime Rib of Beef au Jus
\$23.95 per person

Combination Platter of Medallions of Beef Tenderloin and Choice of Chicken Entrée
\$23.00 per person

Medallions of Beef Tenderloin and Sauteed Jumbo Shrimp served in a Garlic Butter Sauce
\$23.00 per person

Poultry

Boneless Chicken Breast Stuffed with Wild & White Rice Dressing topped with an Orange Glaze
\$14.00 per person

Chicken Marsala
\$15.00 per person

Champagne Chicken
\$15.00 per person

Chicken Picata
\$15.00 per person

Pecan Encrusted Chicken Breast stuffed with Cream Cheese & Chive Filling
\$15.00

Chicken Cordon Bleu
\$15.00

Chicken Kiev
\$15.00

Pork

Pork Loin Medallions served with a Warm Apple Compote
\$15.00

Boneless Pork Chop stuffed with a Sage Dressing and served with a Warm Apple Compote
\$15.00

Formal Sit-Down Menu (continued)

Seafood and Pasta

Broiled Orange Roughy served with a Mornay and Dill Sauce
\$15.95 per person

Baked Alaskan Salmon served with a Lemon-Dill Sauce
\$16.00 per person

Skewered Shrimp Scampi served in a Garlic and Dill Butter Sauce
\$16.00 per person

Baked Vegetable Lasagna with Italian Sausage and Ricotta Cheese **OR** Bake Vegetable Lasagna
\$14.00 per person

Dinners to Include:

Choice of One

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

Choice of One

Green Bean Almondine
California Blended Vegetables
Honey Glazed Carrots
Asparagus Spears (Seasonal)

Choice of One

Mixed Green Salad with Tomatoes, Cucumbers and Red Onion. Choice of Two Dressings:
French, Parmesan Peppercorn, Ranch, 1000 Island and Raspberry Vinaigrette.

OR

Sliced Fresh Fruits served on Leaf Lettuce with a Whipped Chambord Dressing.

Choice of One

Cherry Amaretto Cheesecake, Turtle Cheesecake,
Angel Food Cake with Berries and Whipped Cream or with Lemon Icing, Assorted Miniature Desserts.

*All Dinners include Fresh Baked Dinner Rolls with Butter.
Coffee, Creamers and Sugars.*

Affordable Buffet Menu (No Substitutions)

Entrée Selections

Choice of Two

Sliced Sirloin of Beef au Jus
Swedish Meatballs
1/8 Baked or BBQ Chicken
Sliced Turkey Breast
Sliced Baked Ham
Fresh Kielbasa Wedges
Spaghetti with Meat Sauce

Select One

Mashed Potatoes with Gravy
Parsley Buttered Potatoes
Buttered Egg Noodles
Rice Pilaf

Select One

Green Bean Almondine
Buttered Corn Nibbles
Peas and Carrots
Whole Baby Carrots

The Buffet Includes the Following:

Assorted Relishes
Rotini Pasta Salad with a Red Wine Vinegar Dressing
Pudding Fluff
Dinner Rolls and Butter
Sheetcake
Coffee, Milk, Sugars and Creamers

\$10.95 per person

Cold Lunch Buffet Menu

Assorted Ham, Turkey and Beef on Medium Buns
Condiments provided.
Assorted Cubed Cheeses and Crackers
American Potato Salad **OR** Garden Pasta Salad
Raw Vegetable Platter with Ranch Dressing
Brownies and Cookies
Coffee, Milk, Sugars and Creamers

\$9.25 per person

Seasonal Fresh Fruits are available at an additional \$1.80 per person

Hot and Cold Hors d'Oeuvre Menu

(Includes all of the following Menu Items)

(Based on a two (2) hour serving time)

Cocktail Meatballs (Choice of Swedish or BBQ)

Jalapeno Poppers

Mini Cordon Bleus

Fresh Kielbasa Wedges

Egg Rolls with Sweet & Sour Sauce

Shaved Ham, Turkey and Beef Sandwiches served with Condiments

Assorted Cheese Tray with Crackers

Raw Vegetable Platter with Ranch Dressing

Taco Dip with Tortilla Chips and Salsa

Coffee, Creamers and Sugars

\$13.95 per person

Additional Menu Items

Hot and Cold Hors d'oeuvres (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 Drumettes – Plain, BBQ or Teriyaki	\$40.00
Stuffed Mushrooms Florentine	\$55.00
Stuffed Mushrooms with Italian Sausage	\$62.50
Stuffed Mushrooms with Crab	\$70.00
Miniature BBQ Spare Ribs	\$90.00
Miniature Reubens	\$85.00
Miniature Cordon Bleus	\$62.50
Jalapeno Poppers	\$55.00
Kielbasa Wedges	\$40.00
Deviled Eggs	\$50.00
Bruschetta with Baguette Bread	\$55.00
Pizza Baguettes	\$55.00
Olive Tapenade & Humus with Baguette Bread	\$55.00

Specialty Items

Assorted Cubed Cheese Tray with Crackers (.50 extra for Sausage)	1.25 per person
Raw Vegetable Platter with Ranch Dressing	1.25 per person
Fresh Fruit Platter with Honeydew, Cantaloupe, Pineapple Grapes and Strawberries (Seasonal)	1.80 per person
Assorted Relishes, Pickles and Olives	1.00 per person
Whole Beef Tenderloin with Dinner Rolls and Dijon Horseradish Sauce	\$95.00 Serves 12
Shaved Ham, Turkey and Beef on a Medium Bun with Lettuce & Condiments	1.25 each
Sliced Sirloin of Beef with au Jus (5 lb. Minimum)	12.50 per lb.
Sliced Breast of Turkey with au Jus (5 lb. Minimum)	9.45 per lb.
Sliced Baked Ham (5 lb. Minimum)	7.95 per lb.
Dinner Rolls	3.60 per dozen
American or German Potato Salad	4.95 per lb.
Rotini Pasta Salad with Red Wine Vinegar Dressing	3.95 per lb.
Creamy Coleslaw	3.95 per lb.
Baked Pork and Beans	3.95 per lb.
Crab and Seashell Pasta Salad	4.95 per lb.
Broccoli Salad with Red Peppers and Bacon Bit	4.95 per lb.
Shredded Seafood Salad with Water Chestnuts	5.95 per lb.
Taco Dip with Chips and Salsa	\$40.00 Serves 25
Whole Smoked Salmon with Crackers	\$80.00
Cooked Jumbo Shrimp Peeled and Cleaned	\$16.95 per lb.
Peel and Eat Shrimp	\$12.95 per lb.
Brownies and Assorted Cookies	2.75 per person
Assorted Miniature Desserts	3.00 per person
Cheese Cake - Cherry, Turtle, Blueberry or Strawberry	3.00 per person
Punch	
Raspberry Sherbet - \$15.00 per Gallon Lemon-Lime Citrus - \$9.95 per Gallon	