

Let's eat.

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

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 a 20% service fee, trip charge, taxes,
or venue fee if applicable. Menu prices subject to change.*



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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

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

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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 \$31.50 Per Person

Two Entrée Buffet \$33.50 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*



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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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