



LEE JOHN'S
CATERING

International Stations

Please select 3 stations from the following:

Carving Station

(Please select 1 meat item)

Oven Roasted Sirloin of Beef

Au Jus

(Additional \$3.00/guest)

Bone-in Pit Ham

Poupon Mustard, Honey

Roasted Turkey Breast

Sage, Fresh Rosemary

Roasted Leg of Lamb

Garlic Cloves, Fresh Oregano

Accompaniments

Assorted Rolls, Sauce Maison, Herb Butter, Assorted Mustards

Oven Roasted Red Potatoes

Garlic, Fresh Mint



Southern Comfort

(Please select 2 items)

Pan Fried Catfish Fillets

White BBQ Sauce

Three Cheese Macaroni and Cheese

Bread Crumbs

Warm Ham, Cheese & Corn Spoon Bread

Molasses Glazed BBQ Pork Ribs

Buttered Turnips

Black Eyed Pea Salad with Pork Cracklins'

B.L.T. Salad

Crisp Croutons, Avocado Dressing

Smothered Chicken Breast

Onion, Thyme, Cream, Buttered Egg Noodles

Accompaniments

Sweet Potato Bread, Honey Butter





South of the Border Station

(Please select 2 items)

Southwest Grill

Chef Grilling Sandwiches to order

Cheddar Chilé Bread, Hangar Steak, Monterey Jack Cheese, Cilantro, Scallions,
Ancho Crème Fraiche, Roasted Pepper Relish

Guacamole Table Side

Waiter preparing Guacamole

Lime, Cilantro, Serrano, Garlic, Tomatoes, Chip, Salsa Cruda

“Gringo” Shredded Beef Taco

Crispy Shell, Tomatoes, Lettuce, Cheddar

Chile Relleno Fondue

Green Chiles, Red Peppers, Monterey Jack Cheese, Chevre,
French Baguettes, Seasoned Tortilla Chips

Beef Fajitas

Grilled Peppers, Onions, Adobo Spice, Flour Tortillas

Chicken Quesadilla

Cheddar, Red Pepper, Onion

Green Chili Three-Cheese Enchilada

Corn Tortillas

Creamy Chicken Tortilla Soup

Served to Irish Mugs, Crispy Corn Strips

Accompaniments

Sour Cream, Salsa Cruda

Black Bean and Corn Salad

Cumin Cilantro Vinaigrette





Italian Station

(Please select 2 items)

Chef Sautéing Penne Pasta

Choice of Sauces: Marinara, Creamy Alfredo, Italian Sausage Vegetable Ragu

Cheese Ravioli

Sweet Basil, Sun Dried Tomatoes, Fresh Garlic

Grilled Italian Sausages

Sweet Peppers, Onions

Angel Hair Pasta Bundles

Parmesan, Sweet Basil, Brown Butter

Veal Meatballs

Sauce Bolognese, Ziti Pasta

Venetian Chicken

Sautéed Boneless Chicken Breast, Parma Ham, Fontina Cheese & Champagne Sundried Tomato Cream

Spaghetti Pie

Marinara, Ricotta, Mozzarella, Cream, Herbs

Shrimp Risotto

Wild Mushroom Risotto, Sautéed Garlic Shrimp

(Additional \$2.00/Guest)

Accompagniments

Italian Bread, Seasoned Olive Oil, Whipped Butter, Grated Romano Cheese

Italian House Salad

Greens, Tomatoes, Peppers, Cucumbers, Olives, Pepperoncini, Croutons, Sundried Tomato Vinaigrette





Asian Station

(Please select 2 items)

Cantonese Noodles

Grilled Chicken, Soy, Scallions, Cilantro
served in Asian takeout containers complete with chopsticks

Crisp Vietnamese Eggrolls

Plum Mustard Dipping Sauce

Cozy Fried Shrimp

Ponzu Sauce

Char-Grilled Chicken Medallions

Coconut Curry, Jasmine Rice

Szechwan Noodles

Slinky Egg Noodles, Shrimp, Sesame Oil, Red Chili Paste, Garlic, Vegetables

Pud Thai

Rice Sticks, Chicken Strips, Bean Sprouts, Peanuts, Lime, Cilantro

Miso Sesame Gilled Beef Sirloin

Jasmine Rice

Char-Grilled Teriyaki Beef Skewers

Crispy Mung Bean Noodles

Accompaniments

Asian Napa Slaw, Sesame Ginger Dressing





Regional American

(Please select 2 items)

Grilled All Beef Chicago Hot Dogs
with “The Works” & Creamy Potato Salad

New Orleans Muffalata
All-Beef Salami, Cappacola, Cheese, Roasted Vegetables, Crusty Bread, Olive Relish

Living on the Wedge
Trays of Cheddar, Gruyere, Manchego, Marble Jack, Brie, Grapes, Nouveau Crackers

“Sliders”
Angus Burgers, Tobacco Onions, Aged Cheddar, Sweet Potato Fries

Cocktail Sandwiches
Beef Tenderloin, Roasted Turkey, Corned Beef, Rye Rolls, French Rolls, Sauce Maison,
Assorted Mustards, Herb Butter

Oven Fried Chicken Tenders
Grilled Corn on the Cob, sautéed Apples

Philadelphia Cheese Steak Sandwiches
French Rolls, Beef Sirloin, sautéed Onions, Provolone

Tiered Crudite Basket
Fresh Herbs, Greens, Artichoke Parmesan Dip



Prices Based on 150 - 199 Guests

3 Stations, Staff, China, Flatware	Please call 262-549-0006 for pricing
Service Charge	19%
Sales Tax	By Location
For parties of 100 – 149 Guests	Add \$6.00/guest
For parties of 200 or more Guests	Subtract \$3.00/guest

- *Above prices include:*
 - 1 server for every 18 guests in addition to full kitchen staff of 6-8 chefs*
- *We cook all of our food on site with our portable ovens*
- *This menu is only one of many options – see below*

We are happy to customize a menu to perfectly suit your event





Optional Items

Passed Beverage

(\$2.50/Guest)

Champagne or choice of one of our Specialty Cocktails

Passed Appetizers

Thai Guacamole

on Wonton, dusting of Sesame Seeds

Curried Cashew Chicken Salad

Crisp Sweet Potato Chip

Spanikopita

Phyllo triangle, Spinach, Feta Cheese

Shrimp Tart

Sautéed Shrimp, zesty Gazpacho Butter

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

Chicken And Neuske's Bacon Brochettes

Molasses Glace





Optional Station Suggestions

Small Plates

(Please Select 1)

(Passed to your guests or served from the station)

Chicken Persillade Medallion

Basil Parmesan Angel Hair Pasta, Rosemary Sprig,
New Baby Carrots, 5-Spice Cream, Basil Oil

Char-Grilled Rare Sliced Ahi

Coconut Jasmine Rice, Garam Masala Green Beans, Lotus Chip

New Zealand Double Lamb Chops Perillade

Whipped Boursin Potatoes, Roasted Root Vegetables, Dijon Glaze
(Additional \$3.00)

Citrus Swordfish

Spicy Slaw, Rice Cracker, Lemon Wedge

Seared Scallops

Grilled Asparagus, Lemon Pistachio Pesto, Sweet Potato Gnocchi

Tobacco-Rubbed Steer Tenderloin

Rojas Potatoes, Oaxaca Street Corn

Veal Ragu on Pappardelle

Roasted Brussels Sprouts, Curly Beets





Ethnic Seafood Station

Lobster Enchiladas

Manchego, Salsa Verde

Asian Shrimp and Pasta Salad

Snow Peas, Water Chestnuts, Sesame Seeds, Honey Orange Vinaigrette

Pan Seared Moroccan Salmon

Israeli Cous Cous Salad, Lemon Aioli



Street Vendor Station

Lobster Lavosh Roll

Artichokes, Red Peppers, Lemon Aioli

Souvlaki Pita

Grilled Chicken Breast; Tomatoes, Onions, Chef Louie's Tzatziki Sauce

Italian Torta

Focaccia; Artichokes, Red Peppers, Spinach, Tomatoes,
Onions, Mozzarella, Asiago, Pesto

Sandwiches will be displayed in open wood boxes and baskets





LEE JOHN'S
CATERING

Soup & Salad

Soup

(Choice of 1 Soup served to glass Irish mug)

Zesty Chicken and Green Chile Con Queso

Corn and Red Pepper Chowder

Creamy Potato Cheddar

Lobster Bisque

Home Style Chicken Noodle

Minestrone

Pasta Fagioli

Louisiana Red Beans and Rice

Accompaniments of

Minced Scallions, grated Monterey Jack, crisp French Rolls



Salads

(Please select 2)

Caesar Salad

Homemade Dressing, Romano Cheese, Toasted Croutons

Italian House Salad

Mesclun of Greens, Tomatoes, Peppers, Cucumbers, Red Onions, Nicoise Olives, Croutons,
Sundried Tomato Vinaigrette

Potato, Black Bean and Corn Salad

Creamy Cumin Dressing

Panzanella

Tomato, Cucumber, Bufala Cheese, Sweet Basil,
Red Onion, Garlic Croutons

Pesto Tortellini Salad

Toasted Pinenuts, Roasted Red Peppers

Spinach, Orange and Walnut Salad

Chutney Vinaigrette

