

PLATED DINNERS

Plated Dinners are available upon request, based on Market Prices. Please call for an estimate.

All Entrees Include: Tossed Salad, Rolls, 1 Potato Choice & 1 Vegetable Choice from below

Your choices will be the same for all plates

BEEF & STEAK: Suggested portion sizes listed, other sizes available upon request

Roast Prime Rib of Beef - Choice of 1: King Cut (14 oz), Queen Cut (10 oz), Petite Cut (8 oz)

Roast Tenderloin of Beef - (8-10 oz) Slow roasted with herb crust, served with Demi Glacé

Roast Strip Loin Bordelaise – Served with mushroom wine sauce

Roast Top Round of Beef - (8-10 oz) Slow roasted with herb crust, served with Demi Glacé

Grilled Top Sirloin - (8 oz)

Grilled Filet Mignon - Choice of 1: 9 oz or 6 oz tenderloin

Grilled New York Strip - (10 oz)

SURF & TURF: Suggested portion sizes listed, other sizes available upon request

Steak & Tail - (6 oz each)

Steak (6 oz) & Shrimp (3 ea)

CHICKEN:

Chicken Oscar – Sautéed Chicken breast with Asparagus, faux Crab meat with Hollandaise sauce

Chicken Cordon Bleu - Breaded Chicken breast stuffed with Ham & Swiss, served with Velouté (chicken cream sauce)

Chicken Kiev - Breaded Chicken breast stuffed with herbal butter

Chicken California - Boneless Chicken Breast set on Mornay Sauce topped with Monterey Jack Cheese

Breast of Chicken with Rice Pilaf Dressing

PORK:

Roast Pork Loin

Stuffed Pork Chops

SEAFOOD:

Broiled Poorman's Lobster Almondine - (6oz)

Gulf Shrimp - (5 ea)

Pacific Salmon - (7oz) Barbequed or Broiled

WILD GAME: Subject to Availability

Stuffed Rock Cornish Game Hen

Grilled Quails - with Lemon Thyme Sauce & Wild Rice Stuffing (2)

Duck L' Orange - with Wild Rice & Orange Suzette Sauce

Braised Pheasant - with Peaches

Roast Venison Loin - with Black Raspberry Vinaigrette (8 oz)

POTATO CHOICES:

❖ Au Gratin Potatoes

❖ Boiled Redskin Potatoes

❖ Mixed Wild Rice

❖ Rice Pilaf

❖ Stuffed Potato

(twice baked with bacon, chives and sour cream, topped with parmesan cheese)

❖ Duchess Potato

(mashed with egg yolks & parmesan cheese, piped and baked to perfection)

VEGETABLE CHOICES:

❖ Steamed Broccoli

❖ Steamed Green Beans

❖ Honey Glazed Carrots

❖ 3-Vegetable Normandy

(Carrots, Broccoli, and Cauliflower)

❖ Green Beans Almondine

❖ Oriental Stir Fry

For Beverages please go to the drop down menu and click Beverages

Please bring any allergy issues to our attention.

Prices are subject to change. Please refer to our Policy Page for additional charges and fees.

All of our food is cooked to the required minimum temperatures. Upon request, we will cook to your specifications; however, consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

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