



ABO CATERING

"Anything But Ordinary Catering"

Anything But Ordinary Catering

Memory Collection

"If you can **Dream** it, we can **Cater** it!"



Unique Ceremony Ideas



Delicious Passed or Stationed Appetizers



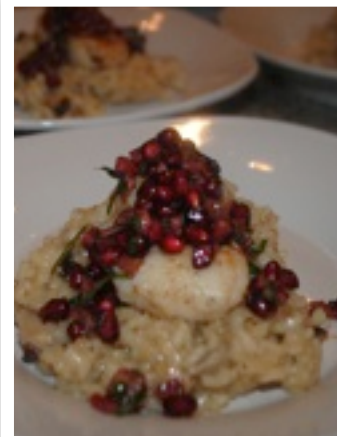
Wedding Cakes



Plated Dinner Options



Private Dinner Parties from 2-50 people



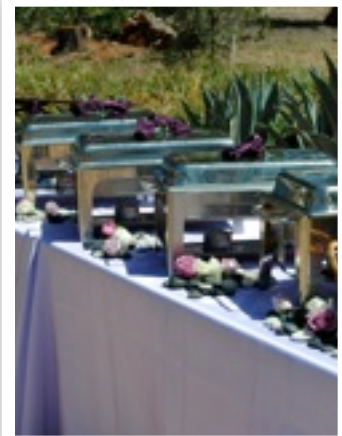
Plated Dinner Options



Full Service Event Management/Coordinating



Stationed Appetizers



Buffet Catering

Anything But Ordinary Catering

Passed or **Displayed** Appetizers



Fine Cheese Platter

A variety of Wisconsin Cheese including, Swiss, Cheddar, Co-Jack, Provolone, and Muenster. Accompanied by assorted crackers, Seasonal Fruit and Sliced Meats.

European Cheese Platter

A delicious selection of fine soft and semi-soft European Cheeses...Including Italy's Taleggio, Bleu Cheese, Spanish Manchego, Danish Havarti with Dill, and French Brie served with assorted crackers and garnished with Seasonal fruit and Sliced Meats. (Selections of cheeses may vary depending on season)



Fresh Fruit Platter

A selection of fresh fruit direct from our produce department including, Cantaloupe, Honeydew, Hawaiian Pineapple, and freshly picked Strawberries, garnished with Grapes and seasonal Berries. All artistically arranged to WOW your guests! (Selections of fruits may vary depending on season)

Fresh Vegetable Platter

Crisp fresh Veggies... Carrots, Broccoli, Cherry Tomatoes, sliced Cucumbers, Button Mushrooms, Zucchini, Yellow Squash, and Bell Peppers. Served with your choice of Spinach, Dill, or Ranch dip.

Antipasto Platter

A delicious array of Italian meats: Mortadella, Prosciutto, and Soppressata matched with these fine Italian Cheeses: Provolone, Fresh Mozzarella Balls, accompanied by a mixture of Italy's favorite Marinated Olives, Cornichons, and Pepperoncini.

Grilled Vegetable Platter

Chilled Fire Grilled Vegetables beautifully presented and served with a Garlic Aioli sauce. Including Asparagus, Bell Pepper, Button Mushrooms, Zucchini, Yellow Squash & Eggplant.



Anything But Ordinary Catering

Passed or Displayed Appetizers

Bruschetta

Fresh Tomato, Basil and Mozzarella on a toasted Baguette with a Drizzle of Reduced Balsamic

Twisted Sombrero

Chorizo-Chicken Quesadillas with a Spiced Sour Cream

Crisp Hidden Valley Shot

Fresh Vegetable Served in a Shot Glass with Spiced Ranch Dip

Tie The Knot

Beef or Chicken Empanadas with Cilantro-Chili Sour Cream

Angel Face

Chicken/Ginger Dumplings w/ a Soy Dipping Sauce

Fiercy Candied Purse

Feta Cheese and Pear Phyllo Purse Topped with a Truffle-Mint Honey

Wild Mushroom Purses

Wild Mushroom and Parmesan in a Phyllo Dough Shell topped with a Truffle Oil Essence

Island Hopping

Coconut Shrimp with a Mango Hot-Sour Sauce

Screaming Sebastian

Mushrooms Stuffed with Crab

Black Tie Affair

Jumbo Shrimp Cocktail w/ a Cucumber Wasabi Sauce on Crisp Lettuce w/ a Lemon Twist

Duck Duck Goose

Duck/Chicken Wontons w/ a Plum-Sake Sauce

Baked Brie

Mini Puff Pastry encrusted Brie with a Candied Cranberry relish

Herbaceous Lobster

Lobster Spring Rolls with a Soy-Ginger Dipping Sauce

California Baby Doll

Crab, Avocado and Cucumber rolled with Seasoned Rice and Seaweed Accompanied with Wasabi-Soy Dipping Sauce

Zesty Tuna

Spicy Tuna on Sesame Cracker w/ a Wasabi Aioli

Sliders

Mini Burgers with Caramelized Onions & Gorgonzola Cheese or Bacon and Sharp Cheddar

Skewered

Scallops Wrapped in Bacon

Salsa Dancing Shrimp

Shrimp Ceviche w/ a Wonton Chip

Knotted Doughnut

Beef Wellington topped w/ an Olive Tapenade

Lobster or Shrimp Cake Pops

Cornbread Cake Pop w/ Lobster or Shrimp & a Honey-Jalopeno Drizzle

Smoking Cigars

Rolled, crispy chicken tacos covered with lettuce, sour cream. Served with Guacamole.

Soup Shots

Your choice of Roasted Tomato, Butternut Squash, Tortilla, Black Bean, Split Pea or Wild Mushroom Soup Shots Served in a Spice Jar w/ Specialty Garnish.

Mini Tacos

Hard Shell shaped Tortillas filled with your choice of Shredded Chicken, Carnitas Asada or Blackened Fish.



Mac and Cheese

Mini Macaroni and Cheese with a Panko Crust

Fresh Mango Spring Rolls

Mango, Rice Vermicelli, Carrot, Bean Sprouts, Basil and Mint wrapped in rice paper. Served w/ a sweet and spicy dipping sauce

Spicy Catch

Avocado and Spicy Tuna California Rolls with a Wasabi and Tahini Drizzle

Smoked Salmon Lollipops

Smoked Salmon Wrapped around a Flavorful Cream Cheese Mousse w/ Capers, Green Onions & a Slight Lemon Essence

Grazing Cowboy

Steak Satay w/ a Cilantro-Soy Dipping Sauce



Grape Vine

Frozen Grapes Rolled in Goat Cheese and Pistachio Nuts

Blooming

Artichoke and Spinach Dip w/ Sliced Baguettes

Crocheted Cock-a-Doodle-Do

Seasoned Chicken Satay with a Coconut-Peanut Sauce

Anything But Ordinary Catering

Classic Buffet **Catering** with Optional **Plated** Upgrade



Caesar Salad

Crisp Romaine Lettuce with Garlic-Herb Croutons
Parmesan Cheese and a Caesar Dressing

Ahi Tuna Tower *

Avocado, Cucumber and Cilantro Salad Layered with Ahi Tuna and Topped with a Black/White Sesame Wonton Chip and Sesame-Butter Dressing

Spinach Salad

Sliced Red Onions, Hard Boiled Egg, Tomato and a Poppy Seed Dressing

Mixed California Greens

Grape Tomatoes, Shredded Carrots, and Cucumbers with Choice of Balsamic Vinaigrette, Honey-Champagne Mustard Dressing or a Classic Ranch Dressing.

Chinese Chicken Salad *

Crisp Cabbage, Shredded Carrots, Red Onions with Wonton Chips, Chicken and a Sesame-Soy Ginger Dressing

Married Greens

Mixed Greens, Cranberries, Walnuts, Pears, Feta Cheese, Sliced Grapes and a Mint-Honey Truffle Champagne-Mustard Dressing.

Pasta Salad

Bow Tie Pasta, Sun-dried Tomato Pesto, Feta Cheese, Spinach and Kalamata Olives.

Southwestern Caesar Salad

Crisp Romaine Lettuce with Crispy Tortilla Strips, Cojita Cheese and a Chili-Cilantro Caesar Dressing

Caprese Salad *

Tomato, Basil and Fresh Mozzarella and Arugula with a Olive Oil and Balsamic Dressing

Salads

Anything But Ordinary Catering

Classic Buffet Catering with Optional Plated Upgrade

Seasoned Rib Roast Beef*

Carved by Chef on Site and Served with a Creamy Horseradish and Au Jus.

Marinated Tri Tip

Grilled Soy-Ginger Tri Tip topped with a Tangy Pineapple Salsa.

The Godfather

Sauteed Beef Medallions topped with a Green Chili band Mozzarella and Broiled till Golden.

Prosciutto & Havarti Cheese

Stuffed Tri Tip

Served with a tomato-white wine sauce.

Chicken Picatta

Sauteed Chicken Breast with Fresh Parsley Lemon Juice, Artichokes, Capers and then Finished with White Wine.

Chicken Dijon

Grilled Breast of Chicken with a Tangy Brown Sugar-Mustard Sauce.

Chicken Parmesan

Pan Seared Breast of Chicken with Parmesan Cheese and a Spicy Marinara Sauce.

Chicken Marsala

Sauteed Breast of Chicken w/ a Mushroom & Sweet Marsala Wine Sauce.

Fiery Mango Chicken

Sauteed Breast of Chicken with a Fiery Sweet-Sour Mango Reduction Sauce.



"Mains"

Chicken alla Checca

Pan Seared Breast of Chicken Topped with Tomato, Fresh Basil and Mozzarella Cheese.

Pistachio Crusted Salmon

Served with a Chai-Peanut Coconut Sauce

Macadamia Crusted Salmon

Served w/ a Key Lime Beurre Blanc Sauce

Lime-Jalapeno Grilled Swordfish*

with a Crispy Ginger Served With A Pineapple Relish

Pan Seared Salmon

Served with a Lemon-Artichoke Sauce

Pan Seared Bass*

Served With A Caramelized Sweet Onion and Black-bean Hoisin Sauce

Hibachi Sea Bass*

Served with Steamed Bok Choy, Citrus Ponzu Sauce & Topped with a Cucumber-Tomato Relish

Grilled or Sauteed Filet of Beef*

Served with a Reduced Pomegranate-Bordeaux Sauce with a Caramelized Blue Cheese Crust

Sauteed Filet of Beef Stuffed with

a Soy-Ginger Marinated Lobster*

Served with a Sake Wine Beurre Blanc

Blood Orange Roasted Chicken

Served with a Pomegranate- Port Blood Orange Sauce

Herb Crusted Pork Tenderloin

Served w/ a Orange-Port Wine Reduction

Stir-Fry/Wok Station*

Oriental-Style Vegetables with Beef and Chicken Freshly prepared w/ Soba Noodles and a Variety of Asian Sauce and Spices.

Pad Thai*

Traditional rice noodles sautéed with Chicken or Veggies marinated in ginger and soy, julienne red bell peppers, carrots, bean sprouts, jalapeños, and snow peas. With a spicy Thai peanut sauce garnished with chopped peanuts, scallions and cilantro .



Italian Pasta Bar*

Rigatoni, Spaghetti and Penne Served with a Choice of Pesto, Alfredo, Tomato or Bolognese Sauce and Grilled Tomato-Basil Focaccia

Shimmering Potato*

Garlic Mashed Potatoes Martini Bar, Served in a Martini Glass Topped with a Condiments of your Choice (Sour Cream, Cheese, Butter, Chives, Bacon and much more).

Mu Shu Bar*

Oriental Marinated Beef and Chicken Satay, Served with Steamed Oriental Vegetable Mix, Scallion Pancakes, Plum-Raspberry Sauce and Soy Accompaniments.

Twisted Salad Bar *

Roasted Pepper and Original Hummus, Taziki, Falafel, Israeli Salad & Toasted Pita.

Anything But Ordinary Catering

Classic Buffet **Catering** with Optional **Plated** Upgrade



Optional Starches

Oven Roasted Garlic Mashed Potatoes
Twice Baked Mashed Potatoes
Scalloped Potatoes
Baked Ziti
Roasted Herb Crusted Red Potatoes
Rice Pilaf or Steamed Jasmine Rice
Meat or Vegetable Lasagna
Penne Pasta w/ Pesto or Marinara Sauce

" Sides "



Optional Vegetable Sides

Green Beans Almondine
Roasted Asparagus Tossed in Olive Oil
Garlic and Parmesan Cheese
Sautéed Asparagus topped with a
Tomato-Basil Relish*
Cold or Warm Grilled Seasonal
Vegetables*
Steamed Summer Squash and Zucchini
in a Lemon Butter
Sautéed Seasonal Vegetables in a
Balsamic-Olive Oil



Anything But Ordinary Catering

Wedding/Birthday Cakes and Desserts



Wedding/Birthday Cake Flavors

Chocolate
Vanilla
Marble
Red Velvet
Carrot
Banana
Lemon

Wedding/Birthday Cake Fillings

Chocolate Fudge, Mousse, Buttercream or Whipped Cream
Vanilla Mousse, Buttercream or Whipped Cream
Fresh or Preserved Raspberry, Strawberry, Blackberry Fruits.
Assorted Candies
Peanut Butter
Assorted liqueurs

Wedding/Birthday Cake Icing's

Chocolate Buttercream or Whipped Cream
Vanilla Buttercream or Whipped Cream
Fondant



Assorted Cake Pops

Assorted Colors, Flavors and Decor Available

Mini and Regular Cup Cake's

Assorted Colors, Flavors and Decor Available

Mini or Regular Dessert

Option's

Tiramisu
Fruit Pies
Cannoli
Creme Brulee
Chocolate Mousse
Cookies
Biscotti
Cheesecake's
Edible Glitter Bon Bons



Anything But Ordinary Catering

Pricing Breakdowns



Pricing is Based on Per Person

(Please inquire about Custom Menus/Pricing)

- ** Our Prices Below Include Your Selected Menu, Bread and Butter, Table side Water Service, Servers for 7 hours (Unless Specified as Drop off Only) and China Dinner and Dessert Plates, Dinner Fork, Dinner Knife, Dessert Fork and Water Glass.
- ** Items with (*) Next To Them in the Above Menu Options are Upgrades to the Prices Below.
- ** Please inquire about Rental Options (ie: tables, chairs, linens, additional china, flatware, glassware, bar service, event management/coordination, custom wedding cakes/desserts).
- ** All packages are subject to Catering Service Charge



Anything But Ordinary Catering

“Pricing Breakdowns”

Package #1: Includes Set up of:

One Main Option Buffet (staff served from buffet line), **One** Starch Option, **One** Vegetable Option, **One** Salad Option, **Servers** (7 hours) and all items on Page 9 of 10.

25-50 guests @ \$28.95
51-100 guests @ \$26.95
101-150 guests @ \$25.95
151-200 guests @ \$24.95

Package #2: Includes Set up of:

Two Main Option Buffet (staff served from buffet line), **Two** Starch Option, **One** Vegetable Option, **One** Salad Option, **Servers** for (7 hours) and all items on Page 9 of 10.

25-50 guests @ \$32.95
51-100 guests @ \$30.95
101-150 guests @ \$29.95
151-200 guests @ \$28.95

Package #3: Includes Set up of:

Three Main Option Buffet (staff served from buffet line), **Two** Starch Option, **Two** Vegetable Option, **Two** Salad Option, **Servers** for (7 hours) and all items on Page 9 of 10.

25-50 guests @ \$38.95
51-100 guests @ \$36.95
101-150 guests @ \$35.95
151-200 guests @ \$34.95

Package #4: Includes Set up of:

One Main Option Buffet (staff served from buffet line), **One** Stationed or **Two** Passed Appetizers, **One** Starch Option, **One** Vegetable Option, **One** Salad Option, **Servers** for (7 hours) and all items on Page 9 of 10.

25-50 guests @ \$33.95
51-100 guests @ \$31.95
101-150 guests @ \$30.95
151-200 guests @ \$29.95

Package #5: Includes Set up of:

Two Main Option Buffet (staff served from buffet line), **One** Stationed or **Two** Passed Appetizers, **Two** Starch Option, **One** Vegetable Option, **One** Salad Option, **Servers** for (7 hours) and all items on Page 9 of 10.

25-50 guests @ \$37.95
51-100 guests @ \$35.95
101-150 guests @ \$34.95
151-200 guests @ \$33.95

Package #6: Includes Set up of:

Three Main Option Buffet (staff served from buffet line), **One** Stationed or **Two** Passed Appetizers, **Two** Starch Option, **Two** Vegetable Option, **Two** Salad Option, **Servers** for (7 hours) and all items on Page 9 of 10.

25-50 guests @ \$43.95
51-100 guests @ \$41.95
101-150 guests @ \$40.95
151-200 guests @ \$39.95

Package #7: Includes Set up of:

One Main Option Buffet (staff served from buffet line), **One** Stationed Appetizer, **Three** Passed Appetizers, **One** Starch Option, **One** Vegetable Option, **One** Salad Option, **Servers** for (7 hours) and all items on Page 9 of 10.

25-50 guests @ \$39.95
51-100 guests @ \$37.95
101-150 guests @ \$36.95
151-200 guests @ \$35.95

Package #8: Includes Set up of:

Two Main Option Buffet (staff served from buffet line), **One** Stationed Appetizer, **Three** Passed Appetizers, **Two** Starch Option, **One** Vegetable Option, **One** Salad Option, **Servers** for (7 hours) and all items on Page 9 of 10.

25-50 guests @ \$44.95
51-100 guests @ \$42.95
101-150 guests @ \$41.95
151-200 guests @ \$40.95

Package #9: Includes Set up of:

Three Main Option Buffet (staff served from buffet line), **One** Stationed Appetizer, **Three** Passed Appetizers, **Two** Starch Option, **Two** Vegetable Option, **One** Salad Option, **Servers** for (7 hours) and all items on Page 9 of 10.

25-50 guests @ \$50.95
51-100 guests @ \$48.95
101-150 guests @ \$47.95
151-200 guests @ \$46.95

Package #10: Includes Set up of:

1 Stationed Appetizers and **4 Passed Appetizers** with **Servers** for (7 hours) and all necessary items on Page 9 of 10.

25-50 guests @ \$27.95
51-100 guests @ \$25.95
101-150 guests @ \$24.95
151-200 guests @ \$23.95

Package #11: Includes Set up of:

3 Stationed Appetizers and **5 Passed Appetizers** with **Servers** for (7 hours) and all necessary items on Page 9 of 10.

25-50 guests @ \$40.95
51-100 guests @ \$38.95
101-150 guests @ \$37.95
151-200 guests @ \$36.95

Package #12: Includes Set up of:

2 Stationed Appetizers and **4 Passed Appetizers** with **Servers** for (7 hours) and all necessary items on Page 9 of 10.

25-50 guests @ \$34.95
51-100 guests @ \$32.95
101-150 guests @ \$31.95
151-200 guests @ \$30.95