



CATERING MENU

BROADWAYDINEREATS@GMAIL.COM

608-356-EATS (3287)

BROADWAYDINEREATS.COM

304 BROADWAY STREET

BARABOO, WI 53913

PLATED ENTRÉES

All plated entrees are served with your 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. market price

CHICKEN VESUVIO

Italian seasoned slow roasted ½ chicken topped with spring peas. 22.99

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Fish

ATLANTIC SALMON

Broiled Salmon	22.99
Four Cheese Stuffed	24.99
Salmon Oscar	26.99
Bourbon Glazed	20.99

COD

Broiled Cod	19.99
Lemon Butter	23.99
Mango Salsa	24.99

Vegetarian & Pasta

ROASTED VEGETABLE SKEWERS

Roasted zucchini, mushroom, tomato, squash, onions, red pepper & butternut squash over ancient grains. 20.99

CAVATAPPI PASTA PRIMAVERA

Carrots, broccoli, red peppers, mushrooms, zucchini, squash and peas tossed with cream sauce. 20.99

TUSCAN PASTA

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

LASAGNA

Choose meat lasagna or vegetarian lasagna. 20.99

PLATED KID'S MEALS

CHICKEN TENDERS

Served with potato & vegetable.
9.99

BAKED MACARONI & CHEESE

Served with vegetable.
9.99

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

—

Cheesy Au Gratin Potatoes

—

Creamy Scalloped Potatoes

Parslied Red Potatoes

—

Mashed with Gravy

—

Garlic Mashed

Mashed Sweet Potatoes

—

Wild Rice Blend

—

Rice Pilaf

Vegetable Choices

Select One

Buttered Corn

—

Brown Sugar Glazed Carrots

Steamed Green Beans

—

Green Bean Almondine

*California Blend
(cauliflower, broccoli
and carrots)*

PREMIUM VEGETABLES

1.79 per person

Asparagus -OR- Roasted Butternut Squash

BUFFETS

BUFFET PRICING

Includes choice of 4 sides.

1 Entree – 19.99 2 Entrees – 21.99

3 Entrees – 24.99

*Market Price

All Buffets include Dinner Rolls & Butter as well as High Quality Disposable Tableware.
Add China Rental available on request.

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)

*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

Potato Salad

—
Coleslaw

—
Apple-pear sauce

PREMIUM SALADS

1.79 per person

—
7-Layer Salad

—
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

—
Baked Macaroni & Cheese

—
Parslied Red Potatoes

Vegetable Choices

Buttered Corn

—
Glazed Carrots

—
Steamed Green Beans

Green Bean Almondine

—
California Blend
(cauliflower, broccoli
and carrots)

PREMIUM VEGETABLES

1.79 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. 13.99

Signature Sandwich & Salad

Served with chips, pickles & condiments

13.99

Add soup to sandwich buffet for \$1.99/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

Additional Salad \$1.29/person

PREMIUM SALADS

1.79 per person

Mixed Green Salad

Caesar Salad

Mixed Green Salad with Seasonal Fresh Fruit

Spinach Salad with Hot Bacon Dressing

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

\$90 per 50

STUFFED MUSHROOMS

- Crab Stuffed \$95 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

\$60 per 50

EGG ROLLS

*Served with sweet & sour sauce.
\$75 per 50*

SHRIMP SKEWER

*With sweet chili lime sauce.
\$120 per 50*

POTATO SKINS

- With cheddar,
bacon & sour cream \$80 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 or BBQ.
\$85 per 50*

MEATBALLS

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

SPINACH ARTICHOKE DIP

Serves 75, \$80

COLD HORS D'OEUVRES

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*

\$90 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.*

\$75 per 50

VEGETABLE TRAY WITH DIP

\$70 per 50

RELISH TRAY

\$75 per 50

AVOCADO TOSTADA

\$95 per 50

JUMBO SHRIMP COCKTAIL

\$3.00 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.

CONTINENTAL BUFFET

11.59

Yogurt with Homemade Granola

—

Hard Boiled Eggs

—

Assorted Cheese Tray

—

Seasonal Fresh Fruit

—

Assorted Muffins and Danishes

—

Coffee with Cream and Sugar

—

Coffee \$18/Gallon

TRADITIONAL HOT BUFFET

12.59

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 \$1.59/per person)

—

Seasonal Fresh Fruit
(Add \$1.59/per person)
(Add Coffee \$18/Gallon)

DESSERTS

FRESH BAKED COOKIES

Ask for selection.

\$15 per dozen

BROWNIES

\$15 per dozen

CHOCOLATE MOUSSE

\$2.99 each

ASSORTED BARS

\$20 per dozen

FRESH BAKED PIE

*cream, chocolate cream, peanut butter,
bourbon pecan or apples. Ask about our
seasonal offerings!*

\$3.99 per person

CHOCOLATE DIPPED STRAWBERRIES

Seasonal

\$30 per dozen

CUPCAKES

\$2.99 each

Mini \$1.99 each

DESSERT BAR

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

Cookies

—
Bars

Fruit crostinis

—
Chocolate mouse

Chocolate Dipped

—
Strawberries
(when in season)