

Carl's Catering Banquet Hall Menu

Information Sheet

Deposits

A deposit is required when reserving the hall.

\$250.00 deposit is required to reserve the small hall.

\$500.00 deposit is required to reserve the large hall.

ALL DEPOSITS ARE NON-REFUNDABLE AND NON-TRANSFERABLE.

Hall Rental Fee (Includes set-up and clean up of hall)

Small Hall

\$75.00 Rental Fee

Large Hall

\$295.00 Rental Fee

General Policies

All menu selections and arrangements must be finalized 2 weeks prior to the function. 50% of the total balance is due at that time.

All accounts are payable net 10 days. Finance charge of 1 ½% monthly will be assessed to any overdue balances.

Full bar Service and Bartenders are available. Bartenders are \$15.00 per hour, per bartender.

Carl's will determine the number of bartenders required for your event.

All food and beverage sales are subject to an 18% surcharge.

Sales tax will be applied to the total bill, unless you are tax exempt.

(Exemption number must be provided)

Music and Bar Service will terminate by 12:00 a.m. All guests must leave the premises by 12:30 a.m.

Decorating policies must be discussed with the management in advance. No **confetti, glitter or potpourri**. Clean up charges will be assessed if decorating policies are violated. The client shall not attach staples, tape, glue or nails to the walls, ceilings, furniture or fixtures at Carl's Catering. The client shall not remove, displace or tamper with any interior or exterior decorations without prior permission of Carl's Catering.

No "Carry Ins" are allowed. Any bottle liquor brought in for prizes or gifts, **must** remain unopened during your event. If opened a Corkage Charge of \$25.00 per bottle will be charged. Carl's will not assume any responsibility for damage or loss of articles left on the premises. Any damage incurred on/or to the premises by the lessee or any member of his/her party will be the responsibility of the lessee.

Carl's Catering & Banquet Facility
5110 W. Loomis Road
Greendale, WI 53129
Phone (414) 421-6550 Fax (414) 421-6510

BUFFET MENU

Entrée Selections

- Beef Tenderloin Tips in a Burgundy Mushroom Sauce
- Swiss Steak with Mushrooms, Green Peppers and Tomatoes
- Sliced Roast Beef in au Jus
- Swedish Meatballs
- Whole Roasted Chef Carved Beef Tenderloin (Additional \$3.00 per person charge)
- Beef **OR** Chicken Stir Fry with Rice
- Stuffed Chicken Breast with Wild Rice Dressing and Orange Glaze
- Chicken Marsala
- Boneless Chicken Breast with Honey Dijon Glaze
- Pecan Encrusted Chicken Breast with Cream Cheese and Chives
- Chicken Picata
- 1/8 Baked or BBQ Chicken
- Whole Roasted Turkey with Sage Dressing and Gravy
- Chef Carved Bone-In Ham with a Brown Sugar Glaze
- Herbed Seasoned Roast Pork Loin Medallions with Gravy
- Fresh Kielbasa
- Penne Rigati with a Marinara Sauce
- Baked Cod with a Lemon Butter and Dill Sauce

Select One

- Roasted Garlic Mashed Potatoes
- Parsley Buttered Potatoes
- Oven Brown Potatoes
- Chef's Special Cheesy Potatoes
- Mashed Potatoes with Gravy
- Buttered Egg Noodles
- Rice Pilaf

Select One

- Green Bean Almondine
- Honey Glazed Carrots
- California Blended Vegetables
- Peas and Carrots
- Buttered Corn Nibbles
- Candied Sweet Potatoes

Select Four

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| <ul style="list-style-type: none"> • Assorted Iced Relishes and Pickles • Cucumbers with a Sour Cream & Dill Dressing • Seashell Pasta and Crab Salad • Shredded Seafood Salad (\$1.00 extra per person) • Italian Pasta Salad with Artichoke (\$1.00 extra per person) • Rotini Pasta Salad with Red Wine Vinegar Dressing • Broccoli Salad with Red Pepper and Bacon Bits • Mediterranean Pasta Salad with a Caesar Dressing • Penne Rigati Pasta Salad with Sun-Dried Tomato Dressing • Seasonal Fresh Fruits (\$1.00 extra per person) • Mixed Green Salad with Choice of 2 Dressings (\$1.00 extra per person) | <ul style="list-style-type: none"> • Pickled Beets • Three Bean Salad • German Potato Salad • American Potato Salad • Pistachio Pudding Fluff • Pasta and Tuna Salad • Broccoli Pasta with Red Pepper & Bacon Bits |
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Also included are Dinner Rolls with Butter and Margarine, Coffee and Milk

Choice of One Entrée	\$11.85	Choice of One Entrée	\$14.85
Choice of Two Entrees	\$12.95	Choice of Two Entrees	\$15.95
Choice of Three Entrees	\$14.00	Choice of Three Entrees	\$17.00
(This per person price includes disposable dinnerware, plastic cutlery, paper dinner napkins.)		(This per person price includes china plate, china cup and saucer, flatware, water goblet, linen table cloth and napkins. Colored Napkin an additional .20 per napkin)	

Wine Glass or Champagne Glass available for an additional .35 per glass.

Included in the per person price are the following services at no extra charge

Professional Wait Staff (formally attired)	Cake Cutting
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Table Linen and Skirting for Buffet, Head, Cake and Gift Table

Prices do not include:

Hall Set Up Fee	18% Gratuity/Surcharge	State Sales Tax
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Formal Sit-Down Menu

Entrée Selections

Beef

Tenderloin Tips in a Burgundy Wine Sauce
\$21.95 per person

Carved Tenderloin Medallions with a Burgundy Mushroom Sauce
\$26.35 per person

8 oz. Bacon Wrapped Tenderloin Filet
\$27.50 per person

New York Strip Steak Served with Fresh Rosemary and Sautéed Mushroom Caps
\$28.00 per person

Boneless Roasted Prime Rib of Beef au Jus
\$29.15 per person

Combination Platter of Medallions of Beef Tenderloin and Choice of a Chicken Entrée
\$28.00 per person

Medallions of Beef Tenderloin **and** Skewered Shrimp Scampi
\$28.00 per person

Poultry

8 oz. Stuffed Breast of Chicken with an Orange Glaze and Wild Rice Dressing
\$21.95 per person

Chicken Marsala
\$23.65 per person

Chicken Cordon Bleu OR Chicken Kiev
\$23.65 per person

Chicken Picata
\$23.65 per person

8 oz. Honey Dijon Chicken Breast
\$21.95 per person

Pecan Encrusted Chicken Breast stuffed with Cream Cheese & Chive Filling
\$23.65

Pork

Porkloin Medallions served with a Warm Apple Compote
\$22.25 per person

Boneless Stuffed Pork Chop served with a Warm Apple Compote
\$23.40 per person

Formal Sit-Down Menus (Continued)

Seafood and Pasta

Baked Orange Roughy served with a Mornay and Dill Sauce
\$25.55 per person

Baked Fresh Salmon served with a Lemon and Dill Sauce
\$24.45 per person

Baked Lasagna with Italian Sausage and Ricotta Cheese **OR** Vegetable Lasagna with a variety of Vegetables and a Blend of Cheeses
\$21.75

All Entrée Selections include the following:

Choice of One

- Baked Potato with Sour Cream and Chives
- Roasted Garlic Mashed Potatoes
- Red Skinned Potatoes in a Garlic Butter Sauce
- Parsley Buttered Potatoes
- Baby Baker Potatoes
- Buttered Egg Noodles
- Rice Pilaf

Choice of One

- Nouvelle Style Carrots with a Brown Sugar Glaze
- Green Bean Almondine
- California Blend Vegetables
- Asparagus Spears (*Seasonal*)

Choice of One

Mixed Green Salad with Tomatoes, Cucumbers, Carrots, Red Onion and Croutons.

Choice of Two Dressing: French, Parmesan Peppercorn, Ranch, 1000 Island or Raspberry Vinaigrette
OR

Sliced Fresh Fruits Served on Leaf Lettuce with a Whipped Chambord Dressing

Choice of One

Walnut Layer Torte, Raspberry Cream Torte, Cherry Amaretto Cheesecake, Turtle Cheesecake, Angel Food Cake with Berries and Cream or Lemon Icing

Available at an additional charge

Assorted Miniature Desserts \$2.00 per person charge

Chocolate Layer Torte, Snickers Bar Torte, Peanut Butter Cup Torte \$2.00 per person charge

All Dinners Include Dinner Rolls and Butter, Coffee and Milk

Included in the Per Person Price are the following services

- Formally Attired Professional Wait Staff
- Table Skirting and Linens for Head, Cake and Gift Tables
- Table Linens for Guest Tables - White Only
- White Linen Napkins – Colored Napkins available at an additional .20 per person
- China Plate, Cup, Saucer, Dessert Plate, Salad Plate, Silverware and Water Goblet

Wine Glasses or Champagne Glasses available for an additional .35 per glass

Prices do not include the Set Up Fee

All Prices are subject to a 18% Gratuity/Surcharge and State Sales Tax

Luncheon Menu (Lunch must be served between 12:00 – 1:00)

Hot Buffet Selections

Choice of Two

- Baked Chicken
- Sliced Sirloin of Beef au jus
- Sliced Baked Ham
- Sliced Turkey Breast

Choice of One

- Mashed Potatoes and Gravy
- Parsley Buttered Potatoes

Choice of One

- Green Bean Almondine
- Honey Glazed Carrots
- Buttered Corn

Buffet Includes:

Mixed Green Salad with Dressings, Relishes, Pistachio Pudding Fluff, Dinner Rolls and Butter, Sheetcake, Coffee and Milk.

\$8.95 per person

\$50.00 Hall Fee

\$50.00 Waitress Fee

Based on a 4 Hour Hall Rental

Cold Buffet

- Sliced Turkey Breast, Sirloin of Beef and Ham served on Medium Buns (condiments provided)
- Wisconsin Cheese Tray with Crackers
- American Potato Salad **OR** Garden Pasta Salad
- Raw Vegetable Platter and Relishes to include: Broccoli, Cauliflower, Cherry Tomatoes, Cucumbers, Carrots, Pickle Spears, Black and Green Olives with Cucumber/Dill Dip.
- Brownies and Cookies
- Coffee and Milk

\$7.45 per person

\$50.00 Hall Fee

\$50.00 Waitress Fee

Based on a 4 Hour Hall Rental

Seasonal Fresh Fruits are available at an additional \$1.65 per person

Homemade Cheesecakes and Tortes are available at an additional \$3.00 per person

The Set Up Charge includes all the necessary disposable dishware, plastic cutlery and paper napkins

Services Available at an Additional Charge:

China & Linen Rental \$3.00 per person charge

Full Service Bar (Bartenders are \$15.00 per hour, per Bartender)

All Prices are Subject to a 18% Gratuity/Surcharge and State Sales Tax.

Hot and Cold Hors d'oeuvre Menu

- Cocktail Meatballs (Swedish **OR** BBQ)
- Jalapeno Poppers
- Mini Cordon Bleus
- Fresh Kielbasa Wedges
- Breaded White Cheese Curds with Marinara Sauce
- Egg Rolls with Sweet and Sour Sauce
- Sliced Ham, Turkey and Beef on Medium Buns with Condiments
- Assorted Wisconsin Cheese Tray with Crackers
- Raw Vegetable Platter to Include: Carrots, Cucumbers, Broccoli, Cauliflower and Cherry Tomatoes served with Dill Dip
- Taco Dip with Tortilla Chips and Salsa
- Coffee, Creamers and Sugars

\$13.15 per person (Based on a Two Hour Serving Time)
This Menu would be served Buffet Style

Included in the per person price are the following services

Disposable Dinnerware and Plastic Cutlery
Table Skirting and Linen for Buffet, Head, Cake and Gift Tables
Formally Attired Professional Wait Staff

Prices do not include the Hall Set Up Fee

All Prices are subject to an 18% Gratuity/Surcharge and State Sales Tax

Bar Services

- Full Bar Service and Bartenders are available
- Bartenders are \$15.00 per hour, per bartender
- Carl's will determine the number of bartenders required for your function.
- **All Beverage Sales are subject to an 18% Gratuity/Surcharge and State Sales Tax**

Bar Service and Music must terminate at Midnight. All Guests must leave the premise by 12:30 a.m.

Bar Prices

½ Barrel of Beer	\$195.00	Bottle of House Wine	\$14.95
¼ Barrel of Beer	\$100.00	Bottle of Asti	\$16.95
Pitcher of Beer	\$6.00		
Glass of Tap Beer	\$1.50		
Pitcher of Soda	\$6.00		
Glass of Soda	\$1.25		

Additional Menu Items

These items may be added on to any menu

50 Pieces per Order

Bacon Wraps with Water Chestnuts.....	\$55.00
Eggs Rolls with Sweet & Sour Sauce.....	\$55.00
Cocktail Meatballs - BBQ OR Swedish.....	\$35.00
Chicken Drumettes - Plain BBQ or Teriyaki	\$35.00
Stuffed Mushrooms Florentine	\$55.00
Stuffed Mushrooms with Italian Sausage	\$55.00
Stuffed Mushrooms with Crab	\$70.00
Jalapeno Poppers	\$50.00
Mini Cordon Bleus.....	\$55.00
Miniature BBQ Spare Ribs	\$75.00
Miniature Reubens	\$95.00
Peel and Eat Jumbo Shrimp with Cocktail Sauce	\$60.00
Cleaned and Peeled Shrimp Served with Cocktail Sauce	\$90.00
Whole Smoked Salmon with Crackers	\$80.00
Deviled Eggs.....	\$50.00
Assorted Cold Appetizers to include Ham Pinwheels, Tortilla Rollups, Pastry Puff Shells filled with Chicken & Shrimp Salad, Cherry Tomatoes filled with Crab Salad.....	\$95.00
Fresh Fruit and Cheese Kabobs	\$85.00
Assorted Wisconsin Cheese Tray with Crackers.....	\$65.00
Assorted Wisconsin Cheese & Sausage Tray with Crackers	\$75.00
Raw Vegetable Platter served with Dill Dip	\$50.00
Seasonal Fresh Fruit Platter.....	\$75.00
Taco Dip with Tortilla Chips and Salsa.....	\$40.00

Desserts

Brownies and Assorted Cookies	\$2.00 per person
Walnut Layer Torte, Raspberry Cream Layer Torte, Black Forest Torte (<i>select one</i>)	\$1.50 per person
Assorted Miniature Desserts and Pastries	\$2.75 per person
Specialty Tortes to include: Snickers Bar, Peanut Butter Cup, Chocolate Layer Torte (<i>select one</i>)	\$3.00 per person
Angel Food Cake with Berries and Cream OR Lemon Icing	\$3.00 per person
Cheesecakes to include Plain, Cherry Amaretto, Strawberry, Blueberry, Turtle (<i>select one</i>)	\$3.00 per person
Assorted Gourmet Dessert Bars	\$2.50 per person

Punch

Raspberry Sherbet Punch	\$15.00 per gallon
Lemon - Lime Citrus Punch.....	\$9.95 per gallon

All Prices are Subject to a 18% Gratuity/Surcharge and State Sales Tax