



2012 CATERING MENU

HORS D'OEUVRES

BAR BITES

ALL ITEMS ARE PRICED PER PIECE

Vodka spiked cherry tomatoes with peppercorn 2.50

Marinated & stuffed olives 3.75

Orange scented honey roasted nuts 3.00

Sweet potato, beet, & white potato chips 2.25

House pickled vegetables 3.75

Asiago cheese twists 3.75

Truffled parmesan buttered popcorn 3.50

Edamame with sea salt 2.75

Rosemary flatbread topped with bleu cheese, grapes & honey 3.25

HORS D'OEUVRES

COLD SELECTIONS

ALL ITEMS ARE PRICED PER PIECE

Shrimp cocktail canape topped with chile on dried lemon chips 3.00

Ahi tuna canape 3.25

Sun-dried tomato & mozzarella skewer 2.25

Asparagus spears wrapped with prosciutto 2.00

Asparagus spears wrapped with smoked salmon 2.25

Shrimp salad & cucumber canape 3.00

Smoked salmon or trout on pumpernickel 3.00

Wasabi deviled eggs 2.25

Carrot roulades 2.00

Curried mango lobster salad on toast 3.75

Ratatouille filled endive leaves 2.50

California Rolls 2.75

Assorted crostini 2.75

BLT Canape 2.50

Cantaloupe & honeydew wrapped with prosciutto 2.00

Chicken caesar salad rolls 2.75

Crab salad stuffed cherry tomato 3.25

Sliced tenderloin on a garlic crouton with parmesan 3.75

Mini fruit kabobs with vanilla mint yogurt 3.25

Shrimp cocktail with traditional cocktail sauce 2.75

Tuna tartar atop crisp wonton with wasabi 3.25

Cherry tomatoes filled with marinated feta 2.50

Cucumber sandwiches 2.25

Fresh spring rolls with vegetables 3.00

Fresh spring rolls with shrimp 3.50

HORS D'OEUVRES

HOT SELECTIONS

ALL ITEMS ARE PRICED PER PIECE

Miniature crab cakes 3.00

Louise's Empanadas 3.25
Cheese, chicken, spicy beef or portabella
mushroom & herbs

Ratatouille stuffed artichoke hearts 2.25

Goat cheese stuffed mushrooms with
bread crumbs 2.25

Scallops wrapped with bacon 3.00

Meatballs ~ Swedish, Italian or BBQ 2.25

Vegetable spring rolls with ginger soy sauce 2.50

Salmon cakes with lemon yogurt sauce 3.00

Prosciutto wrapped peaches 2.50

Beef satay with hoisin sauce 3.00

Rice croquettes - Mozzarella & basil or fontina,
thyme & lemon 2.75

Coconut fried shrimp with wasabi 3.00

Bacon wrapped water chestnut 2.25

French brie & rosemary tartlets 2.25

Mini meatball sliders with freshly
shaved parmesan & arugula 4.00

Ginger soy salmon skewers 3.25

Fiery stuffed peppers with cream cheese 2.75

Bacon wrapped Asiago stuffed dates 3.00

Seared ahi tuna bites 3.50

Rosemary mint lamb lollipops 4.50

Mini bbq pork sandwiches on onion rolls 3.50

Tomato bisque shooter with a grilled
cheese panini wedge 3.25

Stuffed mushroom caps with Italian
sausage & mozzarella 2.50

Crab imperial stuffed mushroom caps 3.25

Warm brie in phyllo with raspberries
& almond slivers 3.25

Sesame chicken skewer with plum sauce 3.25

Bbq shrimp wrapped with bacon & basil 3.50

Open faced mini reuben 3.50

Sliced sirloin on toast with
caramelized onions 4.00

Tiny potato pancakes with cinnamon
apple sauce 2.25

Petite beer battered brats with
polish mustard 3.00

Baked apple & brie canape 3.50

Chicken tenders with honey mustard
& bbq sauces 2.75

Beef sirloin kabobs with roasted
red pepper dipping sauce 4.25

Korean beef on a wonton crisp with asian slaw 3.75

Seasame tofu skewers 2.50

Fried ravioli with marinara 2.75

Cream of asparagus soup shooters with mini Asiago
twists 3.25

HORS D'OEUVRES

STATIONARY DISPLAYS

ALL ITEMS ARE PRICED PER PERSON

Brie filled with raspberries
Topped with assorted fresh berries &
served with French bread 4.50

Baked wheel of brie
Topped with honey & almonds, sliced apples
& French bread 4.50

Creamy baked crab & artichoke dip
Served with pita wedges 4.00

Crudite
Fresh seasonal vegetables with your choice
of creamy spinach & sweet onion or herb &
roasted garlic dip 3.50

Wisconsin cheese & sausage board
Served with French baguettes
& stone ground mustard 5.50

Silver dollar sandwiches
Garlic, rosemary roast beef with chipotle aioli
on sesame roll, sage rubbed roast turkey breast
with cilantro aioli on French roll & honey baked
ham with Dusseldorf mustard on French roll 3.50

Antipasto
Grilled seasonal vegetables, sliced prosciutto,
marinated mushrooms & artichoke hearts, grilled
asparagus with lemon & herbs, white anchovies,
olives, caprese skewers and shaved fennel &
parmesan served with sliced italian bread 6.75

Seasonal fruit platter
Assorted berries, melons, & sliced fruit 4.25

Taco dip
Refried beans, cheddar cheese, lettuce,
onions, salsa, black olives, sour cream,
jalapenos, guacamole & tortilla chips 3.50

Lime tortilla chips with guacamole 3.25

BITE SIZE DELIGHTS

ALL ITEMS ARE PRICED PER PIECE

Mini Cannoli
Espresso, raspberry, chocolate chip,
strawberry, vanilla & lemon 4.25

Assorted Cookies
Chocolate chip, oatmeal, peanut butter
& sugar 1.95

Macaroons
Coconut, almond or chocolate 2.00

Mini Fruit Tarts 4.25

Chocolate covered strawberries 2.75

Assorted sorbets & gelato 5.95

Cupcakes
Vanilla, chocolate chip, red velvet, & lemon with
fondant accents 4.25

Beignets
Chocolate, cinnamon, & vanilla 5.25

Lemon bars 2.50

Raspberry almond bars 2.50

Petite eclairs 3.75

Pecan diamond chews 2.25

Bite size cheesecakes
Original, cherry, chocolate marble,
english toffee, chocolate chip, lemon,
or turtle 4.00

Assorted cake pops 2.50

Mini Cupcakes 2.50

Chocolate Mousse Shooters 2.00

DESSERTS

ALL ITEMS ARE PRICED PER PERSON

Red velvet cake 6.95

Homemade tiramisu 6.95

Homemade strawberry tiramisu 6.95

Creme brulee 6.95

Lemon glazed pound cake
with fresh raspberries 6.95

Carrot cake with cream cheese frosting 6.95

Warm molten chocolate cake with mint
fudge sauce 6.95

Warm apple crisp with cinnamon ice cream 6.95

Milk chocolate cups filled with raspberry,
lemon, mango, white chocolate and dark chocolate
mousse 6.95

Berry-brioche bread pudding 6.95

NY cheesecake 6.95

SALADS

ALL ITEMS ARE PRICED PER PERSON

Insalata Louise
Mixed greens, tomatoes, cucumbers,
Mozzarella, mushrooms, and bell peppers
drizzled with Italian vinaigrette 5.95

Classic Caesar
Crisp romaine, Romano crusted croutons,
sun-dried tomatoes, and freshly grated
Parmigiano and Romano cheeses 5.95

Organic Baby Lettuces
Tossed with gorgonzola, toasted walnuts,
roma tomatoes and balsamic vinaigrette 6.95

Autumn Apple Salad
Mixed Greens topped with granny smith apples,
crumbled roquefort cheese, and candied pecans
in a maple vinaigrette 6.95

Golden beet
Tossed with haricot verts, basil & tart
goat cheese in a dijon shallot vinaigrette 6.95

Haricot vert
Tossed with wax beans, cherry tomatoes,
red onion, garlic and fresh basil in a
sesame vinaigrette 5.95

Caprese
Seasonal tomatoes, basil and mozzarella,
drizzled with virgin olive oil & balsamic
vinegar 6.95

Goat cheese and strawberry
Goat cheese, fresh strawberries with mixed greens
and walnuts. Tossed with strawberry vinaigrette 6.95

ENTREES

ALL ITEMS ARE PRICED PER PERSON

DUET PLATES

Grilled chicken and salmon
Honey ginger glazed chicken with
salmon topped with lime butter sauce 24.95

Lamb & scallops
Three bone - rosemary, orange crusted
lamb with lemon ginger seared sea scallops 34.95

Petite filet & salmon
Six ounce filet mignon and grilled
salmon topped with mango chutney 34.95

Filet mignon medallions & rosemary chicken
Three grilled medallions and rosemary brown
butter glazed chicken 29.95

Stuffed shrimp & chicken francese
Baked stuffed shrimp with crab imperial
and boneless chicken topped with artichoke
hearts and lemon thyme sauce 27.95

ENTREES

ALL ITEMS ARE PRICED PER PERSON

PASTAS

Pappardelle with italian sausage, plum tomatoes, & fresh garlic In a tomato cream sauce 12.95

Fettuccine with chicken, sun-dried tomatoes and scallions In a chardonnay cream sauce 13.95

Penne rigate with asparagus, sun-dried tomatoes & mushrooms In a pesto sauce 12.95

Meat lasagna
Traditional meat lasagna from bologna Italy fresh pasta, ricotta, mozzarella and parmigiano cheeses 13.95

Vegetable lasagna
Fresh pasta, seasonal vegetables, ricotta, mozzarella and parmigiano cheeses 11.95

Lobster ravioli
Handmade sun-dried tomato ravioli filled with lobster, scallops, white mushrooms, roasted red peppers, ricotta, mascarpone and parmigiano cheese. Tossed in sherry wine cream sauce 20.95

Three cheese ravioli with fresh spinach
Handmade ravioli filled with mascarpone, ricotta and parmigiano cheeses 12.95

Artichoke ravioli
Handmade ravioli with ricotta cheese, pancetta, roma tomatoes with fresh sage served in a sherry wine sauce 12.95

SEAFOOD

All seafood selections are seasonal

Grilled halibut
Topped with pesto & arugula 26.95

Sea bass
Steamed & topped with crispy caper bread crumbs 26.95

Ahi tuna steak
Seared & topped with oriental citrus sauce 23.95

Oven roasted salmon
Stuffed with asparagus, crabmeat & brie 23.95

Sea scallops
Five seared scallops in a tarragon butter sauce 24.95

Jumbo citrus shrimp with asparagus risotto 18.95

POULTRY

Chicken alla parmigiana
Breaded chicken breast with grilled mozzarella, & tomato sauce served with tagliolini pasta and parmigiano cheese 13.95

Chicken marsala
Breast of chicken in a Florio marsala wine sauce served with garlic mashed potatoes and fresh vegetables 15.95

Chicken piccata
Boneless breast of chicken, lemon, capers, Chardonnay & butter 14.95

Pecan crusted chicken breast
Topped with door county dried cherry relish served over butternut squash 16.95

MEATS

Tenderloin medallions & sauteed shrimp
Two three ounce medallions with two jumbo shrimp served with rosemary cabernet mushroom sauce 26.95

Sirloin Steak
Ten ounce center cut grilled sirloin steak topped with sauteed rosemary mushrooms & onions 24.95

Filet mignon
An 8 ounce grilled tenderloin served with herb butter served with rosemary cabernet mushroom sauce 29.95

Flat iron steak
8 ounce flat iron steak served with roasted tomato demi-glace topped with sauteed mushrooms & onions 18.95

Braised short ribs
Ten ounce cabernet glazed with pearl onions 20.95

Stuffed pork loin
Stuffed with garlic, spinach, & bacon served with a mustard caper sauce 26.95

ADDITIONAL SIDE OPTIONS

Green bean almondine

Sauteed spinach

Maple glazed baby carrots

Rice pilaf

Twice baked potatoes

Roasted potato wedges

Risotto

Broccoli

Grilled asparagus spears

Brussel Sprouts

Sweet potato pancakes

Wasabi mashed potatoes

STATIONS

ALL ITEMS ARE PRICED PER PERSON

CARVING STATION

\$100 CHEF ATTENDANT FEE APPLICABLE

Prime rib

Served with Au Jus 16.95

Whole roast tenderloin of beef

Served with bordelaise, bearnaise, & creamy horseradish sauce 14.95

Sage rubbed roast turkey breast

Served with gravy & cranberry-orange relish 10.95

Honey glazed ham

Served with champagne & stone ground mustards 10.95

PASTA STATION

Select three pastas and three sauces
Accompanied by parmesan cheese, red pepper flakes
and garlic bread sticks
11.95

Pasta Choices - Fettucine, cappellini, ziti,
penne rigate, linguini, papparadelle or
cavatappi

Sauce Choices - Pesto, marinara, white clam or
red clam, alfredo, tomato cream, puttanesca or
bolognese

Additional items - meatballs, italian sausage,
chicken 3.95 or shrimp 5.95

SALAD STATION

Includes herb foccacia bread sticks
6.95

Salad Choices - Caesar, spinach, mixed baby
greens, roma tomatoes, cucumber slices, shredded
carrots, green olives, black olives, red onions,
mushrooms, grated cheddar, parmesan, chopped egg,
croutons, & crisp bacon

Dressing Choices - Ranch, French, Balsamic
Vinaigrette, Bleu cheese, Peppercorn, Creamy
Italian, Caesar, Jalapeno Ranch

POTATO STATION

Garlic mashed potatoes or mashed sweet
potatoes served in a martini glass 6.95

Topping Choices - Cheddar cheese, bacon, sour
cream, scallions, chili, marshmallows, brown sugar
and candied pecans

STATIONS

ALL ITEMS ARE PRICED PER PERSON

STIR FRY STATION

Includes Jasmine rice

Stir fry Choices - Beef & peppers with garlic sauce 13.95

Shrimp & vegetables with orange ginger sauce 15.95

Chicken with snow peas in general tso's sauce 12.95

Additional choices - spring rolls, fresh rolls, crab rangoon 3.75

SUNDAE STATION

6.95

Ice Cream Choices - Vanilla, chocolate or strawberry

Topping Choices - gummy bears, hot fudge, strawberries, caramel, whipped cream, crushed nuts, sprinkles, cherries, oreos, fresh bananas or m&m's

LATE NIGHT EATS

Louise's pizzas - prices vary

Mini chicago hot dogs with toppings 3.25

Mini brat bar 4.50

Candy buffet - with choices of your favorite sweet treats 10.95

Wing bar - bbq, buffalo, or regular wings with bleu cheese dressing or ranch dressing 6.95

BYO SANDWICH STATION

Includes lettuce, tomatoes, red onion, mustard, mayo
10.95

Gourmet meat platter
Sliced to perfection honey glazed ham, black angus roast beef, pastrami, roasted turkey breast

Select meat platter
Freshly smoked ham, roasted turkey breast, roast beef & salami

Sliced cheese platter
Cheddar, pepperjack, swiss, american & dill havarti

Additional Choices - Chips 2.95,
Cole Slaw 3.95, Potato Salad 3.95, Seasonal Fruit Salad 4.95 or deluxe relish tray 2.95

MINI PASTRIES & TEA

Bite size cheesecakes
6.95

Fruit tartlets 6.95

Cannoli 6.95

Eclairs 6.95

Biscotti 6.95

French Roast Coffee
6.95

Select Teas 6.95

PICNICS, PARTIES & CORPORATE GATHERINGS

ALL ITEMS ARE PRICED PER PERSON

GRILLING OUT

19.95

Includes buns, condiments, lettuce, onion and pickle tray

1/4lb angus burgers, usingers brats and hot dogs, corn on the cob, potato salad, baked beans, watermelon and homemade cookies

DELUXE GRILLING OUT

24.95

Includes buns, condiments, cheese, lettuce, onion and pickle tray

1/4lb angus burgers, usingers brats, boneless chicken breasts, terriyaki beef kabobs, corn on the cob, potato salad, baked beans, watermelon and homemade cookies

BACKYARD BBQ

25.95

BBQ chicken, BBQ ribs, baked beans, potato salad, cole slaw, corn bread, corn on the cob, homemade cookies

TEXAS BBQ

27.95

BBQ beef brisket, BBQ pulled pork or chicken, baked beans, potato salad, cole slaw, corn bread, corn on the cob, homemade cookies

HAWAIIAN LUAU

26.95

Terriyaki steak kabobs, pineapple chicken kabobs, marinated vegetable kabobs, fresh fruit tray, pineapple coconut rice, corn on the cob, pineapple upside down cake

SHOWERS

23.95

Assorted silver dollar sandwiches, seasonal fruit salad, traditional pasta salad, crudite tray with caramelized onion dip, mini cupcakes in the color of your choice.

BYO SANDWICHES

Included with all sandwich platters :
hard rolls, assorted bread, sliced tomatoes, lettuce,
red onion, mustard & mayo
10.95

Gourmet meat platter

Sliced to perfection honey glazed ham, black angus roast beef, pastrami and roasted turkey breast

Select meat platter

Freshly smoked ham, roasted turkey breast, roast beef & salami

Sliced cheese platter

Cheddar cheese, pepper jack, swiss, american & dill havarti

BANQUET MENU

ALL ITEMS ARE PRICED PER PERSON

APPETIZER PACKAGES

PACKAGES AVAILABLE FOR A MINIMUM OF 50 GUESTS OR MORE. ALL PACKAGES CONSIST OF PASSED OR STATIONARY APPETIZERS FOR TWO HOURS.

PACKAGE 1

16.95

Cocktail Meatballs
Wasabi Deviled Eggs
Bruschetta Pomodoro
Vegetable Spring Rolls with Plum Sauce
Italian Sausage Stuffed Mushroom Caps

PACKAGE 2

19.95

Cocktail Meatballs
Tomato Mozzarella Skewers
Bacon Wrapped Water Chestnuts
Vegetable Spring Rolls with Plum Sauce
Italian Sausage Stuffed Mushroom Caps
Wisconsin Cheese Tray
Mini Fruit Kabobs with Vanilla Mint Yogurt

PACKAGE 3

22.95

Cocktail Meatballs
Brie with Berries & Almonds in Phylo Cups
Prosciutto Wrapped Asparagus
Crab Salad Filled Cherry Tomatoes
Carrot Roulades
Sesame Chicken Skewers
Bacon Wrapped Asiago Filled Dates

PACKAGE 4

24.95

Cocktail Meatballs
Traditional Shrimp Cocktail
Mini Crab Cakes
Tenderloin on Garlic Crostini with Shaved Parmesan
Tuna Tartar Atop Crisp Wonton with Wasabi
Goat Cheese & Breadcrumb Stuffed Mushroom Caps
Prosciutto Wrapped Chicken Skewers

PACKAGE 5

29.95

Create Your Own - Choose eight items from list to
create the perfect package for your event

Cocktail Meatballs
Traditional Shrimp Cocktail
Tenderloin on Garlic Crostini with Shaved Parmesan
Goat Cheese & Breadcrumb Stuffed Mushroom Caps
Italian Sausage Stuffed Mushroom Caps
Vegetable Spring Rolls with Plum Sauce
Prosciutto Wrapped Chicken Skewers
Wisconsin Cheese Tray
Sesame Chicken Skewers
Wasabi Deviled Eggs
Bruschetta Pomodoro
Mozzarella and Basil Rice Croquettes

BUFFET PRICING

PACKAGES AVAILABLE FOR A MINIMUM OF 50 GUESTS OR MORE.

ALL ITEMS ARE PRICED PER PERSON

PACKAGE 1

29.95

Insalata Louise
Louises Focaccia Bread & Oil
Penne Bolognese
Fettuccine with Chicken & Sundried Tomato
Penne Rigate with Asparagus
Coffee Service

PACKAGE 2

35.95

Insalata Louise
Louises Focaccia Bread & Oil
Marinated Steak Tips
Chicken Picatta
Garlic Mashed Potatoes
Seasonal Vegetables
Coffee Service

PACKAGE 3

40.95

Goat Cheese, Pine Nut & Sundried Tomato Salad
Louise's Focaccia Bread & Oil
Braised Short Ribs
Pecan Crusted Chicken Breast with Cherry Relish
Three Cheese Ravioli with Spinach
Parmesan Risotto
Mashed Butternut Squash
Green Beans Almondine
Coffee Service

PACKAGE 4

49.95

Goat Cheese, Pine Nut & Sundried Tomato Salad
Louise's Focaccia Bread & Oil
Tenderloin of Beef Carving Station
Honey Ham Carving Station
Chicken Marsala
Garlic Mashed Potatoes
Wild Mushroom Risotto
Green Beans Almondine
Grilled Asparagus
Coffee Service

PACKAGE 5

55.95

Create Your Own Buffet - Choose one salad, two proteins, two vegetables and two starches from the list to create the perfect package for your event

INCLUDES COFFEE SERVICE AND LOUISES FOCACCIA BREAD AND OIL.

SALAD OPTIONS

Insalata Louise
Classic Caesar

PROTEIN OPTIONS

Chicken Marsala
Three Cheese Ravioli
Turkey Carving Station with Gravy
Roast Beef Carving Station
Honey Ham Carving Station
Marinated Steak Tips with Gravy
Whiskey Glazed Salmon with Dill Sauce
Chicken Piccata

VEGETABLE OPTIONS

Green Beans Almondine
Seasonal Vegetable Mix
Steamed Broccoli
Grilled Asparagus
Maple Glazed Carrots
Creamed Corn
Roasted Brussel Sprouts
Cauliflower & Parsnip Mash

STARCH OPTIONS

Garlic Mashed Potatoes
Goat Cheese Mashed Potatoes
Wild Rice
Parmesan Risotto
Mashed Butternut Squash
Candied Sweet Potatoes