



# Corporate Express Catering

*Irene's Corporate Express is for the client who simply wants food and beverage catering services dropped off. It is easy, affordable catering when you need great food but do not need professional catering staff. For a last minute breakfast, lunch or dinner meeting, Irene's Corporate Express is the solution. We cook it, deliver it and set it up. All selections are beautifully displayed and ready to serve. You and your guests simply enjoy it!*

Irene's Catering Service

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### HOW TO PLACE AN ORDER

1. To place an order for delivery or pickup please call **(414) 645-4469** or email your order to [irenescatering@msn.com](mailto:irenescatering@msn.com).
2. When you email your order please include your name, company name, delivery address and phone number along with your guest count, time you would like your lunch/dinner setup a ready to go, the menu, any additional sides, dessert or beverages and we will email you back a detailed proposal with an exact cost.
3. Normal deadline for placing orders is 12:00 noon one business day before you need it. However, orders placed after this deadline will be filled, whenever our kitchen production permits, subject to a 10% surcharge.
4. The nature of our business often requires special charges during rush times or for deliveries going great distances. Our main concern is for on-time delivery with the highest degree of regard for the safe handling of your food.

### CUSTOM MENUS

Irene’s Catering does offer custom, chef-designed menus. When there is ample lead-time we are able to put together custom menus per your request.

## HOT ALA CARTE APPETIZERS

There is a 2-dozen or 3-pound minimum per appetizer.

Irene's can assist you with determining quantities. For a basic guide, we recommend 4-6 appetizers per person for a cocktail hour and 8-12 appetizers per person for a cocktail party. This can also be adjusted depending on other foods or party platters being served.

“V” indicates “Vegetarian-Friendly” option.

<b>Cocktail Meatballs in Brown Sauce</b> .....	\$8 Per Dozen
<b>Cocktail Meatballs in Sweet and Sour Sauce / Barbecue Sauce</b> .....	\$9 Per Dozen
<b>Cocktail Meatballs in Cream Sauce</b> .....	\$10 Per Dozen
<i>One of Irene's special blends of pork, beef and seasonings smothered in your choice of sauce.</i>	
<b>Rumaki with Water Chestnut</b> .....	\$13 Per Dozen
<b>Rumaki with Chicken Liver</b> .....	\$14 Per Dozen
<i>Water chestnut wrapped in applewood smoked bacon with or without chicken liver tossed in seasoned breadcrumbs.</i>	
<b>Barbecued Cocktail Ribs</b> .....	\$18 Per Dozen
<i>Seasoned baby back individual ribs smothered in a zesty barbecue sauce and oven baked slow until tender.</i>	
<b>Chicken Drumettes with Sweet and Sour / Barbecue Dipping Sauce</b> .....	\$10 Per Dozen
<b>Chicken Drumettes with Cajun Dipping Sauce and Bleu Cheese Dressing</b> .....	\$12 Per Dozen
<i>Lightly breaded and crispy baked chicken drumettes accompanied with your choice of dipping sauce.</i>	
<b>Italian Sausage Wheels in Marinara Sauce (approx. 32 wheels per pound)</b> .....	\$10 Per Pound
<i>Fresh Italian sausage oven roasted, sliced into wheels and steamed in our own marinara sauce.</i>	
<b>Polish Sausage Wheels with Dijon Dip (approx. 32 wheels per pound)</b> .....	\$9 Per Pound
<i>Our homemade blend of pork, herbs and spices sliced into wheels and served with dijon flavored dipping sauce.</i>	
<b>Stuffed Mushrooms with Crab Seafood (V)</b> .....	\$16 Per Dozen
<i>Whole, Destemmed Mushroom Caps Stuffed with Seafood, Finely Chopped Celery, Bell Peppers and Onions, with a Touch of Salad Dressing. Our Mushroom Caps are Garnished with Paprika and a Hint of Breadcrumbs.</i>	
<b>Stuffed Mushrooms with Italian Sausage</b> .....	\$14 Per Dozen
<i>Whole, Destemmed Mushroom Caps Stuffed with Italian Sausage, Pizza Sauce and Mozzarella Cheese. Our Mushroom Caps are Garnished with Paprika and a Hint of Bread Crumbs.</i>	
<b>Petite Quiche Lorraine</b> .....	\$16 Per Dozen
<i>A Custard, Made with Half &amp; Half Cream, Swiss Cheese, Real Bacon and Onions, Fills a Cream Cheese Pastry Crust.</i>	
<b>Chicken Teriyaki Skewers</b> .....	\$16 Per Dozen
<i>Dark chicken meat marinated in a classic oriental sauce skewered with pineapple.</i>	
<b>Spanakopita (V)</b> .....	\$16 Per Dozen
<i>A Delicate, Phyllo Triangle Filled with Spinach, Feta Cheese, Cream Cheese and a Touch of Garlic.</i>	

- Grilled Shrimp Wrapped in Bacon** .....\$20 Per Dozen  
*Shrimp marinated in olive oil, garlic and fresh dill wrapped in bacon.*
- Brie & Raspberry Phyllo (V)** .....\$18 Per Dozen  
*An Exquisite Combination of Brie Cheese and Fresh Raspberry Preserves with Slivers of Almonds all Nestled in a Delicate Phyllo Cup.*
- Crab Rangoon (V)**.....\$17 Per Dozen  
*Delicate Won Ton Pockets of Snow Crabmeat, Cream Cheese and the Perfect Blend of Spices.*
- Chicken Quesadillas (Can be V)**.....\$16 Per Dozen  
*Toasted tortilla shells filled with shredded chicken, cheddar cheese, fresh salsa, sliced green onion and parmesan cheese. Includes Sour Cream and Guacamole.*
- Miniature Crab Cakes (V)** .....\$19 Per Dozen  
*A blend of crabmeat, breadcrumbs and delicious seasonings combined together to create an all time winner! Includes Remoulade dipping sauce.*
- Toasted Parmesan Asparagus Rolls (V)** .....\$16 Per Dozen  
*Toasted whole wheat bread rolled with fresh asparagus spears and a seasoned cream cheese blend with parmesan cheese and bread crumbs.*
- Mini Rolled Reuben Bites**.....\$19 Per Dozen  
*A seasoned mixture of corned beef, Swiss cheese and sauerkraut rolled in a spring roll.*
- Black Bean and Cheese Dip (V)**.....3 lb. Tray Display - \$29.95 Each / \$8.95 Each Addl. Lb.  
*A blend of black beans, red bell peppers, Monterey jack cheese and cilantro. Serve warm with blue corn chips.*
- Spinach Artichoke Dip** .....3 lb. Tray Display - \$44.95 Each / \$12.95 Each Addl. Lb.  
*Spinach and artichoke hearts blended with a sour cream and garlic cream cheese base made with bacon. Serve warm with grilled slices of French baguette.*

## COLD ALA CARTE APPETIZERS

There is a 2-dozen or 3-pound minimum per appetizer.

Irene's can assist you with determining quantities. For a basic guide, we recommend 4-6 appetizers per person for a cocktail hour and 8-12 appetizers per person for a cocktail party. This can also be adjusted depending on other foods or party platters being served.

“V” indicates “Vegetarian-Friendly” option.

- Crab Seafood Puff Shells (V)** ..... Tray of 24 - \$19.95 / Tray of 48 - \$38.95  
*Mini pastry shells filled with a crab seafood blend.*
- Chicken Liver Pate** ..... \$14 Per Pound  
*Chicken liver pate prepared with fresh diced onion, mayonnaise and hard boiled eggs. Crackers included.*
- Dorothy's Deviled Eggs (V)**..... Tray of 24 - \$19.95 / Tray of 48 - \$38.95  
*Dorothy's own special deviled eggs prepared with fresh onion, mayo, German style mustard and seasonings. Garnished with olive slices.*
- Whole Smoked Salmon (V)** ..... \$19 Per Pound  
*Whole smoked salmon beautifully presented on a bed of kale and garnished with lemon roses, orange slices and maraschino cherries. Crackers provided. 4-6 lb. average weight.*
- Herring in Wine or Cream Sauce (V)** ..... \$18 Per Pound  
*Fresh herring prepared with a sour cream or wine sauce. Served with crackers.*
- Bread Round with Spinach Dip (V)** ..... \$40 Each  
*Bakery fresh 7 grain bread hollowed out and filled with a creamy spinach dip garnished with tomato roses.*
- Our Chef's Assortment of Canapés**..... Tray of 24 - \$39.95 / Tray of 48 - \$78.95  
*Canapés served on light rye bread rounds. Includes salami cornet, cheddar cheese with almond, ham with honey mustard, crab seafood and chicken breast with pineapple.*
- Salami Cornucopias** ..... Tray of 24 - \$19.95 / Tray of 48 - \$38.95  
*Fresh Genoa salami rolled and stuffed with our special cheese blend.*
- Chicken Salad Tartlets** ..... Tray of 24 - \$19.95 / Tray of 48 - \$38.95  
*Irene's special chicken salad served in a crispy tartlet pastry shell.*
- Tortilla Pinwheels** ..... Tray of 24 - \$16.95 / Tray of 48 - \$32.95  
*A variety of beef, ham, turkey, and muffuletta with flavored spread spiral rolled in a tortilla shell and mini sliced.*
- Shrimp Cocktail Platter (16/20 CT) (V)** ..... Platter 50 - \$70.00 / Platter 100 - \$135.00  
*Iced poached peeled colossal shrimp with late summer tomato cocktail sauce enhanced with freshly grated horseradish.*
- Smoked Salmon Mousse Pate (V)** ..... 3 lb. Tray Display - \$58.95 Each / \$17.95 Each Addl. Lb.  
*Fresh smoked salmon pate served with grilled slices of French baguette.*
- English Cucumbers (V)** ..... \$14 Dozen  
*Fresh sliced cucumbers piped with our smoked salmon mousse.*
- Antipasto Skewers (Can Be V)**..... \$17 Dozen  
*Combination of artichoke hearts, baby mozzarella, black olives, grape tomatoes, fresh basil and (with or without) salami with a balsamic glaze drizzle.*

- Fresh Fruit Skewers (V)** ..... \$12 Dozen  
*Assortment of fresh watermelon, pineapple, grapes, melon and strawberries (items may change based on seasonal availability).*
- Brie Cheese Truffles (V)** ..... Tray of 24 - \$24.95 / Tray of 48 - \$48.95  
*Blue cheese, brie cheese and cheddar cheese with seasoned cream cheese blend and a hint of brandy rolled in chopped almonds. Includes continental crackers.*
- Bruschetta with Fresh Tomato and Basil (V)** ..... Tray of 12 - \$14.95 / Tray of 24 - \$28.95  
*Grilled slices of French baguette topped with a seasoned mixture of fresh tomato, garlic, basil, and olive oil.*
- Caprese Skewers (V)** ..... \$17 Dozen  
*Combination of baby mozzarella, fresh basil, and grape tomatoes with a balsamic glaze drizzle.*
- Asparagus Wrapped with Prosciutto** ..... Tray of 24 - \$26.95 / Tray of 48 - \$52.95  
*Fresh asparagus, blanched until tender served wrapped in thin slices of the finest prosciutto ham.*
- Bleu Cheese Coated Grapes with Pistachios (V)** ..... 48 Each Per Display Tray - \$39.95  
*Fresh grapes coated in a seasoned blend of cream cheese and bleu cheese then rolled in chopped pistachios.*
- Hummus (V)** ..... 3 lb. Tray Display - \$31.95 Each / \$9.95 Each Addl. Lb.  
*Tahini and garbanzo beans pureed with middle eastern seasonings. Served with pita bread triangles.*

## APPETIZER PLATTERS

**Assortment of Sandwiches on Cocktail Knot Rolls** .....\$28 Per Dozen  
*A variety of ham, beef, turkey, chicken salad, tuna salad, crab seafood salad, egg salad and vegetarian cucumber and cream cheese served on fresh egg knot rolls. With mustard and mayo on the side.*

**Assortment of Sandwiches on Petite Croissants** .....\$34 Per Dozen  
*A variety of ham, beef, turkey, chicken salad, tuna salad, crab seafood salad, egg salad and vegetarian cucumber and cream cheese served on petite croissants. Completed with lettuce, tomato and cheese. With mustard and mayo on the side.*

**Tenderloin Sandwiches with Cocktail Knot Rolls** .....\$44 Per Dozen  
*Black peppercorn tenderloin sliced on fresh egg knot rolls served with basil horseradish sauce.*

**Assortment of Sandwiches on Mini Tortilla Roll-Ups**.....\$14 Per Dozen  
*A variety of beef, ham, turkey, chicken salad, tuna salad and crab seafood salad with fresh diced tomato, shredded lettuce, cheese and mayo rolled in multi-colored tortilla shells.*

### **Wisconsin Cheese and Sausage Platter**

*An impressive array of summer sausage, hard salami, cheddar, swiss, muenster and monterey jack with cheddar and swiss almond spread cheese. Completed with grapes (seasonal). Includes crackers.*

Mini 10" (serves 12-15) \$26

Small 12" (16-25) \$49

Medium 16" (26-50) \$89

Large 18" Deluxe (50-75) \$106

### **International Cheese and Sausage Platter**

*Cheese display includes a sliced and cubed assortment of imported and domestic cheeses, French brie, Gouda, Monterey jack, Wisconsin cheddar and havarti, assorted summer sausages and continental crackers.*

Mini 10" (serves 12-15) \$32

Small 12" (16-25) \$59

Medium 16" (26-50) \$99

Large 18" Deluxe (50-75) \$126

### **Fresh Vegetable Platter**

*A medley of assorted fresh seasonal vegetables of broccoli florets, cauliflower florets, cucumbers, carrots, celery, red peppers, green peppers and radish roses accompanied with a fresh dill dip.*

Mini 10" (serves 12-15) \$22

Small 12" (16-25) \$38

Medium 16" (26-50) \$63

Large 18" Deluxe (50-75) \$83

### **Fresh Fruit Platter**

*A seasonal assortment of watermelon, pineapple, honeydew, cantaloupe, grapes and strawberries, attractively arranged to tempt any palate (seasonally priced).*

Mini 10" (serves 12-15) \$24

Small 12" (16-25) \$42

Medium 16" (26-50) \$68

Large 18" Deluxe (50-75) \$90

### **Taco Dip Platter**

*An Irene's special! A 2" thick zesty cream cheese base with layers of fresh lettuce, cheese, tomatoes and black olives. Each order includes tortilla chips.*

Mini 10" (serves 12-15) \$32

Small 12" (16-25) \$48

Medium 16" (26-50) \$78

Large 18" Deluxe (50-75) \$92

### **Fresh Relish Platter**

*A fresh variety of pickles, olives and peppers.*

Mini 10" (serves 12-15) \$20

Small 12" (16-25) \$29

Medium 16" (26-50) \$45

Large 18" Deluxe (50-75) \$60

## **BREAKFASTS**

15 guest minimum plus delivery charge and sales tax.

**All breakfasts include pastry choices, appropriate condiments and chilled juices.**

### **Continental**

*\$7 per guest*

Includes pastry choices, appropriate condiments and chilled juices below.

### **American Breakfast**

*\$11.00 per guest*

Scrambled Eggs with Pico De Gallo  
Applewood Smoked Bacon and Sausage Links  
Home Fried Potatoes

### **Breakfast Burritos**

*\$12.00 per guest*

Scrambled Eggs  
Applewood Smoked Bacon and Sausage Links  
Home Fried Potatoes

Includes Soft Tortilla Shells, Shredded Cheddar Cheese and Salsa Sauce

### **Quiche**

*\$12.00 per guest*

Baked Lorraine, Spinach or Broccoli Quiche  
Applewood Smoked Bacon and Sausage Links

### **Omelet**

*\$12.00 per guest*

Omelet with Cheese or Fresh Vegetables with Pico De Gallo  
Applewood Smoked Bacon and Sausage Links  
Home Fried Potatoes

### **Breakfast Strata or French Toast Bake**

*\$14.00 per guest*

Ham & Cheese Strata or French Toast Bake  
Applewood Smoked Bacon and Sausage Links

*Includes choice of any 2 pastries...*

Muffins	Doughnuts
Danish Pastries	Bagels with Assorted Flavored Cream Cheese
Hard Rolls	Flaky Butter Croissants
Banana, Blueberry, Cranberry Breakfast Breads	Cherry, Cheese, Apple Coffee Cakes

*Also includes...*

Whipped Wisconsin Butter Cups  
Smucker's Strawberry, Grape and Mixed Fruit Jams  
Chilled Bottled Orange, Cranberry and Apple Juice  
*Juice will be in a linen-lined beverage tub with ice.*

Disposable foam plates, cups, flatware, napkins, tablecloth, chafing dishes/sterno and stainless serving utensils. (*Add \$1.00 per guest for Eco-Friendly Serviceware or \$2.00 per guest for Heavy-Duty Prestige Plastic Serviceware.*)



## **BREAKFAST COMPLIMENTS**

### **French Toast Sticks**

*3-sticks per guest and includes maple syrup and whipped butter.  
\$1.50 each*

### **Fresh Fruit Platter**

*A seasonal assortment of watermelon, pineapple, honeydew, cantaloupe, grapes and strawberries,  
attractively arranged to tempt any palate (**seasonally priced**).*

Mini 10" (serves 12-15) \$24

Small 12" (16-25) \$42

Medium 16" (26-50) \$68

Large 18" Deluxe (50-75) \$90

### **Whole Oranges, Apples or Bananas**

*\$1.50 each*

### **Assorted Yogurt and Granola**

*\$1.75 each*

### **Assorted Greek Yogurt and Granola**

*\$2.50 each*

### **Homemade Fruit Parfaits with Granola**

*\$3.50 each*

### **Regular or Decaffeinated Coffee**

*Includes Sugar, Sweet n'Low, Creamer, Cups and Stir-Sticks (coffee cup lids are available upon request). Thermal urns are chrome and uses sterno to keep coffee hot for 2 or more hours.*

96oz. Thermal Disposable (16 Cup) - \$24.95 each

1-1/2 Gallon Thermal Urn (30-Cup) - \$29.95 each

2-1/2 Gallon Thermal Urn (50-Cup) - \$42.95 each

5-Gallon Thermal Urn (100-Cup) - \$69.95 each

## **BOX LUNCHES**

10 guest minimum plus delivery charge and sales tax.

Our box lunches are labeled and includes napkin, fork and mustard & mayo packets on the side in a convenient eco-friendly container.

**All box lunches include one salad, one dessert and chips.**

### **Traditional Box Lunch**

*\$9.50 each*

### **Budget Box Lunch**

*\$8.00 each (no salad choice included)*

**All box lunches must be the same for your entire order including bread selection, salad and dessert choice. Filling selections can vary. We can customize a package for you that would allow for specific individual choices (*additional charge may apply*).**

### **Step 1: Choose Bread**

Kaiser Roll, Whole Wheat Bread or Country White Bread

Large Flaky Croissant (*Add \$1.00*)

Gluten-Free Bread (*Add \$1.00*)

### **Step 2: Choose Sandwiches**

Roast Beef, Baked Ham, Roasted Turkey Breast, Homemade Tuna Salad, Chicken Salad, Vegetarian Cucumber & Cream Cheese or Vegan Grilled Vegetable Wrap.

Includes Swiss, Cheddar or Provolone Cheese

Lettuce and Tomato

### **Step 3: Choose Salad**

American Potato Salad

Creamy Style Cole Slaw

Fresh Garden Pasta Salad

Tomato & Oregano Garden Pasta Salad

Red Skin Sour Cream & Dill Potato Salad

Whole Orange, Banana or Apple

Seasonal Fresh Fruit (*Add \$2.00 or \$1.00 in place of salad choice*)

Dill Pickle Spear (*Add \$.35*)

Additional Salad Choice (*Add \$1.50*)

### **Step 4: Choose Dessert**

Irene's Double Chocolate Brownie

Chocolate Chip, Peanut Butter, Oatmeal or Sugar Cookie

## SANDWICH AND SUPREME DELI

15 guest minimum plus delivery charge and sales tax.

**All lunches include 2 side choices, dill pickle spears and kettle or bagged potato chips.**

### **Lunch Buffet Option 1 (*The Sandwich Affair!*)**

*\$12.50 per guest (1-1/2 sandwiches per guest)*

Breads include Petite Croissants, Whole Wheat Bread, Country White Bread and Tortilla Wraps.  
Gluten-Free Bread is available (*may include an additional charge*).

Choose from the following fillings otherwise we will provide mixed trays of Roast Beef, Baked Ham, Roasted Turkey Breast, Homemade Chicken Salad, Tuna Salad, Crab Seafood Salad, Egg Salad and Vegetarian Cucumber and Dill Cream Cheese.

Vegan Grilled Vegetable Wrap (*available upon request*).

Sandwiches are completed with Lettuce, Tomato and Cheese with Mustard and Mayo on the side.

### **Lunch Buffet Option 2 (*Sub Sandwiches*)**

*\$12.50 per guest (1 sandwich per guest)*

5" loaf of French Bread piled high with the works: Four Assorted Deli Meats, Lettuce, Tomato, Onions and Cheese with Sub Dressing, Mustard and Mayo on the side.

### **Lunch Buffet Option 3 (*Make Your Own Sandwiches*)**

*\$13.50 per guest (1-1/2 sandwiches per guest)*

A generous assortment of Fine Meats, Sausages and Cheeses, beautifully displayed and right for any luncheon (*Homemade Tuna or Chicken Salad can be added upon request*). Includes an assortment of Hard Rolls and Marble Rye Bread with Mustard and Mayo on the side. Gluten-Free Bread is available (*may include an additional charge*). Also includes separate platter of Fresh Sliced Tomatoes, Lettuce and Onions.

### **Lunch Buffet Option 4 (*Deluxe Flatout Wraps*)**

*\$15.50 per guest (1-1/2 sandwiches per guest)*

An assortment of Deluxe Flatout Flatbread Wraps to include our Club Deluxe, Grilled Chicken Caesar, Spinach & Goat Cheese, Hummus Spinach Artichoke and Turkey Guacamole.

#### ***Includes choice of 2 sides...***

Fresh Garden Pasta Salad	Tomato and Oregano Garden Pasta Salad
Creamy Style Cole Slaw	Red Skin Sour Cream and Dill Potato Salad
American Potato Salad	Shrimp Pasta Salad
Crab Seafood Pasta Salad	Tomato, Basil and Red Onion Salad
Marinated Vegetable Salad	Fiesta Pasta Salad
Traditional Green Salad with Dressings	Caprese Salad
Caesar Salad	Fresh Vegetable Platter with Dill Dip
Seasonal Fresh Fruit Platter ( <i>seasonally priced</i> )	Fresh Relish Platter

#### ***Also includes...***

Disposable foam plates, flatware, napkins, tablecloth, and serving utensils. (*Add \$1.00 per guest for Eco-Friendly Serveware or \$2.00 per guest for Heavy-Duty Prestige Plastic Serveware.*)

## ALA CARTE LUNCH ITEMS

### Hot Soups

12 guest minimum per soup.  
\$4.50 per guest.

All soups include crackers. Equipment pickup fee may apply on hot soups. Please call for “soup of the day” or to ensure a specific choice, please order at least 3 days in advance.

*Add Fresh Baked Parmesan Breadsticks for \$1.00 each.*

Chicken Noodle or Dumpling Soup Split Pea Soup with Ham Tomato Florentine Soup Cream of Potato Soup Homemade Chili ( <i>add \$1.00 per guest</i> )	Beef and Vegetable Barley Soup Minestrone Soup Boston Clam Chowder Soup (White) Wisconsin Beer Cheese Soup
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### Fresh Relish Platter

*A fresh variety of pickles, olives and peppers.*

Mini 10” (serves 12-15) \$20	Small 12” (16-25) \$29
Medium 16” (26-50) \$45	Large 18” Deluxe (50-75) \$60

### Fresh Vegetable Platter

*A medley of assorted fresh seasonal vegetables of broccoli florets, cauliflower florets, cucumbers, carrots, celery, red peppers, green peppers and radish roses accompanied with a fresh dill dip.*

Mini 10” (serves 12-15) \$22	Small 12” (16-25) \$38
Medium 16” (26-50) \$63	Large 18” Deluxe (50-75) \$83

### Fresh Fruit Platter

*A seasonal assortment of watermelon, pineapple, honeydew, cantaloupe, grapes and strawberries, attractively arranged to tempt any palate (**seasonally priced**).*

Mini 10” (serves 12-15) \$24	Small 12” (16-25) \$42
Medium 16” (26-50) \$68	Large 18” Deluxe (50-75) \$90

### Traditional Green Salad

*Crisp iceberg and red leaf lettuce tossed with fresh tomatoes, cucumbers, confetti carrots and red cabbage with assorted salad dressings of your choice.*

Individual (serves 1-2) \$6	Small 12” (16-25) \$24
Medium 16” (26-35) \$38	Large 18” (36-50) \$48

### Strawberry Salad

*Fresh mesclun greens tossed with red onion, strawberries, mandarin oranges and candied-pecans. Includes croutons and strawberry vinaigrette dressing.*

Individual (serves 1-2) \$7	Small 12” (16-25) \$34
Medium 16” (26-35) \$48	Large 18” (36-50) \$58

### Seven Layer / 14-Layer Salad

*Double layers of crisp iceberg lettuce leaves layered with fresh diced green peppers, celery, red onion, cucumbers, tomatoes, peas, shredded cheeses, bacon and mayonnaise.*

Individual (serves 1-2) \$8	Small 12” (16-25) \$38
Medium 16” (26-35) \$54	Large 18” (36-50) \$64

**Caesar Salad (with and without Grilled Chicken)**

*Fresh romaine lettuce with red onion topped with fresh shredded parmesan cheese and croutons with Caesar dressing. Add sliced grilled lemon garlic chicken breast at \$3.00 per guest.*

Individual \$6 or \$8.50 with Chicken	Small 12" (16-25) \$24
Medium 16" (26-35) \$38	Large 18" (36-50) \$48

**Chef Salad**

*Crisp iceberg and red leaf lettuce tossed with fresh tomatoes, cucumbers, confetti carrots and red cabbage, baked ham slices, turkey breast slices, sliced hard boiled eggs, swiss cheese and cheddar cheese with assorted salad dressings of your choice.*

Individual (serves 1-2) \$9	Small 12" (16-25) \$38
Medium 16" (26-35) \$64	Large 18" (36-50) \$86

***NOTE: Additional platters can be found on page 5.***

## **BOARDROOM HOT LUNCH/DINNER BUFFET**

15 guest minimum plus delivery charge and sales tax.

*Each package is \$12.50 per guest.*

### **Boardroom Hot Lunch Buffet 1**

Chicken ala King (*1-per guest*). Tender seasoned chicken pieces with fresh diced green peppers, celery, onion and peas baked in a white cream sauce. Served over Puff Pastry Shell. Includes Flaky Butter Croissant with Whipped Wisconsin Butter Cups.

### **Boardroom Hot Lunch Buffet 2**

Homemade Baked Meat and/or Vegetable Lasagna (*1-piece per guest*) OR Stuffed Jumbo Shells with Ricotta Cheese (*2-shells per guest*). Includes Fresh Sliced Italian Bread with Whipped Wisconsin Butter Cups *or* Warm Garlic Bread.

Add our Cannoli for dessert (*\$3.00 each*)

### **Boardroom Hot Lunch Buffet 3**

Taco Bar (*2-per guest*). With Seasoned Ground Beef and Soft Flour Tortilla Shells (*Corn Tortillas can be included upon request*). Includes Shredded Cheddar Cheese, Lettuce, Diced Tomato, Sliced Jalapenos, Sour cream, Salsa sauce and Hot Sauce.

With ½ Seasoned Ground Beef and ½ Shredded Chicken (*Add \$1.00 per guest*)

Vegetarian Refried Beans (*Add \$1.50 per guest*)

Mexican Rice (*Add \$1.50 per guest*)

Guacamole and Tortilla Chips (*Add \$1.50 per guest*)

Fajita Bar (*Add \$1.00 per guest*). Includes same toppings as taco bar but seasoned ground beef will be substituted for Marinated Beef or Chicken Strips with Sautéed Onions, Red and Green Peppers.

### **Boardroom Hot Lunch Buffet 4**

Baked Potato Bar (*1-per guest*). Large Fresh Oven Baked Potato. Includes Sour Cream, Shredded Cheddar Cheese, Diced Broccoli, Bacon Pieces, Chives and Whipped Wisconsin Butter Cups. Also includes our Homemade Chili as additional topping (*Add \$2.00 per guest for bowl*).

### **Boardroom Hot Lunch Buffet 5**

Chili Bread Bowl (*1-per guest*). Homemade Chili with Edible Bread Bowl. Includes Shredded Cheddar Cheese, Diced Onion and Sour Cream. Can substitute the chili for Wisconsin Beer Cheese Soup, Boston Clam Chowder (White), Cream of Potato Soup, or Split Pea Soup with Ham.

*Includes choice of 2 sides...*

Fresh Garden Pasta Salad	Tomato and Oregano Garden Pasta Salad
Creamy Style Cole Slaw	Red Skin Sour Cream and Dill Potato Salad
American Potato Salad	Shrimp Pasta Salad
Crab Seafood Pasta Salad	Tomato, Basil and Red Onion Salad
Marinated Vegetable Salad	Fiesta Pasta Salad
Traditional Green Salad with Dressings	Caprese Salad
Caesar Salad	Fresh Vegetable Platter with Dill Dip
Seasonal Fresh Fruit Platter ( <i>seasonally priced</i> )	Fresh Relish Platter

*Also includes...*

Disposable foam plates, flatware, napkins, tablecloth, chafing dishes/sterno and stainless serving utensils. (*Add \$1.00 per guest for Eco-Friendly Serviceware or \$2.00 per guest for Heavy-Duty Prestige Plastic Serviceware.*)

**“CREATE YOUR OWN” BOARDROOM HOT LUNCH/DINNER BUFFET**

15 guest minimum plus delivery charge and sales tax.

**All packages include 1 vegetable choice, 1 starch choice and 2 side choices (*deduct \$1.00 per guest for 1 side choice*).**

**Also includes Dinner Rolls, Marble Rye Bread and Whipped Wisconsin Butter Cups.**

Sliced Top Round of Beef	<b>Add \$2.00 per item, per guest to package price</b>
Baked Ham with Pineapple	Irene’s Special Roasted Chicken
Sliced Roast Turkey Breast	Breast of Chicken Irene
Fresh Polish or Italian Sausage	
Sliced Roast Pork Loin	<b>Add \$3.00 per item, per guest to package price</b>
Irene’s Homemade Meatballs	Tenderloin Beef Tips
Traditional Meatloaf	Baked Cod with Lemon Butter
Grilled Lemon Garlic Chicken Breast	Stuffed Chicken Florentine

**2 Entrée Choice** - \$13.50 per guest

**3 Entrée Choice** - \$15.00 per guest

**4 Entrée Choice** - \$16.50 per guest

**Choose 1 Hot Vegetable**

Fresh Green Beans with Almonds  
Fresh Julienne Blend  
Mélange of Fresh Vegetables

**Add \$1.00 per guest to package price**

Green Bean Casserole

**Choose 1 Hot Starch**

Roasted Garlic Mashed Potatoes  
Potatoes Au Gratin  
Parsley Buttered Potatoes  
Garlic & Rosemary Roasted Potatoes  
Long Grain & Wild Rice Blend  
Cavatappi Pasta

**Add \$1.75 per guest to package price**

Irene’s “Party” Potatoes

***Includes choice of 2 sides...***

Fresh Garden Pasta Salad	Tomato and Oregano Garden Pasta Salad
Creamy Style Cole Slaw	Red Skin Sour Cream and Dill Potato Salad
American Potato Salad	Shrimp Pasta Salad
Crab Seafood Pasta Salad	Tomato, Basil and Red Onion Salad
Marinated Vegetable Salad	Fiesta Pasta Salad
Traditional Green Salad with Dressings	Caprese Salad
Caesar Salad	Fresh Vegetable Platter with Dill Dip
Seasonal Fresh Fruit Platter ( <i>seasonally priced</i> )	Fresh Relish Platter

***Also includes...***

Disposable foam plates, flatware, napkins, tablecloth, chafing dishes/sterno and stainless serving utensils. (*Add \$1.00 per guest for Eco-Friendly Serviceware or \$2.00 per guest for Heavy-Duty Prestige Plastic Serviceware.*)

## DESSERTS

### **Irene's Double Chocolate Brownies**

*Chocolate and Buttercream Frosting with Plain and Candy Toppings.*

Small Tray 12 - \$14.95                      Medium Tray 18 - \$21.95                      Large Tray 24 – \$28.95

### **Assorted Fresh Baked Cookies**

*Chocolate Chip, Peanut Butter, Oatmeal Raisin and Sugar.*

Small Tray 12 - \$9.95                      Medium Tray 24 - \$17.95                      Large Tray 48 – \$34.95

### **Gourmet Dessert Bars**

*Oreo Dream Bars, Caramel Apple Grannies, Lemonberry Jazz Bars, Marble Cheesecake Truffle Bars, Toffee Crunch Blondie and Meltaways (selections may vary).*

Small Tray 12 - \$19.95                      Medium Tray 18 - \$28.95                      Large Tray 24 – \$38.95

### **French Cream Cheesecake**

*Each serves 12 - 16 people depending on requested cut size.*

Plain - \$16.95                      Blueberry or Cherry - \$18.95                      Fresh Strawberries – \$24.95

### **Fruit Tarts**

*Shortbread pastry cups filled with custard and topped with fresh strawberries, raspberries, kiwi, blueberries and mandarin oranges.*

3” Round Size - \$4.95 each

### **Chocolate Dipped Strawberries**

*12 minimum order. Seasonally priced. May include an additional charge.*

\$1.50 each

### **Miniature Pastries**

*3-day lead time required. Cream Puffs, Chocolate Eclairs, Assorted Tea Size Cheesecakes and Chocolate Dipped Strawberries (seasonal item).*

Small Decorative Tray 24 - \$46.95                      Large Decorative Tray 48 - \$78.95

### **Decorated Sheetcakes**

*3-day lead time required. Perfect to celebrate employee birthdays, retirements or any other special occasion. Please specify white, chocolate or marble cake and chocolate or white buttercream frosting. All decorating verbiage and/or specific decorating items must be sent to us in writing (email). We don't want to make a mistake!*

***Sheetcakes may require an additional charge depending on complexity of decorating required.***

½ Decorated Sheetcake (36-Pieces) - \$46.95                      Full Decorated Sheetcake (72-Pieces) - \$69.95



## BEVERAGES

### **Soda/Bottled Water**

*\$1.50 each*

Coke  
Diet Coke  
Bottled Water

Sprite  
Diet Sprite

Mountain Dew  
Diet Mountain Dew

### **Specialty Beverages**

*\$2.00 each*

AriZona Iced Tea  
Cranberry Juice

Minute Maid Lemonade  
Orange Juice

Apple Juice  
Grapefruit Juice

Pure Leaf Unsweetened Iced Tea (*\$2.50 each*)

Sprecher Root Beer (*\$2.50 each*)

### **Mason Jar Dispenser**

*\$28.00 each (2-Gallon)*

Lemonade

Sweetened Iced Tea

Unsweetened Iced Tea

*Includes Sugar, Sweet n'Low and Lemon Wedges.*

### **Regular and Decaffeinated Coffee**

*See options on page 7.*

## ALCOHOLIC BEVERAGES

*Please call to customize a package to suit your needs.*

## ORDERING PROCEDURES

- We believe in providing our clients with ample portions of food. We will gladly discuss with you the amounts of food we're planning to send.
- If for some reason you wish to have heavier portions for certain situations, just ask and we'll tell you how much the additional items will be.
- Certain menu items need to be subject to seasonal availability and our Chef's concern for the proper level of quality, so we retain the right to prefer substitutions after notifying you, so your guests and our management will always be proud of what we serve.
- Changes and cancellations require concern on everyone's part. When a problem arises or a slight change is needed in your order, please call as early as possible. **You will be responsible for all cancellations that happen after the 2:00 p.m. deadline on the day before your delivery.**
- Payment may be made by company check, American Express, Visa, MasterCard, Discover or, if prior arrangements are established, you may request to be billed. On certain orders a deposit may be required to reserve your date.
- Our prices will need to be raised or lowered from time to time due to the constantly changing costs charged by our purveyors and suppliers. However, you will always be informed of these changes before you order.

## HOW TO PLACE AN ORDER

1. To place an order for delivery or pickup please call **(414) 645-4469** or email your order to [irenescatering@msn.com](mailto:irenescatering@msn.com).
2. When you email your order please include your name, company name, delivery address and phone number along with your guest count, time you would like your lunch/dinner setup a ready to go, the menu, any additional sides, dessert or beverages and we will email you back a detailed proposal with an exact cost.
3. Normal deadline for placing orders is 12:00 noon one business day before you need it. However, orders placed after this deadline will be filled, whenever our kitchen production permits, subject to a 10% surcharge.
4. The nature of our business often requires special charges during rush times or for deliveries going great distances. Our main concern is for on-time delivery with the highest degree of regard for the safe handling of your food.

## DELIVERY

There is a minimum delivery order of \$100 for breakfast and \$125 for lunch and dinner orders. This is exclusive of delivery charge and sales tax.

Delivery charges are calculated from our Milwaukee location to the location of your function at a rate of \$2.50 per mile. This includes delivery and setup. A return trip to pick-up equipment (*if provided*) following a drop-off, evening or weekend deliveries results in an additional charge. There is a minimum delivery charge of \$25.

Your order is usually delivered to your location within a 30-minute period prior to your serving time. Deliveries are also based on a first-come first-serve basis. On occasion our delivery schedule becomes booked, and deliveries may be slotted at an earlier or later time. Deliveries are scheduled based on location and time.

*A tip for our delivery driver is never required or expected but appreciated!*

**CARRYOUT**

To save the cost of delivery charges, we encourage our customers to pick-up their orders. All orders will be provided boxed and can be loaded by one of our friendly staff for easy transporting in your vehicle.