

BUILD YOUR OWN

PICNIC BUFFET

Two Entrees - \$18 | Three Entrees - \$20 | Four Entree - \$23

Includes your choice of two side dishes, potato chips, deli pickles, bakery fresh buns or sausage rolls and standard condiments. Additional side dishes may be added for \$2.50 per guest

SIGNATURE BBQ

BBQ Pulled Pork all natural, cooked and pulled in house

BBQ Pulled Chicken all natural, cooked and pulled in house

Hawaiian Teriyaki Pulled Pork with jalapeno pineapple slaw (add \$1 per guest)

Dry Rubbed Pulled Pork with your choice of original or vidalia onion bbq sauce on the side

TAILGATE FAVORITES

1/3 lb Grilled Hamburgers

Grilled Marinated Chicken Breast (choose: Cajun, BBQ, Sun-Dried Tomato or Traditional)

Grilled Pork Chop (add \$1 per guest)

Chicago Style Italian Beef with mild giardiniera and au jus (add \$1 per guest)

Philly Cheesesteak with italian hoagie rolls, cheese sauce & caramelized onions (add \$2 per guest)

SAUSAGES

Chicago Style All-Beef Hot Dogs

with traditional fixings: mustard, peppers, pickle spears, tomato wedges, diced onions, green relish and celery salt

Grilled Johnsonville Bratwurst with sauerkraut

Italian Sausage with sauteed peppers, onions and basil marinara sauce

Polish Sausage with sauerkraut

VEGETARIAN

Black Bean Veggie Burger | - ala carte \$89 per dozen (includes buns and fixings)

Veggie Sausage | - ala carte \$89 per dozen (includes buns and fixings)

CONDIMENTS

STANDARD CONDIMENTS

Ketchup - BBQ Sauce - Mustard - Mayonnaise

ALL CHICKEN AND BURGER SELECTIONS INCLUDE

Tomato - Assorted Sliced Cheeses - Lettuce - Sliced Onion

ADDITIONAL ENHANCEMENTS

Crumbled bleu cheese - Caramelized onions -

Sauteed wild mushrooms - Bacon - Sauteed Peppers

Add \$.50 per selection

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 | add \$1**
- Smoked Baked Beans**
- Cheesy Hash-brown Casserole**
- Herb Roasted Tri-Color Fingerling Potatoes**
- Southwestern Pepper Jack Mac n Cheese with Bacon | add \$1**
- 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**

BUFFET **ENHANCEMENTS**

Enhancement stations are available for groups of 50+ as an add-on to existing buffet menu services. Not available as standalone stations

GRILLED SWEET CORN STATION

We'll grill the corn on site at your event. Includes assorted seasoned salts (ranch, sea, cajun, black pepper) and drawn butter. \$3 per ear

MEXICAN STREET CORN STATION

We will grill the corn on site at your event.
Includes crema de limon verde, cotija, chili powder, cilantro. \$5 per ear

POPCORN STATION

Sweet, Salty & Savory: Traditional, Double Cheddar & Caramel \$4 per guest

LOADED NACHO STATION

Corn tortilla chips, seasoned ground beef, chili con queso, jalapenos, pico de gallo, sour cream, cilantro, diced onions, diced tomato, guacamole and sliced black olives \$9 per guest

LOADED PRETZEL BITES STATION

Pretzel bites with your favorite dips and toppings including beer cheese, beer mustard, icing, brown butter, pretzel salt and cinnamon sugar \$9 per guest

A LA CARTE ENHANCEMENTS

Seasonal Fresh Fruit Platter - 12" Tray | \$67
serves 25 people

Seasonal Fresh Fruit Platter - 18" Tray | \$118
serves 50 people

Vegetables with Dip Platter - 12" Tray | \$85
serves 25 people

Vegetables with Dip Platter - 18" Tray | \$170
serves 50 people

Cheese & Crackers - 12" Tray | \$78
serves 25 people

Cheese & Crackers - 18" Tray | \$157
serves 50 people

Cheese & Sausage - 12" Tray | \$100
serves 25 people

Cheese & Sausage - 18" Tray | \$200
serves 50 people

Mexican Fiesta Platter | \$134

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

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

DESSERTS

Assorted Brownies | \$38 per dozen

Assorted Cookies | \$27 per dozen

Apple, Cherry or Pumpkin Pie | \$20 per pie (Serves 8)

Petite Fours | \$29 per dozen

Assorted Mini Fresh Fruit Tarts | \$29 per dozen

Assorted Mini Cheesecakes | \$71 per dozen

Italian Cannolis | \$56 per dozen

Ice Cream Sundae Bar | \$9 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 (available for 50+ guests added to a meal)

Sheet Cakes Full Sheet (serves 96) \$168 | Half Sheet (serves 48) \$100

Cupcakes | (serves 12) \$40

TAILGATE & PICNIC TERMS & POLICIES

- Menu pricing is based on groups of 50+. For groups under 50 guests, please add \$3.00 per guest. For larger groups, please inquire about potential volume discount pricing
- 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 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 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 = \$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 1.5 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 = \$50; 6-15 miles = \$70; 16-30 miles = \$90. 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.

Grill On Site -

You can add Grill On Site as an additional to your Full Service Stay & Serve events for up to 250 guests for \$500 or over 250 guest for \$1000