



CATERING MENU

608-356-EATS (3287)
BROADWAYDINEREATS.COM
304 BROADWAY STREET
BARABOO, WI 53913

PLATED ENTRÉES

All plated entrees are served with you choice of salad, potato & vegetable, & dinner rolls with butter (unless otherwise stated).

Inquire about plated lunch entrée choices & pricing.

Beef

CENTER CUT PRIME RIB
Market Price

BEEF TENDERLOIN MEDALLIONS
*With mushrooms in a
madeira wine sauce.
Market Price*

NEW YORK STRIP
*Served with demi glace.
Market Price*

FILET MIGNON
Market Price

*Oscar Style
Market Price*

BRAISED SHORT RIBS
*With carrots & pearl onions in
cabernet sauce.
Market Price*

OVEN ROASTED SIRLOIN BEEF
*Served with demi glace.
Market Price*

Pork

ROASTED PORK TENDERLOIN
*With apple bourbon sauce.
22.99*

- STUFFED PORK LOIN**
- *With sage dressing topped with
roasted shallot demi glace. 20.99*
 - *With wild rice blend topped with
Door County cherry sauce. 20.99*

Chicken

CHICKEN MARSALA
*Breast of chicken with mushrooms
in Marsala cream sauce. 22.99*

CHICKEN CORDON BLEU
*Breast of chicken stuffed with Swiss cheese
and smoked ham topped with mushroom
cream sauce. 22.99*

CHICKEN OSCAR
*Breast of chicken with lump crab
meat, fresh asparagus and bearnaise
sauce. 23.99*

CHICKEN VESUVIO
*Italian seasoned slow roasted ½
chicken topped with spring peas. 20.99*

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Fish

ATLANTIC SALMON

<i>Broiled Salmon</i>	<i>22.99</i>
<i>Four Cheese Stuffed</i>	<i>24.99</i>
<i>Salmon Oscar</i>	<i>26.99</i>
<i>Bourbon Glazed</i>	<i>23.99</i>

COD

<i>Broiled Cod</i>	<i>19.99</i>
<i>Lemon Butter</i>	<i>23.99</i>
<i>Citrus Buerre Blanc</i>	<i>24.99</i>
<i>Mango Salsa</i>	<i>24.99</i>

Vegetarian & Pasta

ROASTED VEGETABLE SKEWERS

Roasted zucchini, mushroom, tomato, squash, onions, red pepper & butternut squash over ancient grains. 19.99

CAVATAPPI PASTA PRIMAVERA

Carrots, broccoli, red peppers, mushrooms, zucchini, squash and peas tossed with cream sauce. 19.99

LASAGNA

Choose meat lasagna or vegetarian lasagna. 19.99

TUSCAN PASTA

Cheese ravioli topped with fresh tomatoes, basil and sun-dried tomatoes in a tomato basil cream sauce. 20.99

PLATED KID'S MEALS

CHICKEN TENDERS

Served with potato & vegetable.
8.99

BAKED MACARONI & CHEESE

Served with vegetable.
8.99

PLATED MEAL SIDES

Salad Choices

Select One

Mixed green salad

PREMIUM SALADS

1.79 per person

Mixed green salad with seasonal fresh fruit

Caesar salad

Potato Choices

Select One

Baked Potato with Sour Cream *Parslied Red Potatoes* *Mashed Sweet Potatoes*

Cheesy Au Gratin Potatoes *Mashed with Gravy* *Wild Rice Blend*

Creamy Scalloped Potatoes *Garlic Mashed* *Rice Pilaf*

Vegetable Choices

Select One

Buttered Corn *Steamed Green Beans* *California Blend*
Brown Sugar Glazed Carrots *Green Bean Almondine* *(cauliflower, broccoli and carrots)*

PREMIUM VEGETABLES

1.25 per person

Asparagus -OR- Roasted Butternut Squash

BUFFETS

All buffets are served with dinner rolls with butter and high quality disposable tableware.

BUSINESS LUNCHEONS

Each lunch entree option includes choice of 4 sides.

Ask About Our Discount Pricing For Businesses

BUFFET PRICING

Includes choice of 4 sides.

1 Entree - 18.99 2 Entrees - 20.99

3 Entrees - 22.99

**Market Price*

Entrée Choices

**Sliced Roast Sirloin of Beef (min 40 ppl)*

**Sirloin Beef Tips (Stroganoff or Burgundy)*

**Pot Roast*

Homemade Meatloaf

Baked Honey Ham

Roasted Pork Tenderloin with apple bourbon sauce

Baby Back Pork Riblets

BBQ Pulled Pork

Oven Baked Chicken

Chicken Cordon Bleu

Chicken Marsala

Chicken Oscar

Sage Stuffed Chicken

Oven Roasted Turkey Breast (min 40 ppl)

Cod

Chef Carved Prime Rib (Market Price)

Cod

Broiled Salmon

Four Cheese Stuffed Salmon

Lasagna (meat or vegetarian - min 40 ppl)

Tuscan Pasta

Cavatappi Pasta Primavera

Salad Choices

Mixed Green Salad with choice of dressing

Italian Pasta Salad

Seasonal Fresh Fruit Salad

Broccoli Salad

7-Layer Salad

Potato Salad

Coleslaw

Apple-pear sauce

PREMIUM SALADS

1.79 per person

Mixed Green Salad with Seasonal Fresh Fruit

Caesar Salad

Potato Choices

Baked Potato with Sour Cream

Cheesy Au Gratin Potatoes

Creamy Scalloped Potatoes

Mashed with Gravy

Garlic Mashed

Wild Rice Blend

Rice Pilaf

Traditional Sage Stuffing

House Baked Macaroni & Cheese

Parslief Red Potatoes

Vegetable Choices

Buttered Corn

Glazed Carrots

Steamed Green Beans

Green Bean Almondine

California Blend (cauliflower, broccoli and carrots)

PREMIUM VEGETABLES

1.25 per person

Asparagus -OR- Roasted Butternut Squash

SPECIALTY BUFFETS

FIESTA BUFFET

17.99

Tortilla chips with salsa, warm tortilla shells, fajita seasoned beef and chicken, cheese enchiladas, shredded cheese, sour cream, chopped tomatoes, onions, shredded lettuce, sweet corn and black bean salad, pico de gallo, Mexican beans and Spanish rice.

Add guacamole 1.29

GREAT PICNIC

17.99

Grilled hamburgers, beer-boiled brats, potato salad, coleslaw, baked beans, assorted sliced cheeses, lettuce, tomato, onion, pickles, chips and condiments.

BOXED LUNCHES

Select three sandwiches or wraps & one salad choice. Each boxed lunch includes chips, pickle spear & a cookie. 12.99

Signature Sandwich & Salad Buffet

Served with chips, pickles & condiments

13.59

Add soup to sandwich buffet for \$1.29

**Add \$1 per person*

Select Three

*Chicken Salad with grapes
on multigrain or croissant*

*Tuna Salad on multigrain
or croissant*

Turkey Club on multigrain

**Roast Beef and Cheddar
on Brioche bun*

**Big Roast Beef with
Pepperjack on Brioche Bun*

*California Turkey Club
with Avocado & sundried
tomato mayo on croissant*

Chicken Cobb Wrap

Chicken Caesar Wrap

Portabella Wrap

Southwest Wrap

Asian Chicken Wrap

Salad Choices

Select One

Italian Pasta Salad

Potato Salad

Seasonal Fresh Fruit Salad

Broccoli Salad

Coleslaw

Apple-pear sauce

PREMIUM SALADS

1.79 per person

Mixed Green Salad

Caesar Salad

*Mixed Green Salad with Seasonal Fresh
Fruit*

7-Layer Salad

HOT HORS D'OEUVRES

POTATO CAKES

*Served with apple-pear sauce
or sour cream.
\$75 per 50*

BACON WRAPPED DATES

*Goat cheese filled dates
wrapped in bacon.
\$90 per 50*

BACON WRAPPED WATER CHESTNUTS

\$80 per 50

STUFFED MUSHROOMS

- Crab Stuffed \$90 per 50
- Sausage Stuffed \$80 per 50
- Bleu Cheese Stuffed \$80 per 50
- Artichoke Stuffed \$80 per 50

ROASTED VEGETABLE KABOBS

*Zucchini, squash, mushroom
green pepper, tomato & red onion
\$75 per 50*

BBQ COCKTAIL FRANKS

\$50 per 50

EGG ROLLS

*Served with sweet & sour sauce.
\$65 per 50*

SHRIMP SKEWER

*With sweet chili lime sauce.
\$105 per 50*

POTATO SKINS

- With cheddar,
bacon & sour cream \$70 per 50
- With pulled pork,
pepperjack cheese and
topped with coleslaw. \$80 per 50

BACON WRAPPED SCALLOPS

\$130 per 50

CHICKEN SKEWERS

*Your choice of Thai Peanut, teriyaki,
bourbon glaze, BBQ, or sweet & sour
\$80 per 50*

MEATBALLS

*Your choice of BBQ, sweet & sour
or mushroom sauce.
\$75 per 50*

SPINACH ARTICHOKE DIP

\$75 Serves 50

COLD HORS D'OEUVRES

SEAFOOD CEVICHE

*Scallops, shrimp and crab
marinated in citrus.*

\$140 per 50

SEASONAL FRESH FRUIT

BRIOCHE CROSTINI

*Marscapone-honey spread, seasonal
fresh fruit and balsamic glaze.*

\$90 per 50

CAPRESE SKEWERS

- *Skewers of mozzarella
balls, grape tomatoes,
basil & balsamic glaze*

\$80 per 50

SMOKED SALMON WITH ASSORTED CRACKERS

\$95 per 50

FRESH FRUIT TRAY

\$80 per 50

VEGETABLE PIZZERETTES

*Cream cheese dill spread
and assorted vegetables.*

\$70 per 50

VEGETABLE TRAY WITH DIP

\$70 per 50

RELISH TRAY

\$70 per 50

AVOCADO TOSTADA

\$95 per 50

JUMBO SHRIMP COCKTAIL

\$3 each

ASPARAGUS WRAPPED IN PROSCIUTTO

\$95 per 50

DEVEILED EGGS

- *Regular* *\$55 per 50*
- *Avocado & cilantro* *\$60 per 50*
- *Smoked salmon & caper* *\$70 per 50*

FRESH MELON WRAPPED IN PROSCIUTTO

\$80 per 50

TOMATO BASIL BRUSCHETTA

\$80 per 50

PINWHEELS

*Lettuce, tomato, cheddar and
Dijon mustard mayonnaise.*

- *Turkey or Ham* *\$75 per 50*

FRUIT KABOBS

\$90 per 50

TEA BUN SANDWICHES

Ham, beef or turkey.

\$95 per 50

CHEESE, SAUSAGE, & CRACKER TRAY

\$80 per 50

BREAKFAST

All Buffets are served with high quality disposable tableware.

Strada Breakfast Buffet

11.99

*Served with Seasonal Fresh Fruit.
Add Bacon, Sausage or Ham (\$2.49/per person)*

Strada Choices

Select One

DENVER STRADA

*Ham, peppers, onions, and
cheddar cheese.*

SOUTHWEST STRADA

*Chorizo, peppers, onions,
Monerey Jack & cheddar cheese,
fried red potatoes, cilantro.*

VEGETABLE STRADA

*Mushrooms, tomatoes, peppers,
onions, spinach, and cheddar
cheese.*

BAKED FRENCH TOAST BUFFET

12.99

*Brown sugar and cinnamon crust topped with layers of French bread
smothered in rich custard. Served with maple syrup, choice of ham, s
ausage, or bacon & seasonal fresh fruit.*

CONTINENTAL BUFFET

10.99

Yogurt with Homemade Granola

Hard Boiled Eggs

Assorted Cheese Tray

Seasonal Fresh Fruit

Assorted Muffins and Danishes

Coffee with Cream and Sugar

TRADITIONAL HOT BUFFET

11.99

Scrambled Eggs

Choice of Bacon, Sausage or Ham

*Choice of Fried Potatoes or
Hash Brown Casserole*

Assorted Muffins and Danishes

*Pancakes or French Toast
(Add \$.99/per person)*

Seasonal Fresh Fruit (Add \$.99/per person)

DESSERTS

FRESH BAKED COOKIES

*Ask for selection.
\$12 per dozen*

BROWNIES

\$12 per dozen

CHOCOLATE MOUSSE

\$2.99 each

ASSORTED BARS

\$18 per dozen

FRESH BAKED PIE

*Choice of coconut cream, banana cream, chocolate cream, peanut butter, bourbon pecan or apples. Ask about our seasonal offerings!
\$3.99 per person*

CHOCOLATE DIPPED STRAWBERRIES

***Seasonal**
\$24 per dozen*

CUPCAKES

*\$2.59 each
Mini \$1.49 each*

DESSERT BAR

Select 3 - \$4.99 per person | Select 4 - \$5.99 per person

*Cookies
—
Bars*

*Fruit crostinis
—
Chocolate
mousse*

*Chocolate Dipped
Strawberries
(When In Season)*

BEVERAGES

JUICE

*Orange, apple or cranberry
12.00 per half gallon*

COFFEE

*Served with cream and sugar
18.00 per gallon*

LEMONADE/TEA

18.00 per gallon