BREAKFAST



\$11.25 per person

Pastries or Danishes. Whole Fruit GF. Mini Muffins. Yogurt GF

Standard

\$13.50 per person

Biscuits & Sausage Gravy. Scrambled Eggs ^{GF}.

Cheesy Hash Browns. Ham ^{GF} or Sausage Links ^{GF}.

Mini Muffins. Seasonal Fruit ^{GF}

Frittatas

\$14.50 per person

Veggie or Meat Frittata. Seasonal Fruit ^{GF} . Mini Muffins. Ham ^{GF} or Sausage Links ^{GF}

Savory

\$14.50 per person

French Toast Bake (Apple, Cherry, Blueberry, or Blackberry). Maple Syrup. Ham ^{GF} or Sausage Links ^{GF} · Seasonal Fruit.

Pogy's Catering









LUNCH



PRE-MADE BOXES

Sandwich

All sandwich boxes served with lettuce, tomato, onion, chips, & cookie Ham. Turkey. Roast Beef. Veggie. \$11.75 per person

Prime Rib. Club. Chicken Salad. \$13.75 per person

Salad

All salad boxes are served with roll, butter, dressing, & cookie Garden Salad. Caesar Salad. Strawberry Fields. \$11.00 per person

BUILD YOUR OWN SOUP, SALAD, SANDWICH

Soup

Cream of Chicken & Wild Rice ^{GF} . Tomato Bisque ^{GF} . Wisconsin Beer Cheese. Chicken Dumpling.

Chili ^{GF} . Chicken Tortilla ^{GF} . Broccoli Cheese ^{GF}

Salad

Caesar Salad . Romaine Lettuce. Parmesan Cheese. Garlic Croutons. Caesar Dressing.

Strawberry Fields GF. Spinach. Spring Mix. Strawberries, Walnuts. Goat Cheese. Raspberry Vinaigrette.

Garden Salad. Spring Mix. Carrots. Red Onions. Cucumbers. Radishes. Tomatoes. Croutons.

Cold Salad (Choice of Three). Coleslaw GF. Pasta Salad. Potato Salad. Relish & Dip.

Sandwiches

Ham ^{GF}. Turkey ^{GF}. Roast Beef ^{GF}. Chicken Salad. Tuna Salad. Swiss. American. Colby. Cheddar. Pepper Jack. Includes Lettuce. Tomato. Onion. Pickles. Condiments.

Soup & Salad \$12.75 per person

Soup & Sandwich \$13.75 per person

Soup, Sandwich & Salad \$15.00 per person

Pogy's Catering







LUNCH

TACO BAR

Basic

Buffet includes choice of meat, one side, hard or soft shells, and toppings Chicken GF/DF . Beef GF/DF

Spanish Rice. Refried Beans.

Toppings: Lettuce. Tomatoes. Black Olives. Onions. Cheese. Jalapenos. Sour Cream. Guacamole. Hot Sauce. Salsa. Chips. \$13.75 per person

Street

Buffet includes choice of meat, one side, hard or soft shells, and toppings

Pork Carnita GF/DF. Barbacoa GF/DF

Spanish Rice. Refried Beans. Street Corn GF

Toppings: Cilantro. Limes. Jalapenos. Hot Sauce. Sour Cream. Guacamole. Salsa. Chips.

\$15.25 per person



Buffet includes choice of noodle, sauce, meat, Caesar salad, and garlic breadstick
Fettuccini. Penne. Spaghetti. Cavatappi.
Marinara GF/DF. Alfredo. Basil Pesto Cream GF.
Sausage GF. Chicken GF. Meatball. Ground Beef.
\$13.75 per person

BURGER

Buffet includes 1/3 lb burger, buns, toppings, choice of cheese, choice of side, and salad Toppings: Lettuce. Tomato. Onion. Condiments.

Cheese: Cheddar. Swiss. Pepper Jack. White Cheddar.

Side: Chips. Cookie.

Salad: Coleslaw GF. Potato Salad. Pasta Salad.

\$13.75 per person

Additional Toppings Available Upon Request.

Pogy's Catering

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LUNCH

BUFFET

Buffet includes choice of salad, one starch, one vegetable, one or two entrée's, and roll.

One Entrée Buffet \$16.25 Per Person Two Entrée Buffet \$18.25 Per Person

SALAD

Choice of Green Salad with Two Dressings or Three Cold Salads

Tossed Greens: Spring Mix. Carrots. Radishes.

Cucumbers. Red Onions. Tomatoes. Croutons.

Dressing: Bacon Dill Ranch.

Balsamic Vinaigrette $^{\text{GF/DF}}$. French $^{\text{GF/DF}}$.

Raspberry Vinaigrette GF.

Cold Salads: Italian Pasta Salad. Macaroni Salad. Coleslaw ^{GF}. Potato Salad. Relish/Dip.

VEGETABLE

Honey Glazed Carrots ^{GF}. Corn ^{GF}. Green Beans ^{GF}. San Francisco ^{GF} (Carrots. Broccoli. Red Pepper). Spring Blend ^{GF} (Squash. Carrots. Zucchini. Broccoli. Cauliflower).

STARCH

Garlic Mashed Potatoes ^{GF}
Roasted Potatoes ^{GF/DF}
Au Gratin Potatoes
Long Grain Wild Rice ^{GF}

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ENTRÉE'S

Grilled Bacon Wrapped Pork Tenderloin GF/DF

Grilled and topped with whisky maple glaze

Rosemary Roast Pork

Pork loin roasted and served with pork gravy

Baked Ham GF/DF

Bruschetta Chicken GF/DF

Chicken breast baked and topped with fresh bruschetta and balsamic glaze

Sundried Tomato Chicken GF

Chicken breast served with sundried tomato basil cream sauce (contains pine nuts)

Breast of Chicken with Dressing

Chicken breast baked with sage dressing and topped with chicken gravy

Charcoal Chicken DF

Chicken grilled with Pogy's secret rub *Available seasonally

Chicken Primavera

Creamy alfredo sauce baked with chicken, noodles, and fresh vegetables

Beef Brisket

Smoked beef brisket served with beer BBQ glaze

Swedish Meatballs & Gravy

Pork and beef meatballs served in creamy beef gravy

Broiled Cod GF

Broiled with salt, pepper, butter, and paprika

Roasted Salmon GF

Roasted salmon filet with a Dijon cream sauce









APPETIZERS

TIER ONE

Petite Chicken Cordon Bleu: Chicken. Ham. Swiss Cheese.

Chicken Drummies & Paddles: Teriyaki. Garlic Parmesan GF. BBQ GF/DF. Buffalo GF.

Chicken Satays: Teriyaki. BBQ GF/DF. Peanut. Buffalo GF.

Pork Pot Stickers: Served with Sweet Chili Sauce.

Petite Egg Rolls: Served with Sweet Chili Sauce.

Bruschetta: Diced tomatoes. Red Onions. Basil. Garlic. Balsamic Glaze.

Served with Garlic Toast Points.

Caprese Skewers GF: Tomatoes. Basil. Mozzarella. Balsamic Glaze.

Hummus: Served with Pita Chips or Fresh Veggies GF/DF.

Taco Dip ^{GF}: Topped with Shredded Cheese, Lettuce, Tomatoes. Served

with Corn Chips.

Spinach & Artichoke Dip GF: Served with Tortilla Chips.

Pretzel Bites: Beer Cheese Dip Served with Pretzel Bites.

Meatballs: Served with Swedish Gravy.

Goat Cheese & Caramelized Onion Tartlets: Caramelized Onions, Goat Cheese

in Tartlet Shell with Balsamic Glaze.

Relish Tray: Fresh Veggies. Dill Dip.

Cheesecake Bite: Cookie Crisp Filled with Cheesecake & Fresh Fruit.

Finger Sandwiches: Ham. Turkey. Veggie.

Sliders: Pulled Pork. Hot Beef. Chicken Salad.

Pick Five \$17.00 per person

Pick Seven \$23.00 per person (Recommended for Meal Replacement Option)

Pick Three \$8.50* per person

*Pick Three Pricing Only When Added on to Purchase of Lunch or Dinner Service

Pogy's Catering









APPETIZERS

TIER TWO

Beef & Horseradish Crostini: Sliced Beef Served Cold with Horseradish Cream Sauce.

Asian Meatballs: Meatballs Served with Hoisin BBQ Sauce.

Stuffed Meatballs: House Made Sausage & Ground Beef Meatball Stuffed with Bacon

& Spinach. Topped with Goat Cheese & Marinara.

Charcuterie Board: Cured Meats. Cheeses. Crackers. Nuts. Breads.

Shrimp Cocktail GF/DF: Served with Cocktail Sauce.

Smoked Salmon Board: Smoked Salmon. Cucumbers. Crackers. Red Onion.

Capers. Radishes. Lemons. Egg.

Baked Shrimp Dip: Served with Toast Points.

Crab & Shrimp Cakes: Served with Garlic Aioli.

Hot Pepper Jelly: Cream Cheese Topped with Pepper Jelly. Served with Pita Chips.

Fruit Display GF: Seasonal Fruit Served with Bourbon Yogurt Glaze.

Mushroom & Gorgonzola Bites: Diced Mushrooms & Gorgonzola Cheese.

Served in a Tartlet Shell.

Prosciutto Skewers GF: Seasonal Fruit. Mozzarella. Prosciutto. Balsamic Glaze.

Veggie Pizzas: Mini Naan Topped with Dill Cream Cheese & Fresh Vegetables.

Assorted Dessert Bites: Assorted White Chocolate & Dark Chocolate Mousse in a Cookie Crisp.

Pick Five \$22.50 per person

Pick Seven \$26.75 per person (Recommended for Meal Replacement Option)

Pick Three \$11.50* per person

*Pick Three Pricing Only When Added on to Purchase of Lunch or Dinner Service

Pogy's Catering









DINNER

BUFFET

Buffet includes choice of salad, one starch, one vegetable, one or two entrée's, and roll.

One Entrée Buffet \$25.25 Per Person Two Entrée Buffet \$27.25 Per Person

SALAD

Choice of Green Salad with Two Dressings or Three Cold Salads

Tossed Greens: Spring Mix. Carrots. Radishes.

Cucumbers. Red Onions. Tomatoes. Croutons.

Dressing: Bacon Dill Ranch. Balsamic Vinaigrette ^{GF/DF}. French ^{GF/DF}.

Raspberry Vinaigrette GF.

Cold Salads: Italian Pasta Salad. Macaroni Salad. Coleslaw ^{GF}. Potato Salad. Relish/Dip.

VEGETABLE

Honey Glazed Carrots ^{GF}. Corn ^{GF}. Green Beans ^{GF}. San Francisco ^{GF} (Carrots. Broccoli. Red Pepper). Spring Blend ^{GF} (Squash. Carrots. Zucchini. Broccoli. Cauliflower).

STARCH

Garlic Mashed Potatoes ^{GF}. Roasted Potatoes ^{GF/DF}
Garlic Parmesan Roasted Potatoes ^{GF}.
Au Gratin Potatoes. Long Grain Wild Rice ^{GF}
Available For Additional Cost: Truffle Mashed Potatoes.
Macaroni & Cheese. Truffle Macaroni & Cheese.

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ENTRÉE'S

Grilled Bacon Wrapped Pork Tenderloin GF/DF
Grilled &topped with Whisky Maple Glaze
Grilled Pork Ribeye GF/DF
Served with Balsamic Glaze
Roasted Chicken Breast GF

Chicken breast baked & topped with sautéed

mushrooms & Boursin cream sauce
Sundried Tomato Chicken GF

Chicken breast served with sundried tomato basil cream sauce (contains pine nuts)

Breast of Chicken with Dressing

Chicken breast baked with sage dressing and topped with chicken gravy

Chicken Cordon Bleu GF

Chicken stuffed with Swiss cheese & ham topped with Swiss mornay sauce

Prosciutto Wrapped Florentine GF

Chicken stuffed with onions, mushrooms, & spinach wrapped in prosciutto. Topped with Boursin cream sauce

Chicken Marsala GF

Chicken with mushrooms & onions in marsala wine sauce

Beef Tips DF

Cooked in beef gravy with onions & mushrooms

Swedish Meatballs & Gravy

Pork and beef meatballs served in creamy beef gravy

Roasted Salmon GF

Roasted salmon filet with a Dijon cream sauce

Three Cheese Ravioli

Cheese ravioli served in basil pesto cream sauce with mushrooms & tomatoes (contains pine nuts)

Beef Medallion GF*

Grilled & served with demi, caramelized onions, & gorgonzola crumbles

Braised Short Ribs GF/DF*

Oven seared & slow braised. Served with demi sauce.

* Available for An Additional \$4.00 per person







DINNER

PLATED

Plated Entrees includes choice of salad, one starch, one vegetable, and roll.

SALAD

Choice of Green Salad with Two Dressings

Tossed Greens: Spring Mix. Carrots. Radishes.

Cucumbers. Red Onions. Tomatoes. Croutons.

Dressing: Bacon Dill Ranch.

Balsamic Vinaigrette GF/DF. French GF/DF.

Raspberry Vinaigrette GF.

Available For Additional Cost: Caesar Salad.

VEGETABLE

Italian Salad. Strawberry Fields.

Honey Glazed Carrots ^{GF}. Corn ^{GF}. Green Beans ^{GF}. San Francisco ^{GF} (Carrots. Broccoli. Red Pepper). Spring Blend ^{GF} (Squash. Carrots. Zucchini. Broccoli. Cauliflower).

STARCH

Garlic Mashed Potatoes ^{GF}. Roasted Potatoes ^{GF/DF}
Garlic Parmesan Roasted Potatoes ^{GF}.
Au Gratin Potatoes. Long Grain Wild Rice ^{GF}
Available For Additional Cost: Truffle Mashed Potatoes.
Macaroni & Cheese. Truffle Macaroni & Cheese.

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Sundried Tomato Stuffed Chicken ^{GF}
Roasted chicken breast stuffed with spinach, cheese, and sundried tomatoes. Served with basil cream sauce \$38.00

French Cut Pork Chop GF

Center cut bone in pork chop char-grilled and topped with Sherry French onion sauce.

\$40.00

Blackberry Hoisin Pork Tenderloin ^{GF}

Pork tenderloin served with blackberry hoisin sauce.

\$39.00

Herbed Salmon

Baked and served with lemon herbs de Provence cream sauce, artichokes, and spinach.

\$39.00

Seafood Ravioli

Crab stuffed ravioli served with rich sherry lobster sauce. Topped with jumbo shrimp.

\$44.00

Pan Seared Maple Leaf Duck Breast ^{GF} Served with cherry port wine reduction sauce. \$40.00

New York Strip ^{GF} Served with a peppercorn demi sauce. \$45.00

U.S.D.A. Choice Charcoal Beef Tenderloin ^{GF} Served with wild mushroom demi glaze.

6oz \$46.00 8oz \$51.00



