



BUSINESS CATERING *Our 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 presented fully garnished and ready to serve. You and your guests simply enjoy it!

Sandwich and Supreme Deli

10 guest minimum plus delivery charge and sales tax.

Lunch Buffet 1 – Sandwich Affair

\$10.95 per guest, 1-1/2 sandwiches per guest

A variety of beef, ham, turkey and chicken salad, tuna salad, crab seafood salad, egg salad and vegetarian cucumber and cream cheese served on petite croissants. Sandwiches are completed with lettuce, tomato and cheese. Please let us know if you would prefer your mustard and mayo on the side.

NOTE: Sandwich Affair platters can also be mixed with various breads per your request (sandwich prices may vary). Also available on extra large croissant, wheat, white, rye bread, pita pockets, bagels, hard rolls and tortilla roll-ups.

Lunch Buffet 2 - Sub Sandwich

\$10.95 per guest, 1 sandwich per guest

A 5 Inch loaf of French bread piled high with the works: four assorted deli meats, lettuce, tomatoes, onions and cheese; with mustard and mayo on the side.

Lunch Buffet 3 - 'Make Your Own' Sandwich Platter

\$11.95 per guest, 1-1/2 sandwiches per guest

A generous assortment of fine meats and cheeses, beautifully garnished and right for any luncheon. Includes an assortment of hard rolls and marble rye bread with mustard and mayo on the side. **Includes platter of Sliced Tomatoes, Lettuce and Sprouts.**

Lunch Buffet 4 – Deluxe Flatout Wraps

\$11.95 per guest, 1-1/2 sandwiches per guest

An assortment of deluxe flatout wraps: club deluxe, grilled chicken caesar, spinach and goat cheese, hummus spinach artichoke and turkey guacamole.

Crispy Lay's Potato Chips & Dill Pickle Spears Included

Choice of 2 Sides

Fresh Garden Pasta Salad	Tomato and Oregano 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
Tossed Garden Salad with dressings	Seasonal Fresh Fruit Platter*

Buffets include top quality disposable plates, napkins, paper tablecloth, plastic forks and knives, disposable serving utensils and all condiments.

*NOTE: Per guest price may vary depending on seasonal availability.

Price Savings on Packages Requiring 45 or more guests!

Add-On Lunch Items

Hot Soups

10 guest minimum per soup

\$2.95 per guest. Includes crackers. Equipment pickup charge will apply on hot soups. Subject to availability. To insure your choice, please order at least 2 days in advance.

Chicken Noodle or Dumpling Soup	Beef and Vegetable Barley Soup
Split Pea Soup with Ham	Minestrone Soup
Tomato Florentine Soup	Boston Clam Chowder Soup (white)
Cream of Potato Soup	Wisconsin Cheese Soup
Homemade Chili	Parmesan Breadsticks – \$.99 each

Fresh Relish Platter

A fresh variety of pickles, olives and peppers.

Mini (serves 12-15) \$17.95	Small (16-25) \$26.95
Medium (26-35) \$38.95	Large (36-50) \$51.95

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 dill dip.

Mini (serves 12-15) \$17.95	Small (16-25) \$26.95
Medium (26-35) \$38.95	Large (36-50) \$51.95

Fresh Fruit Platter

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

Mini (serves 12-15) \$21.95	Small (16-25) \$31.95
Medium (26-35) \$45.95	Large (36-50) \$61.95

Taco Dip Platter

A zesty cream cheese base with layers of fresh lettuce, cheese, tomatoes and black olives. Each order includes tortilla chips. An Irene's Special.

Mini (serves 12-15) \$26.95	Small (16-25) \$38.95
Medium (26-35) \$64.95	Large (36-50) \$80.95

Wisconsin Cheese 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 (serves 12-15) \$25.95	Small (16-25) \$37.95
Medium (26-35) \$50.95	Large (36-50) \$71.95

Tossed Garden Salad

Crisp iceberg and red leaf lettuce tossed with fresh tomatoes, cucumbers, confetti carrots and red cabbage and three dressing packets of your choice.

Individual \$5.95	Small (serves 16-25) \$18.95
Medium (26-35) \$31.95	Large (36-50) \$42.95

Chef Salad

Crisp iceberg and red leaf lettuce topped with fresh tomatoes, cucumbers, confetti carrots and red cabbage, ham slices, turkey slices, sliced hard boiled eggs, swiss cheese, cheddar cheese and three dressings of your choice. Lettuce blend and toppings have been separated for convenient serving.

Individual \$8.95	Small (serves 16-25) \$38.95
Medium (26-35) \$62.95	Large (36-50) \$84.95

Caesar Salad

Fresh romaine lettuce with red onion topped with fresh shredded parmesan cheese and homemade croutons with caesar dressing. **Add Italian Grilled Chicken Breast Strips at \$2.29 per person.**

Individual \$5.95 with Chicken add \$2.00	Small (serves 16-25) \$23.95
Medium (26-35) \$39.95	Large (36-50) \$56.95

Shrimp Cocktail

Iced poached jumbo shrimp with late summer tomato cocktail sauce enhanced with freshly grated horseradish (16/20 CT).

Platter of 50 Peeled Shrimp - \$52.95	Platter of 100 Peeled Shrimp - \$99.95
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Desserts

French Cream Cheesecake (serves 12-16)

Plain - \$16.95 each

Blueberry or Cherry Topping - \$18.95 each

Strawberry Topping with Fresh Sliced Strawberries (seasonally priced) - \$24.95 each

Fruit Tarts

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

Mini Size - \$21.95 per dozen

Personal Size - \$3.50 each

Irene's Famous Double Chocolate Nut Brownies (plain and with candy toppings)

Mini Container of 6 - \$7.95

Small Tray of 12 - \$14.95

Large Tray of 24 - \$28.95

Mixed Homemade Cookies

Chocolate Chip, Polka Dot, Peanut Butter, Oatmeal Raisin and Sugar

Mini Bag of 6 - \$5.95

Small Tray of 12 - \$8.95

Medium Tray of 24 - \$15.95

Large Tray of 48 - \$30.95

Gourmet Dessert Bars

Cappuccino, Peanut Butter, French Silk, Java and Raspberry

Mini Container of 6 - \$10.95

Small Tray of 12 - \$18.95

Large Tray of 24 - \$36.95

Miniature Pastries (2 days notice required)

Cream Puffs, Chocolate Éclairs, Tea Size Cheesecakes and Chocolate Dipped Strawberries (seasonal)

Small Decorative Tray of 24 - \$39.95

Large Decorative Tray of 48 - \$78.95

Decorated Sheet Cakes

Perfect to celebrate employee birthdays, retirements or any other special occasion. Please specify white, banana or chocolate cake.

Half Decorated (36 pieces) - \$40.95

Full Decorated (72 pieces) - \$69.95

Ice Cold Beverages

Beverage Cups Included

Coke, Diet Coke, Sprite and Diet Sprite

\$1.00 per can

Plain Spring Water

\$1.25 ea bottle

La Croix Sparking Waters

\$1.25 ea can

Snapple Iced Teas

\$1.99 ea bottle

Apple, Cranberry and Grapefruit Juice

\$1.29 ea bottle

7 lb. Bag of Crystal Clear Ice

\$3.85 ea

Deluxe Sandwich Box Lunch

10 guest minimum plus delivery charge and sales tax.

\$6.95 per box lunch

Box Lunches contain your selection of Roast Beef, Baked Ham, Roast Turkey Breast, Tuna Salad, Chicken Salad or Vegetarian Cucumber and Cream Cheese on a Kaiser Roll or Whole Wheat Bread. Sandwiches are completed with lettuce, tomato and cheese.

Served with Lay's Classic Potato Chips, Pretzels or Popcorn, Salad choice and Dessert choice from the list below. They also include napkin, fork, salt, pepper and other appropriate condiments.

NOTE: All box lunches must contain the same salad and dessert choice. Filling and bread selections can vary.

Add \$1.00 per box for sandwiches on Large Flaky Croissant

Add \$2.29 per box for Seasonal Fresh Fruit or \$1.00 in place of your salad choice

Add \$.75 per box for whole Orange, Banana or Apple

Choice of One Salad

American Potato Salad

Creamy Style Cole Slaw

Fresh Garden Pasta Salad

Tomato and Oregano Garden Pasta

Choice of One Dessert

Irene's Famous Double Chocolate Nut Brownie

Peanut Butter Cookie

Chocolate Chip Cookie

Polka Dot Cookie

Power Breakfast

10 guest minimum plus delivery charge and sales tax.

Each package includes pastry choices & juice below.

Continental

\$4.95 per guest, 1-1/2 pastry per guest

Traditional Breakfast

\$6.85 per guest

Pancakes, Waffles or French Toast

Bacon or Sausage

Hash Brown Potatoes

Scrambled Eggs American Breakfast

\$6.85 per guest

Scrambled Eggs

Bacon or Sausage

Hash Brown Potatoes

Omelette American Breakfast

\$7.85 per guest

Omelette with Cheese or Vegetables

Bacon or Sausage

Hash Brown Potatoes

Quiche Breakfast

\$7.85 per guest

Baked Lorraine, Spinach or Broccoli Quiche

Bacon or Sausage

Strata Breakfast

\$7.85 per guest

Ham & Cheese Strata or French Toast Bake

Bacon or Sausage

Choice of Any 2 Assortments of...

Muffins Large or Mini

Doughnuts

Danish Pastries Large or Mini

Bagels with Cream Cheese

Hard Rolls

Croissants Large or Mini

Zucchini, Datanut, Banana Breakfast Breads

Cherry, Pecan, Cheese Coffee Cakes

Accompanied by Wisconsin Butter and Margarine and

Smucker's Strawberry, Grape and Mixed Fruit Jams

Individual Chilled Orange, Cranberry & Apple Juice

Compliment the Continental Breakfast with the following...

Regular or Decaffeinated Coffee with Cream

96oz Thermal Disposable (16 Cup) - \$22.95 each

1-1/2-gallon Cambro Thermal Urn (30 Cup) - \$19.95 each OR 2-1/2-gallon (50 Cup) - \$32.95 each

5-gallon Cambro Thermal Urn (100 Cup) - \$59.95 each

5-gallon Decorative Chrome Urn (100 Cup) - \$89.95 each

(Equipment pickup charge may apply on hot beverages)

Seasonal Fresh Fruit

\$2.75 per guest (seasonally priced)

Buffets include top quality disposable plates, cups, napkins, paper tablecloths, plastic forks and knives, disposable serving utensils and all condiments.

Price Savings on Packages Requiring 45 or more guests!

Boardroom Hot Buffets

10 guest minimum plus delivery charge and sales tax.

Boardroom Hot Lunch Buffet 1 - \$4.95 per guest

Chicken à la King with Puff Pastry Shell - Tender Seasoned Chicken Pieces with Fresh Diced Green Peppers, Celery, Onion and Peas Baked in a White Cream Sauce. Served over Puff Pastry Shells
Large Flaky Butter Croissant with butter

Boardroom Hot Lunch Buffet 2 - \$5.95 per guest

Homemade Vegetable or Meat Lasagna

OR

Stuffed Jumbo Shells - \$4.95 per guest, 2 shells per guest

Jumbo Pasta Shells Stuffed with Ricotta Cheese

Italian Bread with butter or Garlic Bread

Canoli for dessert! (Additional \$1.99 each)

Boardroom Hot Buffet Packages

10 guest minimum plus delivery charge and sales tax.

<p>Sliced Top Round of Beef Baked Ham with Pineapple Sliced Roast Pork Loin Sliced Roast Turkey Breast Swedish Style Meatballs Homemade Polish Sausage Grilled Lemon Garlic Chicken Breast</p>	<p>Add \$2.00 per person, per item below to per person package prices.</p> <p>Tenderloin Beef Tips with gravy Irene's Special Roasted Chicken Breast of Chicken Irene Baked Alaskan Cod with Lemon Butter</p>
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Choice of 2 Entree - \$9.85 per person

Choice of 3 Entree - \$11.35 per person

Choice of 4 Entree - \$12.85 per person

Included with per person package...

<p>Choose 1 Vegetable:</p> <p>Green Beans with Almonds Fresh Julienne Blend Mélange of Fresh Seasonal Vegetables</p> <p>Add \$1.05 per person, per item below to per person package prices.</p> <p>Green Bean Casserole</p>	<p>Choose 1 Potato:</p> <p>Roasted Garlic Mashed Potatoes w/Gravy Au Gratin Potatoes Parsley Buttered Potatoes Cavatappi Pasta Long Grain and Wild Rice</p> <p>Add \$1.75 per person, per item below to per person package prices.</p> <p>Party Potatoes</p>
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<p>Choose 1 Salad:</p> <p>Fresh Garden Pasta Salad Tomato and Oregano Pasta Salad American or German Potato Salad Whipped Cream Fruit Salad</p>	<p>Also Includes:</p> <p>Soft Dinner Rolls, Marble Rye Bread with Butter & Margarine Cups</p>
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Buffets include top quality disposable plates, cups, napkins, paper tablecloths, plastic forks and knives, disposable serving utensils and all condiments.

Price Savings on Packages Requiring 45 or more guests!

Points to Consider before ordering

- √ 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 pick-up please call **645-4469** or place your order On-line at **www.irenescatering.com**
2. Normal deadline for placing orders is 12:00n 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.

Delivery

There is a minimum delivery order of *\$75.00* for Breakfast and *\$100.00* for Lunch and Dinner orders. This is exclusive of Tax and Delivery Charges. Delivery charges are based on the location of your function. Basic charges include:

Downtown Milwaukee \$30.00	Brookfield \$30.00	New Berlin \$30.00
Pewaukee \$40.00	Waukesha \$35.00	Menomonee Falls \$40.00
Oak Creek \$30.00	Franklin \$30.00	Racine \$40.00
Kenosha \$45.00	Mequon \$40.00	

Please phone for other delivery charges. The above prices may vary slightly based on your exact geographical location. A return trip to pick-up equipment following a drop-off order or evening deliveries results in an additional charge.

Your order is usually delivered to your location within the one-hour 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. **Free Delivery** available for weekday lunches if you can allow for an earlier delivery time.

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.

Custom Menus

In addition to the previous menu items, Irene's offers custom, chef-designed menus. When there is ample lead-time we are able to put together custom menus per your request.