**\*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**

***Beef Stroganoff w/Parslied Egg Noodles***

*Tenderloin tips, sautéed with mushrooms & pearl onions in a sour cream*

*gravy; served with parsley-buttered egg noodles*

***BBQ Baby Back Pork Ribs***

*Slow roasted, smothered in our tangy BBQ sauce (falls off the bone!)*

***Chicken Breast Fondue Bake***

*Our own creation! Roasted chicken breast, topped with cut broccoli & crumbled bacon; covered with a Swiss cheese fondue sauce*

***Smoked Beef Brisket***

*Juicy, tender Brisket, slow-smoked in-house; served with BBQ Sauce*

***Lemon-pepper Cod***

*Atlantic cold-water Cod, baked with butter & lemon-pepper*

 Rockman’s Catering

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 Plover, WI 54467

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Entrées

***Elegant Buffet***

***Dinner Menu***

***Amber Marinated Sirloin***

*Whole sirloin marinated 48 hours & roasted medium-rare; carved on-site and served with a bordelaise sauce*

***Herb-dusted Pork Tenderloin***

*Pork tenderloin seasoned w/fresh herbs, roasted whole & sliced*

***Baked Salmon Fillet***

*Roasted boneless salmon fillet, served with a dill hollandaise sauce*

***Wisconsin Chicken Breast***

*Boneless, chicken breast stuffed with caramelized apple, Wisconsin white cheddar cheese and topped with a Door County cherry chutney sauce*

*Add Individual Salad Service to buffet-style (salads, dressings, rolls & butter)…40¢/person*

Family Style Service

 1 Entree 23.25/person

 2 Entrees 25.25/person

 3 Entrees 26.75/person

 Additional side dish: 1.00/person each

*(Starch, salad and/or vegetable)*

Buffet Style Service

 1 Entree 21.50/person

 2 Entrees 23.50/person

 3 Entrees 25.00/person

 Additional side dish: 1.00/person each

*(Starch, salad and/or vegetable)*

*Choose your entree(s), 1 salad, 1 starch and 1 vegetable.*

*All dinners include: assorted, fresh baked rolls w/butter & margarine, coffee w/cream & sugar and ice water*

Vegetables

*Sautéed fresh Green Beans*

*Orange-glazed Baby Carrots*

*Buttered Corn*

*Green Beans Almandine*

*Roasted Root Vegetables*

*Herb Mixed Vegetables*

*Roasted Vegetable Medley*

***Add 25¢***

*Roasted Cauliflower*

*w/Garlic & Lemon*

*Cheesy Summer Squash*

*w/Mushrooms & Tomatoes*

Starches

*Parslied Baby Red Potatoes*

*Herb-roasted Potatoes*

*Garlic Mashed Potatoes*

*Wild Rice Blend*

*Mashed Potatoes w/Gravy*

*Rice Pilaf*

*Orzo, Quinoa, Couscous &*

*Wild Rice blend*

***Add 45¢***

*Parmesan-Cilantro Potatoes (or)*

*Twice Baked Potatoes*

Salads

*Garden Salad*

*& Assorted Dressings*

*Vintner’s Salad*

*Red Wine Vinaigrette*

*Lopez Island Salad*

*Sweet & Tangy Vinaigrette*

*Caesar Salad*

*Caesar Dressing*

*Italian Salad*

*& Assorted Dressings*

*Harvest Salad*

*Balsamic Vinaigrette*