



Hors d'Oeuvres

Prices are per 50 pieces.
Served your choice of presented buffet style or passed butler style
(Additional flat service fee of \$75.00 applies for butler style service)

Cold

Jumbo Shrimp with Cocktail Sauce and Horseradish **\$125**

Vegetarian Pinwheels with Boursin Cheese **\$75**

Assorted Sushi Rolls **\$95**

Roasted Black Olive Tapenade Crostini **\$60**

Montrachet Goat's Cheese and Sun-Dried Tomato Pesto Crostini **\$60**

Artichoke Heart and Asiago Cheese on Roasted Brioche **\$60**

Assorted Canapé's **\$60**

Hot

Fresh Herb and Three Cheese Stuffed Mushroom Caps **\$75**

Potato Skins Stuffed with Bacon, Scallions, Cheddar Cheese and Sour Cream **\$45**

Caribbean Spiced Rum Battered Shrimp with Mango Dipping Sauce **\$75**

Sweet Sea Scallops Wrapped in Bacon **\$95**

Pork Stuffed Potstickers with Sweet and Spicy Dipping Sauce **\$50**

Bacon Wrapped Water Chestnuts **\$60**

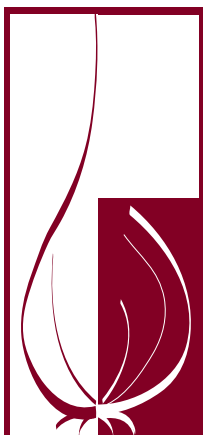
Traditional Swedish Meatballs **\$45**

Assorted Mini Quiche **\$60**

Mini Crab Cakes **\$135**

Buffalo or Honey Stung Chicken Wings **\$65**

Spanakopita **\$55**



THE
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Reception Stations

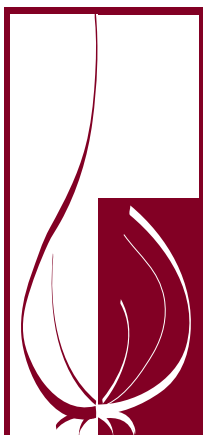
Prices are per person and have a minimum of 25 guests.

Parties less than 25 guests add \$1.00 per person.

Certain stations will require a chef attendant for an additional charge of \$75.00 per chef.

WISCONSIN CHEESE AND SAUSAGE DISPLAY	\$4
Chef's selection of fresh Wisconsin cheeses displayed with mini sausage sticks and served with assorted crackers.	
INTERNATIONAL CHEESE DISPLAY	\$4.75
Chef's selection of internationally imported cheeses with assorted fruit and breads & crackers.	
FRESH SEASONAL FRUIT DISPLAY	\$4
Chef's selection of fresh seasonal fruit.	
CRUDITÉ DISPLAY	\$3
Fresh vegetables and dips.	
SMOKED SALMON DISPLAY	\$5.50
Smoked Atlantic salmon served cold displayed with cucumber slices and sweet bell peppers. Accompanied by our famous mustard dill sauce and an assortment of crackers.	
CLASSIC ANTIPASTO PLATTER	\$7
Italy's perfect rendition of a meat and cheese tray. Smoked provolone and marinated baby mozzarella cheeses paired with hard Genoa salami, pepperoni, prosciutto and capicola hams, country olives, pepperoncini, bell peppers, onions and artichoke hearts on a bed of romaine, napped with a roasted garlic and aged balsamic vinaigrette.	
MEXICAN FIESTA	\$3
Fresh tortilla chips served with salsa, jalapeno peppers, guacamole and sour cream.	
GRILLED PEPPER CRUSTED TENDERLOIN	\$6

An 18% service fee and 5.5% sales tax will be added to all food and beverage.
The Catering Company, 1901 South Oneida Street, Green Bay, WI 54304
Phone: 920-405-1188 Fax:: 920-497-5678 www.pmicatering.com



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| HOT ARTICHOKE DIP | \$4 |
| Tender artichoke hearts tossed with spinach, garlic and a blend of Italian cheeses for a creamy dipping sauce. Served with fresh seasoned pita chips. | |
| BUFFALO CHICKEN DIP | \$4 |
| BAKED BRIE | \$5 |
| Rounds of delicate cheese topped with a caramel blend of toasted pecans, apple slices and dried cranberries in a pillow of golden puff pastry. | |
| CHEF CARVED MARINATED TENDERLOIN | \$6 |
| Whole choice loin marinated in the chef's select seasonings and roasted medium rare. Served with fresh silver dollar rolls. Requires Chef Attendant. | |

Salads

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| SPINACH SALAD | \$5.50 |
| Baby spinach leaves and assorted spring greens tossed and topped with curls of fresh parmesan cheese, spicy pecans and juicy blueberries. Lightly tossed with our house maple/mustard vinaigrette. | |
| CAESAR SALAD | \$5.50 |
| A classic. Tender hearts of romaine tossed with fresh Asiago cheese and toasted croutons tossed with our own Caesar dressing. | |
| HOUSE SALAD | \$5 |
| Mixed greens and baby greens topped with grape tomatoes, bell pepper and sprouts. Served with your choice of dressings. | |
| INSALATA CAPRESE | \$7 |
| Simple and delicious. The flavors of summer, fresh leaf basil and ripe roma tomatoes stacked with fresh buffalo mozzarella. Seasoned with extra virgin olive oil and Chianti red wine vinegar. | |
| CHOPPED SALAD | \$5.50 |

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Signature Entrees

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Entrees are accompanied by our Chef's selection of starch and fresh seasonal vegetables.

Chicken

CHICKEN MARSALA

\$18

Delicately browned chicken breast meat sautéed with fresh mushrooms and scallions in a velvety blanket of Marsala wine cream sauce.

CHICKEN BERNARDI

\$19

Sautéed chicken breast topped with Proscuitto and smoked ham, provolone and Swiss cheeses, and seasoned with fresh sage leaves and sweet basil in a mushroom and white wine reduction.

BLACKENED CHICKEN AU PONTCHARTRAIN

\$22

Cajun spiced and blackened chicken breast stuffed with blue crab stuffing and drizzled with a ribbon of classic béarnaise sauce.

Pork

KENTUCKY BOURBON PORK LOIN

\$19

All white meat pork loin marinated in a Jack Daniel's marinade and slow roasted. Cut into medallions and served with a ribbon of sherry dijon mustard cream sauce.

PORK DONA VISTA

\$23

Panko crumb breaded pork loin medallions sautéed golden and topped with an avalanche of broccoli florettes, button mushroom caps and sea scallops. Drizzled with a ribbon of béarnaise sauce.



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Beef

MARINATED TENDERLOIN FILET

\$27

6 oz. center cut choice steer tenderloin marinated in aged burgundy and select spices then grilled to your liking. Served with a cap of Boursin cheese and an avalanche of button mushroom caps.

GRILLED NY STRIP STEAK

\$25

When you want a steak, this is it. Grilled to your liking and smothered with our special jus of roasted shallots.

PRIMUS RIBUS

\$24

Slow roast with our chef's specially selected spices and fresh herbs. A generous portion chef-carved and served au jus.



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Seafood

GRILLED OR ROAST SALMON

\$22

Boneless Atlantic Salmon fillet slow roast on a genuine cedar-wood plank for a subtle, smoky flair. Topped with a zesty dill cream sauce.

BLACKENED TUNA

\$25

Center cut Ahi steak dredged in Cajun spices and seared black on hot cast iron. Finished with our unique smoked onion cream sauce and a dollop of fresh mango salsa.

HERB-CRUSTED COD

\$21

Delicate New Zealand fillet gently broiled with a crust of seasoned Panko bread crumbs, browned butter and fresh herbs and topped with our classic Hollandaise sauce.

TILAPIA

\$20

"Nile Perch" pan-seared with fresh dates, green onions and olives. Finished with white wine and a hint of clove for a Middle-Eastern flair.

LOBSTER TAIL

Market

Fresh New England lobster tail served with drawn butter. 1 ¼ - 3 pound lobsters available.

ROUGHY CAMILLE

\$21

Tender artichoke hearts



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Vegetarian Options

GRILLED PORTABELLA MUSHROOMS

\$17

Giant, velvety caps char broiled with extra virgin olive oil and fresh cracked pepper and sea salt. Served over brown rice with a melange of artichoke hearts, scallions, sun dried tomatoes, garlic and toasted pine nuts. Finished with a splash of aged balsamic vinegar.

STUFFED BELL PEPPER

\$16

Colorful bell peppers filled with vegetarian peccadillo of brown rice, tomatoes, black olives, raisins, scallions, cinnamon and other savory spices

BUTTERNUT SQUASH ENCHILADAS

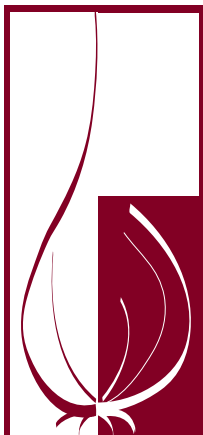
\$15

You'll never miss the meat. Unique and totally satisfying for those of you who want a meal without a face!

EGGPLANT PARMESAN

\$20

Full strips of creamy eggplant, lightly breaded and deep-fried; then layered with rich tangy marinara and mozzarella cheese.



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Sweet Endings

Prices are per person and have a minimum of 25 guests.
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MILKY WAY MOUSSE CAKE

Chocolate cake topped with a mile-high helping of creamy chocolate mousse, creamy caramel
And covered in dark chocolate ganache.

\$5

CARROT CAKE

BIG carrot cake chocked full of carrot, nuts, raisins and pineapple.
Served in multiple layers sandwiched around cream cheese frosting.
Garnished with toasted coconut curls.

\$5

PEACH RASPBERRY PIE

The perfect Peach/berry blend in a flaky pastry crust.
Served drizzled with sour cream sauce.

\$5

TIRAMISU

A true "lift me up" to end your meal. Light, airy layers of creamy mascarpone cheese,
Coffee, coffee liquor and lady fingers dusted with powdered chocolate.
Heaven on a plate.

\$5.50

CHEESECAKE

Prepared specifically for you by our Pastry Chef. Ask us about all the flavor choices,
Because there are just too many to list!

\$5



Sweet Endings

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ASSORTED BROWNIE PLATTER

\$5

FRESH BAKED COOKIES

Chef's selection of freshly baked cookies.

\$4

PETITEFORES

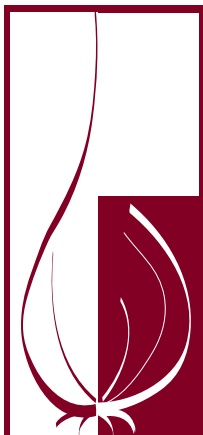
Chef's selection of mini-cakes and pastries.

\$5

COFFEE AND DESSERT DISPLAY

Our Chef's selection of desserts accompanied with coffee.

\$7



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Breakfast Menu

Prices are per person.

CLASSIC CONTINENTAL

Assorted chilled juices
Fresh brewed coffee
Herbal teas
Assorted muffins, Danish and bagels
Appropriate condiments
\$9

BITE-SIZE

Assortment of Minis:
Mini muffins
Mini bagels
Mini Danish
Individual juices
Spring water
Fresh brewed coffee
Assorted teas
Appropriate Condiments
\$8

SIGNATURE BREAKFAST

Eggs Benedict
Made to order Omelets
French Toast w/ pure Maple Syrup
Fresh Seasonal Fruit
Roasted Breakfast Potatoes
Apple Smoked Bacon
Maple Sausage Links
Assortment of fresh baked pastries
Fresh Brewed Coffee
Assorted Chilled Juices
\$22

HEALTH NUT

100% fruit juices
Assorted Cold cereals and granolas
Fat free yogurts
Fresh whole fruit basket
Fresh Brewed Coffee
Herbal Teas
\$9

CHEF'S TABLE BREAKFAST

Fresh Scrambled Eggs
Apple smoked Bacon strips or
Maple Sausage Links
Hash Browns
Fresh muffins and biscuits with butter
Chilled juices
Fresh brewed coffee
Appropriate Condiments
\$14

A LA CARTE SELECTIONS

Fresh Brewed Coffee	\$12 per gallon
Hot Apple Cider	\$18 per gallon
Flavored Coffees	\$15 per gallon
Hot Chocolate	\$12 per gallon
Hot Tea	\$1.50 per bag
French Toast	\$3 per person
Pancakes	\$3 per person
Danish/Muffins	\$15 per dozen
Bagels w/ Cream Cheese	\$15 per dozen
Fresh Fruit Tray	\$4 per person

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Additional Options

Prices are per person.

THE TAILGATER

Wisconsin-style Brats & Kraut

1/4 pound Burgers

American Cheese

Baked Beans

Potato Salads

Creamy Cole Slaw

Kettle Chips

Chef's Selection of Freshly Baked Cookies

Appropriate Condiments and Bread

\$15

SANDWICH PLATTER

Assorted Cold Cuts

Assorted Cheeses

Assorted Bread & Rolls

Pasta Salad

Chips & Dip

Chef's Selection of Brownies or Bars

Appropriate Condiments

\$13

A LA CARTE

Hot Dogs **\$2.50**

Grilled Chicken Breast **\$3.75**

Fresh Sliced Fruit **\$2**

Creamy Coleslaw **\$1.50**

Pasta Salad **\$1.50**

LIGHT AND EASY

Classic Mixed Greens Tossed Salad

Assorted Dressings

Choice of Soup

Crackers

\$7

BOX LUNCH

Choice of one of the following sandwiches:

Homemade Chicken Salad

Homemade Tuna Dill Salad

Smoked Turkey Breast and Cheese

Chips

Chocolate Fudge Brownie

\$9

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Break-time Snacks

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GARDEN VEGETABLE BASKET

\$3.50

WISCONSIN CHEESE AND SAUSAGE BASKET

\$3.75

FRESH SEASONAL FRUIT PLATTER

\$4

ASSORTED BARS AND BROWNIES

\$3.50

SPICY SNACK MIX

\$8 per pound

PRETZELS

\$8 per pound

GOURMET COOKIE BASKET

\$10 per dozen

SALSA SAMPLER

Tortilla Chips, Pico de Gallo,
Guacamole & Sour Cream

\$3

HONEY ROASTED PEANUTS

\$10 per pound

ASSORTED CANDY BAR BASKET

\$2.75

MIXED NUTS

\$12 per pound

MUNCHIES GALORE

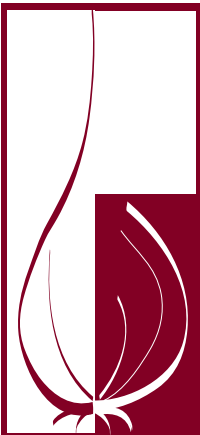
Spicy Snack Mix, Nuts, Popcorn,
Pretzels & M&M's

\$4

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Beverages

Alcoholic

House Wine	\$4 per glass
House Wine	\$18 per bottle
Domestic Beer	\$3.50 each
Imported Beer	\$4.50 each
Keg of Domestic Beer	\$160 each
Keg of Imported/Micro Brew	\$180 each
Mixed Drinks (House Brands)	\$4 single \$5 double

Non-Alcoholic

Soda/Bottled Water	\$1.50 each
Fresh Brewed Coffee	\$12 per gallon
Hot Tea	\$1.50 per bag
Iced Tea	\$12 per gallon
Hot Apple Cider	\$18 per gallon
Lemonade	\$12 per gallon
Hot Chocolate	\$12 per gallon

Bars

All bars require a bartender.

There is a \$50 fee per bartender charged with all bars.

HOSTED BAR

Your choice of House or Premium Brand Bar

Charged upon Consumption

HOUSE BRANDS

Vodka, Gin, Rum, Tequila, Whiskey, Scotch, Bourbon

Catering Company House Wines Chardonnay, Merlot and White Zinfandel

Domestic and Imported Beer, Assorted Sodas, Juices and Bottled Water.

\$12 per person 1st hour \$10 each additional hour

PREMIUM BRANDS

Absolute, Tanqueray, Dewars, Chivas, Jack Daniels, Courvoisier VS,

Jose Cuervo Gold, Captain Morgan, Bacardi, Jim Beam

Catering Company House Wines Chardonnay, Merlot and White Zinfandel

Domestic and Imported Beer, Assorted Sodas, Juices and Bottled Water.

\$15 per person 1st hour \$12 each additional hour

WINES SELECTION

The Catering Company House wines are from Beringer Vineyards - Napa Valley, California.

Additional Wine selections are available from our Wine List.

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Private Group Dinner

Please choose one selection from each course listed below.

Appetizers

Jumbo Shrimp Cocktail
Swedish Meatballs
Caribbean Spiced Rum Battered Shrimp with Mango Sauce
Fresh Herb and Three Cheese Stuffed Mushroom Caps

Salads

Spinach Salad
Caesar Salad
House Salad

Entrees

Marinated Tenderloin Filet
Chicken Bernardi
Pork Dona Vista
Blackened Tuna
Grilled Portabella Mushroom

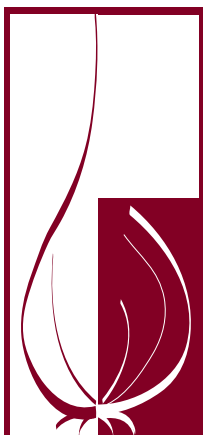
Our Chef will choose the appropriate starch and vegetable which will best suit your entrée.

Desserts

Tiramisu
Carrot Cake
Milky Way Mousse Cake
Zabalione

All dinners begin with fresh breads and butter and conclude with freshly brewed coffee.

\$50 per person



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Private Group Lunch

Buffet Style

Option One

Selection of Soup
House Salad
Freshly Baked Cookies
\$10 per person

Option Two

Tossed Italian Salad
Selection of Soup
Sandwich Platter
Freshly Baked Cookies
\$18 per person

Option Three

Spinach Salad
Philly Sub, Chicken Fettuccini Alfredo or Meatball Sandwich
Chef's Selection of Starch
Fresh Seasonal Vegetable
Freshly Baked Rolls with Butter
Assorted Gourmet Brownies
\$20 per person

Option Four

Caesar Salad
Grilled Salmon, Lasagna or Buffalo Chicken Breast
Chef's Selection Starch and Vegetable
Freshly Baked Rolls with Butter
Assorted Dessert Bars
\$22