



Carryout Catering

When the intimate attention of full service isn't needed, then Irene's Self Service Carryout is perfect for you! With self-service you can use your own talents and our outstanding foods to create perfect parties without incurring the costs of our professional service staff. Hot foods will be ready for your oven while cold selections can be immediately placed out for your guests to enjoy!

Irene's Catering Service

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TABLE OF CONTENTS

APPETIZERS

HOT ALA CARTE APPETIZERS.....	1
COLD ALA CARTE APPETIZERS	3

MENUS

COLD SANDWICH PLATTERS	5
PARTY PLATTERS	6
HOT ENTRÉE'S	7
HOT VEGETABLE AND STARCH SIDES.....	8
HOMEMADE PASTA AND GREEN SALADS.....	9
ROLLS, BREADS AND CHIPS	11
“CREATE YOUR OWN” LUNCH/DINNER BUFFET	12
THANKSGIVING HOLIDAY DINNER	13
CHRISTMAS HOLIDAY DINNER.....	14

OTHER

DESSERTS	15
BEVERAGES	16
SERVICEWARE.....	17
ORDERING PROCEDURES.....	18

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.
2. 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.
3. 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.

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

COLD SANDWICH PLATTERS

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.

Assortment of Sandwiches on Petite Croissants, Breads and Tortillas\$36 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, whole wheat bread, country white bread and tortilla roll-ups. Completed with lettuce, tomato and cheese. With mustard and mayo on the side.

Assorted Full Size Sandwiches.....\$59 Per Dozen
Choose from large croissants, kaiser roll, whole wheat bread, country white bread, marble rye, brioche or ciabatta bread. A variety of ham, beef, turkey, chicken salad, tuna salad, crab seafood salad, egg salad and vegetarian cucumber and cream cheese. Completed with lettuce, tomato and cheese. With mustard and mayo on the side.

Assortment of Sandwiches on Deluxe Flatout Wraps\$59 Per Dozen
An assortment of Deluxe Flatout Flatbread Wraps to include our Club Deluxe, Grilled Chicken Caesar, Spinach & Goat Cheese, Hummus Spinach Artichoke and Turkey Guacamole.

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.

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.

Deli Meat and Cheese Platter

*A generous assortment of fine meats (roast beef, baked ham, turkey breast), sausages (hard salami and summer) and cheeses (cheddar and swiss), beautifully displayed and right for any occasion (Homemade Tuna or Chicken Salad can be added upon request). With mustard and mayo on the side. **NOTE: Does not include rolls or bread. See selections on page 11.***

Small 12" (serves 12-20) \$45

Large 18" Deluxe (31-45) \$95

Medium 16" (21-30) \$70

Side Platter with Fresh Lettuce, Tomato and Onions - Small 12" (serves 25) \$20

Party Subs

The bread is specially ordered! Please give us at least 3 days's notice. A loaf of French bread piled high with the works: four assorted deli meats, lettuce, tomatoes, onions, cheese. With sub dressing, mustard and mayo on the side.

6 Incher (serves 1) \$7.50

2 Footer (6-8) \$39

6 Footer (serves 24-36) \$156

PARTY PLATTERS

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

HOT ENTRÉE'S

3-pound minimum required per entrée.

All entrées are fully prepared and ready to warm in your oven.

Our office personnel can assist you in estimating proper quantity.

SERVING SUGGESTIONS

Meat: 1/3 to 1/2 pound per person

Bone in Meat: 1/2 pound per person

Pasta (Side): 1/4 - 1/3 pound per person

Pasta (Main): 1/2 pound per person

Roast Top Round of Beef Sliced in Gravy	\$11 Per Pound
Natural Roasted Turkey Breast Sliced in Gravy	\$9 Per Pound
Baked Ham Sliced with Pineapple/Cherries	\$8 Per Pound
Roast Pork Loin Sliced in Gravy	\$9 Per Pound
Pulled BBQ Pork, Beef or Chicken	\$9 Per Pound
BBQ Baby Back Pork Ribs	\$13 Per Pound
Sloppy Joe	\$7 Per Pound
Swedish Style Meatballs in Brown Sauce	\$8 Per Pound
Traditional Meatloaf Sliced in Gravy	\$9 Per Pound
Irene's Mock Chicken Legs in Gravy	\$10 Per Pound
Fresh Italian Sausage (in Marinara Sauce or Sautéed Peppers)	\$9 Per Pound
Fresh Boiled Polish Sausage	\$9 Per Pound
Fresh Bratwurst (in Beer or Sauerkraut)	\$9 Per Pound
Irene's Special Roasted Chicken Pieces	\$8 Per Pound
Potato Chip Baked Chicken Pieces	\$8 Per Pound
Chicken Irene in Special Irene Sauce (4 oz. each)	\$14 Per Pound
Stuffed Chicken Florentine with Veloute Sauce	\$6 Each
Grilled Lemon Garlic Chicken Breast (4 oz. each)	\$8 Per Pound
Tenderloin Beef Tips in Gravy	\$12 Per Pound
Classic Meat Lasagna or Vegetable & Cheese Lasagna (9x13 Pan)	\$40 Each
Stuffed Portobello Mushroom with Lemon Buerre Blanc Sauce	\$4 Each

Encrusted Whole Beef Tenderloin

\$19.95 per pound (*final price may vary*)

Full Size (*Weights approximately 4-5 lbs. and serves 8-10 guests*)

Beef tenderloin rolled in cracked black peppercorns, seared and accompanied with a red wine mushroom sauce. Tenderloin is prepared and only needs to be roasted. We supply complete cooking instructions. We recommend having a cooking thermometer.

Seasoned Prime Rib

\$21.95 per pound (*final price may vary*)

Full Size - (*Full Size weighs approximately 16 lbs. and serves 14-18 guests*)

1/2 Size (*1/2 Size weighs approximately 8 lbs. and serves 7-9 guests*)

Perfectly seasoned and accompanied with fresh sautéed mushrooms and natural au jus. Prime rib is prepared and only needs to be roasted. We supply complete cooking instructions. We recommend having a cooking thermometer.

HOT SIDES

Each 9"x13" pan serves approximately 20-25 guests.

All sides are ready to warm in your oven.

HOT VEGETABLES

Green Beans with Almonds	\$26 Each
<i>Fresh whole green beans topped with seasoned butter, slivered almonds and pimento.</i>	
Green Bean Casserole	\$29 Each
<i>Green beans in a creamy mushroom sauce topped with crisp French fried onions.</i>	
Vegetable Mélange	\$26 Each
<i>Fresh whole green beans, cauliflower florets, julienne carrots and seasoned butter.</i>	
Honey Glazed Carrots	\$28 Each
<i>Whole baby carrots tossed with a brown sugar and honey glaze.</i>	
Julienne Vegetable Blend	\$26 Each
<i>Fresh julienne carrots, snow peas, red pepper strips and seasoned butter.</i>	

HOT STARCH

Irene's "Party" Potatoes	\$40 Each
<i>Irene's special potato blend with hash brown potatoes, sour cream base, fresh diced onion, shredded cheese blend, and crispy corn flake topping.</i>	
Sweet Potato Soufflé	\$40 Each
<i>A mixture of mashed sweet potatoes, fresh eggs, cream and sugar baked to airy perfection.</i>	
Garlic & Rosemary Roasted Potatoes	\$24 Each
<i>Baby roasted red skin potatoes sautéed with butter, garlic and fresh rosemary.</i>	
Roasted Garlic Mashed Potatoes	\$24 Each
<i>Mashed potatoes seasoned with Wisconsin butter and roasted garlic.</i>	
Parsley Boiled Potatoes	\$24 Each
<i>Peeled baby steamed potatoes tossed with seasoned butter and parsley.</i>	
Homestyle Beef, Chicken or Turkey Gravy	\$3 Per Pint
Potatoes Au Gratin	\$30 Each
<i>Thinly sliced potatoes oven baked in our special four cheese blend with breadcrumb topping.</i>	
Macaroni & Cheese	\$30 Each
<i>Macaroni noodles oven baked in our special four cheese blend with breadcrumb topping.</i>	
Sage & Onion Bread Dressing	\$24 Each
<i>Our special "Thanksgiving" bread dressing with raisins, diced onion, celery and seasonings with hint of gravy to bind.</i>	
Oven Baked Beans	\$24 Each
<i>Oven baked with brown sugar, molasses, fresh diced onion and bacon.</i>	
Cavatappi Pasta	\$20 Each
<i>Cavatappi pasta with seasoned butter. Perfect with our tenderloin beef tips and gravy.</i>	
Long Grain and Wild Rice Almondine	\$24 Each
<i>Long grain and wild rice blend accented with carrots, onion, celery, parsley, garlic and almonds.</i>	

HOMEMADE PASTA AND GREEN SALADS

3-pound minimum required per salad.

HOMEMADE SALADS

- Potato Salad**..... \$5 Per Pound
Good, old-fashioned potato salad with all fresh ingredients and select seasonings. Please specify German or American style.
- Red Skin Sour Cream and Dill Potato Salad** \$6 Per Pound
Sliced red skin potatoes with sour cream and fresh dill.
- Creamy Style Cole Slaw** \$5 Per Pound
Farm fresh with a rich creamy dressing. Also available in a sweet & sour version.
- Fresh Garden Pasta Salad**..... \$7 Per Pound
Tri-color rotini pasta tossed with fresh sliced vegetables and a zesty Italian dressing topped with fresh shredded parmesan cheese.
- Tomato and Oregano Garden Pasta Salad**..... \$7 Per Pound
Bow tie pasta tossed with fresh sliced vegetables and our sun dried tomato and oregano dressing topped with fresh shredded parmesan.
- Tomato, Basil and Red Onion Salad** \$9 Per Pound
Fresh tomatoes, basil, red onions and black olives tossed in balsamic vinegar and olive oil.
- Fiesta Pasta Salad** \$10 Per Pound
Rotini pasta blended with fresh diced tomatoes, green onions, black olives, shredded cheddar cheese, seasoned ground beef, salsa sauce and a zesty southwest salad dressing.
- Shrimp Pasta Salad**..... \$12 Per Pound
Shell pasta noodles and whole shrimp with fresh diced onion, celery, green pepper, peas, dill, mayonnaise and seasonings.
- Crab Seafood Pasta Salad** \$10 Per Pound
Shell pasta noodles and crab seafood with fresh diced onion, celery, green pepper, peas, mayonnaise and seasonings.
- Cucumbers and Sour Cream** \$9 Per Pound
Fresh cucumbers sliced, seasoned then marinated in our special sour cream dressing.
- Marinated Vegetable Salad**..... \$10 Per Pound
Fresh broccoli florets, cauliflower florets, sliced mushrooms, red peppers, celery, cherry tomatoes and black olives marinated in a zesty Italian dressing.
- Whipped Cream Tropical Fruit Salad**..... \$19.95 (5# Bowl) / \$38.95 (10# Bowl)
A refreshing blend of tropical fruit cocktail, miniature marshmallows and fresh whipped cream.
- Gelatin Mold**..... \$28 (6# Mold)
An assorted layered flavored gelatin mold incorporated with seasonal fresh fruit and fresh whipped cream.

GREEN SALADS**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

ROLLS, BREADS AND CHIPS

Plain Soft Dinner Rolls	\$6.95 Dozen
Assorted Hard Rolls	\$5.95 Dozen
Kaiser Rolls (4-1/2")	\$8.95 Dozen
Knot Rolls	\$8.95 Dozen
Sausage/Brat Rolls	\$9.95 Dozen
Pretzel Rolls	\$12.95 Dozen
Croissant (2 oz.)	\$1.50 Each
Marble Rye Bread (1-1/2#)	\$6.95 Each
Italian Bread (1#)	\$6.95 Each
French Bread (24")	\$5.95 Each
Focaccia Bread (8")	\$7.95 Each
Garlic Bread (1#)	\$7.95 Each
Parmesan Breadsticks (8#)	\$8.95 Dozen
Whipped Butter Cups	\$.10 Each
Potato Chips (1-1/2 # Bag)	\$.8 Each
Potato Chips (1oz. Bag)	\$.75 Each
Tortilla Chips (1-1/2# Bag)	\$.8 Each

“CREATE YOUR OWN” HOT LUNCH/DINNER BUFFET

15 guest minimum required.

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	Add \$2.00 per item, per guest to package price
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	Add \$3.00 per item, per guest to package price
Irene’s Homemade Meatballs	Tenderloin Beef Tips
Country 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

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 Potato

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 and disposable serving utensils. (*Heavy-duty prestige plastic plates are available for an additional \$1.50 per guest.*)

THANKSGIVING HOLIDAY DINNER

Take the hustle and bustle out of preparing a complete holiday dinner, and let Irene’s do it for you! **Pickup your order between 10:00am and 4:00pm on Wednesday, November 22nd.** Everything will be packed in foil containers with complete heating instructions. Let us prepare your dinner this year...as much or as little as you would like.

THANKSGIVING DINNER PACKAGE

\$278.00 served 9-12 guests (Turkey is fully cooked & carved, just heat and serve)
5% Discount on each additional package ordered.

- Whole Carved Roasted Turkey (*15# Average Size*)
- Sage and Onion Bread Dressing (*9x13 pan*)
- Sweet Potato Soufflé (*9x13 pan*)
- Roasted Garlic Mashed Potatoes (*9x13 pan*)
- Green Bean Casserole (*9x13 pan*)
- Cranberry-Orange Relish (*1-Quart*)
- Irene’s Homemade Turkey Gravy (*2-Quarts*)
- Gelatin Mold (*9” Mold*)
- Dinner Rolls and Butter (*2 Dozen*)
- Pumpkin and Apple Pie (*1 Each*)

ALA CARTE

- Whole Fresh Roast Turkey** / \$3.99 per pound plus \$25 for roasting
- Sliced Boneless Roast Turkey Breast** / \$9 per pound
- Sliced Baked Ham** / \$8 per pound
- Sage and Onion Bread Dressing** / \$24 per pan
- Sweet Potato Soufflé** / \$40 per pan
- Roasted Garlic Mashed Potatoes** / \$24 per pan
- Green Bean Casserole** / \$29 per pan
- Cranberry-Orange Relish** / \$4.95 per pint
- Homemade Turkey Gravy** / \$3 per pint
- Gelatin Mold** / \$28 each
- Dinner Rolls and Butter** / \$6.95 per dozen
- Apple or Pumpkin Pie** / \$14 each

TURKEY SIZE GUIDELINE

Please note that these are suggestions, hearty appetites may need more!

8-10#	Up to 6	10-12#	Up to 8	12-14#	Up to 10	14-16#	Up to 12
16-18#	Up to 14	18-20#	Up to 16	20-22#	Up to 18	22-24#	Up to 20

CHRISTMAS HOLIDAY DINNER

Take the hustle and bustle out of preparing a complete holiday dinner, and let Irene's do it for you! **Pickup your order between 9:00am and 12:00pm on December 24th.** Everything will be packed in foil containers with complete heating instructions. Let us prepare your dinner this year...as much or as little as you would like.

CHRISTMAS DINNER PACKAGE

\$190.00 served 9-12 guests (Spiral ham is sliced & fully cooked, just heat and serve)
5% Discount on each additional package ordered.

Spiral Sliced Ham (6#)
 Sweet Potato Soufflé (9x13 pan)
 Roasted Garlic Mashed Potatoes (9x13 pan)
 Green Bean Casserole (9x13 pan)
 Irene's Homemade Pork Gravy (2-Quarts)
 Dinner Rolls and Butter (2 Dozen)
 Pumpkin and Apple Pie (1 Each)

ALA CARTE

Spiral Sliced Ham / \$9 per pound
Sliced Boneless Roast Turkey Breast / \$9 per pound
Fresh Polish Sausage / \$9 per pound
Whole Beef Tenderloin w/Red Wine Mushroom Sauce (4# Average Size) / \$19.95 per pound
Prime Rib w/Sautéed Mushrooms and Au Jus (17# Average Size) / \$21.95 per pound
Sweet Potato Soufflé / \$40 per pan
Roasted Garlic Mashed Potatoes / \$24 per pan
Green Bean Casserole / \$29 per pan
Homemade Pork Gravy / \$3 per pint
Dinner Rolls and Butter / \$6.95 per dozen
Apple or Pumpkin Pie / \$14 each
Assorted Christmas Cookies / \$18 per pound (Approx. 16 per pound)

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*)

SERVICEWARE

10" Styrofoam Compartment Dinner Plate	\$0.24 Each
9" Styrofoam Luncheon Plate	\$0.16 Each
6" Styrofoam Dessert Plate	\$0.08 Each
12oz. Styrofoam Salad/Soup Bowl	\$0.08 Each
8oz. Styrofoam Coffee Cup	\$0.08 Each
12oz. Cold Clear Beverage Cup	\$0.16 Each
10" Eco-Friendly Compartment Dinner Plate	\$0.48 Each
9" Eco-Friendly Luncheon Plate	\$0.32 Each
6" Eco-Friendly Dessert Plate	\$0.16 Each
12oz. Eco-Friendly Salad/Soup Bowl	\$0.16 Each
8oz. Eco-Friendly Coffee Cup	\$0.16 Each
Heavy-Duty Plastic 10" Dinner Plate	\$1.20 Each
Heavy-Duty Plastic 7.5" Salad/Appetizer Plate	\$0.90 Each
Heavy-Duty Plastic 6" Dessert Plate	\$0.60 Each
Heavy-Duty Plastic 8oz. Coffee Mug	\$0.60 Each
Heavy-Duty Plastic Fork	\$0.16 Each
Heavy-Duty Plastic Knife	\$0.16 Each
Heavy-Duty Plastic Teaspoon	\$0.16 Each
2-Ply Dinner Napkin	\$0.06 Each
54"x108" 2-Ply Banquet Tablecloth	\$5.00 Each
Plastic Serving Fork/Spoon Combination	\$1.00 Each
Plastic Serving Tong	\$2.00 Each
Chafing Dish (Rental)	\$10.00 Each
Chafing Dish Fuel (2-Hours Per Can)	\$2.00 Each

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.
2. 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.

HOURS FOR PICK-UP

Orders may be received Monday thru Friday 9:00am – 4:00pm and Saturday 10:00am – 12:00pm. Extended hours may be available upon request. All orders will be provided boxed and can be loaded by one of our friendly staff for easy transporting in your vehicle.

DELIVERY

There is a minimum delivery order of \$125. 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!

FOOD PRESENTATION

“*Cold*” selections are presented on decorated trays/bowls and ready to serve. “*Hot*” items are placed in foil pans and are oven-ready (*you complete the cooking process*). While actual heating times may vary depending on your oven, our heating instructions will give you simple guidelines for cooking.

If you would like your items fully cooked and hot upon pick-up, please make this request when placing your order. Depending on the day and time it this request may include an additional charge. We do however suggest that the food be heated at your location to ensure the highest food quality.