



# CASUAL LUNCH & DINNER MENU

815-397-5800

[www.hoffmanhousecatering.com](http://www.hoffmanhousecatering.com)

---

# DESIGN-YOUR-OWN BUFFET

---

Our traditional lunch or dinner buffets include your choice of entrees, bakery fresh rolls with butter and your choice of side dishes. Additional sides may be added for \$2.25 per side, per guest.

**LUNCH:** Two Entrees \$ | Three Entrees \$  
Includes three sides of your choice

**DINNER:** Two Entrees \$ | Three Entrees \$  
Includes five sides of your choice and dinner sized portions

## PORK

**Rosemary Roasted Pork Tenderloin\*** with a rosemary demi glace  
**Apple Bourbon Pork Tenderloin\*** with a fresh apple bourbon sauce  
**BBQ Baby Back Ribs** (1/4 rack portion)  
**Honey Glaze Ham\***

## BEEF

**Merlot Braised Tenderloin Tips** over egg pasta with mushrooms  
**Sliced Inside Round of Beef\*** with au jus  
**Yankee Pot Roast** with pearl onions, carrots, tomatoes and potatoes

## POULTRY

**Stuffed Chicken Caprese** with tomato, mozzarella, fresh basil and balsamic reduction  
**Chicken Cordon Bleu** with swiss cheese, ham and bearnaise sauce  
**Apple Orchard Chicken** with rye, apples, currants, toasted pecans and savory cider glaze  
**Stuffed Chicken Marsala** with wild mushroom stuffing, marsala wine and mushroom reduction  
**Chicken Risotto** with risotto, wild mushrooms, parmesan cheese and herb butter sauce  
**Roasted Chicken** bone in chicken roasted with fresh herbs and butter  
**Roast Turkey Breast\*** with stuffing and natural pan gravy  
**Turkey Tetrazzini** with natural gravy over egg noodles

## SEAFOOD

**Cod Chardonnay** with chardonnay beurre blanc and toasted almonds  
**Atlantic Salmon** with lemon butter

## PASTAS & VEGETARIAN

**Vegetarian Lasagna** with red or white sauce  
**Penne Pasta Alfredo** with broccolini & wild mushrooms (add grilled chicken for \$1; add grilled shrimp for \$3)  
**Baked Ziti** with red sauce, mozzarella and ricotta

## CARVING BOARD ENHANCEMENTS

Interactive buffets are a wonderful addition to your event! Our chef will carve the meat selection of your choice right at the buffet, creating an unmatched elegance for your event. Prices are in addition to your standard buffet. Prices are listed for dinner buffets not lunch.

<b>Starred Menu Options From Above*</b>	per guest
<b>Roasted Sirloin of Beef</b>	per guest
with tarragon horseradish and peppercorn demi-glace	
<b>HH Famous Prime Rib</b>	per guest
with horseradish and au jus	

# SIDES

## COLD SIDES

Fresh Garden Salad  
Classic Caesar Salad  
Orchard Harvest Salad  
Seasonal Fresh Fruit Salad  
Broccoli Raisin Salad  
Tri-Color Pasta Salad  
Mixed Greens with Feta & Mandarin Oranges  
with citrus dressing  
Tortellini Pasta Salad  
Creamy Coleslaw  
Grandma's Potato Salad  
Corn & Black Bean Salad  
Deviled Egg Potato Salad  
Crumbled Feta, Watermelon & Olive Salad  
with honey lime vinaigrette  
Sun-dried Tomato Pasta Salad  
with feta, basil and Kalamata olives

## HOT SIDES

Traditional Mashed Potatoes with Pan Gravy  
Wisconsin Cheddar & Chive Mashed Potatoes  
Rosemary Roasted Red Potatoes  
White Cheddar Potato Gratin  
Wisconsin Wild Rice Blend  
Baked Potato with Sour Cream  
Garlic Smashed Red Potatoes  
Four Cheese Mac n Cheese  
Smoked Baked Beans  
Cheesy Hash-brown Casserole  
Herb Roasted Tri-Color Fingerling Potatoes  
Southwestern Pepper Jack Mac n Cheese with Bacon  
Roasted Blend of Vegetables  
with basil, balsamic and olive oil  
Glazed Baby Carrots  
Steamed Green Beans  
with choice of brown butter & almond or bacon & caramelized shallots  
Corn O'Brien  
Broccoli  
Cauliflower  
with brown butter and almonds  
Warm Cornbread with Honey Butter

## SEASONAL SOUP SELECTIONS

Add a seasonal soup selection or two to any buffet for an additional \$4.00 per guest  
(included with soup and wrap and soup and salad buffet).  
Includes crackers. Other options available upon request

Beef Barley with mushroom  
Chicken Cordon Bleu  
Homestyle Chicken Noodle  
Cream of Broccoli with Cheddar  
Potato-Corn Chowder with country ham

Sweet Potato Bisque  
Homemade Chili  
White Chicken Chili  
Asian Inspired Hot & Sour  
Wild Mushroom



---

## SPECIALTY BUFFETS

---

Our Specialty buffets are a great combination of some of our classic favorites.  
Our dinner specialty buffets have larger dinner sized portions

### Italiano

Lunch \$ | Dinner \$

Grilled Italian marinated chicken, Italian beef sandwiches, sautéed onions and peppers, giardiniera, herb & garlic roasted potatoes, roasted vegetables, pasta salad, panzanella Italian peasant salad with balsamic vinaigrette and Italian & assorted dinner rolls with butter

### American Steakhouse

Lunch \$ | Dinner \$

Grilled flat iron steaks with chimichurri butter, button mushrooms and caramelized onion, broiled salmon with alpine butter, steamed green beans, herb and garlic roasted potatoes, tossed Caesar salad with garlic croutons and assorted dinner rolls with butter

### Back-Country

Lunch \$ | Dinner \$

Drunken chicken in Jack Daniels sauce, country style beef pot roast, baked potato with sour cream, buttered corn, green beans with bacon & caramelized onions, grandma's potato salad, fresh fruit salad and dinner rolls with butter

### Mexicano

Lunch \$ | Dinner \$

Festive buffet featuring cilantro and lime rice, black beans, grilled fajita-style proteins (chicken with bell peppers and steak tips, bacon & onion), Chihuahua and shredded cheddar cheese, roasted tomato salsa, sour cream, shredded romaine and iceberg lettuce, guacamole, lime wedges, corn tortilla chips and pico de gallo and warm flour tortillas

### Texas BBQ

Lunch \$ | Dinner \$

Hand-pulled slow roasted pork with a variety of BBQ sauces on the side, grilled BBQ chicken breast, creamy coleslaw, smoked baked beans, grandma's potato salad, four cheese mac n cheese, fresh bakery buns, warm cornbread with honey butter

### Lotsa Pasta

Lunch \$ | Dinner \$

Mostaccioli, Fettuccini, Tri-Color Cheese Tortellini, Italian roasted chicken breast strips, Italian meatballs, Italian sausage, sautéed vegetables, tomato red sauce, alfredo sauce, parmesan cheese, tossed garden salad with assorted dressings and Italian & assorted dinner rolls

---

## SPECIALTY SANDWICH, SOUP & SALAD BUFFETS

---

Luncheon buffets are prepared with lighter portions, while dinner buffets offer slightly heavier portion sizes.

### Soup & Salad Bar

Lunch \$ | Dinner \$

Start off with spinach, kale and an artisan lettuce blend, top that off with your favorites from shredded carrots, artichoke hearts, sliced cucumber, heirloom cherry tomatoes, sliced black olives, green peas, sliced mushrooms, garbanzo beans, black beans & corn salsa, shredded cheddar, bleu cheese crumbles, crispy bacon bits, sunflower kernels, dried cranberries chopped hard boiled eggs, house-made bar cheese, crackers, croutons, grilled chicken breast strips, raspberry vinaigrette, ranch, bleu cheese and italian dressings, plus your choice of one of our seasonal chef prepared soups (see page 3 for selections.)  
Minimum of 25 guests

### Soup & Half Wrap Buffet

Lunch \$ | Dinner \$

Platters of half portioned wraps to include: blackened chicken Caesar with parmesan, romaine & balsamic Caesar dressing; sliced turkey with cranberry aioli, provolone, lettuce and tomato; classic bacon, lettuce and tomato; deli pickles, kettle chips, fresh fruit salad and grandma's potato salad, plus your choice of one of our seasonal chef prepared soups (see page 3 for selections)

### Wisconsin Deli

Lunch \$ | Dinner \$

Shaved applewood smoked ham, sliced roast turkey breast, sliced roast beef, tri-color pasta salad, grandma's potato salad, fresh seasonal fruit, all butter and brioche rolls, sliced breads, lettuce, tomato, cheese, mayonnaise, yellow mustard, brown mustard, potato chips and deli pickles

### Loaded Burger & Chicken Bar

Lunch \$ | Dinner \$

Grilled 1/3lb hamburgers, grilled chicken breast (choose sun dried tomato, BBQ spice rub or traditional), accompaniment bar (bleu cheese, assorted sliced cheeses, lettuce, tomato, sliced red onion, caramelized onions, sautéed mushrooms, bacon), grandma's potato salad, tri-color pasta salad, fresh seasonal fruit, kettle chips, sliced pickles, brioche sandwich buns and standard condiments

---

# HORS D'OEUVRES

---

Minimum of 3 dozen per selection. Limit of 5 Varieties

## SLIDERS

Sliders for delivery & setup or drop off service will be delivered deconstructed for guests to build their own on site

### Muenster Angus Sliders

per dozen  
Pretzel roll, angus patty, muenster, lettuce, mustard remoulade

### American Angus Sliders

per dozen  
Pretzel roll, angus patty, american cheese, lettuce, tomato

### Chicken & Bacon Sliders

per dozen  
Herbed Ciabatta bun, chicken bacon patty, lettuce, garlic shallot mayo

### Gorgonzola Angus Sliders

per dozen  
Italian roll, angus patty, gorgonzola, heirloom tomato

### Bourbon BBQ Sliders

per dozen  
Brioche Bun, HH's all natural bourbon BBQ pulled pork, BBQ sauce, pickles, red onions

### Hawaiian Pulled Pork Sliders

per dozen  
King's Hawaiian bun, HH's all natural teriyaki pulled pork, slaw, cilantro cream

### Wisconsin Brat Bite

per dozen  
Kaiser roll, Johnsonville brat, sauerkraut, onion, mustard

### Mini Reubens

per dozen  
Marble rye, corned beef, sauerkraut, 1000 island dressing

## STUFFED MUSHROOMS

**Bacon Wrapped, Gorgonzola, Maple Glaze |** per dozen

**Italian Stuffed |** per dozen

**Spinach, Feta, Leeks |** per dozen

**Lump Crab & Cream Cheese |** per dozen

## WRAPS & ROLLS

**Mozzarella & Italian Sausage with Sun Dried Tomato Pesto in Puff Pastry |** per dozen

**Prosciutto Wrapped Melon with Honey Balsamic Reduction |** per dozen

**Bacon Wrapped Medjool Dates with Bleu Cheese & Maple Glaze |** per dozen

**Bacon Wrapped Scallop with Hot Honey |** per dozen

**Bacon Wrapped BBQ Shrimp |** per dozen

**Bacon Wrapped Water Chestnuts |** per dozen

**Bacon Wrapped Pineapple |** per dozen

**Egg Rolls |** per dozen

**Bacon Wrapped Chicken Bites (Teriyaki or Asian Orange) |** per dozen

**Roasted Asparagus & Serrano Ham with Herbed Goat Cheese |** per dozen

Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness. 082623

---

# HORS D'OEUVRES

---

Minimum of 3 dozen per selection. Limit of 5 Varieties

## COMFORT FAVES

**Meatballs with Choice of (BBQ, Italian, Swedish, Hawaiian Teriyaki with Pineapple) | per dozen**

**Heirloom Tomato Bruschetta, Shaved Mozzarella, Micro Basil, Balsamic Drizzle | per dozen**

**Toasted Brie with Cranberry Compote | per dozen**

**Pot Stickers | per dozen**

**Spanikopita | per dozen**

**Wild Mushroom Tapenade with Shave Parmesan | per dozen**

**Smoked Salmon & Cucumber on Rye with Dill Crème Fraiche | per dozen**

**BBQ Cocktail Franks | per dozen**

**Deli Sliders | per dozen**

**Chilled Shrimp | per dozen (min 5 dozen)**

21-25 count size, served with house made cocktail sauce and fresh lemon wedges

## SKEWERS

**Grilled Citrus Garlic Shrimp with Blackberries | per dozen**

**Caprese with Balsamic Reduction | per dozen**

**Chicken & Waffles | per dozen**

**Sesame Chicken with Peanut Sauce Drizzle | per dozen**

## FLATBREADS

min order of 3

**Prosciutto, Artichoke & Arugula with Parmesan | each**

**Ancho Chile Barbeque Chicken with Goat Cheese | each**

**Margherita with Italian Sausage | each**

**Sweet Onion & Gruyere with Sherry & Thyme | each**

---

# HORS D'OEUVRES

---

## PLATTERS

**Cheese & Crackers - 12" Tray | \$**  
serves 25 people

**Cheese & Crackers - 18" Tray | \$**  
serves 50 people

**Cheese & Sausage - 12" Tray | \$**  
serves 25 people

**Cheese & Sausage - 18" Tray | \$**  
serves 50 people

**Mexican Fiesta Platter | \$**  
refried beans & seasoned ground beef tipped with  
lettuce, tomato, sour cream & shredded cheese.  
Served with tortilla chips (serves 25 people)

**Seasonal Fresh Fruit Platter - 12" Tray | \$**  
serves 25 people

**Seasonal Fresh Fruit Platter - 18" Tray | \$**  
serves 50 people

**Vegetables with Dip Platter - 12" Tray | \$**  
serves 25 people

**Vegetables with Dip Platter - 18" Tray | \$**  
serves 50 people

**Hummus & Pita Chip Platter | \$**  
choice of garlic or red pepper roasted hummus  
serves 25 people

## DISPLAYS

25 person minimum for displays unless otherwise indicated  
Priced to be added on to a complete meal

### Cheese and Meat Board

per guest  
Bountiful display of Cheddar, Havarti Dill, Pepper Jack,  
Pepperoni, Hard Salami, Marinated Olives and assorted  
crackers

### Fruits of the Earth

per guest  
Seasonal platter of fresh fruits to include pineapple, honeydew,  
cantaloupe, watermelon, blackberries and red grapes

### Charcuterie

per guest  
Beautiful artistic display of meats, cheeses, crudites and fresh  
fruits including applewood ham, hard salami, pepperoni,  
siracha cheddar, brie, gouda, spinach dip, red pepper hummus,  
torn bread & flatbread crackers, assorted fresh local berries,  
tri-color carrots, broccolini, multi-color cauliflower, fresh  
asparagus, marinated olives, heirloom tomatoes  
(50 guest minimum)

### Mediterranean Display

per guest  
Roasted red pepper hummus, babaganoush, red curry lentil dip,  
warm spinach artichoke dip, marinated olives, grilled vegetables,  
toasted pita chips, crisp flatbread and assorted crackers

### From the Garden

per guest  
Seasonal platter of celery, broccoli, cucumbers, cauliflower,  
carrots, zucchini, tomatoes and vegetable dip

### Smoked Salmon Display

each  
Smoked salmon side artistically presented with chef's garnishes,  
lemon, flatbreads and crackers. Choose your flavor:  
Spicy Cajun | Cracked Peppercorn | Maple & Honey | Chipotle Lime

---

# BEVERAGES

---

## NON-ALCOHOLIC

**Soft Drinks |**  
12oz can

**Bottled Water |**  
12oz bottle

**Regular & Decaffeinated Coffee |** per gallon  
sixteen 8oz cups per gallon, 3 gallon minimum

**Lemonade or Iced Tea |** per gallon  
real lemonade and freshly brewed iced tea; 3 gallon minimum

**For Full Alcoholic Hosted Bars or Cash Bars Please Consult our Beverage Service Menu**

---

# DESSERTS

---

Minimum of 3 dozen per selection (unless otherwise indicated)

**Chocolate Dipped Strawberries |** per dozen

**Churro Bites |** per dozen

**Petite Fours |** per dozen

**Assorted Cookies |** per dozen

**Assorted Brownies |** per dozen

**Assorted Mini Fresh Fruit Tarts |** per dozen

**Assorted Mini Cheesecakes |** per dozen

**Italian Cannolis |** per dozen

**Ice Cream Sundae Bar |** per guest  
Vanilla ice cream with assorted toppings including M&M's, chopped nuts, sprinkles, warm caramel & hot fudge, cherries, whipped cream and crushed Oreos (50 guest minimum added to a meal)

## Sheet Cakes

**Full Sheet (Serves 96) |**

**Half Sheet (Serves 48) |**  
Choose from marble, chocolate, vanilla or yellow cake  
(Inquire about filled or custom decorated options)



# CASUAL LUNCH & DINNER TERMS & POLICIES

- Menu pricing is based on groups of 50+. For groups under 50 guests, please add \$2.50 per guest. For larger groups, please inquire about potential volume discount pricing
- Buffet pricing for children ages 3-12 is half price, plus \$1 per child
- Menu pricing includes disposable plates, napkins and service ware; China, flatware and glassware are available on request for an additional \$5 per guest fee. Additional labor fees may be added based on event location and event needs. Linen packages may be added on at an additional rental charge.
- Minimum of 20 guests is required for Delivery & Setup and Stay & Serve events; minimum of 10 guests for Express Drop Off service
- A signed contract and non-refundable deposit of 50% of your anticipated total is required to secure your event
- Final details, including guest count, menu selections and final payment are due to your event coordinator or Hoffman House's Catering office 10 business days in advance of your event
- All events are subject to applicable sales tax
- For Stay & Serve events all food, beverage, and rentals are subject to a 22% service charge (minimum \$300). Service charges are applied to labor and other associated expenses and are not a gratuity
- Gratuity is not included and is left to the discretion of the client
- Additional labor fees may apply when additional labor is required or for events hosted outside of a 30 mile radius to our office
- Holiday and holiday weekend events are subject to additional service charges up to 1.5 times the standard rate
- As a full service caterer, we welcome the opportunity to coordinate any rentals or linens needed for your event including, but not limited to , tents, tables, chairs, A/V, risers, linen upgrades and more - please inquire for pricing based on your specific needs
- All pricing is subject to change based on market conditions. Catering Fee May be added based on event location and event needs.
- Planning something more formal? Consult our Formal or Social menus for full-service selections

## SERVICE STYLE OPTIONS

### Full Service Stay & Serve -

Our staff will arrive on site, set up your buffet based on your menu requirements, monitor the buffet, and replenish as needed. In addition, our staff will clear dining surfaces to ensure a clean area. This style of service offers optimum service for any size group, but is strongly recommended for groups over 50 guests. Pricing includes disposable plates, napkins, utensils, all buffet tables and linens, service staff, and all buffet equipment necessary for your event. For Stay & Serve events all food, beverage, and rentals are subject to a 22% service charge (minimum \$300). Service charges are applied to labor and other associated expenses and are not a gratuity. Gratuity is left entirely to the discretion of the client. Should you wish to extend a gratuity to the staff for your event, your event manager can assist you in doing so. Service time is for a maximum of 1.5 hours with additional serve time available at an additional cost.

### Delivery & Setup -

If you don't require full-service catering, but still want a traditional buffet set up, this option is for you. Pricing includes disposable plates, napkins, service ware, and disposable buffet equipment (excluding tables, which are available at an additional cost) required for your menu. Our staff will arrive around 45 minutes prior to your selected meal time to set up the buffet. Delivery & Setup fees vary and are based on one - way distance to your location at the following rates: 0-10 miles = \$90; 11-20 miles = \$110; 21-30 miles = \$125. Delivery & Setup events are guaranteed to be ready within 15 minutes of the specified time or we'll waive your delivery fee. Pricing is based on delivery times between 8am and 9pm, Monday through Friday. Additional fees may apply for times outside of these hours. This style of service is not recommended for groups over 40 guests. For party sizes of 40-100 a 12% service charge will be added for a chef stay to assist the line and help back up food during service times of up to 1.5 hours.

### Express Drop Off -

Perfect for office meetings and smaller groups, our driver will arrive and drop off food at your location. Pricing includes disposable plates, napkins and utensils. All food will arrive in disposable aluminum or plastic containers. Drop Off fees are based on one-way distance to your location at the following rates: 0-5 miles = \$45; 6-15 miles = \$60; 16-30 miles = \$75. Drop Off service is not available for locations further than 30 miles. Pricing is based on drop off between 10am and 2pm, Monday through Friday. Additional fees may apply for times outside these hours.

### Pickup -

Don't need our services, but love Hoffman House's food? This is the perfect option for you! No service charges apply. Items can be packaged hot or cold for pickup. Food is packaged in disposable pans and pricing includes disposable serviceware, plates, napkins and flatware.

We are dedicated to serving you and your guests precisely how you would like to be served and with the specific menu you envision. If your ideal menu is not within these pages, consult your event coordinator and we will do our best to create exactly what you imagine for your event. Custom menus are available and encouraged. Please note that custom and themed menu pricing may take up to one week to develop. Catering to our clients needs has been our philosophy for over 40 years and continues to be our top priority. We always say it is not the number of people we serve; it is the number of people we please.