

Traditions Restaurant Catering

201 Main Street Onalaska, WI 54650

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What is it that makes an event memorable? Is it the food? Perhaps outstanding service? Is it the way everything is displayed for your guests? Or is it the peace of mind that comes from knowing that every detail for your event has been perfectly planned and taken care of? Answer...all of the above!

Traditions Restaurant Catering takes pride in providing catering services that offer the same high quality foods, first class personalized service, and artistic presentation that you would only expect to find in our four-star restaurant. Capped off with hours of individual event planning by Mary Cody, owner & chef, and the results are an event that your guests will always remember.

- ❖ So let's begin planning your event. Once you have selected the date and location for your event, call Traditions Catering to inquire if the date is available on our events calendar.
- ❖ If available, we will then ask you for an estimated number of guests. This will assist us in creating your menu and selecting the best type of service for your event. Customized menus are always being created to assist in dietary restrictions or for budgeting purposes
- ❖ Once we've determined what we will be serving and how, we will then discuss with you any special presentation or displays.
- ❖ Your event plan is now complete. We will handle all the details from this point. Now we just need to complete some paper work.
- ❖ To secure your event date, we require a signed contract and a security deposit that is non-refundable should your event be canceled 2 months prior to the event.
- ❖ A final count on the number of guests must be submitted 2 weeks prior to your event. Your final count may be increased but not reduced 2 days prior to your event.
- ❖ Final payment for private parties is due at the conclusion of your event. For Companies and Organizations arrangements for billing must be made prior to the day of the event.

Enclosed are our most recent catering menus with current pricing. Remember special requests can almost always be accommodated and there are ways we can work within everyone's budget to create the type of event you desire. Your 100% satisfaction is our mission. Call us today to begin planning your event and thank you for considering Traditions Restaurant Events & Catering.

Traditions Banquet Buffet

(Minimum of 25 guests)

Buffet tables will be covered with linen and have some decoration display

One, two and three choice Buffets Available

Custom Menus and Dietary request Welcomed

Entrees include fresh seasonal vegetable dinner rolls and butter

Salads

Tossed Mixed Green Salad, with Basil Vinaigrette

Creamy Cole Slaw

Caesar Salad

Spinach Salad

Starch

Roasted Yukon Gold or Baby Red Potatoes

Roasted Garlic Whipped Potatoes

Potatoes Dauphinois

Scallop Potatoes

Wild rice blend

Entrée Choices

Tenderloin Tips with onion and mushrooms in a Marsala Sauce

Sliced Pork Tenderloin with Rosemary Port Wine Sauce

Seasoned Chicken Breast stuffed with an herb sourdough dressing served with pan gravy

Grilled Chicken Breast with a Chardonnay sauce

Baked Orange Roughy with seasoned crumbs and a Citrus White wine sauce

Fresh Norwegian Salmon with a maple glaze

Tri Colored cheese tortellini in a marinara Sauce or White Sauce

Stuffed Pasta Shells Artichoke, spinach and chicken choice of red sauce or Alfredo

Baked Cod with lemon pepper butter

Homemade Meatloaf

Buttermilk Baked Chicken, / and Stuffing

Baked Sliced Ham with Brown Sugar Glaze

Herb rubbed Pork Medallions in a Mushroom Sauce

Beef Stroganoff/ Pasta or Whipped Potatoes

Roasted Turkey Breast with Traditional pan gravy

Chef Carved Stations

Maple Glazed Ham served with Silver Dollar Rolls and Condiments

(Serves approximately 75 guest)

Herb Crusted Pork Loin served with Silver Dollar rolls and Condiments

(Serves approximately 50 guests)

Herb Crusted Prime Rib served with Silver Dollar rolls and Assorted Condiments

(Serves approximately 50 guests)

Whole Roasted Turkey Breast served with Silver Dollar rolls and Condiments

(Serves approximately 50 guests)

Sit Down Dinner Menus

All dinner entrees include a selection of salad, warm breads and butter, fresh seasonal vegetables, selection of potatoes.

Salads

(Choose one)

Mixed Green with basil pesto Vinaigrette

Traditional Caesar

Broccoli Slaw, Gorgonzola, Pecans, Apples, with Balsamic Vinaigrette

Starch

(Choose one)

Garlic Whipped Yukon Gold Potatoes

Roasted Rosemary Yukon Gold or Baby Red Potatoes

Cranberry Almond Rice Blend

Wild Rice Pilaf

Entrées

Chicken Roulade

Stuffed with Brie Cheese, Sun Dried Tomatoes, Fresh Basil, served on a White Burgundy Sauce

Chicken Marsala

Sautéed skinless, boneless chicken breast with button mushrooms in a Marsala Sauce

Marinated Fillet of Salmon

Marinated in Jack Daniels, Lemon, Fresh Thyme and served with Herb Butter

Grilled Pork Tenderloin

Served with Mushrooms and Caramelized Shallots in a Port Wine Sauce

Seasoned Pork Loin

Sliced thin and served with a Merlot Sauce

Eight Ounce Filet of Beef Tenderloin

Grilled and set on a Bordeaux Sauce

Deluxe Dinner

Petit Beef Tenderloin & Garlic Shrimp Skewers

Beef Tenderloin or Sirloin

Grilled Chicken and Pork Tenderloin

Four Ounce Chicken breast with honey Dijon sauce and Pork tenderloin with an Apple reduction

Apricot Glazed Turkey & Sweet Mustard glazed Pit Ham

Lunch Buffet Menus

Minimum of 20 people

*Vegetarian Option available upon request

Hot Buffet

*Hot Buffets come with Caesar or Tossed salad, Bread Sticks & butter
Chef's choice of cookies or bars*

Spaghetti with Italian Sausage in our homemade red sauce

Parmesan Chicken served over Penne Pasta topped with our homemade red sauce

Almond Chicken and Rice

Cheesy Chicken Pot Pie Casserole

Lasagna choice of beef, chicken or Vegetarian

Beef Pot Roast traditional roasted with potatoes and carrots

Teriyaki Beef and Broccoli Stir-fry with Jasmine Rice

Deluxe Hot Buffet

*Deluxe Buffets are served with your choice of Caesar or Tossed Salad, Garlic whipped potatoes, Roasted potatoes or pasta and Seasonal Vegetable dinner rolls with butter
Chef's choice of cookies or bars (special dessert upon request; extra charge would apply)*

Baked Cod with lemon pepper butter

Homemade Meatloaf

Buttermilk Baked Chicken

Baked Sliced Ham with Brown Sugar Glaze

Herb rubbed Pork Medallions in a Mushroom Sauce

Beef Stroganoff

Roasted Turkey Breast with Traditional pan gravy

Hot Sandwich Buffet

Sandwich Buffet comes with Buns, condiments, Baked Beans choice of Cole Slaw, Pasta Salad, or Potato Salad and Chef's choice of cookies or bars

Grilled Hamburgers, and Bratwurst, Potato salad

Grilled Chicken Breast

Barbeque Pulled Pork

Foiled Wrapped Kaiser Rolls choice of turkey, ham, pastrami, or corn beef & Swiss cheese

Cold Sandwich Buffet

Buffet comes with Chef's choice of cookies or bars

Soup, Salad and Sandwich

Choice of two homemade Soups of the Day, Cole Slaw, Garden Vegetable Pasta Salad, homemade Potato Salad Sliced Turkey, Ham and Roast Beef, Sliced Swiss, Cheddar, and Pepper Jack Cheeses, fresh Rolls and Breads, Lettuce, Tomato, Onion and Pickles Assorted Condiments

Deli Express

Pre-made turkey, beef, and ham sandwiches Fresh Fruit, Cole Slaw, Vegetable Pasta Salad, Chips, and condiments

Deluxe Deli Express

Pre-made Chicken salad Croissant, Southwestern Chicken Wrap, Pastrami and Swiss on Rye, Dilly Beef on a Kaiser, Potato Salad, Seasonal Fruit Salad, Cole Slaw, Vegetable Pasta Salad, Caesar Salad

Deli Box Lunch

*Comes with Cole slaw, homemade chips, pickle spear,
And chef's choice of cookie or bar*

Chicken Salad Croissant
Tuna Salad on Wheat
Club Sandwich Croissant
Dilly Beef on Rye
Southwestern Chicken Wrap
Orange Turkey on Whole Wheat
Marinated Grilled Vegetable Wrap
Ham and Swiss on Hard Roll Kaiser

Hors d'oeuvres

(Serves 50 people)

Hickory Smoked Bacon wrapped Sea Scallops
Petite Crab Cakes with Rémoûlade sauce
Hickory Smoked Bacon, Caramelized Onion Tartlets
Stuffed Mushroom Caps Boursin Cheese or Italian Sausage
Certified Angus Beef Meatballs
Petite Beef Wellingtons
Chimichurri Tenderloin Skewers/ Cucumber Yogurt Dipping Sauce
Chicken Wellingtons
Almond stuffed Bacon Wrapped Dates
Bacon Wrapped Water Chestnuts
Chicken Drumsticks with choice of sauce
Chicken Sate with Sweet Chili Sauce
Sesame Chicken with Thai Peanut sauce
Steak au Poivre set on Crostini
Puff Pastry wrapped Mini Brie Cheese
Spanikopita
Hummus with Crudités
Jumbo Shrimp Cocktail
Smoked Salmon Crostini with dill sauce
Assorted Croustades (mushroom, spicy chicken, vegetable)
Brushetta with toasted baguettes
Silver Dollar sandwiches (Ham & Turkey)
Petite Croissants/Chicken, Ham or Seafood Salad
Deviled Eggs
Curry Shrimp salad inside a Cucumber cup
Mini Twice-Baked Potatoes with smoked Bacon
Honey cured Ham or Turkey Pinwheels
Cocktail Smokies with BBQ Sauce
Mini Artichoke and Spinach Cakes /Citrus Aioli
Mini Chicken Cakes/Spicy Rémoûlade
Asian Chicken Salad served in Wonton cups
Falafel/Yogurt Sauce
Mini Flat Bread Pizzas

Side Salads

Chicken Pasta Salad with Sesame Peanut Sauce
 Cranberry Almond Wild Rice Salad
 Seasonal Fruit Salad with Lemon Yougurt dressing
 Grilled Vegetable Pasta Salad in Basil Vinaigreet
 Traditional Potato Salad or Cole Slaw

Side Snacks and Dips

Assorted Crackers
 Pretzels
 Tortilla Chips
 Potato chips
 Mixed Nuts
 Seasoned Snack Mix
 French Onion dip
 Home made Salsa
 Shrimp Dip

Butler Passed Hors D' Oeuvres

Presented by caterer on design trays with flowers and/or herbs

Belgian Endive Leaves filled with French Boursin Cheese topped with Fresh berries and Caramelized Walnuts

Smoked Salmon Mousse on English Cucumbers

Miniature Roasted Onion and Bacon Tartlets

Greek Spanakopita

Southwestern Corn and Crab Salad served on Chinese Spoons

Mediterranean Pastry with artichoke, Olives, Sun Dried tomatoes and Goat Cheese

Puff Pastry wrapped Brie Cheese Bites with Raspberry Jam

Croastini topped with choice of roasted pepper and gorgonzola cheese, Pesto Chicken, or Smoked Salmon and dill sauce

Cheese Board on a Skewer; Cubes of Cheddar, Genoa Sausage, and Red Grape

Stationary Hors D' Oeuvre Displays

Priced to serve 50 people

Sliced Fresh Fruit Cascade with Seasonal Berries and Lemon Yogurt dipping Sauce

Market Fresh Crudités of Vegetables with Dill Sauce

Display of Mediterranean Dips Brushcetta, Hummus, Eggplant and Sun Dried tomato,
Feta cheese Dip served with Pita Bread

Formage Display of Imported and Domestic Chesses Cubes, Slices and Wedges
With crackers, garnished with Dry fruits and Nuts

Apricot and Almond Stuffed Brie Cheese En Croute Large wheel

Whole Smoked Salmon with Lavoish Crackers, lemons, capers, cucumbers,
Red onion, red pepper and whipped cream cheese

Warm Spinach and Artichoke Dip with toasted baguette rounds and multi colored
Tortilla Crisps

Antipasto Display of Italian Meats, Julienne Italian Cheeses, Grilled Vegetables and Marinated
Vegetables

Herb crusted Certified Angus Tenderloin with a wedge of blue cheese and
Condiments served with silver dollar rolls (serves approximately 35)
Choice Beef Tenderloin (serves 35)

Marinated Shrimp Skewers displayed in whole Pineapples with three dipping sauces

Stuffer Pork Loin filled with Roasted Red peppers and Spinach, and Pine Nuts
Served with a Toasted Sesame sauce *or* stuffed with Blue Cheese Figs and Walnuts

Traditions Signature Dessert Table

Full Display or Half Display

Three Assorted bars
 Two Assorted cookies
 Vanilla filled cream Puffs
 Miniature Cheese cakes assorted flavors
 Traditions Chocolate Truffles
 Semi-Sweet Chocolate and White Chocolate Bark
 Chocolate Dipped Strawberries



Ala Cart Desserts

Custom and Special orders upon request

Layered Lemon Cake (serves 20)
 Assorted Dessert Bars per dozen
 Assorted Cookies per dozen
 Double Chocolate Mousse Cake (serves 12 to 16)
 Fruit Crisps (serves 12 to 15)
 Apple Strudel (serves 15 to 20)
 Specialty Cheese Cake (serves 12 to 16)
 Chocolate dipped Strawberries (minimum 3 dozen)
 Hand Dipped Truffles (3 dozen minimum)
 Chocolate Pecan Espresso Tart (serves 8)
 Traditional Carrot Cake (serves 10)
 Lemon Poppy seed Cake with lemon curd and whip cream
 Boston cream pie
 Dark Chocolate cake with Red Raspberry sauce

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