

Let's eat.

BREAKFAST

Continental

\$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

1232 Avon Street. La Crosse, Wisconsin. 54603

608.784.2386 www.pogyscatering.com



Prices are based off of a minimum of #100, prices may vary on parties less than #100. Prices are based on disposable ware.

China is available for additional charge. All food and beverage is subject to an 20% service fee, trip charge, taxes, or venue fee if applicable. Menu prices subject to change.

Let's eat.

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

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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

PASTA

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.

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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 ^{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} .
Island Blend ^{GF} (Carrots. Broccoli. Green Beans. 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



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APPETIZERS

TIER ONE

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

Chicken Drumsticks & Paddles: *Teriyaki. Garlic Parmesan^{GF}. Sriracha Bourbon^{GF}. BBQ^{GF/DF}. Buffalo^{GF}.*

Chicken Satays: *Teriyaki. BBQ^{GF/DF}. Sriracha Bourbon^{GF}. 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 \$17.25 per person

Pick Seven \$23.50 per person *(Recommended for Meal Replacement Option)*

Pick Three \$8.75* per person

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

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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.*

Shrimp Cocktail ^{GF/DF}: *Served with Cocktail Sauce.*

Smoked Salmon Dip: *Served with Crackers.*

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 \$22.75 per person

Pick Seven \$27.00 per person *(Recommended for Meal Replacement Option)*

Pick Three \$11.75* per person

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DINNER

BUFFET

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

One Entrée Buffet \$25.75 Per Person

Two Entrée Buffet \$27.75 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}.
Island Blend ^{GF} (Carrots. Broccoli. Green Beans. 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*



Let's eat.

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.

Italian Salad. Strawberry Fields.

VEGETABLE

Honey Glazed Carrots ^{GF}. Corn ^{GF}. Green Beans ^{GF}.
Island Blend ^{GF} (Carrots. Broccoli. Green Beans. 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.*

ENTRÉE'S

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

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