



# FORMAL DINNER MENU

608-690-7575

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

# THE WOODLANDS

\$43 PER GUEST + TAX AND SERVICE CHARGE

43

## WOODLANDS BUFFET DINNER

### SERVED WITH THE FOLLOWING:

TWO ENTRÉE SELECTIONS

TWO SALAD SELECTIONS

TWO VEGETABLE SELECTIONS

TWO STARCH SELECTIONS

DINNER BREADS AND BUTTER

## WOODLANDS BUFFET CHOICES

*Vegetarian entrées available upon request.*

### ENTRÉES

*Select two of the following.  
Additional selections are available,  
\$7.00 per plate, per selection.*

HARD CIDER SAUCED CHICKEN WITH  
APPLEWOOD SMOKED BACON AND  
ROASTED APPLES

APPLE CURRANT STUFFED CHICKEN  
WITH SAVORY CIDER GLAZE \*

CHICKEN MARSALA WITH A  
MUSHROOM AND WINE REDUCTION

STUFFED CHICKEN CAPRESE WITH  
A BALSAMIC GLAZE

ROASTED PORK TENDERLOIN WITH  
APPLE BOURBON GASTRIQUE

SAUTÉED NORTH ATLANTIC COD  
SIMMERED IN VERA CRUZ SAUCE

BROILED SALMON WITH CHAMPAGNE  
CAPER BEURRE BLANC

SHRIMP DEJONGE WITH DRY  
SHERRY CREAM SAUCE \*

CHEF CARVED ROASTED ROUND OF  
BEEF SERVED WITH AU JUS AND A  
CREAMY HORSERADISH SAUCE

CHEF CARVED PRIME RIB OF BEEF  
SERVED WITH AU JUS AND A CREAMY  
HORSERADISH SAUCE, ADD 10.00 PP

CHEF CARVED GRILLED BEEF  
TENDERLOIN SERVED WITH AU JUS  
AND TAWNY PORT WINE DEMI-GLACE,  
ADD 12.00 PP

### VEGETABLES

*Select two of the following:*

ROASTED GARDEN MEDLEY

GREEN BEANS WITH APPLEWOOD  
BACON AND RED ONION

ASPARAGUS WITH LEMON  
THYME BUTTER SAUCE

BRUSSELS SPROUTS WITH  
PANCETTA AND PEARL ONIONS

### STARCHES

*Select two of the following:*

ROASTED FINGERLING POTATO MEDLEY

WHITE CHEDDAR POTATO GRATIN

WISCONSIN WILD RICE PILAF

REDSKIN GARLIC MASHED POTATOES

WISCONSIN CHEDDAR AND CHIVE  
MASHED POTATOES

ROASTED ROSEMARY REDSKIN POTATOES

BAKED POTATO WITH SOUR CREAM

### SALADS

*Select two of the following:*

ORCHARD HARVEST

SICILIAN CAESAR \*

MANDARIN ORANGE SALAD

FRESH FRUIT MEDLEY

WATERMELON CUCUMBER

BROCCOLI RAISIN

TORTELLINI PASTA \*

MEDITERRANEAN COUSCOUS \*

RASPBERRY WHEAT BERRY \*

*Items are gluten-free unless noted with \**

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*All events are subject to a food and beverage minimum.*

2030 CENTER AVENUE



JANESVILLE, WI 53546

# THE WHITE OAKS

PER GUEST PRICES LISTED + TAX AND SERVICE CHARGE

## WHITE OAKS PLATED DINNER

SERVED WITH THE FOLLOWING:

DINNER BREADS AND BUTTER

CHOICE OF SALAD

TOSSED GARDEN SALAD  
WITH ASSORTED DRESSINGS

CLASSIC CAESAR SALAD

ORCHARD HARVEST SALAD

OUR CHEF WILL EXPERTLY  
PAIR YOUR ENTRÉE SELECTION  
WITH A STARCH AND A  
VEGETABLE  
BASED UPON COMPLIMENTARY  
FLAVORS AND  
PRESENTATION VALUES

## WHITE OAKS ENTRÉE CHOICES

*Select two options. Vegetarian entrées available upon request.*

### APPLE ORCHARD CHICKEN \*

CHICKEN BREAST STUFFED WITH APPLES  
AND CURRANTS FINISHED WITH SAVORY  
CIDER GLAZE AND TOASTED PECANS **\$36**

### CIDER MILL CHICKEN

CHICKEN BREAST WRAPPED IN  
APPLEWOOD SMOKED BACON TOPPED  
WITH A HARD CIDER BEURRE BLANC **\$42**

### STUFFED CHICKEN CAPRESE

STUFFED WITH TOMATO, MOZZARELLA,  
AND FRESH BASIL TOPPED WITH  
BALSAMIC REDUCTION **\$36**

### CHICKEN VESUVIO

BONE IN QUARTER CHICKEN WITH GARLIC,  
HERB AND WINE REDUCTION **\$34**

### SMUGGLER'S SHRIMP \*

GARLIC AND PANKO BREADCRUMB  
ENCRUSTED BLACK TIGER SHRIMP TOPPED  
WITH A DRY SHERRY CREAM SAUCE **\$37**

### NORTHWOODS SALMON

BAKED NORTH ATLANTIC SALMON OVER  
LEEK INFUSED LENTILS FINISHED WITH  
GRAIN MUSTARD BUTTER SAUCE **\$40**

### ATLANTIC SALMON

SERVED WITH ALPINE HERB  
BUTTER **\$38**

### APPLE BOURBON PORK TENDERLOIN

ROASTED PORK TENDERLOIN SLICED  
WITH A MACINTOSH APPLE BOURBON  
GASTRIQUE SAUCE **\$37**

### BREWED PORK STRIP LOIN

STRIP LOIN OF WHITE MARBLED  
PORK GRILLED AND FINISHED WITH  
DARK ESPRESSO AND WHISKEY  
DEMI-GLACE **\$38**

### SEARED FILET OF SIRLOIN

GRILLED TO PERFECTION AND  
SERVED WITH A RED WINE DEMI AND  
BUTTON MUSHROOMS **\$41**

### HOFFMAN HOUSE PRIME RIB OF BEEF

HAND SEASONED AND ROASTED  
TO PERFECTION SERVED WITH  
RED WINE AU JUS **\$45**

### CHOPHOUSE FILET

ROASTED BEEF TENDERLOIN SERVED  
WITH A CABERNET AU JUS AND  
BUTTON MUSHROOMS **\$68**

### VINEYARD FILET

FILET OF BEEF TENDERLOIN  
BROILED WITH A SUN DRIED TOMATO  
PISTACHIO PESTO AND CRUMBLED  
GOAT CHEESE SERVED OVER A  
TAWNY PORT WINE REDUCTION **\$69**

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2030 CENTER AVENUE

JANESVILLE, WI 53546



# EXCLUSIVE HORS D'OEUVRES

*To be served during cocktail hour for one hour.*

CHOOSE FROM THE FOLLOWING

## HAND PASSED SELECTIONS

### COMFORT FAVES

TOASTED BRIE WITH CRANBERRY  
COMPOTE CROSTINI \*

POT STICKERS

SPANIKOPITA

WILD MUSHROOM TAPENADE WITH  
SHAVE PARMESAN CROSTINI \*

ONION & SMOKED GOUDA WITH  
CRISP BACON TART \*

BRONZED SHRIMP WITH WHITE  
CHEDDAR & BACON GRITS SPOON \*

SWEET POTATO & CANDIED PECAN  
TART WITH HINTS OF MAPLE \*

SMOKED SALMON & CUCUMBER ON RYE  
WITH DILL CRÈME FRAICHE CROSTINI \*

PORK TENDERLOIN WITH GORGONZOLA  
& CHIMICHURRI CROSTINI \*

HEIRLOOM TOMATO BRUSCHETTA, SHAVED  
MOZZARELLA, MICRO BASIL, BALSAMIC DRIZZLE \*

MEATBALLS WITH CHOICE OF  
(BBQ, ITALIAN, SWEDISH, HAWAIIAN  
TERIYAKI WITH PINEAPPLE)

PEAR & HERB CROSTINI WITH TOASTED  
FRENCH BREAD, HERB MASCARPONE  
CHEESE, FRESH PEAR DRIZZLED WITH  
A FIG BALSAMIC GLAZE

### SKEWERS

GRILLED CITRUS GARLIC SHRIMP WITH  
BLACKBERRIES

SESAME CHICKEN WITH PEANUT  
SAUCE DRIZZLE

CUCUMBER AND WATERMELON WITH  
LEMON GINGER HONEY DRIZZLE

CHICKEN & WAFFLES \*

CAPRESE WITH BALSAMIC REDUCTION

### WRAPS & ROLLS

PROSCIUTTO WRAPPED MELON WITH  
HONEY BALSAMIC REDUCTION

BACON WRAPPED MEDJOO DATES  
WITH BLEU CHEESE & MAPLE GLAZE

BACON WRAPPED SCALLOP WITH  
HOT HONEY

ROASTED ASPARAGUS & SERRANO HAM  
WITH HERBED GOAT CHEESE

MOZZARELLA & ITALIAN SAUSAGE WITH  
SUN DRIED TOMATO PESTO IN PUFF PASTRY \*

TEQUILA & CHILE CHICKEN WITH PEPPADEW  
CILANTRO CREME FRAICHE

### SLIDERS \*

BOURBON BARBEQUE PORK WITH PICKLES &  
RED ONION ON BRIOCHE

MUENSTER ANGUS BURGER WITH  
MUSTARD REMOULADE ON PRETZEL ROLL

GORGONZOLA ANGUS BURGER WITH  
HEIRLOOM TOMATO ON ITALIAN ROLL

BARBECUE BRISKET OF BEEF WITH PICKLED  
DAIKON & SHALLOT ON BRIOCHE

AMERICAN ANGUS BURGER WITH  
AMERICAN CHEESE, LETTUCE, TOMATO  
ON A PRETZEL ROLL

### FLATBREADS \*

PROSCIUTTO, ARTICHOKE & ARUGULA  
WITH PARMESAN

ANCHO CHILE BARBEQUE CHICKEN  
WITH GOAT CHEESE

MARGHERITA WITH ITALIAN SAUSAGE

SWEET ONION & GRUYERE WITH  
SHERRY & THYME

### STUFFED MUSHROOMS

ITALIAN STUFFED

SPINACH, FETA, LEEKS

LUMP CRAB & CREAM CHEESE

BACON WRAPPED, GORGONZOLA,  
MAPLE GLAZE

## TABLED SELECTIONS

### CHEESE AND MEAT BOARD \*

BOUNTIFUL DISPLAY OF CHEDDAR,  
HAVARTI DILL, PEPPER JACK, PEPPERONI,  
HARD SALAMI, MARINATED OLIVES &  
ASSORTED CRACKERS

### FRUITS OF THE EARTH

SEASONAL PLATTER OF FRESH FRUITS  
TO INCLUDE PINEAPPLE, HONEYDEW,  
CANTALOUPE, WATERMELON,  
BLACKBERRIES AND RED GRAPES

### FROM THE GARDEN

SEASONAL PLATTER OF CELERY, BROCCOLI,  
CUCUMBERS, CAULIFLOWER, CARROTS,  
ZUCCHINI, TOMATOES & VEGETABLE DIP

### SMOKED SALMON DISPLAY \*

SMOKED SALMON SIDE ARTISTICALLY  
PRESENTED WITH CHEF'S GARNISHES,  
LEMON, FLATBREADS & CRACKERS.  
CHOOSE YOUR FLAVOR:  
SPICY CAJUN, CRACKED PEPPERCORN,  
MAPLE & HONEY, CHIPOTLE LIME

### MEDITERRANEAN DISPLAY \*

ROASTED RED PEPPER HUMMUS,  
BABAGANOUSH, RED CURRY LENTIL  
DIP, WARM SPINACH ARTICHOKE  
DIP, MARINATED OLIVES, GRILLED  
VEGETABLES, TOASTED PITA CHIPS,  
CRISP FLATBREAD & ASSORTED  
CRACKERS

## STANDALONE DISPLAY

### CHARCUTERIE DISPLAY \* \$15 PER GUEST

BEAUTIFUL ARTISTIC DISPLAY OF MEATS,  
CHEESES, CRUDITES AND FRESH FRUITS  
INCLUDING APPLEWOOD HAM, HARD SALAMI,  
PEPPERONI, HAVARTI DILL, 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

CHOOSE FROM THE FOLLOWING

*2 Hand Passed Selections for \$12 · 3 Hand Passed Selections for \$15*

*2 Hand Passed Selections & 2 Tabled Selections for \$19 · 3 Hand Passed Selections & 2 Tabled Selections for \$22*

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# LATE NIGHT BITES

*To be served after dinner for one hour.*

CHOOSE FROM THE FOLLOWING

## HOT SLIDER STATION \* | \$14 PER GUEST

*Choose two slider styles:*

### MUENSTER ANGUS SLIDERS

PRETZEL ROLL, ANGUS PATTY, MEUNSTER,  
LETTUCE, MUSTARD REMOULADE

### AMERICAN ANGUS SLIDERS

PRETZEL ROLL, ANGUS PATTY,  
AMERICAN CHEESE, LETTUCE, TOMATO

### GORGONZOLA ANGUS SLIDERS

ITALIAN ROLL, ANGUS PATTY, GORGONZOLA,  
HEIRLOOM TOMATO

### CHICKEN & BACON SLIDERS

HERBED CIABATTA BUN, CHICKEN BACON PATTY,  
LETTUCE, GARLIC SHALLOT MAYO

### BOURBON BBQ SLIDERS

BRIOCHE BUN, ALL NATURAL BOURBON BBQ PULLED PORK,  
BBQ SAUCE, PICKLES, RED ONIONS

### HAWAIIAN PULLED PORK SLIDERS

KING'S HAWAIIAN BUN, ALL NATURAL TERIYAKI PULLED  
PORK, SLAW, CILANTRO CREAM

## TACO & NACHO STATION \* | \$14 PER GUEST

TACO-SEASONED BEEF, DICED TOMATOES, JALAPEÑOS, SLICED BLACK OLIVES, CHEESE SAUCE,  
SLICED SCALLIONS, SOUR CREAM, GUACAMOLE, FLOUR TORTILLAS AND HOT SAUCE.  
SERVED WITH CHICKEN TAQUITOS AND TORTILLA CHIPS

## CARAMEL APPLE STATION | \$12 PER GUEST

SEASONAL FRESH APPLES, CARAMEL SAUCE AND A WIDE VARIETY OF TOPPINGS

## GOURMET FRIES STATION | \$12 PER GUEST

SKIN ON FRENCH FRIES WITH SRIRACHA, TRUFFLE MAYO AND ARTISAN KETCHUP;  
SWEET POTATO FRIES WITH GRAIN AND HONEY MUSTARD

## HOME COOKED FAVORITES STATION \* | \$13 PER GUEST

HOMESTYLE MAC N' CHEESE, CHICKEN & WAFFLE SKEWERS  
WITH MAPLE SYRUP AND MINI CORN DOGS

## ICE CREAM SUNDAE STATION | \$12 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

## SWEET TREATS STATION \* | \$12 PER GUEST

CHOCOLATE DIPPED STRAWBERRIES, CHOCOLATE CHIP COOKIES & ICE CREAM NOVELTY FAVORITES

## S'MORES STATION \* | \$12 PER GUEST

MARSHMALLOWS, GRAHAM CRACKERS, CHOCOLATE AND A VARIETY OF TOPPINGS TO MAKE YOUR OWN S'MORE

## POPCORN STATION \* | \$11 PER GUEST

BUTTERED POPCORN AND CHICAGO STYLE POPCORN WITH FLAVORED BUTTER AND SEASONING SHAKERS

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## FORMAL DINNER GENERAL POLICIES AND INFORMATION

# DINING *with* HOFFMAN HOUSE

### WHAT YOU CAN EXPECT

Hoffman House Catering holds client satisfaction at the top of our priorities. The following amenities and services are complimentary when you choose Hoffman House Catering:

- Professional and accommodating planning and service staff and culinary team
- Stock pattern china, silver flatware with water carafes
- Black linens for buffet or stations (if applicable) and your choice of a black or white colored linen napkin
- Complimentary cake cutting and stationed (cake must be provided by a licensed bakery)
- Coffee station with dinner including regular coffee, plus hot tea and milk on request

### LINEN PACKAGE

We offer a standard linen package priced at \$5 per guest to cover basic linen needs for your event. Our linen package includes:

- White, black or ivory, floor length linens for standard sized 6' or 8' banquet tables (i.e. for gifts, place cards, DJ, cake, head table, etc.)
- Floor length linens for standard sized 60" or 72" banquet round tables with color options available and cake table (if applicable)
- Expanded linen napkin color collection of over 70 options to fit your theme.

### "ROOM FLIP" SERVICES

If you are holding a ceremony or meeting within the same space as your reception, requiring a "room flip" to ready the space for your reception, Hoffman House Catering will assess a \$2 per guest fee to reset the room for dinner for standard set up styles within a reasonable time frame.

Complex set up (i.e. placing guest favors or centerpieces, extensive ancillary table set up, etc.) or condensed time frame requiring additional staff to facilitate will be quoted separately. Please consult your event planner for individualized assessment based on your particular event.

### MENU PRICING

All menus herein are based on a minimum of 150 guests. An additional fee will apply for smaller groups.

- 125-149: Add \$3 per guest
- 100-124: Add \$6 per guest

Quoted prices are subject to market fluctuations. Should your price change, you will be notified in writing. With a signed contract and deposit, Hoffman House Catering guarantees that your menu pricing will not increase more than 5% above listed pricing at the time of your event.

### CATERING MINIMUMS

All formal events are subject to a catering minimum for events held on Fridays and Saturdays during the peak season from May through October. Should your final contract not meet the catering minimum, you will be invoiced for the difference.

Catering minimum does not include applicable sales tax or service or labor charges.

- Friday Catering Minimum: \$4,500
- Saturday Catering Minimum: \$6,500

### SECURING YOUR EVENT: CONTRACTS AND DEPOSITS

Hoffman House Catering requires that a signed contract accompany your initial event deposit in order to secure and confirm our services for your event. Your event date is not considered secure until Hoffman House Catering is in receipt of both contract and deposit. Dates will not be held and prospective clients are not guaranteed a first right of refusal. Clients who have not yet determined a menu may estimate this amount based on a reasonable, realistic budget as discussed with their event manager.

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# FORMAL DINNER GENERAL POLICIES AND INFORMATION CONTINUED

## PAYMENT SCHEDULE

When booking your event more than one year in advance, the payment schedule is as follows:

1. To secure your date, a deposit of \$2,500 (with signed contract) is required.
2. Six months prior to your event, payment of 50% of your remaining balance is due.
3. Your final balance is due to Hoffman House Catering 10 business days prior to your event.

When booking your event less than one year in advance, the payment schedule is as follows:

1. To secure your date, Hoffman House Catering requires a 50% deposit based on your anticipated total (with signed contract.)
2. Your final balance is due to Hoffman House Catering 10 business days prior to your event.

## SERVICE CHARGE AND SALES TAX

Food, beverage and rentals are subject to a 22% service charge and applicable sales tax.

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. A 3% credit card processing fee applies to all credit payments.

## FINAL DETAILS

Final details, including guest count, menu selections, room diagram confirmation, itinerary, rental requirements, final payment and any other information important to the success of your event, are due to your event manager or the Hoffman House Catering office no less than 10 business days prior to your event. The final guest count is the minimum number of guests for which you will be charged and along with any other associated charges, will determine your final balance due. After this time, your guest count may be increased, but not decreased, pending the availability of product, equipment and staff to accommodate your request.

## LEFTOVER FOOD

Per Hoffman House Catering policy and the policy of the Health Department, no leftover food is permitted to leave the premises following an event. This is an effort to safeguard against inadvertently improper food storage by guests and subsequent food safety concerns. All food product served during the course of an event becomes the property of Hoffman House Catering. As such, Hoffman House staff does not provide to go containers.

## SPECIAL MENU REQUESTS

This menu is designed to give you a taste of what Hoffman House Catering can offer your event. A wide variety of other menus are available upon request. Hoffman House Catering welcomes the opportunity to customize a menu based on your vision, your culture, your traditions, your favorites or just something you think would be perfect. Children's, Vegetarian and Dessert menus are available and we are happy to work with any dietary restrictions you or your guests may have as we develop your menu. We are here to serve you!

## DISCOUNTS AND SPECIAL INCENTIVES

Hoffman House Catering offers a 5% discount off of food and beverage pricing on all normal menu events (any day of the week) during the months of January, February and March.

## HOLIDAYS AND SPECIAL RATES

Additional service charges will apply to the following dates:

New Year's Eve | New Year's Day | Christmas Eve  
Christmas Day | Thanksgiving | Labor Day Weekend  
Memorial Day Weekend | Easter Weekend  
Mother's Day Weekend | Fourth of July Weekend.

Service charges are billed at 1.5 times the standard rate. Additional holiday charges may apply.

## CANCELLATION

All deposits are non-refundable in the case of client cancellation. Should you request that an event be rescheduled, your deposit may be applied to a future event if Hoffman House is able to re-book the original date with an event of a comparable size. Should an event have to be rescheduled for any other reason (i.e., state or local restrictions, act of God, etc.), your deposit may be applied to a future event.

## PHOTOGRAPHY

Hoffman House Catering often takes photographs of events, food and beverage displays and table settings. By contracting our services, you give consent to Hoffman House Catering to copyright, use and publish photographs for marketing and illustration purposes. Should your event incorporate sensitive or confidential displays, please notify your event manager of these areas and any specific off-limits photography. If you would prefer that we refrain from publishing photographs of your event or guests, please let us know in advance of your event date.

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