

Wetlands Catering Menu

Breakfast

Continental Breakfast

Fresh assorted muffins, danishes, donuts, apples, bananas, chilled orange juice and coffee.

\$9.50

Healthy Start

Hard boiled eggs, individual yogurt, fresh berries, honey, cinnamon, granola, individual orange juice, coffee and hot tea.

\$11.50

Daybreak Delight Buffet

Ham, egg and cheese hash brown casserole, French toast casserole, fresh fruit tray served with milk, coffee and assorted juices.

\$14.95

Sunrise Breakfast Buffet

Scrambled eggs, seasoned breakfast potatoes, sausage links, mini muffins, milk, coffee and assorted juices.

\$14.95

Wetlands Deluxe Buffet

Scrambled eggs, choice of two meats (turkey sausage, applewood smoked bacon, or ham), seasoned breakfast potatoes, fruit tray and waffles.

\$16.95

Looking for something special? Our Executive Chef would be happy to customize a menu to suit your taste or budget!

Tomah, WI • 608-374-2801 ext 1 • events@wetlandscatering.com • www.wetlandscatering.com

The customary 18% service charge and 5.5% sales tax will be added to all food and beverage.

Wetlands Catering Menu

Hors D' Oeuvres

Fruit Platter with Yogurt Dipping Sauce

Melon, pineapple, grapes and seasonal fruit accompanied by sweet yogurt.
Serves 20-25 : \$65 Serves 40-50 : \$125

Crudité Platter with Herb Dipping Sauce

Celery, carrot sticks, broccoli and cauliflower garnished with cherry tomatoes and Dill dipping sauce.
Serves 20-25 : \$50 Serves 40-50 : \$95

Assorted Wisconsin Cheese & Sausage Platter

Chef's choice Wisconsin cheese accompanied by an assortment of sausage, crackers and garnished with grapes.
Serves 20-25 : \$50 Serves 40-50 : \$95

Spinach & Artichoke Dip

Topped with fresh bruschetta and Parmesan cheese served with assorted breads and crackers.
Serves 20-25 : \$50

Fresh Bruschetta on Baguette

Choice of tomato basil or gorgonzola and honey.
50 Pieces : \$75

Chilled Shrimp Shooters

Jumbo shrimp served with a tangy sauce.
50 Pieces : \$110

Smoked Salmon Platter

Hardwood smoked salmon served with cream cheese, capers and pita chips.
50 Pieces : \$110

Teriyaki Chicken Skewers

Sweet soy marinated chicken.
50 Pieces : \$90

Teriyaki Beef Skewers

Sweet soy marinated sirloin.
50 Pieces : \$90

Sesame Chicken Skewers

Sweet and spicy marinated chicken.
50 Pieces : \$90

Beef Crostini with Roasted Red Pepper Mayo

Shaved sirloin with caramelized onions and a rich fire roasted pepper mayo.
50 Pieces : \$75

Deviled Eggs

Zesty yolk in a hard-boiled coop.
50 Pieces : \$75

Looking for something special? Our Executive Chef would be happy to customize a menu to suit your taste or budget!

Tomah, WI • 608-374-2801 ext 403 • events@wetlandscatering.com • www.wetlandscatering.com

The customary 18% service charge and 5.5% sales tax will be added to all food and beverage.

Wetlands Catering Menu

Hors D' Oeuvres

Bacon Wrapped Water Chestnut

Applewood smoked bacon wrapped around water chestnuts.
50 Pieces : \$95

Swedish Meatballs

Classic recipe of savory meatballs with nutmeg and cardamom.
50 Pieces : \$60

BBQ Rum Meatballs

Sweet and spicy.
50 Pieces : \$60

Chicken Wings

Baked wings with the option of Buffalo seasoning or sweet Barbecue. Served with Ranch or Bleu Cheese.
50 Pieces : \$85

Bacon & Cheddar Stuffed Yukon Potatoes

Accompanied by sour cream and chive.
50 Pieces : \$50

Chicken Quesadilla

Accompanied by sour cream and salsa.
50 Pieces : \$60

LATE NIGHT SNACK STATION

Kettle Chips & French Onion Dip

Salty and conventional.
Serves 50 : \$35

Build Your Own Nacho Bar

Choose beef or chicken, homemade tortilla chips, lettuce, tomatoes, jalapeños, seasoned sour cream, salsa and our con queso cheese sauce.
\$6.95/person

Gardetto's

Irresistible big, bold taste.
Serves 50 : \$55

Homemade Tortilla Chips & Salsa

Crispy corn chips and fresh salsa.
Serves 50 : \$35

Mini Turkey & Ham Sandwiches

Deli meat on dollar rolls accompanied by mustard and mayonnaise.
Serves 50 : \$60

Party Mix

Serves 50 : \$40

Looking for something special? Our Executive Chef would be happy to customize a menu to suit your taste or budget!

Tomah, WI • 608-374-2801 ext 403 • events@wetlandscatering.com • www.wetlandscatering.com

The customary 18% service charge and 5.5% sales tax will be added to all food and beverage.

Wetlands Catering Menu

Luncheon Menu - Plated

\$15.95

Served with a house salad, warm dinner rolls, Chef's choice starch and vegetable (unless otherwise noted), lemonade and milk.

BEEF

Sirloin Tips

Tender choice tips with your choice of sauce : Whiskey Peppercorn, Port Wine Reduction, Demi Glace, Mushroom Rosemary or White Wine Reduction (gluten free).

Roast Beef

Sliced tender roast beef, served with our homemade brown gravy

POULTRY

Chicken Alfredo

Penne pasta with a rich Alfredo sauce topped with herb grilled chicken breast and parsley. Served with flatbread.

Chicken Breast

Single grilled breast flavored with the options of spinach artichoke, marsala, lemon herb cream sauce, barbecue or balsamic.

Chicken Parmesan

Single grilled breast topped with Provolone cheese and marinara over pasta.

SEAFOOD

Cod

A classic take on English Fish and Chips. Two 4oz filets in a baked to a golden brown and served with french fries.

Looking for something special? Our Executive Chef would be happy to customize a menu to suit your taste or budget!

Tomah, WI • 608-374-2801 ext 403 • events@wetlandscatering.com • www.wetlandscatering.com

The customary 18% service charge and 5.5% sales tax will be added to all food and beverage.

Wetlands Catering Menu

Luncheon Buffet

Served with milk and lemonade.

Taco Bar \$13.95

Seasoned ground beef with freshly made hard and soft shell tacos served with condiments including shredded Wisconsin cheese, lettuce, tomatoes, onions, jalapeños, black beans, seasoned sour cream and salsa. Served with tortilla chips, assorted cookies and brownies.

Deli Buffet \$14.95

Tureen of hearty house made soup, accompanied by coleslaw or potato salad, an assortment of Wisconsin cheese and sliced lettuce, tomatoes, onion, pickles, mustard and mayonnaise. Assorted lunch meats including cold turkey, ham and roast beef. Served with fresh baked rolls and breads. Includes chips, assorted cookies and brownies.

Wisconsin Grill \$15.95

Choice of hamburgers, brats, hot dogs, or honey barbecue chicken breasts. Served with potato salad and house made coleslaw, chips, cheese tray, lettuce, tomato, pickles, onions, buns, assorted cookies and brownies.
1 Meat - \$13.95

Italian Buffet \$14.95

Fresh Caesar salad served with your choice of two pastas : baked penne with marinara, meat lasagna, vegetable lasagna or chicken Alfredo. Accompanied by garlic bread, assorted cookies and brownies.

Wetlands Wrap Buffet \$14.95

Tureen of hearty soup accompanied by a variety of wraps including Chicken Caesar, Buffalo Chicken and Turkey BLT. Served with chips, pickle spears, assorted cookies and brownies.

Croissant Buffet \$14.95

Tureen of hearty soup accompanied by a fresh spinach salad, an assortment of Wisconsin cheese, sliced tomatoes, lettuce, onion and pickles. Assorted salads including tuna salad, chicken salad and egg salad served on a fresh croissant bun. Accompanied by chips, assorted cookies and brownies.

Fajita Bar \$15.95

Build your own fajitas with seasoned steak and chicken, accompanied with appropriate condiments, soft shells, Spanish rice, salsa, tortilla chips, assorted cookies and brownies.

Looking for something special? Our Executive Chef would be happy to customize a menu to suit your taste or budget!

Tomah, WI • 608-374-2801 ext 403 • events@wetlandscatering.com • www.wetlandscatering.com

The customary 18% service charge and 5.5% sales tax will be added to all food and beverage.

Wetlands Catering Menu

Plated Dinners

Served with a house salad, potato, vegetable, warm dinner rolls, coffee and water.

Whiskey Peppercorn Sirloin Medallions

A generous portion of sirloin medallions topped with whiskey peppercorn sauce.
\$25

Eight ounce Top Sirloin

Eight ounce choice center cut sirloin.
\$25

Twelve ounce CAB Prime Rib

Choice prime rib smoked and slow roasted to perfection.
\$Market

Filet Mignon

Choice cut of 6oz steak grilled to medium rare perfection. Topped with a fresh herb sauce and sitting on a smooth, velvet cauliflower purée.
\$45

Pork Chops with Port Wine Sauce

Six ounce herb crusted chop topped with caramelized onions on a potato purée with Port Wine sauce.
\$20

Roasted Chicken

One half chicken seasoned and roasted to perfection.
\$18

Ruby Chicken

One half chicken topped with a sweet and savory cranberry sauce.
\$20

Lemon Herb Chicken

Two grilled chicken breasts seasoned with lemon pepper in a butter herb sauce.
\$20

Pork Tenderloin

Topped with a Door County Bourbon Cherry Sauce
\$22

Cajun Salmon

Cajun seasoned salmon topped with a sweet pineapple mango salsa.
\$25

Bourbon Salmon

Tender Salmon hardwood smoked to perfection with our house-made bourbon Sauce
\$25

Baked Cod

Delicate white fish topped with an herb butter and bread crumbs.
\$18

Looking for something special? Our Executive Chef would be happy to customize a menu to suit your taste or budget!

Tomah, WI • 608-374-2801 ext 403 • events@wetlandscatering.com • www.wetlandscatering.com

The customary 18% service charge and 5.5% sales tax will be added to all food and beverage.

Wetlands Catering Menu

Dinner Buffets

\$24.95

Served with a house salad, warm dinner rolls, decaf and water.

SALADS

(choice of one)

House Salad

Mixed green salad with Asiago cheese, julienned red onion, croutons and our house Cranberry Vinaigrette.

Fresh Fruit Spinach Salad

Baby spinach with strawberry slices, kiwifruit and nectarines topped with candied walnuts and a strawberry vinaigrette. - \$1.00

Classic Caesar Salad

Fresh romaine with seasoned croutons, Parmesan cheese and Caesar dressing.

Pasta Salad

Seasonal vegetables roasted in balsamic vinegar, tossed with Roma tomatoes, parsley and farfalle pasta.

BEEF

Roast Beef

Chef Carved Prime Rib - market

Sirloin Medallions

Sauces *(choice of one)* : Whiskey Peppercorn, Port Wine, Mushroom Rosemary and Tomato Demi Glace

PROTEIN

(choice of two)

POULTRY

Roasted Chicken

Chicken Cordon Bleu with cream

sauce - \$1.50

Chicken Breast

Sauces *(choice of one)* : Italian, Lemon Herb, White Wine Reduction, Dijon, Marsala, Mushroom Rosemary or Spinach Artichoke

SEAFOOD

Baked Cod

Tilapia Florentine

Honey Glazed Shrimp Skewers - \$0.75

Salmon : Pan Seared, Baked, Cajun or en croute - \$1.00

PORK

Honey Ham

Pork Chops topped with White Cheddar and Bacon or Apple Cranberry - \$1.25

Pork Medallions

Sauces *(choice of one)* : Door County Bourbon Cherry Sauce, Port Wine, Mushroom Rosemary and Pineapple Mango Demi Glace

STARCH

(choice of one)

Rustic Yukon Mashed Potatoes, Baked Rosemary Baby Red Potatoes, Baked Potato, Rice Pilaf, Fettuccine Alfredo - \$0.50, Cranberry Wild Rice - \$0.50

VEGETABLE

(choice of one)

Glazed Carrots, Squash and Zucchini Ribbons in a Vinaigrette, Fresh Green Beans, Roasted Seasonal Vegetables, Corn with Roasted Red Peppers, Colored Cauliflower and Broccoli

Looking for something special? Our Executive Chef would be happy to customize a menu to suit your taste or budget!

Tomah, WI • 608-374-2801 ext 403 • events@wetlandscatering.com • www.wetlandscatering.com

The customary 18% service charge and 5.5% sales tax will be added to all food and beverage.

Wetlands Catering Menu

Desserts

\$4.99

New York Cheesecake

Traditional cheesecake garnished with fresh strawberries, seasonal fruit, or raspberry sauce.

Country Cobbler

Homemade apple, peach, berry or cranberry cobbler served warm with rich vanilla ice cream.

Dutch Apple Pie

A sweet apple pie topped with a streusel crumble. Served warm with rich vanilla ice cream.

Tiramisu

Three layers of sponge cake soaked with a coffee liqueur separated by a sweet mix of mascarpone cheese and whipped cream, topped with cream icing and chocolate curls.

Carrot Cake

Rich, moist carrot cake with walnuts topped with a thick layer of cream cheese frosting.

Chocolate Lovin Cake

Chocolate pudding between two layers of dark, moist, chocolate drenched chocolate cake.

Looking for something special? Our Executive Chef would be happy to customize a menu to suit your taste or budget!

Tomah, WI • 608-374-2801 ext 403 • events@wetlandscatering.com • www.wetlandscatering.com

The customary 18% service charge and 5.5% sales tax will be added to all food and beverage.

Wetlands Catering Menu

Beverage Service

Soft Drinks

\$2.00 Can

Domestic Beers

\$4.00

Premium Beers

\$6.00

Half Barrel Domestic Beers

\$270.00

Half Barrel Premium Beers

\$300.00

Call Brand Cocktail

\$5.00

Premium Brand Cocktail

\$6.00

Sparkling Juice

\$12 Bottle

House Champagne

\$18 Bottle

House Wine

Chardonnay, White Zinfandel, Riesling, Cabernet Sauvignon, Merlot and Shiraz

\$5.00 Glass

Wines by the Bottle

Cabernet Sauvignon, Merlot, Shiraz, Chardonnay, Pinot Grigio,
Moscato and White Zinfandel

\$20

Looking for something special? Our Executive Chef would be happy to customize a menu to suit your taste or budget!

Tomah, WI • 608-374-2801 ext 403 • events@wetlandscatering.com • www.wetlandscatering.com

The customary 18% service charge and 5.5% sales tax will be added to all food and beverage.

Wetlands Catering Menu

Ala Carte Items

Hot Chocolate

\$1.50/each

Coffee

\$17.00/gallon

Assorted Teas

\$1.50/each

Assorted Bottled Juice

\$2.00/each

Bottled Water

\$1.50/each

Assorted Sodas

\$2.00/each

Lemonade/Iced Tea/Punch

\$17.00/gallon

Milk

\$6.00/carafe

Bagels with Cream Cheese

\$18.00/dozen

Hard Boiled Eggs

\$12.00/dozen

Granola Bars

\$1.75/each

Muffins

\$16.00/dozen

Donuts

\$16.00/dozen

Cookies

\$12.00/dozen

Brownies

\$15.00/dozen

Individual Fruit

\$1.50/each

Looking for something special? Our Executive Chef would be happy to customize a menu to suit your taste or budget!

Tomah, WI • 608-374-2801 ext 403 • events@wetlandscatering.com • www.wetlandscatering.com

The customary 18% service charge and 5.5% sales tax will be added to all food and beverage.