

Flavors of Grace
2024-2025 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 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 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 Plater \$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.

Our catering is full service, whether buffet, family style or plated meals we include service and clean up staff. Our team members are both knowledgeable and eager to serve you and your guests!

We can also accommodate any plated meal requests (+\$5 per person) or family style service (+\$6 per person)

Entrees and Main Courses

Start with two choices. 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 Giardiniera***

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 an 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 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 mozzarella cheese, caramelized onions, mushroom, and spinach.
- ***Chicken Parmesan***
Juicy chicken tenders breaded, baked, and finished with a zesty marinara and mozzarella cheese.
- ***Smothered Chicken Tenders***
Herb seasoned grilled chicken tenders smothered with our creamy cheese sauce, roasted broccoli, caramelized onions, mushrooms, and a three-cheese blend.
- ***Pesto, Brie, and Balsamic Stuffed Chicken Breasts.***
Juicy chicken breasts seasoned with herbs and grilled. Finished with a helping portion basil pesto, 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 an 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)
- ***Maple Bacon, Cream Cheese and Jalapeno Stuffed Chicken Breasts.***
Juicy chicken breasts seasoned with herbs and grilled. Then loaded with maple bacon and jalapeno whipped cream cheese.

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

Start with two choices. 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.
- ***Loaded Smashed Potatoes***
Smashed red potatoes loaded with shredded carrots, sweet corn, mixed bell peppers and topped with a melted herb butter.
- ***Parmesan Roasted Potato Wedges***
Red potatoes cut into wedges and roasted in our garlic and herb seasoned butter. 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.
- ***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

Start with one choice. An additional \$4.50 per person for each additional selection.

- ***Country Green Salad***
A 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, diced 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 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.
- ***Roasted Spanish Corn***
Sweet corn roasted with red onions, bell peppers, jalapenos, and tossed with a cilantro lime aioli 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 slides 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

We reserve the right to add a %5 increase to any invoice due to the changing market prices