catering menu

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Countryside Catering is now part of the Dugout Pub and Grub.

Countryside Catering is a full service catering business striving to bring you the best in homemade foods. We can handle almost any size event or party. We are serve safe certified and always put the safety of the customer first.

Please look through our menu and make your selections. We can create a custom menu for you, if you would like. We do need to set a date for your event to be sure it is locked in. We then ask you to review our policies and sign a contract to guarantee that date. We look forward to working with you.

For more information:

The Dugout Pub and Grub

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sandwich buffets

**deli buffet**

$7.95 per guest

Includes lettuce, tomato, onions, pickles, mayonnaise, yellow mustard and potato chips,

choose three meats – turkey, roast beef, ham, tuna salad, chicken salad, egg salad

choose two cheeses - swiss, american, pepper jack,

assorted breads included - wheat, white, potato bun

choose two salads from below

*\*ask us to make the sandwiches for you at no extra charge*

**hot sandwich buffet**

$7.50 for one meat, $8.50 for two meats per guest

Includes one salad, one vegetable, pickle spear and bagged chips.

choose your meat – bbq beef, bbq pork, bbq chicken, shredded beef, shredded pork, shredded turkey, ham, brats, burgers, hot dogs, sloppy joes, chicken breasts.

*salads*

mom’s potato salad

pasta salad

italian pasta salad

garden pasta salad

macaroni salad

fresh fruit (in season)

cucumber salad

broccoli/cauliflower salad

tossed lettuce

coleslaw

orange fluff

*vegetable*

sweet corn (in season)

carrots

green beans

french styled green beans

baked beans

corn

peas

california blend

broccoli/cauliflower with cheese

**make your own salad bar**

$7.25 per guest, 20 guest minimum

Includes shredded lettuce, shredded cheese, tomatoes, cucumbers, bell peppers, crumbled eggs, red onions, carrots, peas, and croutons. served with ranch and French.

Add soup or chili

(chili $3.00 pp, soup $2.00 pp)

chili

chicken noodle

chicken dumpling

chicken & rice

minestrone

vegetable beef

cream of potato

tomato

Dinner Buffet Menu

Dinner rolls, butter, gravy and disposable tableware is included. 25 guest minimum.

Chicken (Oven baked or Broasted) 10.95

Chicken and Baked ham 11.95

Chicken and Tenderloin tips 12.45

Chicken and Alaskan Pollack 11.95

Our most popular combination is as follows: mashed potatoes with gravy, homemade dressing, corn, cole slaw, rolls and butter.

Or choose 4 of your favorites:

Additional sides are $1.00 pp

mashed

parsley baby

baked potato

white rice

egg noodles

homemade dressing

mom’s potato salad

pasta salad

italian pasta salad

garden pasta salad

fresh fruit (in season)

cucumber salad

broccoli/cauliflower salad

tossed lettuce

coleslaw

orange fluff

watergate salad

carrots

green beans

french styled green beans

baked beans

corn

peas

california blend

broccoli/cauliflower with cheese

unique ideas for a change of pace

**baked potato bar**

$6.95 per guest. Limit two per guest

Baked potatoes, chili sauce, diced ham,, cheddar cheese, salsa, butter, sour cream and chives. Includes a tossed salad.

**build your own hot dog!**

$5.95 per guest Limit two per guest.

jumbo hot dogs, fresh bakery buns, cheddar cheese, chili sauce, pasta salad and bagged potato chips. condiments include sauer kraut, onion, relish, pickles, ketchup and mustard.

**pasta buffet**

$8.95 per guest.

Linguini noodles served with chicken alfredo sauce and hamburger spaghetti sauce. Includes a tossed salad and bread sticks.

**taco bar**

$7.95 per guest. Limit 3 per person

seasoned ground beef, shredded lettuce, shredded cheese, onions, tomatoes, black olives, jalapenos, sour cream, taco sauce, hard and soft shells. Includes chips and salsa.

**chicken wings**

$7.95 per guest

meaty wings with a trio of dipping sauces: choose from traditional, buffalo, hot sauce, bbq, teriyaki or sweet chili sauce. served with fresh celery and a tossed salad with assorted dressings. 8 wings per guests

sweet tooth

***\*decorated sheet cakes and bars for special occasions.***

cookies

**fresh baked cookies**

 $4.75 dozen

chocolate chip, peanut butter, m & m, sugar and oatmeal

**fresh cookie assortment**

- an assortment of homemade favorites - $4.75 dozen

chocolate chip, peanut butter, m & m, sugar and oatmeal.

**cupcakes**

$8.95 per dozen

sheet cakes, bars and brownies

cake quarter sheet (will serve 15 – 18 guests) $14.95

half sheet (will serve 30 – 36 guests) $24.95

full sheet (will serve 60 – 72 guests) $39.95

decorated $10.00

brownies and bars – half sheet $29.95

full sheet $39.95

**appetizers**

**chilled**

**cheese and sausage -** small (serves 8 – 10) $19.95, medium (serves 10 – 15) $29.95, large (serves 20 – 25) $39.95

 \*all cheese or all sausage can be substituted

**fresh vegetables and dip** – small $19.95, medium $29.95, large $39.95

**fresh fruit** – market price

**shrimp dip** – small $14.95, medium $19.95, large $24.95

**taco dip** – small $14.95, medium $19.95, large $24.95

**spinach dip** – $14.95

**beef dip** - $14.95

**veggie pizza** – small $19.95, medium $24.95, large $29.95

**fruit pizza** – small $19.95, medium $24.95, large $29.95

**mexican roll up** $19.95

seasoned ground beef, salsa, cheddar cheese, shaved red onion and thousand island rolled in a tortilla wrap and sliced into pinwheels

**ham, turkey or dried beef roll up** 19.95

 wrapped around an onion or pickle with cream cheese.

**deviled eggs** - $.40 each half

**water chestnuts wrapped in bacon** .45 each

**liver pate** - $6.95 pound

**herring** - $6.95 pound

**fresh shrimp** – market price

 includes shrimp sauce

**shrimp cocktail** – market price

 jumbo shrimp with sauce, lemons

**chips and dip** - $4.95 pound

**tortilla chips and salsa** - $4.95

**snack mix** – 3.95 pound

**hot**

**wings**

signature hot wings; served with a trio of dipping sauces: choose from traditional, buffalo, hot sauce, bbq, teriyaki or sweet chili sauce $5.95 pound

**meatballs**

cocktail meatballs in your choice of barbecue sauce, swedish, sweet and sour or classic brown gravy $4.95 per pound

**cocktail sausages** – in barbecue sauce $4.95 per pound

**Italian sausages** – in barbecue sauce $4.95 per pound

**chicken strips**

lightly fried chicken breast fillet strips served with ranch or honey mustard sauce $1.25 each

outdoor events

Wisconsin Picnic: ¼# hamburgers, brats, hotdogs, potato salad, baked beans, cole slaw, potato chips, buns, condiments. 9.95

design your own menu

$9.95 per guest. additional items may added

entrées - select any two from the following:

**1/4 lb. hamburgers**

**boneless chicken breasts**

**bratwurst**

**jumbo hot dogs**

**sloppy joe’s**

**shredded beef**

**shredded pork**

**shredded turkey**

side dishes - select any four from the following salads and sides:

*salads*

mom’s potato salad

pasta salad

italian pasta salad

garden pasta salad

macaroni salad

fresh fruit (in season)

cucumber salad

broccoli/cauliflower salad

tossed lettuce

coleslaw

orange fluff

*sides*

macaroni & cheese

sweet corn (in season)

carrots

green beans

french styled green beans

baked beans

corn

peas

california blend

broccoli/cauliflower with cheese

all packages include bagged chips and condiments

**conditions for all grilled on-site menu packages**

we are unable to provide on-site grilled foods for parties of under 50 guests. We will grill at the restaurant and deliver to site. call us for details. all packages are grilled on site and include serving staff, chafers, tables and covers, utensils and condiments. all packages feature unlimited dining for up to one and a half hours, one hour for picnics under 100. there is a service charge that covers the cost of product liability insurance, staff, equipment and transportation. this fee varies depending on the distance traveled and the length of food service.

beverages

**canned soft drinks** $.1.00 per can

sprite, pepsi, diet pepsi, dr. pepper, root beer, mountain dew, diet mountain dew

**lemonade** - $5.00 per gallon

**bottled water** (16.9 oz) $1.00 per bottle

**fresh-brewed coffee** $5.00 per gallon (about 10 8 oz. cups)

regular and decaf coffee