



LEE JOHN'S
CATERING

Plated Dinners

Entrée price includes selection of First Course, Entrée, Vegetable, Starch and Staff

Entrees

Oven Braised Beef Shortribs

Merlot Wine Sauce

Grilled and Sliced Flat Iron Steak

Rosemary Glacé

Pan-seared Sirloin Filet

Mustard Cream

Oven Roasted Prime Rib

Natural Juices, Rosemary Glace, Mushroom Ragout

Sliced Roasted Steer Tenderloin

Five Spice Cream or Rosemary Glace

Shish Kabob Nouveau

Skewers of Steer Tenderloin, Tender Lobster, Peppers, Onions, Garlic Herb Butter

Petite New Zealand Lamb Chops

Dijon Crumb Crust, Sauce Aupoivre

Char-grilled 10 oz. veal chop

Five-Spice Cream

Sautéed Medallions of Boneless Chicken Breast

Sauce Selection of Mushroom Marsala, Curried Apricot, Rosemary Cream or Five Spice Cream

Sautéed Chicken Persillade

Medallions of Boneless Chicken Breast, Garlic Crumb Crust, Sofrito Cream or a Five Spice Cream

Sicilian Chicken Breast

Two Boneless Breasts stuffed with a Blend of Ricotta, Pinenuts, Spinach, Sundried Tomato Cream

Sautéed Pork Tenderloin Medallions

Apple Jack Brandy Glacé



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Entrees continued...

Organic Macadamia Crusted Tilapia

Citrus Buerre Blanc

Pan-Seared Norwegian Salmon Fillet and New England Crab Cake

Tomato Basil Champagne Sauce

Seafood Newberg

Blend of Shrimp, Bay Scallops, Sherry Wine Sauce, in a Phyllo Pastry Cup

Striped Sea Bass

Pan-seared, Tarragon Mustard Cream

*A Duet plate of any two entrees is available for an additional \$1.50/Guest
For guests to select between two entrees on the RSVP card, add \$3.00/guest*

First Course

(Please select One)

Curried Spinach, Arugula and Orange Salad

Ginger Maple Vinaigrette, Curried Pecans

Bride's Salad

Romaine, Raddichio, Bibb, Spinach, Hearts of Palm, Chives, Enoki Mushrooms, Raspberries;
Duo Raspberry Vinaigrette

Horta Salad

Composed plate of Cucumbers, Tomatoes, Scallions, Peppers, Feta Cheese, Kalama Olives;
Red Wine Vinaigrette, Fresh Parsley

Cucumber Wrap Salad

Seasonal Greens, Pea Shoots, Pear and Grape Tomatoes, Manouri Cheese, Kalama Olives;
Champagne Vinaigrette, Currants (An Additional \$1.50)

Salad Nouvelle

Wild Greens, Toasted Pinenuts, Strawberries, Roasted Parsnips;
Camembert Orange Vinaigrette

Caesar Salad Maison

Romaine Lettuce, Crushed Peppercorns, Grated Pecorino Cheese, Garlic Croutons;
Creamy Caesar Dressing

Firecracker Orange Salad

Mesclun, Jicama and Carrots Julienne;
Orange Sesame Dressing, Toasted Sesame Seeds

Garnet Lettuces

French Green Beans, Local Artisan Cheddar, Pistachios;
Balsamic Molasses Vinaigrette

Wild Greens

Chevre, Fresh Pear Julienne;
Pinenut Vinaigrette

Summer Greens

Roasted Beets, Mandarin Oranges;
Sherry Wine Vinaigrette, Toasted Walnuts



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Starch

(Please Select One)

Angel Hair Pasta Bundles

Parmesan Cheese, Fresh Basil, Brown Butter

Israeli Cous Cous

Currants, Almonds, Coriander

Fresh Cantonese Noodles

Cilantro, Leeks, Sesame Oil, Soy

Oven Roasted Red Potatoes

Fresh Mint, Garlic, Ground Pepper

Wild Rice

Orzo, Brown Rice, Onions, Pinenuts, Dried Apricots

Potato Gnocchi

Seasonal Mushrooms, Sage Butter

Oven Roasted Sweet Potatoes

Orange Zest and Maple Butter

Mediterranean Cannelli Beans

Penne Pasta, Caramelized Onions

Mashed Yukon Gold in Phyllo

Artichoke, Cheese (add \$1.50/guest)

Potatoes Champs Elysses

Sliced Potatoes, Cheddar, Mushrooms, Cream

Vegetables

(Please Select One)

Oriental Sauté

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

Carrots Tourne

Cilantro Butter, Chives

Cabbage and Carrots

Bacon and Caraway

Fresh Green Beans

Roasted Hazelnut Butter

Sauté of Vegetables Julienne

Shallot Butter

Caramelized Root Vegetables

Brown Butter



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Boulangier

(Please select Two)

French Rolls

Multigrain Rolls

Country French Baguettes

Rosemary Sourdough

Pecan Raisin Country Bread

Potato Onion Bread

Ciabatta

Caramelized Onion Foccacia

Tomato Basil Foccacia

Spinach Fennel Manchego Foccacia

Potato Rosemary Foccacia

Whipped Butter

Piped to individual B & B plates; Fresh Herb Garni

Included With All Dinners

Locally Roasted Fair Trade Dark Roast Coffee

Tea

Turbinado Sugar and Cream

Kitchen Staff

Wait Staff



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Quoted prices are based on 150 - 199 Guests:

Entree, First Course, Starch, Vegetable, Bread, Staff	CALL 262-549-0006 FOR PRICING
Service Charge	19%
Sales Tax	TBD based on location
Rentals of China, Flatware and Glassware	(pending availability)
Rental of Linen and Napkins	(pending selection)
Passed Appetizers – Selection of 4	CALL 262-549-0006 FOR PRICING

For parties of 100-149 guests: Add \$3.00 per guest

For parties of 200-299 guests: Subtract \$1.50 per guest

For parties of 300 + guests: Subtract \$2.00 per guest

Passed Appetizers

(Select Four Total from the Two Categories)

HOT

- Crab Cakes, Chili Lime Aioli
- Potato and Steak Tart; topped with Pico De Gallo
- Croque Monsieur: Grilled French Sandwich of Ham, Swiss, Dijon
- Chicken And Neuske's Bacon Brochettes, Molasses Glace
- Pan Fried Sweet Potato Fritters, Maple Vinaigrette Dip
- Crispy Yam and Goat Cheese Puff

COLD

- Tuscan Prawns wrapped with Boursin and Prosciutto
- Salad Capri; Basil, Cherry Tomatoes and Bufala Cheese
- Chevre And Oven Roasted Tomato Tart, Thyme, Avocado Oil
- Harvest Crisps, Parmesan Cracker, Wild Mushroom Chive Ragout
- Steak Au Poivre Canape, Green Peppercorn Cream
- White Bean Lobster Crostini, Fresh Tarragon