



BECKETS CATERING MENU (10.16.23)

PLATED:

BEEF:

BRAISED BEEF SHORT RIB... WITH CABERNET DEMI GLACE 25

WHISKEY PEPPERCORN SIRLOIN...ALL NATURAL 8OZ SIRLOIN SERVED OVER HOUSE MADE WHISKEY PEPPERCORN SAUCE...25

SLOW ROASTED PRIME RIB...10OZ WITH AU JUS...27

CHAR GRILLED TENDERLOIN...8OZ AND FINISHED WITH OUR HOUSE MADE GARLIC HERB BUTTER...28

POULTRY:

CHICKEN MARSALA...SAUTÉED CHICKEN BREAST TOPPED WITH A FRESH MUSHROOM AND MARSALA WINE SAUCE...24

BRUSCHETTA CHICKEN...BRUSCHETTA STUFFED CHICKEN BREAST, PANKO CRUSTED AND FINISHED WITH BALSAMIC GLAZE AND WI PARMESAN...24

STUFFED CHICKEN BREAST...SPINACH MUSHROOM AND FETA STUFFED AND FINISHED WITH A ROASTED GARLIC CREAM SAUCE...24

PORK:

COCOA DUSTED PORK LOIN...SERVED ON GRILLED PINEAPPLE WITH RUM SAUCE...24

GRILLED PORK LOIN...WITH CARAMELIZED APPLES AND ONION...24

BONE IN PORK CHOP...SOUTHWEST MARINATED AND GLAZED IN BOURBON BBQ...25

HERB ROASTED PORK TENDERLOIN...WITH DIJON MUSTARD SAUCE...25

SEAFOOD:

GRILLED SALMON FILLET...WITH RASPBERRY BALSAMIC GLAZE OR DILL CUCUMBER YOGURT SAUCE...26

PESTO CRUSTED HADDOCK...25

GRILLED MAHI MAHI...WITH FRUIT SALSA...25

VEGETARIAN:

BLACK BEAN CAKES...OVER FIRE ROASTED TOMATO CHUTNEY AND GROWING OSHKOSH SHOOT SALAD...22

WI MAC AND CHEESE...WITH STEAMED BROCCOLI...22

SPINACH AND CHEESE TORTELLINI...OVER ROASTED RED PEPPER CREAM SAUCE WITH GARLIC BREAD...22

VEGETABLE LASAGNA...SPINACH AND MUSHROOM WITH PESTO CREAM SAUCE AND GARLIC BREAD...23

DUO PLATES AVAILABLE (EXCEPT VEGETARIAN) ADD \$5 TO HIGHER PRICED ENTRÉE

ADD SALAD (COMES WITH BREAD) ALL \$3.50

HOUSE: MIXED GREENS, CUCUMBER, TOMATO, ONION, CROUTON, CARROT TOSSED IN HOUSE MADE CITRUS VINAIGRETTE OR YOUR CHOICE DRESSING ON SIDE

CAESAR: ROMAINE, CROUTON, PARMESAN, RED ONION TOSSED IN CAESAR DRESSING

SPINACH: STRAWBERRY, RED ONION, PECAN WITH SIDE BALSAMIC VINAIGRETTE

STARCHES FOR PLATED ENTREES:

GARLIC MASHED POTATOES

ROASTED RED POTATOES

WILD RICE BLEND

WHITE RICE PILAF

RISOTTO

BAKED POTATO

VEGETABLES (SOME SEASONAL RESTRICTIONS)

ASPARAGUS

GREEN BEANS WITH SESAME SEEDS

SNOW PEAS AND RED ONION

SAUTÉED SQUASH AND ZUCCHINI

BROCCOLI AND CAULIFLOWER

GLAZED BABY CARROTS

BUTTERNUT SQUASH MASH

BUFFETS:

PASTA BUFFET...23

PICK 2 SAUCES FROM:

ALFREDO
PESTO CREAM
MARINARA
MEAT SAUCE

AND 2 NOODLES FROM:

LINGUINE
TORTELLINI
FETTUCHINI
CAVATAPPI
PENNE
RIGATONI
SPAGHETTI

COMES WITH:

CAESAR SALAD
GARLIC BREAD
GRILLED CHICKEN
FRESH VEGETABLE
(ADD VEGETABLE LASAGNA \$2)

CHOOSE YOUR OWN BUFFET: (ALL COME WITH BREAD, SALAD, UP TO 2 STARCHES AND FRESH VEGETABLE

BUFFET MAINS:

2 CHOICES \$25 3 CHOICES \$27

GLAZED SMOKED HAM
ROAST PORK LOIN WITH APPLES
BEEF TIPS IN GRAVY
BONE IN ROASTED CHICKEN
PESTO CRUSTED HADDOCK
ROASTED TURKEY
VEGETABLE LASAGNA
GRILLED BRUSCHETTA CHICKEN
SEARED CHICKEN MARSALA
WI MAC AND CHEESE

OTHER MAINS (ADD \$2 PER CHOICE)

BRAISED BEEF SHORT RIBS WITH RED WINE DEMI GLACE
GRILLED SALMON WITH RASPBERRY BALSAMIC OR CUCUMBER DILL YOGURT
PETITE SIRLOINS WITH WHISKEY PEPPERCORN SAUCE
GRILLED SHRIMP WITH MANGO CHUTNEY
MAHI MAHI WITH FRUIT SALSA
HERB ROASTED PORK TENDERLOIN WITH DIJON MUSTARD SAUCE

CHEF CARVED PRIME RIB (ADD \$5 TO STANDARD)
PETITE TENDERLOIN WITH SAUTÉED MUSHROOM AND DEMI GLACE (ADD \$5)
CHICKEN OSCAR...SEARED CHICKEN WITH CRAB ASPARAGUS AND HOLLANDAISE
(ADD \$5)

BUFFET VEGETABLES (COMES WITH ONE, ADD SECOND \$2/PERSON)

ASPARAGUS
GREEN BEANS WITH SESAME SEEDS
SNOW PEAS AND RED ONION
SAUTÉED SQUASH AND ZUCCHINI
BROCCOLI AND CAULIFLOWER
GLAZED BABY CARROTS
BUTTERNUT SQUASH MASH

BUFFET STARCHES (COMES WITH TWO, ADD THIRD \$1/PERSON)

WILD RICE BLEND
GARLIC MASHED POTATOES
ROASTED RED POTATOES
EGG NOODLES
LINGUINE WITH BUTTER OR RED SAUCE

BUFFET SALADS (COMES WITH ONE, ADD ONE \$2/PERSON):

CAESAR
TOSSED HOUSE
SPINACH WITH STRAWBERRIES AND PECANS
ITALIAN PASTA
POTATO SALAD

**LATE NIGHT SNACKS:
(ON SITE ONLY)**

FRENCH BREAD PIZZA...\$4/PERSON
FRESH SOFT PRETZELS...\$4/PERSON

APPETIZERS (ALL PRICING PER PERSON UNLESS NOTED):

(PRICING ON THIS MENU APPLIES TO LARGE GROUPS, FOR SMALLER GROUPS PLEASE ASK FOR AMENDED PRICING)

ARTICHOKE DIP AND CHIPS...\$2.50
CHEESE AND CRACKER TRAY...\$2.50
CHEESE SAUSAGE AND CRACKER TRAY...\$2.50
TACO DIP WITH CHIPS...\$2.50
VEGGIES AND DIP...\$2.50
FRUIT WITH YOGURT DIP (IN SEASON)...\$2.50
WI ARTISAN CHEESE BOARD ...\$5.00
SHRIMP COCKTAIL...\$3.00/SHRIMP
MEATBALLS (CHILI GRAPE, BOURBON BBQ, SWEET)...\$2.50
WINGS...\$2.75
BACON WRAPPED WATER CHESTNUTS...\$2.75
BRUSCHETTA WITH CROSTINI...\$2.75
BACON WRAPPED JUMBO SHRIMP IN BBQ...\$3.50/SHRIMP
STUFFED MUSHROOM (SAUSAGE, ARTICHOKE, WALNUT BURGER,
CRABCAKE)...\$2.75
CRAB CAKES...\$4.00
ASPARAGUS IN FILO...\$3.00
BEEF FRANKS IN PUFF PASTRY...\$2.75
CAPRESE SKEWERS...\$3.00
HAM BEEF AND TURKEY ROLLUPS...\$2.75
TERIYAKI CHICKEN SKEWERS...\$2.75
FRUIT KABOBS...\$2.75
COCONUT CHICKEN STRIPS...\$3.00

THIS MENU DATED 10.16.23