

# ***FLAVORS OF GRACE***

## *2024-Catering Menu*



**FLAVORS  
OF GRACE**

GOOD FOOD-GOOD MOOD

# ***TREAT YOUR GUESTS TO SOME OF THE BEST HOME COOKING AROUND!***

## ***Hot and Cold Appetizers, Snacks and Sample Platters***

- ***Barbecue Meatball Skewers \$6 per person***

Seasoned all beef meatballs served on a skewer with grilled pineapple and onions and basted in a pit style barbecue sauce.
- ***Thai Peanut Chicken Skewers \$7 per person***

Juicy roasted chicken thighs with bell peppers and red onions brushed with a Thai peanut butter sauce.
- ***Fried Mushrooms \$5 per person***

Button mushrooms tempura battered and fried crispy golden and served with a garlic aioli sauce.
- ***Garlic Lemon Marinated Shrimp Skewers \$8 per person***

Juicy shrimp marinated in a paprika oil and roasted with a lemon garlic rub.
- ***Fried Mac and Cheese Balls \$6 per person***

Macaroni rolled into a ball with cheddar and parmesan cheese. Breaded, fried, and served with a spicy garlic aioli.
- ***Maple Bacon Wrapped Sausage Bites \$9 per person***

Andouille sausage wrapped in bacon and roasted with a maple drizzle.
- ***Charcuterie and Italian Cheese Selection \$190 per tray (Serves 35-45 guests)***

A deluxe selection of meats and Italian cheeses beautifully arranged with nuts, fresh fruit, crackers, and baguettes.
- ***Artisan Cheese Selection \$175 per tray (Serves 35-45 guests)***

A selection of our favorite local and seasonal cheeses, served with crackers, toast points and fresh fruit.
- ***Classic Wisconsin Cheese Platter \$170 per tray (Serves 35-45 guests)***

Mild Wisconsin cheese cubed accompanied by fresh fruit and an assortment of party crackers.
- ***Seasonal Fruit Tray \$165 per tray (Serves 35-45 guests)***

An artful display of the freshest fruit and the ripest berries served with a honey lemon whipped cream.
- ***Crudité Platter \$150 per tray (Serves 35-45 guests)***

A selection of crisp fresh vegetables accompanied by a creamy herb aioli.
- ***Soft Pretzel Bites and Spicy Cheese Sauce \$5 per person***

Soft pretzel bites served with a warm cheese sauce.
- ***Assorted Savory Snack Mix \$3 per person***
  - An assortment of salty and cheesy pub mix.

# *Dinner Is Served!*

*Meals starting at **\$27** per person for buffet!*

*This meal includes two entrees, two sides and a salad of your choice.*

*Dinner service includes your choice of our China plates, silver ware, and white cloth napkins.*

*We also provide full-service experience!*

*We can also accommodate any plated or family style meals.*

## *Entrees and Main Courses*

*An additional \$4.50 per person for each additional selection.*

### *BEEF ENTREES*

- *Tangy Barbecue Beef*  
Slow roasted beef tossed with a sweet barbecue sauce and roasted further for a finishing touch.
- *Shredded Italian Beef with Mild Gardiniera*  
Beef round roasted with an Italian herb rub and Italian dressing. Shredded and tossed with a tangy Italian dressing and served with a mild giardiniera.
- *Carne Asada and Chipotle Roasted Vegetables (Additional \$2 per person)*  
Juicy cuts of beef seasoned in a chipotle rub and seared on the grill. Roasted with onions, bell peppers, zucchini, and yellow squash.
- *Filet Medallions with Caramelized Onions (Additional \$6 Per person)*  
Angus steak medallions served with caramelized onions.
- *Boneless Beef Short Ribs (Additional \$4 Per person)*  
6oz boneless beef shorts ribs roasted in a smoked seasoning and roasted in a caramelized onions and roasted mushroom gravy.
- *Garlic and Herb Boneless Ribeye Steaks (Additional \$18 Per person)*  
14oz Boneless beef ribeye steaks grilled and finished with a garlic and herb compound butter.

### *PORK ENTREES*

- *Barbecue Braised Pulled Pork*  
Pork butt rubbed with an in-house barbecue seasoning and braised in a spicy garlic sauce. Served with a pit style barbecue sauce.
- *Chipotle Pork Chops with Blueberry Peach Salsa*  
Thinly sliced pork chops seasoned with a chipotle barbecue rub and seared on a flat grill. Accompanied by a blueberry peach salsa.
- *Herb Crusted Pork Chops with Bacon Cherry Coulis*  
Thin cut pork chops dusted with garlic herb seasoning and cooked in brown butter. Served with bacon berry coulis.

- ***Italian Sausage with Peppers and Onions***  
Italian sausage seared with garlic butter and tossed with roasted bell pepper, onions, and an herb seasoning.
- ***Maple Bacon Stuffed Pork Chops (Additional \$2 per person)***  
Thick cut pork chops grilled and stuffed with maple bacon, caramelized onions, and fresh spinach. Roasted in a herb butter sauce.

### CHICKEN ENTREES

- ***Roasted Barbecue Chicken***  
Bone in chicken roasted in our barbecue rub and brushed with a pit style barbecue sauce to finish.
- ***Grilled Chicken Tenders with Mango Chutney***  
Juicy chicken Tenders seasoned with a garlic herb rub and grilled. Accompanied by a mango chutney.
- ***Blackened Chicken Tenders with a Honey Lemon Aioli***  
Chicken tenders seared in a blackening rub and served with a honey lemon aioli.
- ***Chicken and Roasted Vegetable Chili Verde***  
Flavor filled chicken thighs roasted with fresh zucchini, onions, and yellow squash. Finished with a chili Verde sauce.
- ***Bruschetta Chicken Breasts***  
Seasoned and grilled chicken breasts topped with a fresh bruschetta and melted mozzarella cheese.
- ***Fresh fried homemade chicken tenders***  
Juicy chicken tenders battered in a fluffy batter and deep fried until golden brown!
- ***Mushroom Spinach and Caramelized Onion Stuffed Chicken Breasts***  
Herb seasoned chicken breasts loaded with caramelized onions, mushroom, and spinach.
- ***Chicken Parmesan***  
Juicy chicken tenders breaded, baked, and finished with a zesty marinara and mozzarella cheese.
- ***Roasted Broccoli and Cheddar Stuffed Chicken Breasts***  
Herb seasoned chicken breasts stuffed with our roasted broccoli, onions, mushrooms and a three-cheese blend. Grilled in a seasoned herb butter.
- ***Basil, Brie, and Balsamic Stuffed Chicken Breasts***  
Juicy chicken breasts seasoned with herbs and grilled. Finished with a helping portion basil whipped brie cheese and our balsamic glaze.
- ***Cheese and Roasted Broccoli, Mushroom and Onion Stuffed Chicken Breasts***  
Garlic and herb seasoned broccoli mushroom and onions layered with a three-cheese blend and generously stuffed into a herb grilled chicken breast.
- ***Fried Chicken and Buttermilk Waffles***  
Fresh fried jumbo chicken tenders served with a warm buttermilk waffle and honey lemon whipped cream. Finished with our maple syrup. (Waffle Station Required)

### SEAFOOD ENTREES

- ***Jumbo Crab Stuffed Tilapia (Additional \$5 per person)***  
Lemon butter grilled tilapia stuffed with an herb seasoned jumbo crab. Finished with a butter cream sauce.
- ***Grilled Salmon with Pineapple Mango Salsa (Additional \$5 per person)***  
Fresh filets of Atlantic salmon flat grilled and served with a pineapple mango salsa.
- ***Blackened Salmon with a Sweet Corn Salsa (Additional \$5 per person)***  
Fresh Atlantic salmon dusted with our blackening seasoning and seared on the flat top. Served with a sweet corn salsa with sweet yellow corn, diced red onions, jalapenos, bell peppers, cilantro, and a cilantro lime aioli.

- ***Cajun Salmon with a Cilantro Lime Crema (Additional \$5 per person)***  
Fresh filets of salmon tossed in our Cajun rub and grilled. Finished in a cilantro lime butter sauce and served with a fresh cilantro lime Crema.

## *Sides and Accompaniments*

*An additional \$4.50 per person for each additional selection.*

### *STARCH SIDES*

- ***Sour Cream Garlic, and Herb Smashed Potatoes***  
Roasted red potatoes smashed with garlic butter, herb sour cream, and creamy garlic whipped butter.
- ***Parmesan Crusted Potato Wedges***  
Red potatoes cut into wedges and deep fried for a crispy finish. Tossed with shredded and grated parmesan cheese and finished with herb seasoning.
- ***Bacon Cheddar Potato Salad***  
Salt and pepper roasted red potatoes tossed with red onions, celery, shredded carrots, cheddar cheese, bacon bits and a southwest aioli dressing.
- ***Cajun Fried Sweet Potatoes***  
Wedged sweet potatoes fried and tossed with a Cajun and brown sugar seasoning.
- ***Herb Roasted Vegetables and White Rice with Lemon Butter***  
Herbs seasoned roasted seasonal vegetables folded into fluffy white rice with lemon butter.
- ***Garlic Herb Buttered Wild Rice***  
Fresh and fluffy wild rice tossed with a mouthwatering garlic and herb butter sauce.

### *PASTA SIDES*

- ***Vegetarian Alfredo Pasta***  
Buttery spiral pasta layered with an herb seasoned alfredo sauce, crisp green peas, julienned carrots, feta cheese, minced garlic and topped with an herb fried tofu.
- ***Italian Macaroni and Cheese***  
Buttery spiral pasta tossed with diced tomatoes, fresh spinach, feta cheese, parmesan cheese, and an herb seasoned alfredo sauce.
- ***Bacon Ranch Pasta Salad with Corn and Spinach***  
Spiral noodles cooked al dente and then tossed with crispy bacon, sweet corn, spinach, shredded carrots, and a home-made ranch dressing.
- ***Creamy Macaroni and Cheese***  
Spiral noodles are slowly cooked in a salt bath and tossed with a smooth cheese sauce.
- ***Jalapeno Popper Mac and Cheese***  
Fresh spiral noodles tossed with a Monterey and Cheddar cheese sauce, freshly roasted jalapenos, and a generous layer of breadcrumbs. Finished in an oven for a crispy touch.

## VEGETABLE SIDES

- ***Garlic Fried Green Beans***  
French green beans fried and tossed with an herb garlic butter.
- ***Roasted Spanish Corn***  
Sweet corn roasted with red onions, bell peppers, jalapenos, and tossed with a cilantro lime aioli dressing.
- ***Maple Glazed Brussel Sprouts, Sweet Potatoes and Carrots with Bacon***  
Brussel sprout halves and sweet potatoes roasted with baby carrots, red onions, and bacon with a maple drizzle.
- ***Roasted Seasonal Vegetables***  
Seasonal mixed vegetables roasted with garlic and herb oil.
- ***Roasted Blackened Asparagus***  
Fresh Asparagus tossed in our herb seasoning and roasted in a blackened lemon butter.
- ***Honey Maple Glazed Baby Carrots***  
Fresh baby carrots roasted and caramelized in a honey maple glaze.

## Salads

*An additional \$4.50 per person for each additional selection.*

- ***Country Green Salad***  
Mixture of fresh greens accompanied by cheddar cheese, shredded carrots, sliced cucumber, cherry tomatoes, sliced mushrooms, and a southwest ranch dressing.
- ***Chopped Caesar Salad***  
Crispy romaine lettuce chopped and served with shredded parmesan cheese, sliced cherry tomatoes, fresh croutons, and a creamy Caesar dressing.
- ***Chicken Caesar Salad***  
Crispy romaine lettuce chopped and topped with juicy parmesan chicken tenders, shredded parmesan cheese, sliced cherry tomatoes, fresh croutons, and a creamy Caesar dressing.
- ***Bacon Ranch Wedge Salad***  
Wedges of lettuce topped with southwest ranch, bacon bits, cheddar cheese, cherry tomatoes and toasted sunflower seeds.
- ***Fresh Fruit Salad***  
A mix of seasonal fruits served with a honey lemon whipped cream.
- ***Watermelon Arugula Salad***  
Fresh watermelon gently tossed with peppery arugula and shaved red onions. Served with a balsamic reduction and fresh cracked pepper.
- ***Strawberry Feta Spinach Salad***  
Fresh cut strawberries with crumbled feta cheese, crisp spinach, and a balsamic reduction. Topped with toasted pine nuts.
- ***Fire Roasted Corn and Asparagus Salad***  
Seared asparagus and fire roasted corn tossed with peppery arugula, shaved red onions and a chipotle aioli dressing.
- ***Italian Pasta Salad***  
Spiral noodles tossed with cherry tomatoes, red onions, spinach, parmesan cheese, mozzarella cheese, black olives, sun dried tomatoes and salami. Finished with a savory Italian dressing.

- ***Strawberry Balsamic Pasta Salad***  
Spiral noodles combined with fresh strawberries, feta cheese, spinach, toasted almonds, parmesan cheese and a balsamic reduction.
- ***Watermelon Strawberry Caprese Salad***  
Fresh watermelon and strawberries tossed with feta cheese, parmesan cheese and fresh basil. Served with a sweet balsamic and olive oil dressing.
- ***Pecan, Pear, and Blue Cheese Salad***  
Fresh spring mix folded with crisp pears, roasted candied pecans, blue cheese crumbles, shaved red onions and topped with a honey Dijon dressing.

## ***Kids Menu***

***Kids under the age of 5 years old eat free, kids from 5-10 years old can choose from the menu below.***

***Choose 3 options for kids starting at \$16 per kid. Each kid will get all 3 options. If you would like any additional options to be available, the cost will be \$4 per option, per kid.***

- ***Kids Mac and Cheese***  
Spiral noodles, cheddar cheese sauce and shredded cheese on top.
- ***Chicken Tenders***  
Fresh chicken tenders breaded and deep fried, served with ranch dressing.
- ***Beef Sliders***  
Fresh beef sliders cooked well done, topped with cheddar cheese, and served on a brioche slider roll with lettuce, onions, and tomatoes.
- ***Fresh Fruit Cups***  
A mixture of fresh fruit served with honey lemon whipped cream.
- ***Spaghetti and Meat Sauce***  
Spaghetti noodles tossed with a marinara meat sauce and topped with parmesan cheese.

**If you have any questions or if you have a special dish that you would like to be served on your day, please reach out. We love to create new items and we are always up for the challenge!**

**\*\*\*ALL PRICES REFLECT CURRENT MARKET PRICES AND ARE SUBJECT TO CHANGE UP UNTIL YOUR INVOICE IS FULLY PAID\*\*\***