



LEE JOHN'S  
CATERING

## Buffet Dinner

*Lee Johns will supply a complimentary Wisconsin Cheeseboard for your reception for any group over 100 guests.*

### Entrees

*(Please select 2)*

#### **Beef Brochette**

Marinated Beef Tenderloin skewered, Red Peppers, Mushrooms, Onions; Char-grilled, Maitre D' Butter

#### **Pepper Steak**

Seared Beef Tenderloin Tips, Onions, Peppers

#### **Sage Roasted Pork Loin**

Bourbon Spiked Glace' D Viande

#### **Pork Au Poivre**

Sautéed Pork Tenderloin, Apple Jack Brandy, Three Peppercorn Sauce

#### **Veal Cutlets Cacciatore**

Sautéed Veal Medallions, Sauce of Tomatoes, Three-Color Peppers, Olives, Onions

#### **Venetian Chicken Breast Fromage**

Boneless Chicken Breast Medallions, Prosciutto Ham, Fontina Cheese & Sauce Pistou Supreme

#### **Chicken Persillade**

Sautéed Boneless Chicken Breast Medallions, Garlic Crumb Crust & Five-Spice Cream

#### **Chicken Breast Scaloppini**

Sautéed Boneless Chicken Breast Medallions, Lemon, Parsley & Light Glacé

#### **Sicilian Chicken Breast**

Stuffed Boneless Breast, Ricotta, Pinenuts, Spinach & Sundried Tomato Cream

#### **Seafood Newberg**

Mélange of Scallops, Shrimp, Mushrooms & Sherry Wine Sauce with Fresh Chives

#### **Pan Seared Salmon Fillet**

Tomato Basil Champagne

### Carved Items

*(Select 1 carved item plus 1 entree)*

*\*If selecting carved items add \$1.50/ Guest with the exception of the Chateaubriand*

#### **Chateaubriand**

Char-grilled, Roasted Beef Tenderloin, Rosemary Glace' D Viande or Five-Spice Cream  
*(\$3.50 additional)*

#### **Slow Roasted Boneless Leg of Lamb**

Garlic; Mint Apple Chutney, Pan Juices

#### **Roasted Top Sirloin of Beef**

Au Jus

#### **Bone-In Country Ham**

Five Spice Cream, Dijon, Cider; Cranberry Orange Compote

#### **Sage Roasted Turkey Breast**

Natural Juices



### *Starch*

*(Please select 1)*

#### **Potatoes Champs Elysses**

Layered, Sliced Potatoes, Cheddar, Mushrooms, Cream

#### **Capelli D' Angelo Buerre Noisette**

Angel Hair Pasta, Parmesan Cheese, Fresh Basil; Brown Butter

#### **Oven Roasted Red Potatoes**

Mushrooms, Rosemary, Butter

#### **Panache of Grains**

Wild Rice, Orzo, Brown Rice baked with Onions cooked in Rich Chicken Stock, tossed with Pinenuts & Dried Apricots

#### **Oven Roasted Sweet Potatoes**

Roasted Hazelnut Butter

#### **Whipped Potatoes**

Parmesan, Sautéed Onions, Nutmeg

#### **Farfalle Pasta**

Pesto, Tomatoes

#### **Cheese Stuffed Tortellini**

Alfredo Cream

#### **Yukon Gold & Artichoke Strudel**

Phyllo wrapped around Homemade Mashed Potatoes and a quartered Artichoke Heart, Baked to Golden  
*(additional \$1.50)*

#### **Israeli Cous Cous**

Cumin, Coriander, Cinnamon, Cilantro, Red Pepper & Currants

### *Vegetable*

*(Please select 1)*

#### **Spanikopita**

Phyllo Pastry, Feta, Ricotta Cheese, Spinach; Baked to Golden, served "Lasagna-style"

#### **Oriental Sauté**

Pea Pods, Peppers, Bok Choy, Mini Corn, Water Chestnuts, Carrots, Soy Ginger Butter

#### **Mediterranean Confit**

Sauté of Zucchini, Tomatoes, Olives, Onions, Peppers & Essence of Garlic

#### **Batons of Spring Vegetables**

Three-Color Peppers, Pea Pods, Jicama, Carrots, Asparagus, Zucchini & Shallot Butter

#### **Caramelized Root Vegetables**

Rutabaga, Parsnips, Carrots, Brussel Sprouts; Brown Butter

#### **Sauté of Green Beans**

Balsamic Butter & Roasted Pecans



*Entrée Compliments*

(Please select 3)

**Pasta Pistou Salad**

Fusilli Pasta, Three-Color Peppers, Broccoli & Creamy Pesto Sauce

**Wisconsin Cheeseboard**

Marbled Colby, Cheddar, Swiss, Monterey Jack Cheeses with Grape clusters & Water Wafers

**Caesar Salad Maison**

Romaine Lettuce, Crushed Peppercorns, Grated Parmesan Cheese, Garlic Croutons & Creamy Caesar Dressing

**Crudite**

Jicama, Pea Pods, Red & Yellow Pepper Strips, Green Beans, Bok Choy, Asparagus,  
Mini Corn, Sweet Potato Sticks, Olives & Artichoke Parmesan Dressing

**Salad of Tender Bibb and Spinach**

Sweet and Tangy Champagne Dressing, Pinenuts, Grated Swiss, Croutons

**B.L.T. Salad**

Bibb, Tomatoes, Bacon, Red Onions, Dijon Cream

**Zucchini & Orzo Salad**

Garlic Tomato Vinaigrette

**Southwest Potato Salad**

Black Bean, Corn, Cilantro

**Vietnamese Slaw**

Festive Vegetables Julienne with Orange Vinaigrette & Curried Pecans

**Sicilian Salad**

Greens, Cucumbers, Tomatoes, Pepperoncini, Onions, Celery, Croutons, Olives & Virgin Mary Vinaigrette

**Red Jacket Potato Salad**

Celery, Scallions & Dijon Cream

**Thai Green Bean & Peanut Salad**

Hoisin Vinaigrette

**Serbian Salad**

Tomatoes, Cucumbers, Peppers, Scallions, Kalama Olives, Feta Cheese & Balsamic Vinaigrette

**Tuscany Pasta Salad**

Chick Peas, Spinach, Salami, Garlic

**Cous Cous Salad**

Currants, Almonds, Mint, Lime

**Cantonese Noodle Salad**

Slivered Chicken, Scallions, Carrots, Sesame Seeds

**Fresh Fruit Trays**

Seasonal Melons, Berries, Pineapple, Grapes with Fresh Flowers and Greens



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*Hearth-Baked Breads*

*(Please select 2)*

CRANBERRY WALNUT  
CHEDDAR GARLIC  
TOMATO BASIL  
CIABATTA  
COUNTRY FRENCH  
ROSEMARY OLIVE OIL  
GARDEN VEGETABLE

SUNFLOWER MILLET  
MULTI GRAIN  
GREEK OLIVE  
APRICOT PECAN  
JALAPENO CHEESE  
CINNAMON RAISIN  
CHEESE FOCCACIA

*Included With All Buffets*

*Freshly Made Breads and Whipped Butter  
Locally Roasted Fair Trade Dark Roast Coffee and Tea  
Served with Turbinado Sugar and Cream  
Buffet Serving Pieces  
Staff*

**Prices based on 150 or more Guests**

Buffet Dinner	Call 262-549-0006
	for pricing
Carved Item	Add \$1.50/guest
Passed Appetizers (Selection of 4)	Add \$6.50/guest
Entremets	Add \$4.50/guest
Service Charge	19%
Sales Tax	By location
Rental of any tables, chairs, linens, china, flatware or glassware	Additional



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## *Additional Courses for Your Consideration*

### *Passed Appetizers*

#### **Spanikopitas**

Cheese Spinach Soufflé in Phyllo Triangles

#### **Brie and Papaya Quesadillas**

Tri-Color Onions, Cilantro

#### **Sate**

Grilled Beef, Pork or Chicken Skewers; Teriyaki Sauce

#### **Roasted Garlic and Four Cheese Puff**

Antipasto Skewers, Marinated Peppers, Zucchini, Mushrooms, Olives

#### **Duck Pizza**

Shaved Oriental Roasted Duck, Scallions, Cilantro, Hoisin Sauce, Chinese Chile Sauce, Shiitake Mushrooms, Monterey Jack Cheese on Crostini

#### **Waldorf Tart**

Camembert Cheese; Toasted Walnuts, Sautéed Cranberries

#### **Pot Stickers**

Plum Dipping Sauce

#### **Crab and Tarragon Cheesecakes**

Petite Tart Shells

#### **Shrimp Tostada**

Marinated Shrimp & Guacamole served on a Crisp Tortilla Chip

### *Entremets*

*(\$4.50/ Guest)*

#### **Caramel Cashew Ice Cream**

Shortbread, Warm Chocolate Sauce

#### **Caramel Apple Tart**

Rum Cream

#### **Tiramisu**

Ladyfingers, Mascarpone Cream, Espresso; Cappuccino Sauce, Mocha Beans

#### **Chocolate Kahlua Toffee Mousse Cheesecake**

Caramel Sauce, Chocolate Coffee Beans

#### **Raspberry Crumble Cheesecake**

#### **Door County Cherry Cheesecake Streusel**

#### **Chocolate Truffle Torte**

Powdered Sugar, Chocolate dipped Strawberry, Cream Anglaise

#### **Lemon Poppy Seed Cheesecake**

Lemon Curd

#### **White and Dark Chocolate Mousse Cake**

Chocolate Glaze

#### **Mountain Berry Cream Tart**

Pastry Cream, Sugar-dusted Seasonal Berries