

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 caesar or house salad, roll assortment & butter, and dessert.

Priced Per Person. 12 Person Minimum.

Buffet Entrees

Poultry Selections

Chicken Chablis

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

14.00

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).

15.50

Chicken Teriyaki

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

14.25

Seasoned Grilled Chicken

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

14.25

Chicken Parmesan

Seasoned chicken breast, lightly breaded in Italian bread crumbs, topped with Callier's signature marinara and Italian cheese blend. Served with cavatappi alfredo.

14.25

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 mashed potatoes.

14.25

Chicken Bruschetta

Marinated grilled chicken breast, glazed with a balsamic reduction, garnished with tomato & Kalamata olive blend. Served w/ spaghetti aglio e olio.

14.75

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.

15.50

Beef Stroganoff

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

15.50

Beef Pepper Steak

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

15.50

Braised Beef Brisket

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

16.00

Beef Tenderloin Bordelaise

lightly seasoned and char grilled to perfection, topped with mushroom bordelaise sauce. Served w/ roasted baby bakers.

Market Price

Fish

Grilled Salmon

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

15.50

Jumbo Grilled Shrimp Kabob

Cajun seasoned and grilled. Served with grilled vegetables and rice pilaf.

15.50

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.

13.00

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.

14.00

Carved Oven Roasted Turkey Breast

This holiday classic comes with turkey gravy, mashed potatoes, green beans, and cornbread stuffing. Salad not included.

13.75

Mom's Home-Style Meatloaf

Our homemade classic meatloaf topped with a sweet maker's mark bourbon sauce. Served with mashed potatoes.

14.00

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 mashed potatoes.

14.00

Pork Saltimbocca

Thinly sliced seasoned pork loin, prosciutto, sage, topped with white wine sauce. Served with mashed potatoes.

14.00

Honey Garlic Boneless Pork Chop

Juicy Tender pork loin seared with honey, garlic, and rice wine vinegar. Served with white rice.

14.00

*Add an additional entrée
for 4.00 / Person*

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

Special dietary options available upon request. Call for pricing.

Popular Combinations Cont.

Pasta + Vegetarian

Baked Lasagna

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

13.00

Sunburst Chicken Pasta

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

12.00

Stuffed Acorn Squash

with quinoa, maple, apple, cinnamon, and sage.

12.00

Baked Penne with Meat Sauce

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

12.00

Pasta con Broccoli

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

12.00

Eggplant Parmesan

Garden fresh sliced eggplant topped with Callier's signature marinara, Italian cheese blend, and baked to perfection. Served with pesto linguine

13.00

Mediterranean Pasta

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

12.00

Chicken Tetrazzini

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

12.00

Pasta Primavera

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

12.00

Homemade Soups

Add soup for 3.25 / Person (12 Person Minimum)

Creamy Broccoli & Cheese

Baked Potato

Fresh Garden Vegetable

Wisconsin Beer Cheese

Creamy Chicken and Wild Rice

Roasted Red Pepper w/Gouda

Chicken Tortilla

Tomato Basil Bisque

White Chicken Chili

Beef Chili

Classic Chicken Noodle

Sausage and Kale

Soup and Salad Combo

11.00 / Person (12 Person Minimum)

Select One Soup & One Salad

(Salad selection from boxed salads page 4)

Includes: Dinner Rolls & Butter, and Dessert

Popular Combination Sides

Additional sides available 2.50 / 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 2.00 / Person