

BUILD YOUR OWN

PICNIC BUFFET

Two Entrees - \$18 | Three Entrees - \$20 | Four Entree - \$22

Includes your choice of two side dishes, potato chips, deli pickles, bakery fresh buns or sausage rolls and standard condiments. Additional side dishes may be added for \$2 per guest

SIGNATURE BBQ

BBQ Pulled Pork all natural, cooked and pulled in house

BBQ Pulled Chicken all natural, cooked and pulled in house

Hawaiian Teriyaki Pulled Pork with jalapeno pineapple slaw (add \$1 per guest)

Dry Rubbed Pulled Pork with your choice of original or vidalia onion bbq sauce on the side

TAILGATE FAVORITES

1/3 lb Grilled Hamburgers

Grilled Marinated Chicken Breast (choose: Cajun, BBQ, Sun-Dried Tomato or Traditional)

Grilled Pork Chop (add \$1 per guest)

Chicago Style Italian Beef with mild giardiniera and au jus (add \$1 per guest)

Philly Cheesesteak with italian hoagie rolls, cheese sauce & caramelized onions (add \$2 per guest)

SAUSAGES

Chicago Style All-Beef Hot Dogs with traditional fixings: mustard, peppers, pickle spears, tomato wedges, diced onions, green relish and celery salt

Grilled Johnsonville Bratwurst with sauerkraut

Italian Sausage with sauteed peppers, onions and basil marinara sauce

Polish Sausage with sauerkraut

VEGETARIAN

Black Bean Veggie Burger | - ala carte \$89 per dozen (includes buns and fixings)

Veggie Sausage | - ala carte \$89 per dozen (includes buns and fixings)

CONDIMENTS

STANDARD CONDIMENTS

Ketchup - BBQ Sauce - Mustard - Mayonnaise

ALL CHICKEN AND BURGER SELECTIONS INCLUDE

Tomato - Assorted Sliced Cheeses - Lettuce - Sliced Onion

ADDITIONAL ENHANCEMENTS

Crumbled bleu cheese - Caramelized onions -

Sauteed wild mushrooms - Bacon - Sauteed Peppers

Add \$.50 per selection

BUFFET

ENHANCEMENTS

Enhancement stations are available for groups of 50+ as an add-on to existing buffet menu services.
Not available as standalone stations

GRILLED SWEET CORN STATION

We'll grill the corn on site at your event. Includes assorted seasoned salts (ranch, sea, cajun, black pepper) and drawn butter. \$2.50 per ear

MEXICAN STREET CORN STATION

We will grill the corn on site at your event.
Includes crema de limon verde, cotija, chili powder, cilantro. \$4 per ear

POPCORN STATION

Sweet, Salty & Savory: Traditional, Double Cheddar & Caramel \$3.50 per guest

LOADED NACHO STATION

Corn tortilla chips, seasoned ground beef, chili con queso, jalapenos, pico de gallo, sour cream, cilantro, diced onions, diced tomato, guacamole and sliced black olives \$8 per guest

LOADED PRETZEL BITES STATION

Pretzel bites with your favorite dips and toppings including beer cheese, beer mustard, icing, brown butter, pretzel salt and cinnamon sugar \$8 per guest

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

TAILGATE FAVORITES

THE DOUBLE PLAY

House made BBQ baby back ribs paired with grilled marinated chicken breasts (choose Cajun, BBQ, Sun-Dried Tomato or Traditional). Accompanied by smoked baked beans, creamy coleslaw, grandma's potato salad and bakery fresh roll with butter. \$28

THE HOME RUN

House made BBQ baby back ribs paired with grilled marinated chicken breasts (choose Cajun, BBQ, Sun-Dried Tomato or Traditional) and chef-carved roast inside round of beef with tarragon horseradish sauce. Accompanied by smoked baked beans, creamy coleslaw, loaded baked potato salad with bacon, cheddar and chives and bakery fresh roll with butter. \$35

STEAK & SHRIMP

Grilled seasoned flat iron steaks with wild mushrooms and house steak sauce, plus grilled tuscan rubbed shrimp skewers. Served with herb roasted fingerling potatoes, classic caesar salad with garlic croutons, shaved parmesan and balsamic caesar dressing, fresh seasonal fruit salad with berries and bakery fresh rolls with butter. \$36

TEXAS BBQ

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 \$26

A LA CARTE ENHANCEMENTS

Grilled Balsamic Vegetable Kabobs | \$5 each

Fresh Vegetable Platter with Dip | \$5.50 per guest

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

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

Snack Mix Trio | \$3 per guest

Gardetto's, Chex Mix, Mini Pretzels

Corn Tortilla Chips with Fresh Pico de Gallo | \$3 per guest

Add guacamole for \$2 per guest

BEVERAGES

NON-ALCOHOLIC

Soft Drinks | 2.00
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

DESSERTS

Assorted Brownies | \$29 per dozen

Assorted Cookies | \$24 per dozen

Apple, Cherry or Pumpkin Pie | \$20 per pie (Serves 8)

Petite Fours | Full Sheet (serves 96) \$145 | Half Sheet (serves 48) \$80

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 (available for 50+ guests added to a meal)

TAILGATE & PICNIC EDITORIALS & POLICIES

- Menu pricing is based on groups of 50+. For groups under 50 guests, please add \$1.50 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 \$4 per guest fee plus labor for additional serving staff at \$25 per hour per server (minimum 4 hours) for entire time on site plus 1 hour travel
- 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
- 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 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 equipment (excluding tables, which are available at an additional cost) required for your menu. Our staff will arrive to set up the buffet, then return at a mutually agreed upon time to retrieve the equipment and supplies. 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 service is not available for locations further than 30 miles. 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 50 guests.

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.