

# Popular Combinations

*Callier's Catering wants to make this easy for you!*

Our Culinary Staff has paired our most popular entrées and side combinations to make ordering simple.

**Combinations include choice of salad, appropriate breads & butter, and dessert.**

Priced Per Person. 12 Person Minimum.

## Entrées

### Poultry Selections

#### Chicken Chablis

Seasoned chicken breast, lightly breaded, topped with creamy Chablis wine & mushroom sauce. Served with wild rice.

13.00

#### Chicken Flamingo

Seasoned chicken breast, lightly breaded in Italian bread crumbs, topped with creamy lemon sauce, provol cheese, and garnished with steamed broccoli and mushrooms. Served with cavatelli pasta (signature marinara or alfredo sauce).

14.00

#### Chicken Teriyaki

Marinated grilled chicken breast topped with teriyaki glaze, garnished with pineapple salsa. Served with white rice.

13.00

#### Seasoned Grilled Chicken ♥

Seasoned marinated grilled chicken breast. Served with grilled seasonal vegetables.

13.00

#### Chicken Parmesan

Seasoned chicken breast, lightly breaded in Italian bread crumbs, topped with Callier's signature marinara and Italian cheese blend. Served with cavatelli pasta (signature marinara or alfredo sauce).

13.00

#### Parmesan Encrusted Chicken

Seasoned chicken breast, lightly breaded with an olive oil, parmesan, & Italian bread crumb blend, topped with creamy lemon butter sauce. Served with roasted Yukon gold potatoes.

13.00

#### Chicken Bruschetta

Marinated grilled chicken breast, glazed with a balsamic reduction, garnished with tomato & Kalamata olive blend. Served with roasted Yukon gold potatoes.

13.00

*Add an additional entrée  
for 4.00 / Person*

Additional sides may be added for a fee and sides may be substituted.

### Beef Selections

#### Herb Roasted Top Round of Beef

Slow cooked top round of beef, thinly sliced in savory homemade beef gravy. Served with homemade garlic mashed potatoes.

14.00

#### Beef Stroganoff

Tender Angus beef tips & mushrooms, slow cooked in creamy stroganoff gravy. Served with buttered egg noodles.

14.00

#### Beef Pepper Steak

Tender sirloin beef seasoned and slow cooked with green peppers. Served with white rice.

14.00

#### Braised Beef Brisket

Slow roasted Angus beef brisket simmered in mushroom bordelaise sauce. Served with homemade garlic mashed potatoes.

14.00

#### Southwestern Flank Steak

Thinly sliced Cajun marinated grilled flank steak, garnished with pineapple salsa. Served with Yukon gold potatoes.

14.00

#### Beef Tenderloin Bordelaise

Lean cut of tenderloin seasoned and grilled to perfection, topped with mushroom bordelaise sauce. Served with homemade garlic mashed potatoes.

Market Price

### Fish

#### Grilled Salmon

Marinated grilled salmon, finished with your choice of teriyaki, smoky chipotle, or creamy dill sauce. Served with wild rice.

14.00

#### Pan Seared Swai Fillet

Finished with spinach, artichoke, tomato, & lemon zest. Served with rice pilaf.

14.00

#### Jumbo Grilled Shrimp Kabob ♥

Lemon pepper or Cajun seasoned. Served with grilled vegetables and rice pilaf.

\$14.00

### Home Style Classics

#### Chicken and Dumplings

Pulled chicken breast, slow cooked with a blend of celery, carrot, onion, and flat dumpling noodles in a savory chicken broth. Served with homemade garlic mashed potatoes and seasoned green beans.

12.50

#### Buttermilk Southern Fried Chicken

Fresh chicken hand battered in our homemade buttermilk seasoning, fried to a golden perfection. Served with our popular homemade macaroni & cheese.

13.00

#### French Country Beef Stew

Angus beef tips seasoned to perfection and slow cooked with potatoes, carrots, onions, and celery in a savory beef gravy. Served with buttermilk biscuits.

12.50

#### Home-Style Meatloaf

Our homemade classic meatloaf topped with a flavorful sweet & savory tomato sauce. Served with homemade garlic mashed potatoes.

12.00

### Pork Selections

#### Rosemary Roasted Pork Loin

Slow roasted, carved pork loin seasoned with rosemary, finished with a choice of apple glaze or sweet bourbon sauce. Served with homemade garlic mashed potatoes.

13.00

#### Parmesan Encrusted Pork Scaloppini

Thinly sliced seasoned pork loin, breaded with Italian bread crumbs, topped with creamy lemon sauce. Served with Italian potatoes.

13.00

#### Teriyaki Pork Loin ♥

Roasted pork loin topped with peppers, onions, and teriyaki sauce. Served with brown rice.

13.00

Special dietary options available upon request. Call for pricing.

# Popular Combinations Cont.

## Pasta

### Baked Lasagna

Our classic baked lasagna: layers of Callier's signature marinara, lasagna noodles, ricotta cheese, choice of hamburger & Italian sausage blend or fresh vegetables. Topped with Italian cheese blend and baked to perfection.

12.00

### Sunburst Cavatappi Chicken Pasta

Seasoned grilled chicken, cavatappi, and sundried tomatoes in Callier's signature cream sauce. Topped with parmesan cheese.

11.00

### Baked Penne with Meat Sauce

Callier's signature marinara with meat sauce, penne pasta, and topped with Italian cheese blend and baked to perfection.

11.00

### Pasta Con Broccoli

Cavatelli pasta, broccoli, mushrooms, and red peppers in a blend of our signature marinara and cream sauces, topped with parmesan cheese.

11.00

### Eggplant Parmesan

Garden fresh sliced eggplant topped with Callier's signature marinara, Italian cheese blend, and baked to perfection. Served with cavatelli pasta (signature marinara or alfredo sauce).

11.00

### Mediterranean Pasta

Penne pasta, kalamata olives, mushrooms, sundried tomatoes, artichokes, and feta cheese, tossed in a light garlic olive oil sauce.

11.00

### Chicken Tetrazzini

Tender chicken and linguine tossed with mushrooms and sweet red peppers, in Callier's signature cream sauce.

11.00

### Pasta Primavera

Fresh diced garden vegetables, penne pasta, garlic, olive oil, and parmesan cheese, tossed in Callier's signature marinara sauce.

11.00

## Fresh Salads

### Salad Choices to Accompany Entrées.

House Italian Salad (*Our most popular*)  
Caesar Salad  
Mediterranean Salad\*  
Chef Salad (*turkey and salami strips*)\*  
Fresh Spring Mix\*  
Taco Salad\*

\*Add .75 / Person

Add Grilled Chicken Breast to any salad for 1.00 / Person

**Dressings:** House Italian, Ranch, Fat Free Ranch, 1000 Island, Greek, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Caesar, Bleu Cheese, Poppy Seed.  
Variety of Dressings - add .50 / Person

## Homemade Soups

Add soup for 3.00 / Person (12 Person Minimum)

Creamy Broccoli & Cheese	Chicken Tortilla
Baked Potato	Tomato Basil Bisque
Fresh Garden Vegetable	White Chicken Chili
Wisconsin Beer Cheese	Beef Chili
Creamy Chicken and Wild Rice	Classic Chicken Noodle
Roasted Red Pepper w/Gouda	Sausage and Kale

### Soup and Salad Combo

10.00 / Person (12 Person Minimum)

Select One Soup & One Salad

Includes: Dinner Rolls & Butter, and Dessert

## Popular Combination Sides

Additional sides available 1.50 / Person

### Chilled Items

Creamy Cole Slaw  
Italian Pasta Salad  
Caprese Pasta Salad  
Mediterranean Quinoa Salad  
Dill Potato Salad  
Fresh Fruit Salad  
Apple Walnut Waldorf Salad

### Potatoes, Pastas & More

Oven Browned Potatoes  
Rosemary New Potatoes  
Roasted Yukon Gold Potatoes  
Italian Potatoes  
Homemade Garlic Mashed Potatoes

Au Gratin Potatoes  
Twice Baked Potatoes\*  
Basil Lemon Pesto Linguine  
Cavatelli or Penne Pasta with Signature Marinara or Alfredo Sauce  
Sunburst Bowtie Pasta  
Pasta con Broccoli  
Rice: White, Wild or Pilaf  
Gourmet Mushroom Risotto\*  
Asparagus Risotto\*  
Sundried Tomato Risotto\*  
Macaroni and Cheese  
Baked Beans

### Vegetables

Seasoned Green Beans  
Green Beans Almondine  
Farm Fresh Green Beans  
Sugar Snap Peas  
Steamed Broccoli  
Buttered Confetti Corn  
Honey Glazed Baby Carrots  
Normandy Vegetables  
Oven Roasted Vegetables  
Grilled Vegetables\*  
Fresh Asparagus & Roasted Red Peppers\*  
\* Add 1.00 / Person

## Sandwich Buffets

11.50 / Person (12 Person Minimum)

Includes salad, chilled side and dessert

(Substitute soup for 2.00 / Person)

### Assorted Sandwich Tray

A combination of our most popular sandwiches from our Box Lunch Menu (Page 3).

### Meat and Cheese Tray

Hickory smoked turkey, top round of roast beef, hickory smoked ham, assorted cheeses with appropriate breads.  
(Includes condiment tray: shredded lettuce, tomatoes, onions, and condiment packets)