



— CATERING —

CASUAL LUNCH & DINNER MENU



HOFFMANHOUSECATERING.COM

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DESIGN-YOUR-OWN BUFFET

Our traditional lunch or dinner buffets include your choice of entrees, bakery fresh rolls with butter and your choice of side dishes. Additional sides may be added for \$2.25 per side, per guest.

LUNCH: Two Entrees \$18 Three Entrees \$21

Includes three sides of your choice

DINNER: Two Entrees \$26 Three Entrees \$29

Includes five sides of your choice and dinner sized portions

PORK

Rosemary Roasted Pork Tenderloin* with a rosemary demi glace
Apple Bourbon Pork Tenderloin* with a fresh apple bourbon sauce
BBQ Baby Back Ribs (1/4 rack portion)
Honey Glaze Ham*

BEEF

Merlot Braised Tenderloin Tips over egg pasta with mushrooms
Sliced Inside Round of Beef* with au jus
Yankee Pot Roast with pearl onions, carrots, tomatoes and potatoes

POULTRY

Stuffed Chicken Caprese with tomato, mozzarella, fresh basil and balsamic reduction
Chicken Cordon Bleu with swiss cheese, ham and bearnaise sauce
Apple Orchard Chicken with rye, apples, currants, toasted pecans and savory cider glaze
Stuffed Chicken Marsala with wild mushroom stuffing, marsala wine and mushroom reduction
Chicken Risotto with risotto, wild mushrooms, parmesan cheese and herb butter sauce
Roasted Chicken bone in chicken roasted with fresh herbs and butter
Roast Turkey Breast* with stuffing and natural pan gravy
Turkey Tetrazzini with natural gravy over egg noodles

SEAFOOD

Cod Chardonnay with chardonnay beurre blanc and toasted almonds
Atlantic Salmon with lemon butter

PASTAS & VEGETARIAN

Vegetarian Lasagna with red or white sauce
Penne Pasta Alfredo with broccolini & wild mushrooms (add grilled chicken for \$1; add grilled shrimp for \$3)
Baked Ziti with red sauce, mozzarella and ricotta

CARVING BOARD ENHANCEMENTS

Interactive buffets are a wonderful addition to your event! Our chef will carve the meat selection of your choice right at the buffet, creating an unmatched elegance for your event. Prices are in addition to your standard buffet
Prices are listed for dinner buffets not lunch.

Starred Menu Options From Above*	\$3 per guest
Roasted Sirloin of Beef	\$6 per guest
with tarragon horseradish and peppercorn demi-glace	
HH Famous Prime Rib	\$10 per guest
with horseradish and au jus	

SIDES

COLD SIDES

Fresh Garden Salad
Classic Caesar Salad
Orchard Harvest Salad
Seasonal Fresh Fruit Salad
Broccoli Raisin Salad
Tri-Color Pasta Salad
Mixed Greens with Feta & Mandarin Oranges
with citrus dressing
Tortellini Pasta Salad
Creamy Coleslaw
Grandma's Potato Salad
Corn & Black Bean Salad
Deviled Egg Potato Salad
Crumbled Feta, Watermelon & Olive Salad
with honey lime vinaigrette
Sun-dried Tomato Pasta Salad
with feta, basil and Kalamata olives

HOT SIDES

Traditional Mashed Potatoes with Pan Gravy
Wisconsin Cheddar & Chive Mashed Potatoes
Rosemary Roasted Red Potatoes
White Cheddar Potato Gratin
Wisconsin Wild Rice Blend
Baked Potato with Sour Cream
Garlic Smashed Red Potatoes
Four Cheese Mac n Cheese
Smoked Baked Beans
Cheesy Hash-brown Casserole
Herb Roasted Tri-Color Fingerling Potatoes
Southwestern Pepper Jack Mac n Cheese with Bacon
Roasted Blend of Vegetables
with basil, balsamic and olive oil
Glazed Baby Carrots
Steamed Green Beans
with choice of brown butter & almond or bacon & caramelized shallots
Corn O'Brien
Broccoli
Cauliflower
with brown butter and almonds
Warm Cornbread with Honey Butter

SEASONAL SOUP SELECTIONS

Add a seasonal soup selection or two to any buffet for an additional \$3.75 per guest
(included with soup and wrap and soup and salad buffet).
Includes crackers. Other options available upon request

Beef Barley with mushroom
Chicken Cordon Bleu
Homestyle Chicken Noodle
Cream of Broccoli with Cheddar
Potato-Corn Chowder with country ham

Sweet Potato Bisque
Homemade Chili
White Chicken Chili
Asian Inspired Hot & Sour
Wild Mushroom

SPECIALTY BUFFETS

Our Specialty buffets are a great combination of some of our classic favorites.
Our dinner specialty buffets have larger dinner sized portions

Italiano

Lunch \$22 | Dinner \$26

Grilled Italian marinated chicken, Italian beef sandwiches, sautéed onions and peppers, giardiniera, herb & garlic roasted potatoes, roasted vegetables, pasta salad, panzanella Italian peasant salad with balsamic vinaigrette and Italian & assorted dinner rolls with butter

American Steakhouse

Lunch \$29 | Dinner \$34

Grilled flat iron steaks with chimichurri butter, button mushrooms and caramelized onion, broiled salmon with alpine butter, steamed green beans, herb and garlic roasted potatoes, tossed Caesar salad with garlic croutons and assorted dinner rolls with butter

Back-Country

Lunch \$22 | Dinner \$26

Drunken chicken in Jack Daniels sauce, country style beef pot roast, baked potato with sour cream, buttered corn, green beans with bacon & caramelized onions, grandma's potato salad, fresh fruit salad and dinner rolls with butter

Mexicano

Lunch \$21 | Dinner \$25

Festive buffet featuring cilantro and lime rice, black beans, grilled fajita-style proteins (chicken with bell peppers and steak tips, bacon & onion), Chihuahua and shredded cheddar cheese, roasted tomato salsa, sour cream, shredded romaine and iceberg lettuce, guacamole, lime wedges, corn tortilla chips and pico de gallo and warm flour tortillas

Texas BBQ

Lunch \$22 | Dinner \$26

Hand-pulled slow roasted pork with a variety of BBQ sauces on the side, grilled BBQ chicken breast, creamy coleslaw, smoked baked beans, grandma's potato salad, four cheese mac n cheese, fresh bakery buns, warm cornbread with honey butter

Lotsa Pasta

Lunch \$21 | Dinner \$25

Mostaccioli, Fettuccini, Tri-Color Cheese Tortellini, Italian roasted chicken breast strips, Italian meatballs, Italian sausage, sautéed vegetables, tomato red sauce, alfredo sauce, parmesan cheese, tossed garden salad with assorted dressings and Italian & assorted dinner rolls

SPECIALTY SANDWICH, SOUP & SALAD BUFFETS

Luncheon buffets are prepared with lighter portions, while dinner buffets offer slightly heavier portion sizes.

Soup & Salad Bar

Lunch \$19 | Dinner \$22

Start off with spinach, kale and an artisan lettuce blend, top that off with your favorites from shredded carrots, artichoke hearts, sliced cucumber, heirloom cherry tomatoes, sliced black olives, green peas, sliced mushrooms, garbanzo beans, black beans & corn salsa, shredded cheddar, bleu cheese crumbles, crispy bacon bits, sunflower kernels, dried cranberries chopped hard boiled eggs, house-made bar cheese, crackers, croutons, grilled chicken breast strips, raspberry vinaigrette, ranch, bleu cheese and italian dressings, plus your choice of one of our seasonal chef prepared soups (see page 3 for selections.)
Minimum of 25 guests

Soup & Half Wrap Buffet

Lunch \$18 | Dinner \$21

Platters of half portioned wraps to include: blackened chicken Caesar with parmesan, romaine & balsamic Caesar dressing; sliced turkey with cranberry aioli, provolone, lettuce and tomato; classic bacon, lettuce and tomato; deli pickles, kettle chips, fresh fruit salad and grandma's potato salad, plus your choice of one of our seasonal chef prepared soups (see page 3 for selections)

Wisconsin Deli

Lunch \$17 | Dinner \$19

Shaved applewood smoked ham, sliced roast turkey breast, sliced roast beef, tri-color pasta salad, grandma's potato salad, fresh seasonal fruit, all butter and brioche rolls, sliced breads, lettuce, tomato, cheese, mayonnaise, yellow mustard, brown mustard, potato chips and deli pickles

Loaded Burger & Chicken Bar

Lunch \$21 | Dinner \$23

Grilled 1/3lb hamburgers, grilled chicken breast (choose sun dried tomato, BBQ spice rub or traditional), accompaniment bar (bleu cheese, assorted sliced cheeses, lettuce, tomato, sliced red onion, caramelized onions, sautéed mushrooms, bacon), grandma's potato salad, tri-color pasta salad, fresh seasonal fruit, kettle chips, sliced pickles, brioche sandwich buns and standard condiments

COLD BOX LUNCHES

Box lunches come with potato chips, whole fruit, pickle, cookie (substitute brownie for \$1 per guest) and condiments.
Salads are served with rolls, butter and cookie (substitute brownie for \$1 per guest).
Pasta salad, potato salad or coleslaw can be added for \$1 per item, per guest
Select up to three options

WHOLE WHEAT WRAPS

Blackened Chicken Caesar | 14

Blackened chicken Caesar with parmesan, romaine & balsamic Caesar dressing

BLT Turkey Club | 14

Oven roasted turkey breast, bacon, avocado, swiss, lettuce, tomato and pesto mayo

Veggie | 14

Spinach, red peppers, hummus, raisins, pecans, apples and cilantro

Buffalo Turkey | 14

Sliced turkey breast, buffalo sauce, celery, lettuce, tomato, cheddar jack and bleu cheese dressing

Southwestern Chicken | 14

Chicken breast, black beans, corn, tomatoes, sour cream, toasted cumin, garlic, cilantro, cheddar jack, romaine, salsa

Chicken Salad | 14

Sun-dried cranberry and apple chicken salad, petite greens

SANDWICHES

Ham & Cheese | 14

Shaved applewood smoked ham, swiss, lettuce, tomato, honey Dijon aioli, marble rye

Roast Beef | 15

Sliced roast beef, havarti, romaine, tomato, bistro sauce, french bread

Tuna Salad | 14

Fresh house-made tuna salad, lettuce, tomato, wheat

Turkey Pesto | 14

Sliced turkey breast, havarti, field greens, tomato, pesto mayo, ciabatta

SALADS

Blackened Chicken Caesar | 15

Strips of blackened chicken, romaine, croutons, parmesan, chipotle Caesar dressing

Chef Salad | 14

Baby greens, grape tomatoes, diced cucumbers, cheddar, hardcooked egg, turkey and ham, parmesan peppercorn dressing

Strawberry Fields | 15

Strips of grilled chicken, romaine, pecans, bleu cheese crumbles, sliced strawberries, raspberry vinaigrette

Chicken Caprese | 15

Strips of grilled chicken, field greens, grape tomatoes, mozzarella, basil oil, balsamic wine reduction

HORS D'OEUVRES

Minimum of 3 dozen per selection. Limit of 5 Varieties

SLIDERS

Sliders for delivery & setup or drop off service will be delivered deconstructed for guests to build their own on site

Muenster Angus Sliders

43 per dozen
Pretzel roll, angus patty, muenster, lettuce, mustard remoulade

American Angus Sliders

42 per dozen
Pretzel roll, angus patty, american cheese, lettuce, tomato

Chicken & Bacon Sliders

39 per dozen
Herbed Ciabatta bun, chicken bacon patty, lettuce, garlic shallot mayo

Gorgonzola Angus Sliders

39 per dozen
Italian roll, angus patty, gorgonzola, heirloom tomato

Bourbon BBQ Sliders

33 per dozen
Brioche Bun, HH's all natural bourbon BBQ pulled pork, BBQ sauce, pickles, red onions

Hawaiian Pulled Pork Sliders

34 per dozen
King's Hawaiian bun, HH's all natural teriyaki pulled pork, slaw, cilantro cream

Wisconsin Brat Bite

36 per dozen
Kaiser roll, Johnsonville brat, sauerkraut, onion, mustard

Mini Reubens

33 per dozen
Marble rye, corned beef, sauerkraut, 1000 island dressing

STUFFED MUSHROOMS

Bacon Wrapped, Gorgonzola, Maple Glaze | 32 per dozen

Italian Stuffed | 27 per dozen

Spinach, Feta, Leeks | 27 per dozen

Lump Crab & Cream Cheese | 34 per dozen

WRAPS & ROLLS

Mozzarella & Italian Sausage with Sun Dried Tomato Pesto in Puff Pastry | 23 per dozen

Prosciutto Wrapped Melon with Honey Balsamic Reduction | 21 per dozen

Bacon Wrapped Medjool Dates with Bleu Cheese & Maple Glaze | 30 per dozen

Bacon Wrapped Scallop with Hot Honey | 34 per dozen

Roasted Asparagus & Serrano Ham with Herbed Goat Cheese | 21 per dozen

HORS D'OEUVRES

Minimum of 3 dozen per selection. Limit of 5 Varieties

COMFORT FAVES

Meatballs with Choice of (BBQ, Italian, Swedish, Hawaiian Teriyaki with Pineapple) | 21 per dozen

Heirloom Tomato Bruschetta, Shaved Mozzarella, Micro Basil, Balsamic Drizzle | 22 per dozen

Toasted Brie with Cranberry Compote | 22 per dozen

Pot Stickers | 23 per dozen

Spanikopita | 24 per dozen

Wild Mushroom Tapenade with Shave Parmesan | 24 per dozen

Smoked Salmon & Cucumber on Rye with Dill Crème Fraiche | 24 per dozen

Deli Sliders | 26 per dozen

Chilled Shrimp | 30 per dozen (min 5 dozen)

21-25 count size, served with house made cocktail sauce and fresh lemon wedges

SKEWERS

Grilled Citrus Garlic Shrimp with Blackberries | 22 per dozen

Caprese with Balsamic Reduction | 18 per dozen

Chicken & Waffles | 24 per dozen

Sesame Chicken with Peanut Sauce Drizzle | 39 per dozen

FLATBREADS

min order of 3

Prosciutto, Artichoke & Arugula with Parmesan | 14 each

Ancho Chile Barbeque Chicken with Goat Cheese | 14 each

Margherita with Italian Sausage | 14 each

Sweet Onion & Gruyere with Sherry & Thyme | 14 each

HORS D'OEUVRES

PLATTER & DISPLAYS

25 person minimum for platters & displays unless otherwise indicated
Priced to be added on to a complete meal

Cheese and Meat Board

7 per guest
Bountiful display of Cheddar, Havarti Dill, Pepper Jack, Pepperoni, Hard Salami, Marinated Olives and assorted crackers

Fruits of the Earth

6 per guest
Seasonal platter of fresh fruits to include pineapple, honeydew, cantaloupe, watermelon, blackberries and red grapes

Charcuterie

13 per guest
Beautiful artistic display of meats, cheeses, crudites and fresh fruits including applewood ham, hard salami, pepperoni, siracha cheddar, brie, gouda, spinach dip, red pepper hummus, torn bread & flatbread crackers, assorted fresh local berries, tri-color carrots, broccolini, multi-color cauliflower, fresh asparagus, marinated olives, heirloom tomatoes
(50 guest minimum)

Mediterranean Display

7 per guest
Roasted red pepper hummus, babaganoush, red curry lentil dip, warm spinach artichoke dip, marinated olives, grilled vegetables, toasted pita chips, crisp flatbread and assorted crackers

From the Garden

5.50 per guest
Seasonal platter of celery, broccoli, cucumbers, cauliflower, carrots, zucchini, tomatoes and vegetable dip

Smoked Salmon Display

195 each
Smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads and crackers. Choose your flavor:
Spicy Cajun | Cracked Peppercorn | Maple & Honey | Chipotle Lime

DESSERTS

Minimum of 3 dozen per selection (unless otherwise indicated)

Chocolate Dipped Strawberries | 18 per dozen

Churro Bites | 26 per dozen

Petite Fours | 22 per dozen

Assorted Cookies | 24 per dozen

Assorted Brownies | 29 per dozen

Assorted Mini Fresh Fruit Tarts | 26 per dozen

Assorted Mini Cheesecakes | 42 per dozen

Italian Cannolis | 49 per dozen

Ice Cream Sundae Bar | 8 per guest

Vanilla ice cream with assorted toppings including M&M's, chopped nuts, sprinkles, warm caramel & hot fudge, cherries, whipped cream and crushed Oreos (50 guest minimum added to a meal)

Sheet Cakes

Full Sheet (Serves 96) | 145

Half Sheet (Serves 48) | 80

Choose from marble, chocolate, vanilla or yellow cake
(Inquire about filled or custom decorated options)

BEVERAGES

NON-ALCOHOLIC

Soft Drinks | 2.50
12oz can

Bottled Water | 2.50
12oz bottle

Regular & Decaffeinated Coffee | 32 per gallon
sixteen 8oz cups per gallon, 3 gallon minimum

Lemonade or Iced Tea | 32 per gallon
real lemonade and freshly brewed iced tea; 3 gallon minimum

For Full Alcoholic Hosted Bars or Cash Bars Please Consult our Beverage Service Menu

CASUAL LUNCH & DINNER TERMS & POLICIES

- Menu pricing is based on groups of 50+. For groups under 50 guests, please add \$2.50 per guest. For larger groups, please inquire about potential volume discount pricing
- Buffet pricing for children ages 3-12 is half price, plus \$1 per child
- Menu pricing includes disposable plates, napkins and service ware; China, flatware and glassware are available on request for an additional \$5 per guest fee. Additional labor fees may be added based on event location and event needs. Linen packages may be added on at an additional rental charge.
- Minimum of 20 guests is required for Delivery & Setup and Stay & Serve events; minimum of 10 guests for Express Drop Off service
- A signed contract and non-refundable deposit of 50% of your anticipated total is required to secure your event
- Final details, including guest count, menu selections and final payment are due to your event coordinator or Hoffman House's Catering office 10 business days in advance of your event
- All events are subject to applicable sales tax
- For Stay & Serve events all food, beverage, and rentals are subject to a 22% service charge (minimum \$300). Service charges are applied to labor and other associated expenses and are not a gratuity
- Gratuity is not included and is left to the discretion of the client
- Additional labor fees may apply when additional labor is required or for events hosted outside of a 30 mile radius to our office
- Holiday and holiday weekend events are subject to additional service charges up to 1.5 times the standard rate
- As a full service caterer, we welcome the opportunity to coordinate any rentals or linens needed for your event including, but not limited to , tents, tables, chairs, A/V, risers, linen upgrades and more - please inquire for pricing based on your specific needs
- All pricing is subject to change based on market conditions. Catering Fee May be added based on event location and event needs.
- Planning something more formal? Consult our Formal or Social menus for full-service selections

SERVICE STYLE OPTIONS

Full Service Stay & Serve -

Our staff will arrive on site, set up your buffet based on your menu requirements, monitor the buffet, and replenish as needed. In addition, our staff will clear dining surfaces to ensure a clean area. This style of service offers optimum service for any size group, but is strongly recommended for groups over 50 guests. Pricing includes disposable plates, napkins, utensils, all buffet tables and linens, service staff, and all buffet equipment necessary for your event. For Stay & Serve events all food, beverage, and rentals are subject to a 22% service charge (minimum \$300). Service charges are applied to labor and other associated expenses and are not a gratuity. Gratuity is left entirely to the discretion of the client. Should you wish to extend a gratuity to the staff for your event, your event manager can assist you in doing so. Service time is for a maximum of 1.5 hours with additional serve time available at an additional cost.

Delivery & Setup -

If you don't require full-service catering, but still want a traditional buffet set up, this option is for you. Pricing includes disposable plates, napkins, service ware, and disposable buffet equipment (excluding tables, which are available at an additional cost) required for your menu. Our staff will arrive around 45 minutes prior to your selected meal time to set up the buffet. Delivery & Setup fees vary and are based on one - way distance to your location at the following rates: 0-10 miles = \$90; 11-20 miles = \$110; 21-30 miles = \$125. Delivery & Setup events are guaranteed to be ready within 15 minutes of the specified time or we'll waive your delivery fee. Pricing is based on delivery times between 8am and 9pm, Monday through Friday. Additional fees may apply for times outside of these hours. This style of service is not recommended for groups over 40 guests. For party sizes of 40-100 a 12% service charge will be added for a chef stay to assist the line and help back up food during service times of up to 1.5 hours.

Express Drop Off -

Perfect for office meetings and smaller groups, our driver will arrive and drop off food at your location. Pricing includes disposable plates, napkins and utensils. All food will arrive in disposable aluminum or plastic containers. Drop Off fees are based on one-way distance to your location at the following rates: 0-5 miles = \$45; 6-15 miles = \$60; 16-30 miles = \$75. Drop Off service is not available for locations further than 30 miles. Pricing is based on drop off between 10am and 2pm, Monday through Friday. Additional fees may apply for times outside these hours.

Pickup -

Don't need our services, but love Hoffman House's food? This is the perfect option for you! No service charges apply. Items can be packaged hot or cold for pickup. Food is packaged in disposable pans and pricing includes disposable serviceware, plates, napkins and flatware.

We are dedicated to serving you and your guests precisely how you would like to be served and with the specific menu you envision. If your ideal menu is not within these pages, consult your event coordinator and we will do our best to create exactly what you imagine for your event. Custom menus are available and encouraged. Please note that custom and themed menu pricing may take up to one week to develop. Catering to our clients needs has been our philosophy for over 40 years and continues to be our top priority. We always say it is not the number of people we serve; it is the number of people we please.