



CASUAL LUNCH & DINNER MENU

608-690-7575
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 \$2.50 per side, per guest.
Lunch service time is up to 1:30pm

LUNCH: Two Entrees or Three Entrees

Includes: one salad, one starch & one vegetable

DINNER: Two Entrees or Three Entrees

Includes: two salads, three sides & dinner sized portions

PORK

Rosemary Roasted Pork Tenderloin* with a rosemary demi glaze

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.

Starred Menu Options From Above*

Roasted Sirloin of Beef

with tarragon horseradish and peppercorn demi-glace

HH Famous Prime Rib

with horseradish and au jus

\$ per guest

\$ per guest

\$ per guest

SALADS & SIDES

SALADS

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

SIDES

Wisconsin Cheddar & Chive Mashed Potatoes
Traditional Mashed Potatoes with Pan Gravy
Rosemary Roasted Red Potatoes
Wisconsin Wild Rice Blend
Baked Potato with Sour Cream
Garlic Smashed Red Potatoes
Herb Roasted Tri-Color Fingerling Potatoes
White Cheddar Potato Gratin
Cheesy Hash-brown Casserole
Smoked Baked Beans
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
Four Cheese Mac n Cheese
Add \$1
Southwestern Pepper Jack Mac n Cheese with Bacon
Add \$1

SEASONAL SOUP SELECTIONS

Add a seasonal soup selection or two to any buffet for an additional \$ 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

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

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

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

SPECIALTY SANDWICH, SOUP & SALAD BUFFETS

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

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

Italian Stuffed | per dozen

Spinach, Feta, Leeks | per dozen

Lump Crab & Cream Cheese | per dozen

Bacon Wrapped, Gorgonzola, Maple Glaze | per dozen

WRAPS & ROLLS

Egg Rolls | per dozen

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

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

Prosciutto Wrapped Melon with Honey Balsamic Reduction | per dozen

Bacon Wrapped Pineapple | per dozen

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

Bacon Wrapped BBQ Shrimp | per dozen

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

Bacon Wrapped Water Chestnuts | per dozen

Bacon Wrapped Scallop with Hot Honey | per dozen

Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness. 05312400

HORS D'OEUVRES

Minimum of 3 dozen per selection. Limit of 5 Varieties

COMFORT FAVES

Pot Stickers | per dozen

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

Toasted Brie with Cranberry Compote | per dozen

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

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

Wild Mushroom Tapenade with Shave Parmesan | per dozen

BBQ Cocktail Franks | per dozen

Spanikopita | 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

Sweet Onion & Gruyere with Sherry & Thyme | each

Margherita with Italian Sausage | each

Ancho Chile Barbeque Chicken with Goat Cheese | each

Prosciutto, Artichoke & Arugula with Parmesan | each

HORS D'OEUVRES

DISPLAYS

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

Fruits of the Earth

per guest

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

Cheese and Meat Board

per guest

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

Charcuterie

per guest

Beautiful artistic display of an assortment 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)

From the Garden

per guest

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

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

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

PLATTERS

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

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

Hummus & Pita Chip Platter | \$

choice of garlic or red pepper hummus
(serves 25 people)

Mexican Fiesta Platter | \$

Refried beans & seasoned ground beef topped with lettuce, tomato, sour cream & shredded cheese. Served with tortilla chips
(serves 25 people)

BEVERAGES

NON-ALCOHOLIC

Soft Drinks | 2.50
12oz can

Bottled Water | 2.50
12oz bottle

Regular & Decaffeinated Coffee | 28 per gallon
sixteen 8oz cups per gallon, 3 gallon minimum

Lemonade or Iced Tea | 28 per gallon
real lemonade and freshly brewed iced tea; 3 gallon minimum

Horchata Station | 28 per gallon
sixteen 8oz cups per gallon, 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

Petit 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

Choose from marble, chocolate, vanilla or yellow cake (Inquire about filled or custom decorated options)

Full Sheet (Serves 96) | \$

Half Sheet (Serves 48) | \$

Cupcakes (Serves 12) | \$

CASUAL LUNCH & DINNER TERMS & POLICIES

- Menu pricing is based on groups of 50+. For groups under 50 guests: (25-49) add \$3 per guest: (10-24) add \$6 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 & are subject to weekend minimums. Additional labor fees may be added based on event location and event needs. Linen packages may be added on at an additional rental charge.
- Water service is not included. Available for an additional fee.
- For Full Service events all food, beverage, and rentals are subject to a 22% service charge (minimum \$300).
- 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
- 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 hour 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 full delivery and set up of your buffet where you want it, disposable plates, napkins, service ware, aluminum pans & lids for food, metal disposable chaffing dishes, 2 hour Sternos per chaffing dish to keep food at proper temperature, disposable serving utensils for all food items (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 = \$125; 11-20 miles = \$150; 21-30 miles = \$175. 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 hour.

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 = \$50; 6-15 miles = \$70; 16-30 miles = \$90. Express Drop Off service is not available for locations further than 30 miles. Pricing is based on drop off between 8am and 5pm, 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.