



# Great Lakes Catering & Special Events

Updated March 23, 2018

## Appetizers

### Shrimp Cocktail

Oversized prawns served in individual shooters glasses and accompanied by our delicious homemade cocktail sauce

### Italian-Port Wine Mushroom Meatballs

Ed's special recipe for over 40 years! These meatballs are prepared using a port wine that is slowly steamed away and reduced over the cooking process. Then the meatballs are covered in sliced fresh mushrooms and natural juices

### Teriyaki & Makers Mark Glazed Chicken Skewers

Chicken skewers with our unique teriyaki & Makers Mark whiskey glaze. Absolutely Remarkable!

### Traditional Egg Rolls

Chinese egg rolls served with sweet and sour sauce

### Southwestern Egg Rolls

Spicy egg rolls stuffed with black beans, corn, cilantro and chicken. Served with a cucumber ranch dressing

### Spinach Dip

Our creamy version made with chopped baby spinach and served with tortilla chips.

### Cheesy Artichoke Dip

Parmesan and Asiago cheeses, chopped artichoke hearts with baby spinach - served with tortilla chips

### Stuffed Mushroom Caps

An assortment of jumbo mushroom caps stuffed with blue cheese and bacon as well as, cheddar cheese and sausage

### Toasted Mini Ravioli

Lightly breaded ravioli bites filled with cheese and served with marinara for dipping

### Traditional Bruschetta

Diced Roma tomatoes, white pepper, garlic, basil, extra virgin olive oil, Romano &

parmesan cheeses, served on-top of thin sliced toasted French bread

#### Spring Rolls

Vegetable and cabbage stuffed egg rolls with a pineapple sweet & sour dipping sauce - no meat inside!

#### Roasted Red Pepper Humus

Topped with crumbled feta and diced tomatoes, served with chips

#### Pot Stickers

Classic Chinese dumplings filled with pork and vegetables then fried, served with soy sauce

#### Swedish Meatballs

A classic version of the meatball with a creamy sauce

#### Smoked Turkey, Ham, and Vegetable Spirals

This wrap is becoming more and more popular over the years.

Smoked turkey or ham wrapped in cream cheese

#### Cocktail Sausage

These miniature cocktail weenies are sure to be a hit.

Served warm in a mild barbeque sauce for effect

#### Smoked Baby Norwegian Salmon

Another one of Bob's specialties! Presented on a glass fish platter and in the form of a Norwegian Salmon and accompanied by capers, cream cheese, diced onions, crackers and lemons.

#### Cheese and Crackers

No pre-cut cheese cubes here my friend. Hand cut triangles and squares from blocks of real cheese - Amish mozzarella, Colby Jack, Cheddar and Cheddar spread. Accompanied by Carr's Table Water Crackers and Ritz Crackers.

#### Chips & Salsa && Guacamole &&& Sour Cream

Oversized chips served with a traditional Mexican salsa, guacamole and sour cream

#### Fresh Fruit Platter

Seasonal fresh fruits arranged on a platter with fruit yogurt dip

#### Vegetable Platter

Assorted fresh vegetables, broccoli, cauliflower florets, celery and carrot sticks presented with ranch dressing for dipping

#### Orange Peel Sweet-n-Sour Meatballs

Meatballs in our hand made orange peel sweet-n-sour sauce

#### Chef Carved Sandwiches, Our Specialty

Prime rib, turkey breast, ham and pork sandwiches carved by a chef and served on buns with accompanying sauces.

Baked Goat Cheese & Asiago

Served on a bed of marinara sauce – with toasted French bread points

## **Salads**

Garden Fresh Summer Salad

Tossed iceberg lettuce with a blend of summer mix to add color and liven' things up.  
Choice of dressings from the following - buttermilk ranch, Italian, French or raspberry vinaigrette.

Colossal Caesar Salad

Traditional Caesar salad served in a colossal bowl with our own special Caesar dressing.  
Also available with chicken for an additional charge.

Fruit Salad

Giant Bowl of mixed fruit cocktail!

Potato Salad

Creamy potatoes, mustard, onions and celery

German Potato Salad

Potatoes, bacon, parsley, onion in a light mustard/vinegar based sauce

Coleslaw

House-made with vinegar and oil coleslaw

Italian Pasta Salad

Classic version made from scratch

Macaroni & Cheddar Salad

Elbow macaroni & cheddar cheese

Tomato Caprese

Beefsteak tomato slices, topped with Buffalo mozzarella cheese, fresh basil, and drizzled with extra virgin olive oil & balsamic vinegar. As a salad or skewered.

## **Soups**

Chicken Noodle Soup

Classic version

Vegetable Beef

With bits of prime rib

Minestrone  
Loaded with veggies

Chili  
Hearty w/ beans and beef

Three Cheese  
Thick, creamy and delicious

**\*\*The above served with oyster crackers and corn bread muffins\*\***

### **Entrees**

Roasted Prime Rib of Beef  
Great Lakes Catering's Award winning prime rib. Sliced at a carving station and served personally by one of our chefs.  
Accompanied by au' jus and a horseradish sour cream sauce.

Oven Baked Turkey Breast  
Also sliced at a carving station and served personally by one of our chefs. Accompanied by a cranberry relish and a crock-pot of gravy.

Honey Glazed Ham  
Whole ham glazed with honey and a fresh fruit cocktail sauce. Sliced and served from a carving station by our chef.

Roast Loin of Pork  
Slow roasted pork loin. Carved and served personally by one of our chefs.

Roasted Chicken Breast  
A boneless, skinless chicken breast dusted lightly with our special seasonings and slow roasted. Accompanied by a crock-pot of apricot honey Dijon mustard.

Baked and Quartered Chicken  
These whole chickens are seasoned, baked, and then quartered. The chicken falls off the bone and melts in your mouth. Excellent when served on top of a bed of corn bread wild rice stuffing.

Baked Mostaccioli  
Premium hollow pasta in meat or marinara sauce, it is then smothered with mozzarella cheese and baked

Baked Ravioli  
Meat or cheese filled "Pasta pillows" covered in your choice of sauce, then mozzarella cheese, and baked

Lasagna

Meat or roasted vegetable lasagna slowly baked and served with Parmesan cheese.

#### Italian Sausage and Marinara

Real authentic Italian sausage from the butcher smothered in marinara sauce, peppers, and onions

#### Shrimp Dijon

Shrimp in a garlic butter sauce and topped with breadcrumbs, then baked

#### Fettuccini Alfredo

Choose from the following: Chicken, shrimp, or seafood.

#### Pot Roast

Slow roasted beef pot roast with carrots, celery, potatoes and peas

#### Chicken Asiago

Add this distinctive cheese, bacon bits and tomatoes and you will have baked perfection

#### Chicken Marsala

Wine and fresh mushrooms highlight this dish

\*\* Complimentary assorted breads are served with all entrees\*\*

### **Vegetables & Side Dishes**

#### Green Beans Almandine or Slivered Peppers

Whole beans cut and cooked in a butter sauce and topped with almond slivers

#### Corn On or Off the Cob

Whole kernel golden sweet corn served "Off the cob"

#### Honey Glazed Carrots

Sweet baby carrots with honey and butter glaze

#### Sauteed Peapods

Peapods sauteed in olive oil with diced red peppers and garlic

#### Bistro Baked Potatoes

Baby baked potatoes served with cheddar cheese, and sour cream for dipping

#### Broccoli & Cheese Casserole

Baked to a crispy golden brown topping. This is for very hearty appetites.

#### Baked Beans

Beans Baked in a tangy sauce with a little bacon

#### New Baby Potatoes

Skinless small new baby potatoes served in parsley butter

### Au' Gratin Potatoes

Thin sliced potatoes smothered in cheese and baked

### Mashed Potatoes with or without skins

Traditional or Garlic style mashed potatoes accompanied by gravy in a crock-pot

### Corn Bread Wild Rice Stuffing

This stuffing is a centuries old family recipe- highly recommended as an accompaniment to all chicken and turkey entrees. It is DELICIOUS.

## **Lunch**

### Italian Beef

Served with au' jus, sport peppers, and French rolls

### Chicken Sandwiches

Boneless skinless breast served with all the trimmings

### BBQ Pork

Pulled from the bone & smothered in Hickory Smoked BBQ sauce

### Pub Style Burgers

Deluxe burgers with all the trimmings

### Hot Dogs

Vienna all beef hot dogs, served with all the condiments to make them "Chicago Style"

### Bratwurst

Classic Brat! Boiled in beer and then grilled

### Chicken Salad or Tuna Salad Sandwiches

Served on croissants with lettuce, tomato and pickle on the side

### Classic Sloppy Joes

Flavored to perfection and served with hamburger buns and pickles

### You Name It Sandwiches

Any deli style sandwiches served with lettuce, tomato, pickle spear, mustard and mayonnaise

### Box Lunches

Your choice of sandwich or croissant, two salads, chips, cookies, candy bar or mint

### Lasagna

Meat or roasted vegetable

### Mostaccioli or Ravioli

Served with meat sauce or marinara

#### Macaroni & Cheese

Creamy cheese smothers these elbow noodles then topped with shredded cheese and baked

#### Tacos & Nachos Bar

Served with everything to make them GRANDE!

#### Deli Bar

Ham, Turkey and Roast Beef served with gourmet breads, lettuce, tomato, cheese, pickles, mustards, and mayonnaise

#### Build Your Salad

Caesar, Chicken, Chef, Garden and Oriental

\*\* Ask about our hot dog cart – Vienna Cart with Umbrella\*\*

### **Desserts**

#### Strawberry Short Cake

Classic style short cake with strawberries and whipped cream

#### Fresh Fruit Tarts

Graham cracker crust filled with custard and topped with sliced fresh fruit

#### Miniature Cream Puffs & Chocolate Eclairs

Bite sized for easy finger desserts

#### Cheese Cake

Any type of Eli's Cheesecake you can think of

#### Assorted Cookies & Brownies

Everyone loves our cookies and brownies

#### Assorted Mini Desserts

The dessert selection that will make everyone happy; ask us about our tremendous selection

#### Carrot Cake

Sheet style Carrot Cake with Vanilla Icing

#### Chocolate Covered Strawberries

Hand dipped with white or dark chocolate – you decide!

#### Shot Glass Shooters

Shot glasses filled with scrumptious desserts... oreo, apple pie, and a variety of others!

## **Breakfast Packages**

### Deluxe Continental Breakfast

Various whole fruits & fruit platter with yogurt dip  
Assorted mini-Danish, muffins, and bagels  
Jellies & butter  
Individual serving orange juice & bottled water  
Coffee, cream, sugar, etc.

### Full Breakfast

Whole fruits with fruit platter and yogurt dip  
Danish minis, muffins, bagels, jellies & butter  
Breakfast potatoes  
Bacon & sausage  
Scrambled eggs or egg casserole (Your choice)  
Orange juice & bottled water  
Coffee, cream, sugar, etc.

## **Luncheon-Dinner Packages**

### The Picnic Package

Fruit platter  
Coleslaw  
Potato salad  
Baked beans  
Corn on the cob  
Hot Dogs with all the trimmings to make them "Chicago Style"  
Deluxe pub burgers  
Potato chips  
Cookies

### Deluxe Soup & Salad Bar Package

Garden salad with all the trimmings for an entire meal  
Tomatoes  
Raisins  
Cucumbers  
Croutons  
Bacon bits  
Parmesan cheese  
Sliced chicken  
Several salad dressings  
Your choice of soup  
Your choice of dessert



### Chinese

Garden salad with assorted salad dressings  
Egg rolls with pineapple sweet & sour sauce  
White rice  
Vegetable fried rice  
Beef & Broccoli  
Sweet & Sour Chicken  
Fortune cookies

### Pork Barrel Package

Garden salad with choice of dressings  
Assorted rolls & butter  
Choice of vegetable  
Mashed potatoes and gravy  
Thick sliced pork medallions served on a bed of corn bread wild rice stuffing  
Dessert

### Chicken Breast

Fresh Garden salad with spring mix and your choice of French or Ranch dressings  
Assorted rolls & butter  
Green beans almandine  
New baby potatoes in parsley butter  
Lightly seasoned boneless chicken breast with an apricot honey mustard glaze  
Dessert

### Italian Feast

Chicken Caesar salad  
Garlic bread  
Green beans almandine  
Choice of roasted vegetable or traditional baked lasagna  
Tiramisu

### Mexican Fiesta

Deluxe garden salad  
Build your own: Nachos and Taco Bar - fajita chicken and seasoned ground beef  
(Lettuce, tomato, cheese, onion, sour cream, guacamole, peppers, melted cheese and hot sauces)  
Spanish rice  
Dessert

### The Chicago Classic

Deluxe garden salad with your choice of dressings, croutons, and bacon bits.  
Beef buns  
Choice of vegetable  
Baked Mac n Cheese  
Italian beef au jus'  
Sport peppers & pickles  
Dessert

"BBQ" Package

Potato salad  
Coleslaw  
Corn "Off" the cob or cobbettes  
Potato chips  
Tangy BBQ pork sandwiches  
Dessert

The American Grill

Fresh fruit salad  
Potato salad  
Corn on the cobettes  
Potato chips  
Deluxe pub burgers with all the toppings  
Dessert

Deluxe Deli Bar Package

Potato salad  
Coleslaw  
Gourmet breads & croissants  
Roled, turkey & ham  
Lettuce, tomato, pickle  
Mayo, mustard & gourmet mustards  
Potato chips  
Dessert

The Island Package

Deluxe garden salad  
Fruit Platter  
Assorted rolls & butter  
Green beans almandine  
Tri-colored pepper confetti island rice  
Teriyaki chicken breasts  
Dessert

Chicken Parmesan Package

Deluxe chicken caesar salad  
Garlic bread  
Chicken parmesan  
Baked mostacolli  
Mini creme puffs and eclairs

"Graduation Party" Package

Fresh fruit platter with yogurt dip  
Vegetable platter with buttermilk ranch  
Potato Salad  
Coleslaw  
Corn "Off" the cob  
Mashed potatoes & gravy

Fried chicken or chicken breasts  
Italian beef sandwiches served with peppers and pickles

“Thanksgiving Feast” Package

Deluxe fresh garden salad with spring mix and dressings  
Green beans almandine  
Mashed potatoes and gravy  
Corn bread wild rice stuffing  
Rolls & butter  
Carving station featuring: Turkey breast carved by a chef  
Cranberry sauce  
Pumpkin pie topped with whipped cream

Chicken Asiago Package

Deluxe garden salad  
Rolls & butter  
Choice of vegetables, rice pilaf  
Chicken breasts baked with diced tomato and bacon and topped with asiago cheese  
Dessert

**Wedding Packages**

See something in one package that you want to add or subtract? Feel free to mix and match to get what you want for your party.

Diamond Package

Appetizers:

Jumbo prawns served with cocktail sauce  
Baby Norwegian smoked salmon with capers, cream cheese, lemons and crackers  
Gourmet cheeses, cheese spreads, salami & Carr’s table water crackers  
Toasted ravioli miniatures served with marinara for dipping  
Strolling waiter serving fresh bruschetta from a silver tray

Dinner:

Caesar salad station – Chef freshly preparing Caesar salad for your guests  
Assorted rolls & butter  
Steamed asparagus drizzled with a warm bacon & balsamic vinaigrette and bleu cheese  
Baked au’gratin potatoes  
Carving station featuring: Roasted prime rib of beef  
Your choice of:  
Shrimp Dijon station – Shrimp in a white wine & garlic butter sauce topped with breadcrumbs  
OR  
Fettuccini Alfredo Station  
Live action station with a chef preparing your choice of Chicken or shrimp fettuccini alfredo

### Gold Package

#### Appetizers:

Fresh flowing "Elevated" vegetable platter with buttermilk ranch dip  
Gourmet cheeses, cheese spreads, salami & Carr's Table Water Crackers  
Port wine mushroom meatballs  
Makers Mark and teriyaki glazed chicken skewers  
Strolling waiter serving fresh bruschetta from a silver tray

#### Dinner:

Deluxe garden salad with spring mix, tomatoes, cucumbers, croutons, bacon bits,  
Parmesan cheese, French, Ranch and Italian dressings  
Baby baked potatoes  
Green beans almandine  
Assorted rolls and butter  
"Dueling Chef" carving station featuring: Roasted prime rib of beef and turkey breast  
with accompanying sauces

### Silver Package

#### Appetizers:

Fresh flowing "Elevated" vegetable platter with buttermilk ranch dip  
Gourmet cheeses, cheese spreads, salami & crackers  
Port wine mushroom meatballs

#### Dinner:

Tossed garden salad with spring mix, tomatoes and French, Italian and Ranch dressings  
Assorted rolls & butter  
Green beans with slivered peppers  
Choice of potato  
Carving station featuring: Lightly seasoned baked loin of pork or beef roast  
with accompanying sauces, baked and quartered chicken

### Bronze Package

#### Appetizers:

Flowing fruit platter with a yogurt-dipping glaze  
Vegetable platter with buttermilk ranch dip  
Port wine mushroom meatballs

#### Dinner:

Deluxe garden salad with French, Italian and Ranch dressings  
Assorted rolls and butter  
Choice of vegetable  
Corn bread wild rice stuffing  
Baby bakers with sour cream, ranch and cheese sauce  
Lightly seasoned boneless and skinless chicken breast  
Apricot honey mustard glaze

Thin sliced Italian style beef au' jus

### **Additional Wedding Packages**

#### **Basic Package #1**

Appetizers:

Fresh sliced fruit platter  
Fresh sliced vegetable platter with ranch dip

Dinner;

Fresh garden salad with spring mix and your choice of French and Ranch dressings  
Assorted rolls & butter  
Green beans almandine  
New baby potatoes in parsley butter  
Lightly seasoned boneless chicken breast with an apricot honey mustard glaze  
Baked Mostacoli

#### **Basic Package #2**

Appetizers:

Fresh sliced fruit platter  
Fresh sliced vegetable platter with ranch dip

Dinner;

Chicken Caesar salad  
Garlic bread  
Choice of vegetable  
Baked Lasagna  
Meatballs in marinara

### **Bar Packages**

Great Lakes Catering is fully licensed and insured to serve alcohol at your special event!

#### **Bronze Package**

Basic bar set-up including; Smirnoff Vodka, Bacardi Rum, Captain Morgan Rum, Beefeater Gin, Seagrams 7 Whiskey, Choice of Domestic Bottled Beer: Miller Lite, Bud Light, Coors Light. Wines include; Cabernet, Moscato, Pinot Grigio & Chardonnay. Mixers include; Pepsi, Diet Pepsi, Sierra Mist, Tonic Water, Soda Water, Orange Juice, Cranberry Juice, Lemons, Limes, Olives. Cocktail napkins and stirrers are provided.

#### **Silver Package**

Our basic bar set-up upgraded including; One additional Imported or Craft Beer, Merlot, Absolute Vodka, Bacardi Rum, Captain Morgan Rum, Tanqueray Gin, Jack Daniels Whiskey, Dewars Scotch

#### **Gold Package**

Our basic bar set-up plus more premier choices including; Two additional Imported or Craft Beers, , Makers Mark Bourbon and Johnny Walker Black Scotch

### Beer & Wine Packages

Domestic bottled beer: Miller Lite, Bud Light, Coors Light and Chardonnay, Cabernet Sauvignon and Moscato. Craft beer can be added to this package

### Cash Bar Package Available

Champagne Toasts, Rental glassware and champagne flutes are available at your request for an additional cost. A \$200.00 set-up fee will be added to all packages.

All packages include soft drinks and bottled water.

### Appetizer Party Packages

#### Diamond Package

##### Chilled Station

The "Boat" display piece featuring: Jumbo prawns served with a gazpacho cocktail sauce  
The "Apex" display piece featuring: anti-pasta skewers & Baby Norwegian  
smoked salmon served with lemons, caper, cream cheese, and crackers  
Fresh Bruschetta

##### Hot Station

Your choice if meatballs  
Makers Mark and teriyaki glazed chicken skewers  
Goat and asiago cheese in marinara sauce with toast points

##### Carving Station

Carved prime rib and turkey sandwiches served on potato buns with cranberry  
relish, gourmet mustards and horseradish sour cream sauce

##### Dessert Station

White and dark chocolate dipped strawberries  
Assorted Petit fours  
Mini Cupcakes  
Assorted mini desserts

##### Bar

Customized to your specifications

### Gold Package

#### Chilled Station

The "window" display piece featuring: assorted gourmet cheeses, spreads,  
grapes, salami, and crackers

Jumbo prawns served with a gazpacho cocktail sauce, shrimp shooters  
Roasted red pepper humus with crumbled feta cheese and diced tomatoes. Served with guacamole, salsa and tortilla chips

#### Egg Roll Station

Southwestern egg rolls served with a cucumber ranch dressing  
Traditional egg rolls served with a pineapple sweet and sour sauce  
Orange peel sweet and sour meatballs

#### Carving Station

Carved prime rib and turkey sandwiches served on potato buns with cranberry relish, gourmet mustards and horseradish sour cream sauce

#### Dessert Station

White and dark chocolate dipped strawberries  
Assorted Petit fours  
Assorted mini desserts

#### Bar

Customized to your specifications

### **Silver Package**

#### Chilled Station

The "Apex" display piece featuring: fresh sliced fruits and vegetables with dips.  
Assorted gourmet cheeses, spreads, salami and crackers

#### Hot Station

Toasted Mini Ravioli  
Italian Port wine & mushroom meatballs

#### Carving Station

Carved turkey sandwiches on potato buns served with cranberry relish and gourmet mustards

#### Dipping Station

Roasted red pepper hummus, chunky salsa, sour cream, and guacamole served with pita wedges and tortilla chips  
Fresh bruschetta served with toasted French bread slices

#### Bar

Customized to your specifications

### **Bronze Package**

### Fruit and Vegetable Station

Fresh fruit platter served with yogurt dip  
Fresh vegetable platter served with ranch dressing

### Hot Station

Italian port wine and mushroom meatballs  
Southwestern egg rolls served with a cucumber ranch dip

### Silver Dollar Station

Assorted silver dollar sandwiches stuffed with ham, turkey, and roast beef served with gourmet mustards and mayonnaise on the side

### Dessert Station

Miniature cream puffs and eclairs  
Assorted cookies  
Chocolate dipped strawberries