Dinners include

Choice of: Salad, Starch (except where indicated) & Vegetable,

Fresh Dinner Rolls, Butter & Margarine, Ice Water, Coffee w/Cream & Sugar

***Amber-marinated Beef Bordelaise…22.00***

*(Marinated shoulder tenderloin; pan-seared & served medium-rare atop a red wine Bordelaise)*

***Grilled Ribeye Steak w/Sautéed Mushrooms (8oz)…27.00 (12 oz.)…30.00***

***Roast Prime Rib, au jus (10-12 oz. average)…28.00***

***Tenderloin Medallions*** *w/Gorgonzola Cream and Whiskey-Balsamic Glaze****…25.00***

***Pork Tenderloin stuffed with Wild Mushrooms…23.00***

*(Served with Parsley Oil)*

***Applewood smoked Bacon-wrapped Pork Tenderloin …24.00***

***Stuffed Porkloin…22.00***

*(Boneless, center-cut Porkloin, stuffed with apple-bread stuffing; served with Apple Brandy Sauce)*

***Wisconsin Chicken Breast…23.00***

*(Chicken breast stuffed with caramelized Apple, WI white Cheddar cheese; topped with a Door Co. Cherry-chutney Sauce)*

***Parmesan-crusted Chicken Breast…19.00***

***Pesto Cream-stuffed Chicken Breast…20.00***

*(Served on a bed of Linguine)*

***Chicken Cordon Bleu…21.00***

*(Chicken Breast stuffed with shaved Ham & Swiss Cheese, Lightly Breaded; served over Wild Rice)*

***Chicken Saltimbocca with Italian Ragout…22.00***

*(Roasted Chicken Breast with Sage & Prosciutto; topped with Tomato, Mushroom, Basil Ragout)*

***Rosemary-Lime roasted Haddock…23.00***

*(With Mediterranean Salsa and served with Paella-style Rice)*

***Grilled Wild Alaskan Salmon fillet…24.00***

*(Topped with Garlic-Lemon Maître‘d butter)*

***Sesame-crusted Tilapia…23.00***

*(Topped with Ginger-Lime Butter medallions)*

***Maximum – 3 entrée choices (add 1.50 for 4 or more selections)***

***We can also prepare dual-entrée plates if you wish – call for a quote***

**\*Prices include cloth tablecovers & napkins, china place-settings and all the needed service staff.**

**\*Minimum 60 guests (add $1.00/person for groups under 60).**

**\*There will be a $100.00 staff charge for a delay in service of more than ½ hour past the agreed upon meal time.**

**\*A delivery fee may be added for deliveries under $500.00 outside the Plover/Stevens Point area.**

**\*An 18% service charge and 5.5% sales tax will be applied to all food & beverages.**

**\*A 3% discount will apply if the invoice is paid (in full) with cash or check on or before the day of the event. Rev 1/1/19**

Salads

*Garden Salad & Assorted Dressings*

*Caesar Salad w/Creamy Caesar Dressing*

*Vintner’s Salad w/Red Wine Vinaigrette*

*Harvest Salad w/Balsamic Vinaigrette*

*Lopez Island Salad w/Sweet & Tangy Vinaigrette*

Starches

*Parsley-butter Baby Red Potatoes*

*Herb Roasted Potatoes*

*Whipped Potatoes w/Gravy*

*Garlic Mashed Potatoes*

*Baked Potatoes w/Sour Cream*

*Wild Rice Blend*

*Rice Pilaf*

*Twice Baked Potatoes – Add 45¢*

Vegetables

*Sautéed fresh Green Beans*

*Orange-glazed Baby Carrots*

*Green Beans Almandine*

*Roasted Root Vegetables*

*Herb Mixed Vegetables*

*Roasted Cauliflower*

*Zucchini, Pepper & Carrot Sauté*

*Roasted Vegetable Medley*

Entrées

Rockman’s Catering

(715) 341-2552

2807 Plover Springs Dr.

Plover, WI 54467



**www.rockmanscatering.com**

***Plated***

***Dinner Menu***