

La Sure's

Off Premise Preferred Catering Menu



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



920-651-0796
www.lasures.com

OFF-PREMISE PREFERRED CATERING INFORMATION

Please note- because of the volatility in the food market, a lot of pricing is at market price.
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. Pricing listed for meal packages in this menu are quoted on a per person basis for 30 days only. Pricing listed does not include sales tax. All pricing is subject to change. A service charge will be added to all events. For parties of 50 guests or less there will be an additional labor charge. 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. La Sure's requires a \$500.00 down payment to hold any contract date for private events of 50 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.
5. 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

Dish options for all menu's

For Hors d' oeuvre's, Breakfast or Lunch. Disposable plates, silverware, paper napkins & disposable cups as needed for purchased beverages are included. China Dishes would be an additional charge.

For Dinner Buffets. There are 2 options for China place settings.

A. China 1. China dinner plates and silverware on the buffet line, (salad plates if needed .50 per person more). All beverages ordered would be on a separate beverage table with disposable glasses. *(included in price of buffet dinners)*

B. China 2 package includes, 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 unless plated or family style. Coffee will be on a beverage table. Linens are added as needed per price list below.

Add \$2.45 per person to the meal package price.

For Family Style or plated meal. China #2 package is included in the price.

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

Items such as linen tablecloths and napkins can be arranged for an additional charge to fit your needs.

Linen Rental Options

White or Ivory Linen Tablecloths (8' Buffet or 60" Round)	\$9.25 Each
White or Ivory Linen Napkins	\$1.55 Each
Colored Linen Napkins (ask for available options)	\$1.80 Each
White or Ivory Table Skirts (12')	\$13.95 Each



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.

DINNER BUFFET PACKAGES

Simple Comforts (minimum order of 50 guests) (China 1) **\$20.95 per person**

Entrées (Choose 2 Selections)

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

Starches (Choose 2 Selections)

Creamy Mashed Potatoes * GF
Homemade Noodles
Home-style Dressing
Wild Rice Blend
Macaroni & Cheese

Vegetables (Choose 1 Selection)

Wisconsin Blend
Seasoned Green Beans
Sweet Golden Corn
Glazed Baby Carrots

Salads (Choose 1 Selection)

Creamy Coleslaw
Marinated Pasta Salad
Fresh Fruit Salad
Tossed Salad (add \$.50 per person when on the buffet)

Note: Add an additional \$1.50 per person if tossed salad is brought to the tables. This dinner buffet package also includes La Sure's fresh baked rolls, butter and coffee.

Simply Delish (minimum order of 50 guests) (China 1) **\$24.25 per person**

Entrées (Choose 2 Selections)

Chicken Marsala
Whiskey Chuck Tender Steak
Baked Haddock Bella Vista * GF
Bacon Wrapped Pork Filet with BBQ Butter Sauce
Chicken Saltimbocca with a Sage Cream Sauce

Starches (Choose 1 Selection)

Garlic Mashed Potatoes * GF
Seasoned Rice Pilaf * GF
Baby Red Potatoes * GF

Vegetables (Choose 1 Selection)

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

Salad

Fresh Tossed Salad
(choice of 2 dressings)



Note: Tossed salad on the buffet is included. Add an additional \$1.60 per person if brought to the tables. This dinner buffet package also includes La Sure's fresh baked rolls, butter and coffee.

Need to Add Dessert? Please take a look at our dessert selections on pages 11 and 14.

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.

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

All pricing listed does not include sales tax or service charge, if applicable.

DINNER BUFFET PACKAGES *(continued)*

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

\$21.95 - per person

Entrées *(Choose 2 Selections)*

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

Add \$5.00 per-person

BBQ Pork Baby Back Ribs or
Petite Filet Mignon 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)*

\$30.95 - per person

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

Or for \$6.00 more per person 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

Or for \$1.50 more per person add

Twice Baked Potato

Vegetables *(Choose 1 Selection)*

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

Salad

Mixed Fresh Greens with
Mandarin Oranges & Pecans
Caesar Salad



Note: Mixed Fresh Greens Salad on the buffet is included. Add an additional \$1.60 per person if brought to the tables and is combined with the China #2 package. *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.

Need to Add Dessert? Please take a look at our dessert selections on page 11 & 14.

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FAMILY STYLE DINNER PACKAGE

Minimum order of 50 guests

\$24.95 per person

Entrées (Choose 2 Selections)

Fried Chicken

Beef Tender Tips in Wine Sauce* GF

Seasoned Roast Chicken GF*

Roast Turkey GF*

Petite Lasagna

(can be made Vegetarian)

Pork Loin w Honey Garli Butter Sauce* GF

Additional \$1.00 per person

Baked Haddock Bella Vista GF*

Chicken Marsala

Additional \$4.00 per person

Whiskey Chuck Tender Steak

Additional \$2.00 per person

Bacon Wrapped Pork Loin

Pesto Crusted Haddock

Starches (Choose 2 Selections)

Creamy Mashed Potatoes GF*

Home-style Dressing

Parsley Buttered Noodles

Baby Red Potatoes GF*

Rice Pilaf GF*

Wild Rice Blend

White Rice GF*

Macaroni & Cheese

Vegetables (Choose 1 Selection)

Golden Corn

Buttered Peas & Carrots

Glazed Baby Carrots

Green Beans Amandine

Buttered Green Beans

Wisconsin Blend

Green Bean Casserole

Salads (Choose 1 Selection)

Marinated Pasta Salad

Tropical Fruit Salad

Cranberry Salad

Creamy Coleslaw

Fresh Fruit Salad (in season)

Carmel Apple Salad

Creamy Cucumber Salad

Tomato Cucumber Salad

Note: Add an additional \$1.50 more per person for a seasonal tossed salad and dressing. This dinner package also includes La Sure's fresh baked rolls, butter, coffee and milk.

Family style dinners includes the China #2 package.

WHEN ORDERING A FAMILY STYLE DINNER SERVICE, ALL TABLES EXCEPT FOR THE HEAD TABLE MUST BE SET FOR 8 GUESTS OR THERE WILL BE AN ADDITIONAL CHARGE ADDED TO THE INVOICE.

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

Need to Add Dessert? Please take a look at our dessert selections on pages 11 and 14.

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

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ELEGANT PLATED DINNERS

(minimum order of 50 guests and maximum of 3 choices)

Poultry

Chicken Marsala

Sautéed chicken breast with a fresh mushroom and Marsala wine cream sauce. Served with a wild rice blend and fresh herbs.

\$23.95 per person



Chicken a la Oscar

Herb seared chicken breast topped with lumped crab meat, classic hollandaise sauce and fresh poached asparagus. Served with cheddar infused twice baked potatoes.

\$26.45 per person

Chicken Saltimbocca

Italian seasoned chicken breast wrapped in ham and smothered with fresh mozzarella cheese. Served with rice pilaf.

\$24.95 per person

Creamy Sundried Tomato Chicken

Sautéed Chicken Strips in infused olive oil, tossed in a Creamy Sundried Tomato Sauce. Served over Penne Pasta.

\$23.95 per person

Spinach and Sun-Dried Tomato Stuffed Chicken Breast

A tender Chicken Breast stuffed with spinach, sundried tomato and cheese, lightly breaded and topped with a garlic cream sauce. Served with Baby Red Potatoes.

\$27.95 per Person

Roasted Breast of Turkey

Tender Roast Turkey with a splash of gravy. Served with an absolutely savory Roasted Sweet Potato.

\$24.95 per Person

Beef

Braised Beef Short Rib

Boneless beef short ribs pan seared in a beef and garlic sauce and served with rutabaga and Yukon gold mashed potatoes.

\$32.95 - per person

Whiskey Chuck Tender Steak

A tender whiskey marinated chuck tender steak served with au jus, sautéed mushrooms and our creamy garlic mashed potatoes.

\$29.95-per person



Char Grilled Tenderloin Filet

Herb and olive oil marinated tenderloin steaks char grilled and served with au jus, sautéed mushrooms and cheddar infused twice baked potatoes.

\$37.95- per person

Note: All plated dinner options above also include a choice of vegetable, tossed salad with 2 dressings, La Sure's fresh baked rolls, butter, coffee and milk. Place cards are required to declare each guest's meal.

Need to Add Dessert? Please take a look at our dessert selections on pages 11 and 14.

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ELEGANT PLATED DINNERS *(continued)*

(minimum order of 50 guests and maximum of 3 choices)

Pork

Pork Loin w Honey Garlic Butter Sauce* GF

\$24.95 per person

Roasted Pork Loin w Honey Garlic Butter Sauce, served with cheddar infused baked potatoes.

Bacon Wrapped Pork Filet

\$24.95 per person

Fresh from the farm pork medallions lightly seasoned, wrapped with apple wood smoked bacon and oven roasted. Served with a BBQ butter sauce and roasted garlic and butter red skin potato puree.



Seafood

Alaskan Salmon Filet* GF

\$29.45 - per person

Lightly seasoned herb marinated salmon filet pan roasted and served with a lemon butter dill sauce, served w rice pilaf.

Bourbon & Brown Sugar Salmon * GF

\$29.45 - per person

Lightly seasoned Fresh Salmon Filet, brushed with grainy champagne mustard, brown sugar and Kentucky Bourbon served with wild rice blend.

Seafood Stuffed Baked Haddock

\$31.95- per person

Delicious baked haddock stuffed with scallops, sweet crab meat and shrimp served with a lemon butter sauce and cheddar infused baked potatoes.

Vegetarian

Stuffed Portabella Mushrooms

\$23.45 per person

Oven baked portabella mushroom caps stuffed with a savory mixture of plumped brown rice grains tossed with sautéed mushrooms and sundried tomato slivers folded into a cream & goat cheese mixture and topped with toasted breadcrumbs.

**Stuffed portabella mushroom can also be made vegan.*

Butternut Squash Ravioli

\$23.45 per person

Tender egg pasta filled with roasted butternut squash blended with herbs and ricotta cheese, plumped in vegetable stock and served with a maple and walnut butter sauce.

Portabella & Quinoa Stuffed Peppers* GF

\$23.45 per person

A blend of assorted vegetables plus Quinoa, feta cheese and garlic stuffed inside a Red or Yellow Pepper topped with a Sundried Tomato Butter Sauce.

Note: All plated dinner options above also include a choice of vegetable, tossed salad with 2 dressings, La Sure's fresh baked rolls, butter, coffee and milk. Place cards are required to declare each guest's meal.

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

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ELEGANT PLATED DINNERS *(continued)*

(minimum order of 50 guests and maximum of 3 choices)

Duet Plates

Petite Filet of Tenderloin & Chicken Marsala

\$36.95 - per person

Certified Angus beef char grilled topped with a gorgonzola cream sauce and a pan-fried chicken breast in a creamy marsala sauce. Served with a side of baby red potatoes.

Bacon Wrapped Pork Filet and Chicken a la Oscar

\$32.95 - per person

Fresh from the farm pork medallions lightly seasoned, wrapped with apple wood smoked bacon then oven roasted, served with a BBQ buttersauce and our herb seared chicken breasts topped with lump crab meat, classic hollandaise sauce and fresh poached asparagus. All served with roasted garlic and butter red skinned potatoes.

Braised Beef Short Rib & Chicken Saltimbocca

\$34.95 - per person

Boneless beef short ribs pan seared in a beef and garlic sauce and an Italian seasoned chicken breast wrapped in ham and smothered with fresh mozzarella cheese and a sage cream sauce. Served with Yukon gold mashed potatoes.

Seafood Stuffed Baked Haddock & Pesto Grilled Chicken Breasts

\$34.95 - per person

Delicious baked haddock stuffed with scallops, sweet crab meat and shrimp served with a lemon butter sauce paired with a pesto marinated grilled boneless chicken breast and Baked Idaho potatoes.

Char Grilled Tenderloin Filet & Alaskan Salmon Filet

\$40.45 - per person

Herb and olive oil marinated tenderloin steaks char grilled with au jus and sautéed mushrooms alongside a lightly seasoned herb marinated salmon filet pan roasted with dill and mascarpone cream sauce served with cheddar infused twice baked potatoes.

Whiskey Marinated Chuck Tender Steak & Bourbon & Brown Sugar Salmon

\$37.45 - per person

Fresh fillet of salmon topped with a bourbon & brown sugar glaze, combined with whiskey marinated chuck tender steak. Served with roasted garlic and butter red skin potato puree.

Note: All plated dinner options above also include a choice of vegetable, tossed salad with 2 dressings, La Sure's fresh baked rolls, butter, coffee and milk. Place cards are required to declare each guest's meal.

Need to Add Dessert? Please take a look at our dessert selections on pages 11 and 14.

All pricing listed does not include sales tax or service charge, if applicable.

BUSINESS MEETING PACKAGES

(minimum order of 30 guests)

Breakfast

The Continental Breakfast

\$10.95 per person

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

The Healthy Breakfast

\$14.95 per person

Scrambled eggs, La Sure's fresh baked assorted bagels, muffins and pastries, a fresh fruit tray and assorted yogurt. Served with fresh brewed coffee and chilled assorted juices.

The Hungry Man's Breakfast

\$15.95 per person

Fresh from the farm scrambled eggs served with your choice of sausage links or country smoked ham, garlic new potatoes, a fresh fruit tray and La Sure's fresh baked assorted bagels, muffins and pastries. Served with fresh brewed coffee and chilled assorted juices.

Baked Egg Strata Breakfast

\$15.95 per person

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 assorted bagels, muffins and pastries. Served with fresh brewed coffee and chilled assorted juices.

Note: Breakfast buffets will be replenished for up to 1 hour.

Lunch

Soup & Sandwich Board

\$17.45 per person

Homemade soup du jour and generous portions of deli ham, roast beef, smoked turkey and Salami. Served with fresh baked wheat berry bread, Telera rolls, Schiacciata bread, Sheboygan Hard Roll, homemade potato salad, fresh vegetables and dip, a cheese tray, lettuce and tomatoes and your choice of dessert.

Hot Sandwich Luncheon (choose 2 meat selections)

\$17.25 per person

Our famous hot beef, roast turkey, barbeque pork or baked ham cooked to perfection served on fresh potato rolls with your choice of potato, salad and dessert.

Soup & Salad Bar

\$17.25 per person

Build your favorite salad with all the fixings. Served with fresh baked bread sticks, your choice of 2 salads, cream or broth soup and dessert.

Build Your Own Taco Bar

\$17.25 per person

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.

Char Grilled Beef & Chicken Burgers

\$17.45 per person

Juicy char-grilled beef & chicken burgers served with fresh baked wheat & white hamburger rolls, lettuce, tomato, fresh vegetables and dip, caramel apple salad, condiments and dessert.

Note: Disposable dishes are included with all breakfast and lunch packages. These packages are for breakfast and lunch meetings only.

All pricing listed does not include sales tax or service charge, if applicable.

BUFFET STATIONS

(minimum order of 50 guests and 3 buffet stations)

* Carving Station

Roast Turkey with Cranberry Sauce

\$9.45 per person

Carved Pork Loin w a honey mustard glaze

\$9.95 per person

Carved Sirloin Strip of Beef with Au Jus

Market- per person

Carved Pineapple Glazed Ham

\$9.45 per person

Carved Prime Rib with Horse Radish Sauce

Market -per person

All carved meat stations include fresh baked sliced rolls & assorted condiments.

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



Build your own Potato Bar (Choose 3 Selections) **\$11.95 per person

Real Mashed, Garlic Mashed, Bleu Cheese Mashed, Cheesy Mashed, Sweet Potatoes with Marshmallows, Steamed Baby Reds or Baby Bakers.

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

**Pasta Station (Choose 2 Selections)

\$12.95 per person

Petite Lasagna (regular/vegetarian), Meatballs in Marinara Sauce, Marinara Sauce or Chicken Alfredo Sauce. Served with your choice of Penne or Fettuccini

**South of the Border Station

\$12.95 per person

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

**Salad Station (Choose 4 Selections)

\$7.95 per person

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

**On Wisconsin Station

\$12.45 per person

Assorted gourmet cheese & sausage trays, beer bratwurst with sauerkraut and cherry cheesecake bars. Served with fresh baked rolls and condiments.

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

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.

All pricing listed does not include sales tax or service charge, if applicable.

Hors d' oeuvres Mini Packages

(minimum order of 50 guests)

Hors d' Oeuvres

Meatball Mania (Choose 3 Selections)

\$6.95 per person

Barbeque, Swedish, Sweet & Sour, Cranberry, Roasted Red Pepper
Brown Sugar Glazed or Kentucky Bourbon Barbeque

Dips & Bread (Choose 3 Selections)

\$6.45 per person

Spinach Dip, Bleu Cheese Dip, Cream Cheese & Sun-Dried Tomato Dip,
Hot Artichoke & Crab Dip or Hot Spinach and Artichoke Dip.

Served with assorted crackers, flat bread & crostini.

The Munchies (Choose 3 Selections)

\$7.95 per person

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

Desserts



Gourmet Mini Desserts (Choose 4 Selections) **\$6.25 per person**

Includes: Mini Key Lime Tarts, Mini Cheesecakes,
Mini Cream Puffs, Mini Chocolate Éclairs, Mini Apple Tarts
and Strawberry Shortcake Kabobs.

Build Your Own Sundae Bar

\$8.95 per person

Start with creamy French Vanilla and Chocolate Ice Cream and
add all of your favorite toppings to build your dream Sundae!

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.

All pricing listed does not include sales tax or service charge, if applicable.

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** **\$13.95 per person**
Crisp fresh vegetables and dip, a cheese & sausage tray with assorted crackers, Swedish meatballs and bacon wrapped chestnuts.
2. **The Party Package** **\$16.95 per person**
Delicious deviled eggs, a cheese & sausage tray with crackers, a glorified pineapple with fruit, seafood stuffed mushrooms, BBQ bacon wrapped chicken bites and cheesy artichoke flat bread.
3. **Great Food & Fun Package** **\$21.95 per person**
Mounds of fresh vegetables and dip, a shrimp & sauce tray with crackers, fresh fruit kabobs, creamy stuffed mushrooms, chicken skewers w Thai peanut sauce, Kentucky BBQ meatballs, bacon wrapped chestnuts and mini desserts.
4. **Fit For A King Package** (minimum order of 50 guests) **\$25.95 per person**
Mini assorted sandwiches, BLT pin wheels, chocolate dipped strawberries (in season), fresh vegetables & dip, fruit kabobs, basil parmesan stuffed mushrooms, jumbo shrimp cocktail (2 per person), mini BBQ ribs, bacon wrapped cream cheese jalapenos and Swedish meatballs.

* All prices quoted are setup buffet style and are priced per person.

<u>Party Trays</u>	Medium - 16" <i>(serves 16 - 30)</i>	Large - 18" <i>(serves 31 - 50)</i>
Cheese Tray	\$51.50	\$68.50
Cheese & Sausage Tray	\$52.50	\$70.50
Taco Tray	\$50.50	\$69.50
Vegetables & Dip	\$51.50	\$70.50
Seafood & Sauce Tray	\$55.50	\$76.50
Fresh Fruit Tray	\$54.50	\$73.50



A LA CARTE HORS D' OEUVRES

<u>Item</u>	<u>Price</u>	<u>Suggested Servings</u>	<u>Minimum Order</u>
Cold Assorted Sandwiches	\$2.50 ea.	1	24
Pretzels & Honey Mustard Sauce	\$15.95 lb.	50	2 lb.
Chips and Dip	\$13.95 lb.	30	2 lb.
Glorified Pineapple with Ham & Cheese	\$104.00	50	1
Glorified Pineapple with Fruit	\$104.00	50	1
Assorted Crackers per Sleeve	\$4.25	15	1
Spinach Dip & Crostini	\$50.95	25	1
Smoked Salmon	Market	50	1
Nacho Cheese Sauce and Tortilla Chips	\$44.95	10	1
Sliders Hamburgers or Brats	\$2.85 ea.	1-2	24
Charcuterie Board	\$265.00	50	1



NOTE: A la carte pricing reflects pickup only. There is an additional charge for delivery.

All pricing listed does not include sales tax or service charge, if applicable.

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

Cold Items



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

Cream Cheese Wheels - Assorted flavors available

Italian Tortellini Skewers - Plentiful cheese stuffed tortellini



- Ham or Turkey Rollups** - * GF A touch of garlic all rolled up
- Large Jumbo Shrimp Cocktail** * GF - A delicious "jumbo" delicacy
- Prosciutto Wrapped Asparagus** - Salty with just enough zing
- Cold Bruschetta** - Fresh tomatoes, spices, mozzarella on a crostini

Prosciutto Wrapped Fresh Mozzarella - A delicate Italian favorite

Filled Mini Puffs - Choice of Chicken or Ham Salad

Dried Apricots, Goat Cheese & Pistachio Nuts - Tangy and healthy

Beef Garlic Blue Cheese on Crostini - A must have

Antipasto Kabobs*GF Mozzarella, olives, pepperoni, cheese tortellini and salami

Chicken Creole Deviled Eggs - Old time favorite with a kick

Price
per Piece

Suggested
per Person

	\$1.45	1 - 2
	\$2.40	1 - 2
	\$1.00	1 - 2
	\$1.10	1 - 2
	\$2.05	1 - 2
	\$1.15	1 - 2
	\$2.40	2 - 3
	\$2.10	1 - 2
	\$2.25	1 - 2
	\$2.10	1 - 2
	\$1.40	1 - 2
	\$1.75	1 - 2
	\$2.10	1 - 2
	\$2.40	1 - 2
	\$1.65	1 - 2

* Each cold hors d' oeuvre must be ordered by 50 pieces at minimum.

Hot Items

BBQ Meatballs - Sweet and tangy

Swedish Meatballs - A creamy traditional favorite

Sweet & Sour Meatballs - A sweet & sour delicacy

Brown Sugar Glazed Meatballs - Perfect for fall or the holidays

Bacon Wrapped Sweet Potato Bites - Tangy & delicious

Tomato Canapés in Fillo Cup - Bacon tops this piece off

Breaded Chicken Wings - Served with ranch dressing

Buffalo Wings - Hot and spicy

Sticky Wings - The sauce will sweeten your taste buds

BBQ Wings - Traditional barbeque at its best

Cream Cheese Jalapeno Poppers - Creamy with a kick

Cocktail Wieners - Old family recipe

Bacon Wrapped Chestnuts * GF Bacon...what more do you need

Thai Peanut Chicken Skewers - Served in creamy peanut sauce



Roasted Vegetable Skewers * GF

Bacon Wrapped Shrimp* GF A great combination

Stuffed Mushroom Caps - Bacon and cream cheese stuffed

Seafood Stuffed Mushrooms - A delicate taste of the sea

Cheesy Artichoke Flat Bread - Something special

Basil Parmesan Stuffed Mushrooms - Creamy and delicious

Price
per Piece

Suggested
per Person

	\$1.20	2 - 3
	\$1.20	2 - 3
	\$1.20	2 - 3
	\$1.20	2 - 3
	\$1.55	2 - 3
	\$1.35	1 - 2
	Market	2 - 3
	Market	2 - 3
	Market	2 - 3
	Market	2 - 3
	\$1.80	2 - 3
	\$0.90	2 - 3
	\$1.50	2 - 3
	\$2.35	1 - 2
	\$2.40	1 - 2
	\$2.80	2 - 3
	\$1.55	1 - 2
	\$1.75	1 - 2
	\$1.85	1 - 2
	\$1.55	1 - 2

NOTE: A la carte pricing reflects pickup only. There is an additional charge for delivery.

* GF = Gluten Free. * Each hot hors d' oeuvre must be ordered by 100 pieces at minimum.

All pricing listed does not include sales tax or service charge, if applicable

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

SWEET DELIGHTS

Item	Price per Piece	Suggested per Person
Assorted Bars & Brownies	\$1.70	1 - 2
Assorted Cookies	\$1.65	1 - 2
Mini Cream Puffs	\$1.50	1 - 2
Mini Cheesecakes	\$1.45	1 - 2
Key Lime Tart	\$1.45	1 - 2
Mini Apple Tarts	\$1.45	1 - 2
* Chocolate Dipped Strawberries	\$2.30	1 - 2
Chocolate Strawberry Bruschetta	\$2.40	1 - 2
Strawberry Shortcake Kabobs	\$2.50	1 - 2



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

All pricing listed does not include sales tax or service charge, if applicable.

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.



LA SURE'S FAMOUS WEDDING CAKES

A tradition of excellence from 1974 to today!

We specialize in wedding cakes and offer a large selection of designs, shapes and flavors. Famous for our French cream icing. We can create your delicious dream.

To schedule an appointment, please call 920-651-0796.



SIDE ITEM SELECTIONS

Level 1 Salads

(\$1.90 per person)

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

(\$2.10 per person)

Broccoli Cauliflower Salad
Caramel Apple Salad
Chicken Pasta Salad Cranberry
Creamy Cucumber Salad
Artichoke Guacamole Salad
Fresh Fruit Salad
Italian Tortellini Veggie Salad
Quinoa & Artichoke Salad
Roasted Garlic Pasta Salad
Savory Tortellini Salad
Southwestern Pasta Salad
Tropical Ambrosia Salad
Tuna Pasta Salad
Green Apple Slaw

Level 3 Salads

(\$2.50 per person)

Asian Salad
Artichoke Guacamole Salad
Broccoli & Bacon Salad
Caesar Salad
Walnut Quinoa Salad
Spinach Salad with
Hot Bacon Dressing
Southwest Quinoa Salad
Spring Salad
Tossed Salad
Caprese Salad

Salad Dressings

French Ranch
Low-Cal French Italian
Raspberry Vinaigrette
Thousand Island
Caesar
Balsamic
Poppy Seed

Level 1 Starches

(\$1.90 per person)

Homemade Potato Salad
Potato Chips

Level 2 Starches

(\$2.10 per person)

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

Level 3 Starches

(\$2.50 per person)

Roasted Garlic and
Butter 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

(\$1.90 per person)

Carrots
Corn
Country Blend
Green Beans
Peas
Peas & Carrots

Level 2 Hot Vegetables

(\$2.10 per person)

California Blend
Francais Blend
Glazed Baby Carrots
Green Beans Almandine
Pea Pods & Baby Carrots
Roasted Bistro Blend Vegetables
Butter & Garlic Roasted Carrots
Green Bean Casserole

Level 3 Hot Vegetables

(\$2.50 per person)

Parmesan Cream Corn
Broccoli with a
Sharp Cheddar Cheese Sauce
* Corn on the Cob
(in season & buffet only)
Steamed Asparagus Parmesan
Roasted Carrots & Brussels Sprouts

Rolls & Breads

Croissants
Gluten Free Rolls
Hamburger Buns (White/Wheat)
Hot Dog/Brat Buns (White)
Egg Butter & Wheat Rolls
Telera Rolls
Wheat Berry Bread

Soups

(\$3.75 per person)

Creamed: Broccoli
Cauliflower
Cheesy Broccoli
Corn Chowder
Vegetable
Wild Rice

Broth: Beef Barley
Beef Noodle
Beef Vegetable
Chicken Dumpling
Chicken Noodle / Rice