



Ferrante's Signature Catering

Washington County Fair Corporate
Party Menu 2020

Great FOOD with Awesome SERVICE

10404 N Port Washington Rd * Mequon, WI
262-241-5420 * www.ferrantes.com

Contact Amy at 414-640-2980 or
amy@ferrantes.com

SANDWICH BUFFET

Choose from the following items to create the perfect meal

Grilled bratwurst
Grilled Italian sausage with peppers & onions
Grilled sirloin burgers
Grilled smoked Polish sausage with sauerkraut
Chicago-style all-beef hot dogs
Beyond Brat (Vegan)
Italian beef in au jus
Southwest pulled BBQ Chicken
Slow roasted pulled pork in gravy
Pulled BBQ Pork
Grilled chicken breasts

Choose 1 \$15 / Choose 2 \$17 / Choose 3 \$18

Included with your buffet are bakery rolls, kettle chips, pickles, and condiments. Also included are 2 of the following: Ferrante's signature potato casserole, fruit salad, veggie tray with ranch dip, coleslaw, Donn's secret baked beans, Italian pasta salad, dilly red-skinned potato salad, garden fresh green salad bowl, Caesar salad bowl, American potato salad, loaded baked potato salad or dixie mac pasta salad

SIGNATURE BUFFETS

We are happy to customize any menu

County Fair Menu #1

Grilled BBQ boneless chicken breasts & thighs, Ferrante's Signature Potatoes, roasted Brussel sprouts with bacon, garden salad bowl, coleslaw, fresh fruit bowl and buttermilk biscuits with honey and butter - \$24

County Fair Menu #2

Grilled tenderloin with horsey sauce and roasted red pepper aioli, shrimp kabobs, roasted sweet potatoes, grilled zucchini medley, big fat Greek salad bowl, fresh fruit bowl, tortellini pasta salad, sourdough dinner rolls with butter - \$30

County Fair Menu #3

BBQ baby back pork ribs, grilled Italian herb chicken breasts, buttered baby red potatoes, green beans, dixie mac pasta salad, Caesar salad bowl, fresh fruit bowl and cornbread muffins with butter - \$27

County Fair Menu #4

Grilled Tuscan salmon filets, grilled honey mustard chicken breasts, baby red mashed potatoes, fresh veggie tray with ranch dip, quinoa salad, garden salad bowl, fresh fruit bowl and whole wheat dinner rolls - \$28

Quality disposable meal service ware is included with your buffet

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

Buffet Additions and Desserts

Buffet additions are only available with a buffet purchase and are served for a maximum of one hour

Nacho Station

Tortilla chips, seasoned ground beef, nacho cheese sauce, jalapenos, pico de gallo, sour cream, cilantro, diced onions, diced tomato and sliced black olives - \$6 per person. (Add guacamole for \$1.50 per person.)

Popcorn Station

Build your own popcorn bag! Popcorn with sides of mini candies, fruity pebbles, cocoa puffs, mini marshmallows with chocolate and caramel toppings - \$5 per person

Cookies

Assorted cookies to include chocolate chip, sugar, oatmeal raisin and more! - \$3 per person.

Cupcakes

Assorted cupcakes to include red velvet, chocolate, vanilla and more! - \$4 per person.

Beverages

Please contact Fair Park for information on beverage packages and pricing

Policies and Terms

- Menu Pricing is based on groups of 50 or more people. Please add \$1.50 per person for groups less than 50. Minimum group size for corporate party village is 25 people.
- Menu Pricing includes disposable white table linens and disposable meal service ware. Custom linens and china, flatware and glassware are available on request for additional fee.
- Lunch and Dinner buffets are served for a maximum 1.5 hours.
- Children's pricing is available for groups of more than 75 people: Ages 6-11 is 1/2 price. Ages 5 and under, no charge.
- To secure your date, a signed contract and non-refundable deposit of 50% of your anticipated catering total is required.
- A service charge of 20% (\$250 minimum) and sales tax of 5.6% will be applied to your total Ferrante's invoice. The service charge covers labor and associated costs and is not a gratuity. Gratuity is not required and is left to your discretion.
- Cash or check are preferred forms of payment. There will be a 4% charge for credit card transactions.
- Final details, including menu, guest counts, and final payment are required 10 days prior to your event date.

We are happy to create a custom menu just for you!!