

# Wedding & Event Catering Menu

Catering Service  
Pizzeria 201, Montgomery, MN  
pizzeria201@frontier.com  
Troy's cell: 612.756.2624

## Appetizer Menu

- **Basic Cheese Stone** *minimum 20 servings*
  - ❖ Two varieties of Cheese Cubes: Cheddar, Pepper Jack & Co-jack
  - ❖ The cheeses are complimented with crackers, baguette, grapes, nuts (e.g. almonds), assorted olives, salami, pepperoncini & Caprese Platter (*fresh mozzarella w/ tomato, basil & balsamic glaze*)
  
- **Artisan Cheese Stone** *minimum 20 servings*

*very nice, moderately priced, Wisconsin Cheeses & accompaniments.*

  - ❖ Generally a variety of four (4) cheeses such as: American Grana (firm), Fontina (semi-soft), Gorgonzola Dolce (Italian bleu) & Sharp Cheddar (aged)
  - ❖ The Cheeses are complimented with crackers, baguette, grapes, dried fruit (apricot or cranberry, etc...), nuts (e.g. almonds), jam, assorted olives, salami, pepperoncini & Caprese Platter (*fresh mozzarella w/ tomato, basil & balsamic glaze*)
  
- **Our Signature Dips:**
  - Pepperoncini Dip w/ baguette** *serves 10-15*  
*served either warm or cold; Genoa salami, house made cream cheese blend, pepperoncini*
  
  - Warm Mushroom Dip** *serves 10-15*  
*caramelized onions and mushrooms, garlic & wine, mixed with a blend of cheeses, served warm with baguette*
  
- **Stuffed Peppers** *20 peppers; serves 10-15*  
*mini colored peppers stuffed & baked w/ a cheese blend and bacon*
  
- **Stuffed Mushrooms** *20 mushrooms*  
*cream cheese, Asiago, parmesan, caramelized onion and sausage*
  
- **Roasted Red Pepper Hummus** *serves 10-15*  
*served with pita crisps*
  
- **Meatballs** *30 meatballs; serves 10-15*  
*Choice of:*  
*Italian, baked in our house made marinara*  
*or*  
*tossed in BBQ Sauce*
  
- **Bruschetta** *30 Bruschetta; serves 20-30*  
*w/ tomato, basil, olive oil, garlic, & balsamic*
  
- **Caramelized Onion & Roast Beef Toasts** *25 toasts*  
*served warm or cold, topped w/ creamy Gorgonzola*

- **Caprese Skewers**      20 skewers; serves 10-15  
*fresh mozzarella, basil and tomato w/ balsamic glaze*
- **Greek Cucumber Cups**    25 cups  
*English cucumber cups filled w/ tomato, red onion, Kalamata olive,  
flat leaf parsley and feta, lightly dressed in a Greek vinaigrette*
- **Fresh Vegetables**      minimum of 15 servings  
*(items may vary depending on the season, current price and quality of product available at the time)*
- **Mixed Olives**      serves 15-20  
*mixed, marinated olives*
- **Fresh Fruit**      minimum of 15 servings  
*(items may vary depending on the season, current price and quality of product available at the time)*
- **Fig & Cheese Savouries**      60 savouries; serves 20-30  
*cheddar, bleu cheese cookie-crackers, topped w/ fig jam*
- **Mini Cheese Ball Bites**    30 cheese balls; serves 20-30  
*bite sized cheese balls, studded w/ dried cranberries &  
rolled in toasted nuts, skewered w/ pretzel sticks*
- **Asiago Fricos**      40 crisps; serves 20-30  
*our thin, house made Asiago cheese crisps*
- **Apricots w/ Mascarpone & Pistachios**    25 apricots; serves 15-20  
*apricots simmered in sweet syrup w/ cardamom & lemon;  
stuffed w/ mascarpone & sprinkled w/ pistachios*
- **Chocolate Covered Grapes**      serves 15-20  
*fresh grapes covered w/ dark chocolate & sprinkled w/ powdered sugar*
- **Mini Bite Sized Desserts**    . . . a nice addition to any appetizer table!

🚧 also available: prep & serving staff, serving equipment, platters, etc . . .

## Dinner Menu

### Entrees

#### Chicken

**Chicken Marsala** – *baked breast topped with Marsala (wine & mushroom) sauce*

**Stuffed Chicken Marsala** – *breast stuffed w/ mixed cheeses, sun dried tomato & green onion; topped with Marsala (wine & mushroom) sauce*

**Chicken Cordon Bleu** – *breast topped w/ Dijon Parmesan sauce, Swiss cheese & ham*

**Lemon Chicken w/ Rosemary** – *lemon, soy sauce & garlic marinade, baked w/ fresh lemon & rosemary*

**Gouda Stuffed Chicken** – *stuffed w/ apple, pear, & Gouda cheese - can also add bacon*

**Chicken Caprese** – *breast topped with fresh mozzarella, basil & tomato*

**Pesto Chicken** – *breast topped w/ basil, olive oil & Parmesan (nut free pesto)*

#### Pork

**Pork Tenderloin**

**Roasted Pork Loin**

***Pork served with gravy or apricot glaze***

*examples of additional pork accompaniments available: cranberry salsa, apple cider cream, BBQ sauce*

**Pulled Pork**

#### Beef

**Braised Beef**

**Stroganoff w/ Tenderloin Tips**

#### Italian Feasts / Pasta [ *pasta dinners typically accompanied w/ Caesar salad and garlic bread/garlic breadstick/focaccia/baguette* ]

**Build-Your-Own Pasta Bar** – *basic pasta bar includes: 2 pastas; marinara & Alfredo; sliced spicy sausage & garlic chicken; sautéed peppers & onions, roasted broccoli, sautéed mushrooms & spinach - additional items upon request*

**Baked Pastas**

- **Ravioli** – *wild mushroom in a white wine cream sauce*
- **Lasagna Rosso** – *w/ Bolognese (meat sauce)*
- **Lasagna Bianco** – *Alfredo w/ chicken, spinach & mushroom*
- **Tortellini Original** – *Three Cheese Tortellini, Alfredo sauce, mushroom, onion, bacon, Fontina & Asiago*
- **Tortellini Arrabbiata** – *Three Cheese Tortellini in a tomato sauce with spicy Italian sausage, sautéed peppers & onions*
- **Penne Arrabbiata** – *sliced spicy sausage, peppers & onions*
- **Chicken Alfredo** – *Alfredo w/ chicken - can add fresh mushroom & spinach*
- **Pasta Primavera** – *Alfredo & fresh roasted vegetables*
- **Home Baked Macaroni & Cheese**
- **Penne Toscano** – *spinach, sun dried tomato, Kalamata olive and roasted chicken in a garlic cream sauce*

#### Onsite Cooking w/ our Mobile Wood Fired Ovens

**Unlimited Neapolitan Pizza**

**Meatball Subs**

## Sides

### Potato

#### Mashed Baby Reds

*add brown gravy, or . .*

*make them: Cheddar Scallion, Bleu Cheese or Bacon Cheddar Mashed Potatoes*

#### Roasted Baby Bakers

Roasted Tri-Color – Yukon Gold, Purple & Sweet Potato

#### Au Gratin

### Grains

#### Couscous, Red Quinoa & Vegetable Blend

### Pasta

*Consider adding a pasta option as a side dish*

## Vegetable

### Roasted Seasonal Vegetables

*[ Roasted in olive oil & salt/pepper and finished with a dusting of fresh parmesan ]*

Roasted Vegetable Medley – *our most popular combination is carrot, broccoli & red onion*

Broccoli

Carrot

Cauliflower

Red Onion

Green Beans

Squash

## Salad

Garden

Caesar

Greek

Fresh Seasonal Fruit

Chilled Pasta – *Italian, Greek, Pesto, Thai Peanut*

Coleslaw

Pineapple Zing

## Fresh Breads

Split Top White

Crusty Trio - *Olive, Multi-Grain & White*

Garlic Bread

Baguette

Focaccia

Garlic Breadstick

## Desserts

Fresh Fruit Puff Pastry w/ House made Cheesecake sauce

Chocolate-Hazelnut Cigar drizzled w/ Caramel

Apple Cake w/Warm Butter Sauce

German Chocolate Cake

Cheesecake / Cheesecake Bar

Cupcakes

Cannoli

Gelato

Wedding Cake – *small decorated Ceremonial Cake*

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## Brunches, Lunches & other occasions . . . additional catered items

### **Frittata**

Fresh Fruit  
Bacon  
Bite Sized Muffins/Pastries

### **Chicken Salad w/ a Croissant**

Cheese  
Fresh Fruit

### **Italian Beef Sandwiches**

Cold Italian Pasta Salad  
Chips

### **Pulled Pork Sandwiches**

Bean Bake  
Coleslaw

### **Beef & Chicken Taco Buffet**

Refried Beans  
Chips & Cheese

### **Pulled Pork Tacos w/ Sweet Potato Salsa**

Refried Beans  
Chips & Salsa

### **Chicken Pitas**

Fresh Fruit

### **Tea Biscuit Sandwiches**

Pasta Salad  
Fresh Fruit

## Additional Services

**Ice Water during the meal** (*pitchers of ice water & cup at tables – staff managed during meal*)

**Coffee**

**Table Presets Available**

**Individual dietary requests available**

- *all meals are served Plated Buffet*
- *onsite cooking meal pricing includes paper plates, napkins & plastic silverware (dinnerware upgrade available)*
- *trip charges may apply outside the immediate Montgomery area*
- *venue fees may be required*
- *all prices quoted per plate*
- *price includes meal, equipment, staffing, serving table linens, dinnerware, silverware & cloth napkin*
- *price does NOT include sales tax*
- *staff gratuity is NOT included – we let our customers make their own tipping decision!*