



Buffets

The Deli

- Soup of the moment
- Assorted breads and sandwich rolls
- Tomato, lettuce, onion and pickles
- Mayonnaise and mustard
- Ceasar salad with ceasar dressing, parmesan cheese and croutons
- Bowtie pesto pasta salad
- Sweet and sour coleslaw
- Assorted cold cuts to include roast beef, cured ham, smoked turkey breast and genoa salami
- Sliced Wisconsin cheddar, provolone, swiss and American cheese
- Chef's choice of dessert

\$21.00 per person

Italian

- Minestrone
- Ceasar salad with Ceasar dressing, parmesan cheese and croutons
- Warm herb breadsticks
- Cheese tortellini with roasted garlic alfredo
- Meatballs with penne and marinara
- Chicken vesuvio with oven roasted potatoes
- Italian style squash with tomato and oregano
- Tiramisu martini and cheesecake with frangelico blueberries

\$24.00 per person

Picnic

- Mixed green salad with choice of two dressings
- Potato salad
- Sweet and sour coleslaw
- Pulled barbeque pork
- Hamburgers, kosher hot dogs, sausage links with buns
- Baked beans
- Corn on the cob
- Assorted potato chips
- Condiments to include ketchup, mustard, mayonnaise, pickle relish, onion, tomato, pickles, cheese and lettuce
- Watermelon wedges and apple cobbler

\$25.00 per person

All buffets served with freshly brewed coffee and iced tea. Buffets require a minimum of 50 people.

Tuscan

- Roasted tomato, tortellini and spinach soup
- Chef's selection of antipasto
- Bibb, red oak, arugula, dried cherries, gorgonzola, candied pecan salad with balsamic vinaigrette
- Penne, marinara and parmesan reggiano
- Seared chicken with spinach and wild mushrooms
- Tuscan grilled pork loin with roasted pesto vegetables
- Roasted gold and white potatoes with rosemary
- Ratatouille – stewed Italian vegetables
- Almond-cheese ravioli with roasted garlic alfredo
- Spoon drop Tiramisu, cheesecake with fresh berries and biscotti

\$34.00 per person

Tex Mex

- Chicken tortilla soup
- Southwest Ceasar salad, roasted corn peppers, tortilla strips with spicy ceasar dressing
- Picadillo ground beef, chicken and vegetable fajitas
- Refried beans
- Mexican rice
- Warm flour and corn tortillas
- Condiments to include tomato, lettuce, cheddar cheese, salsa, jalapeno, sour cream, guacamole and tortilla chips
- Cinnamon churros and Mexican chocolate cake

\$24.00 per person

Heartland

- Mixed green salad with cucumber, tomato and choice of two dressings
- New potatoes
- Farfalle pasta salad
- Green bean salad
- Grilled sirloin with wild mushrooms
- Sauteed chicken breast
- Herb and roasted tilapia with spinach and tomato sauce
- Mixed vegetable medley
- Roasted red bliss potatoes
- Cheesecake, lemon martini and chocolate cake with oreo cookies

\$38.00 per person



Prices listed above are per person and do not include tax (currently 7%) or service fee (currently 18%). Menu pricing is subject to change and will be confirmed 90 days prior to your function. All catering provided by Star Events Catering.