

CATERING SAMPLE MENU



APPETIZERS *(By the dozen)*

Caramelized Onion Tartlets \$45 - Sweet caramelized onions in a phyllo shell, topped with creamy bleu cheese and balsamic vinaigrette

Butternut Squash Crostini \$35 - Sage roasted butternut squash, arugula pesto and brie cheese on crostini

Caprese Skewers \$25 - Grape tomatoes, petite mozzarella balls, basil leaf topped with olive oil and flaked sea salt

Radish Toasts \$30 - Thinly sliced radish on a Boursin cheese crostini, topped with local micro greens and flaked sea salt

Whipped Feta Cups \$45 - Airy whipped feta in a phyllo shell, topped with local honey and cracked black pepper

Quinoa Cakes \$40 - Crispy quinoa cakes filled with sun-dried tomatoes and kalamata olives, topped with a creamy whipped feta and a drizzle of herb-infused olive oil

Roasted Grape Toasts \$30 - Melted brie cheese, thyme, and roasted grapes on a sourdough crostini

Roasted Red Pepper Crostini \$35 - Vegan red pepper and cashew spread topped with an olive, tomato and artichoke relish

Pimento Cheese Crostini \$35 - Homemade pimento cheese on a toasted baguette crostini, topped with chives.

Fried Green Tomato \$40 - Thinly sliced green tomato, cornmeal crust, remoulade sauce, and lemon

Potato Cake \$45 - Deep fried mashed potato cake served with cajun creole sauce

Sweet Corn Fritters \$45 - served with spicy aioli

Deviled Eggs \$25 - A variety of options available, from classic to Southern to Asian

BUFFET STYLE \$35/PERSON

Taco Bar

Build your own ground beef or pulled chicken tacos served with shredded lettuce, tomatoes, shredded jack cheese, Mexican crème, refried pinto beans and Spanish rice. Comes with fresh chips, Pico del Gallo, and homemade guacamole.

Fajita Bar

Build your own grilled chicken and sautéed vegetable fajitas. Served with warm tortillas, shredded jack cheese, Mexican crème, refried pinto beans and Spanish rice. Comes with fresh chips, Pico del Gallo, and homemade guacamole.

Wisconsin Sausage Buffet

Unger sausages served with all the fixings & fresh Miller pretzel buns, barbeque baked beans, seasonal fruit salad, creamy coleslaw, BLT pasta salad, and potato chips.

Brunch Buffet

Yogurt and berry parfaits with homemade granola, spinach & feta frittatas, local breakfast sausage, roasted root vegetable hash, cinnamon cream cheese baked French toast.

Back-yard BBQ

Smoked pulled pork shoulder with house-made BBQ sauce, baked Mac 'n' cheese, creamy coleslaw, tangy maple baked beans, corn bread, grilled corn salad.

Chicken

Chicken Parmesan topped with tomato basil marinara served over whole grain pasta with bakery fresh rolls, a traditional Caesar salad, and seasonal roasted vegetables.

Chicken stir-fry tossed with broccoli, carrots, red peppers and green onions in a Thai basil sauce served with jasmine brown rice. House Salad (romaine lettuce, carrots, green onions and tomatoes) with miso-ginger vinaigrette. Vegetarian pot stickers with a sweet chili garlic sauce.

Cajun chicken pasta with creole-style chicken breast, Andouille sausage, sautéed onions, carrots, bell peppers, and celery tossed in Cajun crème sauce. Served over whole grain penne pasta with bakery fresh rolls and a tossed salad (spring mix, walnuts, strawberries, and Gorgonzola) served with champagne vinaigrette.

Mediterranean baked chicken with grilled artichoke hearts, sundried tomatoes, Kalamata olives, feta cheese, fresh herbs, and balsamic. Served with sautéed summer squash, toasted quinoa, and a chopped Greek salad with lemon herb vinaigrette.

***We can also curate a menu just for you. Prices vary but can start at \$25/person.**

SIMPLE EATS CATERING MENU

PLATTERS FEED APPROXIMATELY
25-30 PEOPLE

V=VEGETARIAN GF=GLUTEN FREE
DF=DAIRY FREE

Charcuterie board- a local selection of meats and cheeses. Served with French baguette, rice crackers, Dijon honey mustard, red and green grapes. gf \$140

Organic raw vegetable platter with herbed lemon dill hummus gf v df \$70

Blanched & roasted vegetable platter with green goddess dip gf v \$90

Fresh vegetable Spring roll with a sesame ginger dipping sauce gf v df \$130

Baked feta and olive tapenade served with raw vegetables and toasted crostini v \$90

Bacon wrapped brussel sprouts with maple Dijon glaze gf df \$90

Beef, chicken & vegetable skewers with teriyaki or citrus-tarragon marinade gf df \$170

Braised beef sliders with chive yogurt sauce and pickled cucumber on a freshly baked bun \$180

Havarti stuffed grass fed beef sliders with sriracha mayo and pickled cucumber \$180

Sausage and Parmesan stuffed sweet baby bell peppers gf \$120

Korean style grass-fed beef meatballs with apricot sesame glaze gf df \$130

Smokey pulled pork sliders with tangy slaw on freshly baked roll \$180

Sweet potato rounds with goat cheese and crispy bacon gf \$150

Stuffed jalapeno poppers with bacon & creamy cheese gf \$90

Homemade french onion yogurt dip with roasted sweet potatoes and beets v gf \$90

Mini black bean cakes with roasted bell pepper aioli v gf df \$130

Mini quiches with seasonal vegetables and fresh pesto v gf \$140

Roasted vegetable salad with farm fresh greens and homemade vinaigrette v gf df \$70

Roasted chicken salad on freshly baked mini croissants \$150

Organic potato salad with lemon dill aioli on a bed of fresh greens gf v \$80

Egg salad wraps with sweet bell peppers and micro greens v \$100

FLATBREAD PIZZAS \$100

- Tomato, Mozzarella & Pesto v
- Roasted Root Vegetables & Shaved Pecorino Romano v
- Bacon, Butternut Squash & Arugula

CROSTINI \$100

- Creamy Cheese, Sausage & Bell Pepper
- Boursin, Radish, and Sea Salt v
- Lentils, Spinach, and chive Yogurt v
- Mozzarella and Olive Tapenade v
- Roasted Garlic and prosciutto v

- Fresh baked goods are available made to order by in-house pastry chef