

La Sures Off-Premise Catering Menu

*"When you want to Create a
Memory, call La Sure's."*



920-651-0796
www.lasures.com

OFF-PREMISE CATERING INFORMATION

Please note- because of the volatility in the food market,

All prices cannot be guaranteed until 2 weeks before your event.

1. All meal packages listed are suggestions only. If you don't see what you like or want to customize a package to your liking, just ask our Catering Sales Consultants for more information.
2. Please ask our sales staff for current pricing. Pricing is not guaranteed until 14 days before the event. A service charge will be added to any event if serving staff is requested. Sales tax is also added to the event unless you are a nontaxable organization. For parties of 80 guests or less there will be an additional labor charge if you would like serving staff for your event. Consult our Catering Sales Consultants for more information.
3. Special meal requests due to allergies can be accommodated; however, we must be notified at least 3 days in advance. Depending on the meal, there may be extra charges for special diet requests.
4. Items such as China place settings and linens can be arranged to fit your needs. Non-alcoholic and alcoholic beverages can also be provided by La Sure's. Consult our Catering Sales Consultants for more information.
5. Family Style & Plated menus are also available at some locations. Please ask our Catering Sales Consultants for more information.
6. Food is served a maximum of 1 1/2 hours or until 15 minutes after the last guest has been served. On all off-premise locations, all equipment including coffee urns and water pitchers will be removed from the location after dinner is served, unless prearranged on the contract.
7. La Sure's requires a \$500.00 down payment to hold any contract date for private events of 100 guests or more. We ask for a "final" number of guests and full payment for all contracts 2 weeks prior to the event, unless otherwise agreed to in writing by a La Sure's representative. Business catering can be arranged for billing.
8. Availability is an important factor to remember so please reserve the date and time for your next event as soon as possible. Contact our Catering Sales Consultants at 920-651-0796 or by email: info@lasures.com. More information can also be found online at our website: www.lasures.com.
9. Delivery is provided within the city limits of Oshkosh if the order meets the purchase requirements. A fuel surcharge will be added on for all deliveries. For any Ala Cart orders there will also be a delivery charge added on. Delivery hours are Monday - Friday, 6:00 am to 5:00 pm. Special arrangements can be made for weeknights or weekends. We will not deliver after 4:00 pm on Sundays. Most business catering dishes will be picked up free of charge Monday through Friday during normal delivery times. For most evening and weekend caterings, the customer will be asked to bring the dishes back unless our staff is serving the event or other arrangements have been made in advance. If a pickup is requested for a social event, there will be an additional \$25.00 charge added on to the invoice and dishes will be picked up during normal business hours. Deliveries outside the city limits of Oshkosh include the same policies as above but are also subject to a delivery charge. Delivery charges vary due to fluctuation in gas prices and location. Consult our Catering Sales Consultants for more information.

10. Special Notice

Many event venues charge La Sure's a 10% surcharge to cater at their location. This surcharge will be added to our pricing, if applicable. Please ask if your location has this additional surcharge if you are unsure. Linens are typically not included with these venues so please be aware that La Sure's can provide them; however, there will be a charge.

Please Note: When dining out or at home, thorough cooking of food from animal origin reduces the risk of food borne illness. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially for the very young, the elderly, pregnant women and those who are immuno-compromised.

CATERING SERVING OPTIONS FOR CHINA & LINENS



Standard Buffet Package

All complete meal packages listed in this menu will include Styrofoam plates, paper napkins, plastic utensils and plastic water glasses as needed for beverages if ordered.

There will be a charge for paper products if you order off our A la Carte menu.

Black Plastic Buffet

Heavy duty black plastic plates, black plastic silverware and paper napkins.

For Hors d'oeuvres add \$1.50 per person

For Dinner add \$1.95 per person

For Dessert add \$1.00 per person

China Package #1 (Buffet)

China dinner plates, stainless silverware, paper napkins, disposable dessert plates, plastic water glasses and Styrofoam coffee cups if beverages are ordered. Everything will be set up on the buffet.

Add \$3.60 per person to the meal package price. If you have a tossed salad and would like glass salad plates add \$.50 per person.

China Package #2 (Buffet) (Minimum 50 guest)

Rolls, butter, pitchers of water and plastic glasses, stainless silverware, and salt and pepper shakers on the tables. China dinner plates, dinner menu & salads will be on the buffet. Coffee will be on a beverage table. Linens are added as needed per price list below.

Add \$6.25 per person to the meal package price.

** For Plated Options, please contact our Sales Staff for specific packages.*

Linen Rental Options

White or Ivory Linen Tablecloths (8' Buffet or 60" Round)

\$9.75 Each

White or Ivory Linen Napkins

\$1.65 Each

Colored Linen Napkins (ask for available options)

\$1.50 Each.

White or Ivory Table Skirts (12')

\$13.95 Each



BREAKFAST BUFFET PACKAGES

(Minimum order of 15 guests)

1. **The Continental Breakfast**

Includes La Sure's fresh baked assorted bagels, muffins and pastries, along with fresh brewed coffee and chilled assorted juices.

If you would like to add a fruit tray, please ask our sales staff.

2. **The Healthy Breakfast**

Scrambled eggs, fresh baked muffins and bagels, fresh fruit tray, and assorted yogurt
Served with regular and decaf coffee.

3. **The Hungry Man's Breakfast**

Fresh from the farm scrambled eggs served with your choice of sausage links or country smoked ham, oven browned potatoes or hash browns, fresh fruit tray and La Sure's fresh baked assorted sweet rolls. Served with regular and decaf coffee.

4. **Baked Egg Strata**

A light and fluffy baked egg dish filled with your choice of diced country smoked ham or fresh-cut broccoli and cheddar cheese served with a fresh fruit tray, La Sure's fresh baked sweet rolls with butter and coffee.

5. **Texas French Toast**

French Toast served with warm maple syrup and strawberry topping, fresh from the farm scrambled eggs, ham or sausage links, a fresh fruit tray and coffee.

6. **Quick to go - Ala Muffin Egg Sandwich and Hash Brown***

A quick to go premade egg, cheese, ham and English Muffin sandwich. Served with hash browns and coffee.

** A minimum 20 guest minimum is needed for this buffet.*

7. **Morning Brunch** *(minimum order for 50 guests)*

Crispy fried chicken, baked ham, sausage, mashed potatoes, gravy, French toast and syrup, fresh from the farm scrambled eggs, a fresh fruit tray, fresh baked muffins & pastries, and fresh brewed coffee. ** 2-day notice is needed for this buffet.*

8. **Eggs Benedict**

Fresh fully cooked eggs on top of honey ham & a toasted English Muffin, topped with our hollandaise sauce. Plus, oven browned baby red potatoes, a fresh fruit tray, plus coffee.

9. **Breakfast Enchilada**

An enchilada stuffed with eggs, cheese, ham and topped with cheese sauce. Served with Southwest potatoes, homemade salsa, fresh fruit tray, and coffee.

** GF = Gluten Free except rolls if included. Gluten Free Buns are available upon request. VEG = Vegetarian*

GOURMET BOX LUNCHES

Choose up to 3 different combinations of Box Lunches per order !
(minimum 24-hour notice & 5 guests)



Tortilla Wraps

Available Wraps: Pesto Chicken Caesar, Chicken Ranch, Ham & Turkey, Chicken Salad, Seafood, California and Roasted Vegetable.
Served with fresh vegetables and dip and choice of salad.

Roasted Vegetable Schiacciata

Roasted zucchini, yellow squash, carrots, and red onions on a bed of Spring Mix, topped with brick cheese. Served with a side of a Pesto Mayo, vegetables & dip, and your choice of salad.

Sundried Tomato Roast Beef Schiacciata

Schiacciata bread topped with a Sundried Tomato Spread, thin sliced Roast Beef, fresh tomatoes, brick cheese, red onions and Romaine lettuce. Served with vegetables & dip and your choice of salad.



Roast Turkey Avocado Croissant

A delicious combination of roast turkey, lettuce, tomato, smoked Gouda cheese and avocado layered onto a croissant. Served with a side of pesto mayonnaise, vegetables & dip and your choice of salad.

Tuna Salad LT Croissant

Tasty Tuna Salad joined with lettuce and tomato stacked on a fresh baked croissant. Served with vegetables & dip and a choice of salad.

Chicken Salad Croissant

Delicious Chicken Salad spread onto a fresh baked croissant and topped with lettuce & tomato. Served with vegetables & dip and your choice of salad.



Mexicana Rose Grilled Chicken Sandwich

A chipotle marinated chicken breast arranged on a Focaccia roll with lettuce, tomato & brick cheese. Served with vegetables & dip and your choice of salad.

All Time Favorite

Deluxe Sandwich (minimum 12 hour notice only) **Ham, Roast Turkey or Roast Beef**

Deluxe homemade sandwich stacked high with ham, turkey or beef, crisp lettuce and juicy red slices of tomato on a Focaccia roll or wheat berry bread. Served with relishes, a slice of cheese, choice of potato or salad and cookie.

A Gluten Free roll can be substituted for an additional charge.

** Up to 3 different combinations of Box Lunches are allowed per order for the pricing listed. If you would like more selections, there will be an additional charge per box lunch. Please speak with our catering consultants for pricing.*

GOURMET BOX LUNCHES *(Continued)*

*Choose up to 3 different combinations of Box Lunches per order!
(minimum 24-hour notice & 5 guests)*

Fresh Salads

Pesto Chicken Caesar Salad

A pesto grilled chicken breast atop a blend of romaine lettuce, onions, cheese and Caesar dressing. Served with a fresh baked roll.

Rainbow Veggie Salad

A blend of fresh salad greens, topped with cucumbers, carrots, cherry tomatoes, black olives, celery, red & yellow peppers, and red onion. Served with your choice of raspberry or balsamic vinaigrette dressing, and a fresh fruit cup.

Chicken Cranberry - Apple Salad *GF

Mounds of spring & iceberg lettuce topped with a grilled chicken breast, apple slices, cranberries and feta cheese. Served with your choice of dressing, a wheat roll, butter.



Turkey Club Salad

Mounds of fresh lettuce, topped with turkey, bacon, tomatoes, cheddar & mozzarella cheese, croutons and honey mustard dressing. Served with a wheat roll and butter.



Strawberry Feta Salad *GF/VEG

Fresh strawberries, almonds, red onions and feta cheese atop a mound of romaine lettuce. Served with our homemade raspberry vinaigrette dressing, a wheat roll and butter. For an additional charge you can add a chicken breast to this salad.

Grilled Chicken with Bacon, Avocado and Honey Mustard

A grilled chicken breast placed onto a bed of romaine lettuce, bacon, avocados, red onion and tomatoes. Served with a side of honey mustard dressing, a wheat roll and butter.

Teriyaki Chicken Breast Salad

A roasted chicken breast glazed with Teriyaki sauce, then thinly sliced and placed atop a bed of greens, mandarin oranges, diced scallions, grape tomatoes and sesame seeds. Served with Orange Pineapple Salsa, a wheat roll and butter.



Cobb Salad

A juicy marinated chicken breast, served over a bed of lettuce. Topped with grape tomatoes, bacon, avocado's, eggs and blue cheese. Plus, a fresh baked wheat roll and Ranch dressing.

** Salad Box Lunches do not come with dessert but can be added for an additional charge.*

** Up to 3 different combinations of Box Lunches are allowed per order for the pricing listed. If you would like more selections, there will be an additional charge per box lunch. Please speak with our catering consultants regarding pricing.*

Telera Rolls or Wheat Berry Bread sandwiches can usually be done on short notice.

** GF = Gluten Free except rolls if included. Gluten Free Buns are available upon request. VEG = Vegetarian*

BUSINESS MEETINGS & LUNCHEON PACKAGES

(minimum order of 10 guests)

1. **Soup & Salad Bar**

Build your favorite salad with all the fixings. Served with fresh baked bread sticks, Italian tortellini vegetable salad and a choice of cream or broth soup.

2. **Tortilla Wraps** *(choose 3 selections)*

Try our Chicken Caesar, Chicken Ranch, Ham & Turkey, Chicken Salad, Seafood, Greek Feta, BBQ Ranch, Southwestern, California, or Veggie wraps served with artichoke guacamole salad and fresh vegetables and dip.

** Add Chicken Tortilla Soup to the tortilla wrap luncheon.*

3. **Baked Haddock** **GF*

Flaky white haddock baked with fresh squeezed lemons, served with rice pilaf, coleslaw, cheddar & garlic biscuits with butter and a choice of lemon wedges or tartar sauce. ** Can also be deep-fried.*

4. **Sandwich Board**

Generous portions of deli ham, roast beef, smoked turkey and salami, served with fresh baked croissants, wheat berry bread, Focaccia rolls, Schiacciata bread, and hard rolls. Plus, marinated pasta salad, fresh vegetables and dip, a cheese tray, lettuce and tomatoes.

5. **Creamy Sundried Tomato Chicken**

Sautéed Chicken strips tossed in a creamy sundried tomato sauce. Served over penne pasta, with a side of garlic butter roasted carrots, and fresh baked wheat rolls and butter.

6. **Picnic Buffet**

Brats, char grilled burgers or grilled chicken burgers (choice of 2) on La Sure's fresh baked rolls. Served with our creamy potato salad and fresh veggies & dip or homemade baked beans.



7. **Hot Sandwich Luncheon**

Our famous hot ham and roast turkey cooked to perfection served on fresh potato rolls with our oven brown baby red potatoes and fresh vegetables and dip.

Need to Add Dessert? Please take a look at our dessert selections on page 18.

** GF = Gluten Free except rolls if included. Gluten Free Buns are available upon request.*

BUSINESS MEETINGS & LUNCHEON PACKAGES *(continued)*

(minimum order of 10 guests)

8. Fried Chicken

Crispy fried chicken served with mashed potatoes & gravy, creamy coleslaw and fresh baked potato rolls.

9. Taco Bar

Complete with all the fixings. Soft- and hard-shell tacos, taco meat, Mexican rice and hot cheese sauce with tortilla chips. * *Can be made into a complete vegetarian taco bar.*

10. Chicken Saltimbocca

An Italian seasoned chicken breast wrapped in honey ham and mozzarella cheese, topped with a light sage & cream sauce. Served with baby red potatoes and pesto Italiano salad.

11. Chicken Cordon Bleu

A lightly breaded chicken breast filled with ham and cheese, topped with a delicate white sauce and served with rice pilaf, rolls and broccoli bacon salad.

12. Fried Chicken & Haddock Luncheon

Crispy fried chicken and our deep fried or baked haddock served with garlic new potatoes, creamy coleslaw, tartar sauce and cheddar & garlic biscuits.

13. Homemade Soup & Gourmet Sandwich*

Cream or Broth Soup served with your choice of gourmet sandwiches, Sundried Tomato Roast Beef Schiacciata, Roast Turkey Avocado Croissant, Tuna Salad Croissant, Chicken Salad Croissant, Mexicana Rose Grilled Chicken, Grilled Chicken Pesto Focaccia, or Grilled Vegetable Schiacciata, (choice of 3). Served with fresh vegetables and dip.

* *Chili or White Chicken Chili is an additional cost.*

14. Texas BBQ Smoked Sandwich Buffet

Pulled Pork and Smoked Beef Brisket. Served with homemade mac & cheese, baked bean, BBQ sauce and fresh baked rolls & butter.

Vegetarian

15. Baked Potato Bar

A steaming hot baked potato served with cheese sauce and variety of toppings, fresh vegetables & dip, fresh baked bread sticks and a quinoa summer salad.

*You can add chicken strips, bacon pieces and diced ham for a additional charge. Please ask a sales person for pricing.

16. Petite Vegetable Lasagna

Lasagna with marinara sauce topped with vegetables. Served with warm bread sticks and a tossed salad.

Need to Add Dessert? Please take a look at our dessert selections on page 18.

* **GF = Gluten Free except rolls if included. Gluten Free Buns are available upon request.**

BUSINESS MEETINGS & LUNCHEON PACKAGES *(continued)*

(minimum order of 10 guests)

17. Italian Buffet

Petite lasagna topped with a spaghetti sauce and mozzarella cheese, accompanied by penne pasta and spaghetti sauce with meatballs. Served with warm bread sticks and tossed salad.

18. Homemade Meatloaf

Homemade Meatloaf served with real mashed potatoes & gravy, glazed baby carrots and rolls and butter.

19. Build Your Own Fajita Bar *(2-day notice is needed)*

Chicken and Al pastor pulled Pork, served with cheese sauce, sour cream, salsa & guacamole. Also includes southwest quinoa salad and Tortilla Chips.

20. Chicken Kabobs *(2-day notice is needed)*

Two 10" kabobs packed with Chicken and fresh vegetables. Served with white rice, fresh fruit salad and fresh baked rolls.

** Can be made vegetarian.*

** Can be made with Beef Tenderloin.*

21. Homemade BBQ (Sloppy Joes) Luncheon

La Sure's homemade barbeque served with fresh baked rolls, mac & cheese, homemade baked beans and coleslaw.

ADDITIONS:

Hot Soup

Add soup to any luncheon.

Tossed Salad

Our Tossed Salad includes crisp lettuce, choice of two dressings, tomatoes, cucumbers and croutons.

Need to Add Dessert? Please take a look at our dessert selections on page 10 & 11.

** GF = Gluten Free except rolls if included. Gluten Free Buns are available upon request.*

SWEET DELIGHTS

- 1. Assorted Cookies** *(minimum of 10 guests)*
An assortment of Peanut Butter, Chocolate Chip, Snicker Doodle, Chocolate Choc Chip, M & M and Oatmeal Raisin cookies.
- 2. Assorted Bars & Brownies** *(minimum of 10 guests)*
An assortment of our delicious Lemon, S'mores, Peanut Butter, Peanut Butter Chocolate, Cherry Cheesecake, Brownies, Walnut and Seven Layer bars.
- 3. Mini Gourmet Dessert Buffet** *(minimum of 25 guests)*
(Choice of 4 Selections)
Includes: Mini Key Lime Tarts, Mini Cheesecakes, Mini Cream Puffs, Mini Chocolate Éclairs, Mini Apple Tarts, Strawberry Shortcake Kabobs or Strawberry Bruschetta.
- 4. Ice Cream Social**** *(minimum of 40 guests)*
Build your favorite sundae. Start with Chocolate and Vanilla Ice Cream and top it with an assortment of toppings.
** Serving staff must be included with this package.*

HOT DESSERTS

Hot Apple Crisp served with
Cinnamon Whipped Cream

Homemade Bread Pudding
served with Butter Rum Sauce

Crisp Cherry Cobbler

1/2 Pan **Full Pan**
(12 servings) **(24 servings)**

** Add coffee or fruit punch to any of the above packages. Please ask our sales staff for more information..*

*** Package #4 dessert buffet is left up to 1 hour if served after dinner with our serving staff.*

All desserts packages come with disposable plates and utensils at no extra charge.
Dessert packages must be ordered with a catered meal.

A LA CARTE DESSERTS

Item	Suggested
Assorted Bars & Brownies	1 - 2
Assorted Cookies	1 - 2
Mini Cream Puffs	1 - 2
Mini Cheesecakes	1 - 2
Key Lime Tart	1 - 2
Mini Apple Tarts	1 - 2
*Chocolate Dipped Strawberries	1 - 2
Chocolate Strawberry Bruschetta	1 - 2
Strawberry Shortcake Kabobs	1



** Strawberries are available when in season, May - Oct. The minimum order is 3 dozen per type.*

TORTES

	<u>1/4 pan</u> <u>Servings</u>
Banana Split	12 - 15
Chocolate	12 - 15
Cherry	12 - 15
Lemon	12 - 15
Strawberry	12 - 15

PIE SQUARES

	<u>1/4 Pan</u> <u>Servings</u>	<u>1/2 Pan</u> <u>Servings</u>
Apple	15	30
Cherry	15	30
Pumpkin	15	30
Lemon	15	30

MISCELLANEOUS SWEETS

SPECIALTY ITEMS

Sheet Cakes, Round Cakes, Tiered Cakes, Photo Cakes and Cupcakes can be ordered for any event. Pricing will vary for each item. Please contact our Catering Sales Consultants for more information.



Desserts can be ordered alone; however, a \$75 minimum order as well as a delivery fee will be applied.

Rustic Picnic Menus

(minimum order of 20 guests)

Country Picnic

Brats, char grilled burgers, all beef hot dogs or grilled chicken burgers (choice of 3) with fresh baked rolls, lettuce & tomato, and condiments. Served with creamy potato salad, baked beans and fresh vegetables with dill dip.

Pulled Pork & BBQ Chicken

Delicious pulled pork and our BBQ chicken served with fresh rolls and condiments, au gratin potatoes and coleslaw.

BBQ Baby Back Ribs & Fried Chicken (Minimum 50 guest)

Fall off the bone BBQ baby back ribs and fried chicken with Mac & cheese, creamy coleslaw and fresh rolls.

Around the world Buffet's

(minimum order 50 guest)

American Buffet

Roast beef sirloin strip carved on-site, and bacon wrapped pork filets served with potato rolls, oven browned red potatoes, homemade baked beans, a fresh fruit tray, and apple bars for dessert.

*Additional \$50.00 labor charge to carve.

South of the Border Buffet

Sour cream enchiladas and a taco bar with shredded chicken, beef taco meat, hard & soft shells with all the fixings. Also comes with Mexican rice, refried beans, hot cheese sauce, guacamole and tortilla chips and Churros for dessert.

German Buffet

Pork loin w honey mustard sauce, sausage in sauerkraut and sauerbraten. Served with fresh baked rolls, German potato salad, potato dumplings & gravy, crisp cucumber salad, cheese & sausage tray and German chocolate cake for dessert.

Italian Buffet

Petite lasagna, zesty marinara sauce with meatballs, chicken Alfredo and Fettuccine noodles. Served with warm bread sticks and tossed salad with all the toppings.

All meals include condiments, paper products, utensils, delivery and setup in Oshkosh. All picnic menus are grilled at La Sure's.

Need to Add Dessert? Please take a look at our dessert selections on page 18.

DINNER BUFFET PACKAGES

Simple Comforts (minimum order of 25 guests)

Entrées (Choose 2 Selections)

Baked Country Ham *GF
Beef Tender Tips in Wine Sauce*GF
Seasoned Roast Chicken *GF
Fried Chicken
Roasted Turkey *GF
Pork Loin w Honey Garlic Butter Sauce*GF
Petite Lasagna (can be made vegetarian)

Starches (Choose 1 Selection)

Creamy Mashed Potatoes *GF
Homemade Noodles
Country Giblet Dressing
Rice Pilaf
Macaroni & Cheese



Vegetables (Choose 1 Selection)

Wisconsin Blend
Seasoned Green Beans
Sweet Golden Corn
Peas & Carrots

Salads (Choose 1 Selection)

Creamy Coleslaw
Marinated Pasta Salad
Tropical Fruit Salad
Tomato Cucumber Salad
Tossed Salad (add.50 per person when on the buffet)

Note. We can add our country giblet dressing to any poultry entrée for an additional charge.

Simply Delish (minimum order of 50 guests)

Entrées (Choose 2 Selections)

Chicken Marsala
Baked Haddock Bella Vista *GF
Chicken Saltimbocca with a Sage Cream Sauce
Bacon Wrapped Pork Fillet with BBQ Butter Sauce
Or for \$2.00 per person more add
Whiskey Chuck Tender Steak

Starches (Choose 1 Selection)

Garlic Mashed Potatoes *GF
Wild Rice Blend *GF
Baby Red Potatoes *GF



Vegetables (Choose 1 Selection)

Maple Glazed Baby Carrots
Green Beans Amandine
California Blend
Garlic Butter Roasted Carrots

Salad

Fresh Fruit Salad
Fresh Tossed Salad
(choice of 2 dressings)
Cheddar Bacon Ranch Pasta Salad

Both dinner buffet packages on this page also includes La Sure's fresh baked rolls, butter and our Standard Buffet Package of disposable plates and utensils.

Note: Salads, vegetables, starches and entrees can be mixed or matched to fit your needs; however, pricing may change. Our buffets cannot always be used depending on the size and location of the event. Please ask our Catering Sales Consultants for specific details for your event.

Need to Add Dessert? Please take a look at our dessert selections on page 10 & 11.

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DINNER BUFFET PACKAGES *(continued)*

Simply BBQ Picnic *(minimum order of 50 guests)*

Entrées *(Choose 2 Selections)*

Pulled Pork
Smoked Beef Brisket
Tender Roast Beef and Gravy
La Sure's Famous Bone in Chicken - Fried, Roasted or BBQ

For an additional charge you can add

BBQ Pork Baby Back Ribs or
Whiskey Chuck Tender Steak and Au Jus

Sides *(Choose 3 Selection)*

Au gratin Potatoes
Oven Browned Potatoes
Creamy Potato Salad
Mac & Cheese
Cheesy Mashed Potatoes
German Potato Salad

Creamy Coleslaw
Homemade Baked Beans
Fresh Fruit Salad
Marinated Pasta Salad
Tomato Cucumber Salad
Fresh Veggie and Dip Tray

Includes fresh baked rolls, pickles and condiments.

Simply Amazing *(minimum order of 50 guests)*

Entrées *(Choose 2 Selections)*

Pesto Crusted Haddock
Beef Short Ribs
Bourbon and Brown Sugar Salmon *GF
Chicken w Balsamic Bacon Mushroom Sauce
* Carved Top Sirloin Strip of Beef with
Au Jus & Horse radish Sauce

For an additional charge you can add

Filet of Tenderloin w Au Jus or BBQ Ribs

Starches *(Choose 1 Selection)*

Yukon Gold Creamy Mashed Potatoes *GF
Garlic New Potatoes *GF
Roasted Garlic & Red Skin Potato Puree *GF

For an additional charge you can add

Twice Baked Potato

Vegetables *(Choose 1 Selection)*

Francais Blend
Roasted Carrots and Brussels Sprouts
Roasted Bistro Vegetables
Steamed Broccoli with Sharp Cheddar Sauce
Parmesan Roasted Cauliflower

Salad

Mixed Fresh Greens with
Mandarin Oranges & Pecans
Caesar Salad



Note: Additional \$50.00 labor charge to carve.

Both these dinner buffet packages on this page also includes La Sure's fresh baked rolls, butter and our Standard Buffet Package of disposable plates and utensils.

Note: Salads, vegetables, starches and entrees can be mixed or matched to fit your needs; however, pricing may change. Our buffets cannot always be used depending on the size and location of the event. Please ask our Catering Sales Consultants for specific details for your event.

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Family Style Dinner *(minimum of 100 guests)*

Entrées *(choose 2 selections)*

Seasoned Roast Chicken *GF
Crispy Fried Chicken
Baked Country Ham w pineapple glaze*GF
Beef Tender Tips in Wine Sauce *GF
Petite Lasagna *(Meat or Vegetarian)*
Roasted Turkey *GF
Pork Loin w Honey Garlic Butter Sauce*GF

Starches *(choose 2 selections)*

Real Mashed Potatoes *GF
Home-style Dressing
Parsley Buttered Noodles
Rice Pilaf *GF
Wild Rice Blend
Baby Red Potatoes *GF
White Rice *GF
Macaroni & Cheese

Salads *(choose 1 selection)*

Marinated Pasta Salad Creamy Coleslaw Creamy Cucumber Salad
Tropical Fruit Fluff Fresh Fruit Salad (in season) Tomato Cucumber Salad
Carmel Apple Salad

For an additional charge you can add

Baked Haddock Bella Vista *GF
Chicken Marsala
Bacon Wrapped Pork Loin w BBQ Butter Sauce
Whiskey Chuck Tender Steak

Vegetables *(choose 1 selection)*

Golden Corn
Buttered Peas and Carrots
Glazed Baby Carrots
Green Beans Amandine
Buttered Green Beans
Wisconsin Blend
Green Bean Casserole

All dinners listed above also include La Sure's fresh baked rolls, butter and coffee.

***GF = Gluten Free except rolls and dessert if included. Gluten Free buns and dessert are available upon request.**

***When ordering family style dinners, all tables except for the head table must be set for 8 guests or there will be an additional charge added to the bill. Please ask our catering sales staff for details.**

Includes Family Style China Package

China dinner plates, real silverware, paper napkins, water pitchers with plastic water glasses, salt and pepper shakers all on the tables. Steak Knives and disposable dessert plates are available if needed. This is included in the price! Coffee will be set up on a beverage table.

If you would like Linen Napkins & Tablecloths, check on our catering service page for options.

Family Style service will also include a \$50.00 charge per warming oven needed. Each warming oven serves up to 80 guests.

BUFFET STATIONS

(minimum order of 50 guests and 3 Buffet Stations)

*** Carving Stations**

Roasted Tom Turkey with Cranberry Sauce

Roast Pork Loin w Honey Mustard Sauce

Carved Sirloin Strip of Beef with Au Jus

Carved Pineapple Glazed Ham

Carved Prime Rib with horse radish sauce

All carved meats include assorted fresh baked rolls & condiments.

** A 50.00 labor charge will be added for each Chef carved station.*



***Build your own Potato Bar** *(Choose 3 Selections).*

Real Mashed, Garlic Mashed, Bleu Cheese Mashed, Cheesy Mashed, Roasted Garlic & Red Potato Puree or Steamed Baby Reds.

Includes: Sour Cream, Bacon Bits, Chives, Cheddar Cheese, Steamed Broccoli and Homemade Gravy

***Pasta Station** *(Choose 2 Selections)*

Petite Lasagna (regular/vegetarian), Meatballs in Marinara Sauce, Marinara Sauce or Chicken Alfredo

Served with your choice of Penne or Fettuccini.

***South of the Border Station**

Build your own Taco's with soft- & hard-shell tortillas, taco meat and assorted toppings. *Served with tortilla chips & warm cheese sauce.*

***Salad Station** *(Choose 4 Selections)*

Our salad selections include over 20 different options as well as Tossed, Spring or Caesar Salads.

(choice of 2 lettuce salads and 2 other salads)

***On Wisconsin Station**

Assorted gourmet cheese & sausage trays, bratwurst with sauerkraut and cherry cheesecake bars.

Served with fresh baked rolls and condiments.

***Buffet Stations must have a minimum of 3 stations if you are not ordering a complete meal. Each station must be ordered for your entire guest count to ensure proper food quantities and must be served at same time.**

NOTE: Stations do take up a lot of room and will take away room for your guests. Please consult with our catering sales consultants about arrangements.

HORS D' OEUVRES FOR ANY OCCASION

(minimum order of 25 guests)

Choose from one of these delicious packages or customize your own!

1. Open House Package

Crisp fresh vegetables and dip, a cheese & sausage tray with assorted crackers, Swedish meatballs and bacon wrapped chestnuts.

2. The Party Package

Delicious deviled eggs, a cheese & sausage tray with crackers, glorified pineapple with fruit, seafood stuffed mushrooms, BBQ bacon wrapped chicken bites and cheesy artichoke flat bread.

3. Great Food & Fun Package

Mounds of fresh vegetables and dip, a seafood & sauce tray with crackers, fresh fruit kabobs, creamy stuffed mushrooms, chicken skewers with Thai peanut sauce, Kentucky BBQ meatballs, bacon wrapped chestnuts and mini dessert display.

4. Fit For a King Package *(minimum order of 50 guests)*

Mini assorted sandwiches, BLT pinwheels, chocolate dipped strawberries (in season), fresh vegetables & dip, antipasto kabobs, basil-Parmesan stuffed mushrooms, jumbo shrimp cocktail (2 per person), Mini BBQ Ribs, bacon wrapped cream cheese jalapenos and Swedish meatballs.

Hors d' Oeuvres Mini Packages

(minimum order of 50 guests)

Meatball Mania *(Choose 3 Selections)*

Swedish, Sweet & Sour, Cranberry, Roasted Red Pepper
Sticky Asian or Kentucky Barbeque

Dips & Bread *(Choose 3 Selections)*

Spinach Dip, Bleu Cheese Dip, Cream Cheese & Sun-Dried Tomato Dip,
Hot Artichoke & Crab Dip or Hot Spinach & Artichoke Dip.
Served with assorted crackers, flat bread & crostini.

The Munchies *(Choose 3 Selections)*

Cheese & Sausage tray with crackers, fresh Vegetables & Dip tray,
fresh Fruit & Dip tray, Chips & Dip, Taco tray with tortilla chips,
pretzels & honey mustard dipping sauce or assorted mini sandwiches.

Hors d' Oeuvre's Tray's

Trays 12 inch serves 10-15 16 in serves 16-30 18 in serves 31-50

- Fresh Fruit Tray
- Fresh Veggie Tray
- Assorted Cheese Tray
- Cheese & Sausage Tray
- Taco Tray
- Seafood and Sauce Tray

(crackers and chips are an additional charge)

A LA CARTE HORS D' OEUVRRES

<u>Cold Items</u>	<u>Suggested Servings</u>	<u>Minimum Order</u>
Cold Ham & Turkey Sandwiches	1	24
Pretzels & Honey Mustard Sauce	50	2 lb.
Chips and Dip	30	2 lb.
Glorified Pineapple with Ham & Cheese	50	1
Glorified Pineapple with Fruit	50	1
Spinach Dip w Crostini	25	1
Smoked Salmon	50	1
Assorted Crackers per Sleeve	15	1
Nacho Cheese & Tortilla Chips	10	1
Sliders - Hamburgers or Brats	1-2	24



A LA CARTE HORS D' OEUVRES *(continued)*

Cold Items *(minimum order 50 pieces)*



- *GF Deviled Eggs** - A light and creamy favorite
- *GF Fruit Kabobs** - Light, refreshing and easy to eat
- Stuffed Celery** - A family favorite with assorted fillings

- Chicken Creole Deviled Eggs** - Old favorite with a little twist
- Cold Bruschetta** - Fresh tomatoes, spices, mozzarella on crostini
- Cream Cheese Wheels** - Assorted flavors available
- Italian Tortellini Skewers** - Plentiful cheese stuffed tortellini



- *GF Ham or Turkey Rollups** - A touch of garlic all rolled up
- *GF Large Jumbo Shrimp Cocktail** - A delicious "jumbo" delicacy
- *GF Prosciutto Wrapped Fresh Mozzarella** - A delicate Italian favorite

- Prosciutto Wrapped Asparagus** - Served with a stone ground mustard sauce
- Filled Mini Puffs** - Choice of Chicken or Ham Salad
- *GF Dried Apricots, Goat Cheese & Pistachio Nuts** - Tangy and healthy
- Beef Garlic Blue Cheese on Crostini** - A must have
- *GF Antipasto Kabobs** - Mozzarella cheese, olives, tomatoes, pepperoni and salami
- BLT Pinwheel** - Bacon lettuce tomato in a cream cheese spread

**Suggested
per Person**

1 - 2
1 - 2
1 - 2
1 - 2
1 - 2
1 - 2
1 - 2
2 - 3
1 - 2
1 - 2
1 - 2
1 - 2
1 - 2
1 - 2
1 - 2

Hot Items *(minimum order 100 pieces)*

- Kentucky BBQ Meatballs** - Sweet and tangy
- Swedish Meatballs** - A creamy traditional favorite
- Sticky Asian Meatballs** - Perfect for fall or the holidays
- BBQ Bacon Chicken Bites** - Our own secret sauce
- Bacon Wrapped Sweet Potato Bites** - Tangy & delicious
- Breaded Chicken Wings** - Served with ranch dressing
- Buffalo Wings** - Hot and spicy
- *GF Cream Cheese & Bacon Wrapped Jalapeno's** - Creamy with a kick
- Cocktail Wieners** - Old family recipe
- *GF Bacon Wrapped Chestnuts** - Bacon...what more do you need
- Tomato Canapés in Fillo Cup** - Bacon tops this piece off
- Mini BBQ Ribs** - Topped with a sweet but tangy BBQ sauce
- Cheesy Artichoke Flat Bread** - Just perfect
- *GF Bacon Wrapped Shrimp** - A great combination with a twist



- Stuffed Mushroom Caps** - Bacon and cream cheese stuffed
- Seafood Stuffed Mushrooms** - A bite full of Heaven
- Basil- Parmesan Stuffed Mushrooms** - For the lighter fare
- *GF Roasted Vegetable skewers** - With a touch of olive oil

- Thai Peanut Chicken Skewers** - Sweet & tangy
- Spinach Artichoke Stuffed Mushrooms** - Creamy and Savory

**Suggested
per Person**

2 - 3
2 - 3
2 - 3
2 - 3
2 - 3
2 - 3
2 - 3
2 - 3
2 - 3
2 - 3
1 - 2
1 - 2
1 - 2
2 - 3
1 - 2
1 - 2
1 - 2
1 - 2
1 - 2
1 - 2

* GF = Gluten Free except rolls if included. Gluten Free Buns are available upon request.

BEVERAGES

<u>Item</u>	<u>Quantity</u>	<u>Item</u>	<u>Quantity</u>
Coffee (Regular or Decaf)	Gallon	Canned Soda 12 oz	Each
Iced Tea	Gallon	Assorted Juices 10 oz	Each
Hot Apple Cider	Gallon	Bottled Water	Each
Fruit Punch	Gallon	Milk	Gallon
Lemonade	Gallon		

LA SURE'S FAMOUS CAKES

A tradition of excellence from 1974 to today!



We specialize in wedding cakes & cupcakes and offer a large selection of designs, shapes and flavors.

Famous for our French cream icing.

To schedule an appointment, please contact us at 920-651-0796.



SIDE ITEM SELECTIONS

Pricing varies with level of food items picked Please ask sales staff for price

Level 1 Salads

Coleslaw
Crab & Rotini Salad
Cranberry Salad
Fresh Vegetables & Dip
Ham & Cheese Rotini Salad
Marinated Pasta Salad
Pea & Cheese Macaroni Salad
Tomato Cucumber Salad
Tropical Fruit Salad
Tropical Fruit Fluff

Level 2 Salads

Broccoli Cauliflower Salad
Caramel Apple Salad
Chicken Pasta Salad
Creamy Cucumber Salad
Fresh Fruit Salad
Italian Tortellini Veggie Salad
Pesto Italiano Salad
Savory Tortellini Salad
Southwest Pasta Salad
Tropical Ambrosia Salad

Level 3 Salads

Artichoke Guacamole Salad
Broccoli & Bacon Salad
Caesar Salad
Quinoa Summer Salad
Spring Salad
Tossed Salad
Bacon Artichoke Pasta Salad
Cheddar Bacon Ranch Pasta Salad

Salad Dressings

French Ranch
Low-Cal French Italian
Raspberry Vinaigrette
Thousand Island
Caesar
Balsamic
Blue Cheese

Level 1 Starches

Homemade Potato Salad
Potato Chips

Level 2 Starches

Au Gratin Potatoes
Baby Red Potatoes
Baked Potato
Roasted Cajun Potatoes
Cheesy Mashed Potatoes
Egg Noodles
Fettuccine
Garlic Mashed Potatoes
Garlic New Potatoes
German Potato Salad
Hash Browns
Mashed Potatoes
Macaroni & Cheese
Oven Browned Potatoes
Penne Pasta
Rice Pilaf
Scalloped Potatoes
White Rice
Wild Rice Blend

Level 3 Starches

Hash brown Casserole
Roasted Garlic Red Skin Potato Puree
Twice Baked Potatoes
Yukon Gold Mashed Potatoes

Sandwich Meats

Cold: Chicken Salad
Ham Salad
Roast Beef (Extra Lean)
Roast Turkey
Sliced Ham
Tuna Salad
Hot: BBQ Pork
Country Ham (Lean)
Oven Roasted Turkey
Roast Beef in Gravy

Level 1 Hot Vegetables

Carrots
Corn
Wisconsin Blend
Green Beans
Peas & Carrots

Level 2 Hot Vegetables

Creamed California Blend
Francais Blend
Garlic Butter Roasted Carrots
Glazed Baby Carrots
Green Beans Amandine
Pea Pods & Baby Carrots
Roasted Bistro Blend Vegetables
Parmesan Creamed Corn
Green Bean Casserole

Level 3 Hot Vegetables

Broccoli w/ Cheddar Cheese Sauce
Roasted Carrots & Brussels Sprouts
Steamed Asparagus Parmesan
Parmesan Roasted Cauliflower

Rolls & Breads

Croissants
Gluten Free Rolls
Hamburger Buns (White)
Hot Dog/Brat Buns (White)
Potato & Wheat Rolls
Focaccia Rolls
Wheat Berry Bread

Soups

Cream: Broccoli
Cauliflower
Cheesy Broccoli
Corn Chowder
Vegetable
Wild Rice
Broth: Beef Barley
Beef Noodle
Beef Vegetable
Chicken Dumpling
Chicken Noodle / Rice
Additional charge for these soups.
Chili
White Chicken Chili
Chicken Tortilla