



CATERING MENU



306 ELM ST.

KALKASKA MI. 49646

231-624-0435

www.trouttowntavern.com

THANK YOU FOR CONSIDERING TROUT TOWN CATERING FOR YOUR UPCOMING EVENT. WE FEEL THAT TROUT TOWN OFFERS THE QUALITY AND ASSURANCE YOU DESERVE AND EXPECT, FOR A GREAT CATERING EXPERIENCE.

Included are selections created by chef Dan. However we have the capabilities of creating A custom menu based on your particular needs.

Please feel free to call chef Dan @ 231-624-0435. Or Jodi miller @ 231-258-2701. We would be glad to help assist you in creating a menu or answer any questions you may have regarding your event. The best time to call would be between 9 am and 11 am or between 2 pm and 5 pm.

- All orders must be placed and confirmed 72 hours in advance of your event**
- A minimum of 20 people is required on buffet selections, smaller orders can be Arranged accordingly.**
- All orders will be guaranteed by credit card or pre payment.**
- Cancellations need to be received 48 hours in advance of your event.**
- Other charges may apply due to equipment rental, delivery, custom carving, etc.**
- Larger functions will require a signed contract. Other expenses such as wait staff labor, bartender labor and cook staff labor may be added depending on the complexity of the event. There will also be a 18% service charge added to all weddings and groups of 75 or more.**

CHINA, AND SILVERWARE.....\$2.95 per person

BEVERAGES

Assorted soft drinks, assorted juices, bottled water, coffee, hot cocoa.....\$1.50

BREAKFAST

CONTINENTAL

Fresh cut fruit with strawberry-vanilla yogurt, assorted pastries, coffee, and juice... \$8.99

EARLY BIRD

Scrambled eggs, crisp bacon, sliced ham, biscuits and gravy, hash browns.

(French toast or pancakes can replace biscuits and gravy).....\$11.99

BRUNCH

Same as above with a salad , one dinner item, one vegetable, and assorted pastries added.\$14.95

OTHER ITEMS

Assorted quiches.....\$17.50each

Fresh fruit kabobs with raspberry yogurt.....\$3.50 pp

(keep in mind, alternate items are available)

LUNCH PACKAGES

SOUP AND SANDWICH

An assortment of deli meats and cheeses, assorted breads, relish tray, hot soup of your choice, Or pasta salad, and chips.....\$10.95

THE WRAP TRAY

You choose 3 of the following wraps to customize your very own wrap tray. Blt, roasted turkey club, chicken fajita, roast beef brisket, ham and cheddar, or reuben. Served with chips and Cole slaw.....\$10.49

BBQ LUNCHEON

BBQ beef brisket, pulled pork, assorted breads, baked beans, and cole slaw.....\$12.95

BURGER AND BRATS

Grilled certified ground chuck burgers, grilled bratwurst, baked beans, home made potato chips, relish tray, And a choice of redskin potato salad, cole slaw or macaroni salad.....\$11.95

APPETIZERS

CHOOSE 1 FOR \$5.99 2 for \$7.99 OR 3 FOR \$8.99 PER PERSON

Nine layer Mexican dip with crisp tortilla chip.....Layered Mediterranean dip with crisp pita chips
House smoked chicken wings. Plain, spicy, or bbq.....Fresh vegetable platter with homemade ranch dip
Teriyaki chicken skewers with toasted sesame seeds.....BBQ or Swedish meatballs
Assorted cheese and cracker tray.....Reuben rolls.....Fresh fruit platter.....bbq pork potstickers

Antipasto platter add \$1.50

Smoked trout pate with crackers or crisp pita chips add \$1.75

Jumbo shrimp cocktail.....\$1.95 each

Whole smoked salmon with assorted crackers and horseradish spread..50-75 ppl market price

DINNER SELECTIONS

Our traditional buffet comes with a choice of two entrees, two sides, salad, multigrain and Italian bread\$17.95

ENTREES

Sliced roast beef w/ port wine demi, baked chicken, roasted turkey with gravy, roasted porkloin, , fettuccine alfredo with broccoli and chicken, chicken marsala, sauteed lemon chicken, honey and pineapple glazed ham, lemon and herb crumb baked cod

Braised beef brisket (add \$1.25 per person), BBQ ribs (add \$1.95 per person), slow roasted prime rib (add \$2.50 per person), grilled salmon or panko breaded whitefish (add \$1.25 per person).

SIDES

Roasted garlic whipped potatoes, herb roasted redskins, scalloped potatoes, rice pilaf, southern sweet corn, sautéed vegetable medley, green beans, baked broccoli and cauliflower au gratin, pasta alfredo or marinara.

SALADS

Garden salad, cole slaw, Mediterranean pasta salad, redskin potato salad, up north field greens, macaroni salad, southwest fiesta salad.

DESSERTS

Chocolate chip cookie and brownie tray.....\$2.50

Caramel apple crisp, carrot cake, peach cobbler, bread pudding, banana cream pie.....\$2.99

Cheese cake (cherry, pumpkin, turtle, choc.), triple choc. Mousse, Tiramisu.....\$3.50

SOUTH OF THE BORDER

Seasoned ground sirloin, Seasoned diced chicken, hard and soft taco shells, refried beans, Mexican rice, Fajita salad with chipotle ranch dressing, and all the taco fixins\$12.99

Add quacamole....\$1.00pp

Add banana burrito dessert \$2.00pp

TASTE OF ITALY

Antipasto salad, fettuccine alfredo, parmesan grilled chicken breast, cavatappi with italian sausage and marinara or spaghetti with homemade Italian meatballs, green beans.....\$15.95

Add homemade cannolis...\$2.95 ea.

Add tiramisu....\$3.75pp

THE GREAT STEAKOUT

10 oz choice NY strip steak, twice baked potatoe or smashed yukons, sweet corn on the cobb, garden salad with the fixins w/ choice of dressing.....market price

Ribeye or prime rib available also.

Add garlic & Port sauteed mushrooms on your steak for \$1.50

TOUCH OF THE ORIENT

Sesame chicken, steak stir fry, white rice or fried rice, bok choy salad, won ton soup, fortune cookies.....\$16.95

Add egg rolls \$1.95 ea

Add chai rice pudding \$1.75 pp

POLISH MARKET

Fresh polish sausage and smoked kielbasa, sauerkraut, sauteed potato pierogies with caramelized onions, Stuffed cabbage, brussel sprouts with butter and dill.....\$15.95

THAT'S A CONEY!!

All beef hot dogs, coney sauce, cheese sauce, all the fixins, greek salad or macaroni salad or potato salad, potato chips, apple crisp.....\$11.95