

Lions' Catering

ONSITE EVENT MENU

2019 - 2020

APPETIZERS

COLD OPTIONS

- CRUDITE PLATTER^(V)** \$3 per person
Platter made up of carrot, celery, red peppers and cucumber. Served with ranch and blue cheese dipping sauces.
- FRUIT PLATTER^(V)** \$5 per person
Seasonal fruit, grapes and assorted melon. Served with a yogurt dipping sauce.
- CHEF'S CHARCUTERIE PLATE** \$6 per person
Cheddar sausage, garlic sausage and beef salami served with olives, mini gherkins, roasted red peppers, sweet cherry peppers and crostinis.
- SCHRIEBER CUBED CHEESE ASSORTMENT**
ADD ON to any of the above platters for \$2.50 per person.
Cubes of pepper jack, colby jack and cheddar.
- ASSORTED BRITISH ISLE CHEESE SAMPLER^(V)** \$8 per person
Minimum order of 20 people.
Mendham Stilton, Donovan's Auld Irish Cheddar, Mendham Double Gloucester and Harmony Cranberry Flavoured White Stilton. Served with artisan crackers.
- CRAB BITES** \$4 per person
Fresh crab with diced peppers, green onion, cream cheese and dill. Served on garlic crostinis.
- BRUSCHETTA^(V)** \$18 per dozen
Diced fresh tomato, basil and garlic. Served on garlic crostinis and topped with balsamic glaze and parmesan cheese.
- CAPRESE SKEWER^(V)** \$24 per dozen
A skewer of fresh mozzarella, tomato and basil.
- DEVILED EGGS** \$20 per dozen
Choose from traditional, smoked or bacon.
- FRUIT BRUSCHETTA** \$18 per dozen without goat cheese
\$24 a dozen with goat cheese
Fresh diced fruit served on crispy french bread crostinis.

MINI SANDWICHES & SLIDERS

- CHICKEN SANDWICH** \$48 per dozen
Grilled chicken breast, bacon, whiskey mayo and arugula.
- STEAK & ONION** \$48 per dozen
Thinly sliced strips of prime beef with sautéed onions and horseradish mayo.
- LION'S SLIDERS** \$48 per dozen
Burger with Cheddar cheese and red onion.
- REUBEN** \$48 per dozen
Slow cooked corned beef, Muenster cheese, sauerkraut and 1000 Island dressing.
- CLASSIC BLT** \$36 per dozen
Bacon, lettuce, tomato and mayo on lightly toasted white bread.

HOT OPTIONS

- SPINACH ARTICHOKE DIP^(V)** \$3.50 per person
A British twist on the classic recipe. Served with garlic crostinis.
**With shredded chicken \$5 per person.*
- REUBEN DIP** \$4 per person
Slow cooked corned beef, cream cheese, swiss cheese and muenster cheese. Served with rye crostinis.
- PRETZEL BITES^(V)** \$30 per two jumbo pretzels
Bavarian-style soft pretzel cut into bite sized pieces. Served with beer cheese and mustard aioli.
- ENGLISH CHIPS^(V)** \$8 per bowl
A large bowl of chips (fries). Served with malt vinegar & ketchup.
**Serves 3-4 people. Recommended for on-site events only.*
- SAUSAGE ROLLS** \$18 per dozen
Seasoned ground pork wrapped in puff pastry, served with a side of House Gravy
- SCOTCH EGGS** \$36 per dozen
Hard boiled eggs wrapped in sausage and coated in bread crumbs. Served with arugula and garlic aioli.
- DEVIL YOUR SCOTCH EGGS!** \$48 per dozen
- TERIYAKI CHICKEN SKEWERS** \$30 per dozen
Tossed in our homemade teriyaki sauce and topped with green onions.
- TRADITIONAL WINGS** \$15 per dozen
BONELESS WINGS \$18 per dozen
All wings are served with your choice of house-made, original sauces :
• Buffalo
• BBQ
• Dry Rub
• Lion's House Sauce ('O' Sauce, Sweet Chili or Honey Habanero)
Served with ranch and blue cheese.
- MINI SWEDISH MEATBALLS** \$16 per dozen
Traditional Swedish Meatballs with Creamy Onion Gravy.
- WHISKEY BBQ BRAISED SLAB BACON BITES** \$18 per dozen
2 oz each, braised with Jim Beam Bourbon, crispy outside, meaty inside!

- BELIZIAN SLIDER^(V)** \$48 per dozen
House made black bean and roasted red pepper patty with shredded lettuce, red pepper aioli and jalapeño jam.
- CUCUMBER SANDWICH ON MARBLED RYE^(V)** \$36 per dozen
English cucumbers with herb cream cheese on marbled, rye bread.
- ADD SMOKED SALMON** +\$24 per dozen
- WHISKEY BRAISED SLAB BACON SLIDERS** \$48 per dozen
Bacon bites topped with house made slaw on a toasted pretzel bun.

(V) = VEGETARIAN (GF) = GLUTEN FREE



www.redlionpubmke.com 414.431.9009



www.lionscatering.com 414.469.9409



www.threelionspub.com 414.763.6992

LION'S CATERING BUFFET

BUFFET COMES WITH ONE SALAD CHOICE, ONE VEGETABLE AND ONE STARCH, BREAD & BUTTER

One Entrées \$17 per guest | Two Entrées \$20 per guest | Three Entrées \$23 per guest

BUFFET OPTIONS

LION'S CURRY^(V)

Sautéed red peppers, zucchini, squash and onion in a tikka masala sauce over your choice of curried or basmati rice. *Add chicken to your curry. +\$2 per person

MUSHROOM PARPADELLA

Creamy house made mushroom sauce, herbed pappardelle, topped with shaved parmesan. Add chicken +\$2 per person *Add Beef Short Rib +\$2 per person

ALFREDO : MUSHROOM OR VEGGIE

Chicken Alfredo is +\$2 per person Shrimp Alfredo is +\$5 per person

BAKED ZITI

With roasted mushrooms, creamy ricotta cheese, bold tomato sauce, all layered together, topped with mozzarella and cheese.

Add Short Rib +\$3 per person Add Chicken +\$2 per person

BAKED MAC N CHEESE

Four cheese mac and cheese topped with toasted buttery breadcrumbs.

SHEPHERD'S PIE

Strauss braised lamb and vegetables in a red wine and rosemary gravy, topped with horseradish mashed potatoes.

GUINNESS & STEAK PIE

Braised beef steak with roasted vegetables and garden herbs cooked in a rich Guinness gravy topped with horseradish mashed potatoes.

VEGAN SHEPHERD'S PIE^(V)

A twist on a classic! Braised lentils, chickpeas, button mushrooms and vegetables in a sun-dried tomato stock, topped with zesty sweet potato mash.

CHICKEN POT PIE

Braised chicken, shredded then baked with fresh vegetables and rich cream broth. Topped with fresh - made herbed pastry dough crisps.

BANGERS

English style pork sausage served over mashed potatoes with braised onions and ale gravy.

PORK LOIN

Herb roasted pork loin sliced and served with apple shallot gravy.

BRAISED SHORT RIB +\$1 per person

Slow cooked in Guinness. Served with horseradish cream sauce.

STUFFED CHICKEN BREAST

Choose from herbed cream cheese stuffed chicken with mushroom tarragon sauce or herbed goat cheese stuffed chicken with tomato coulis.

TRADITIONAL CHICKEN MARSALA

Pan seared chicken breasts, roasted crimini mushrooms.

PRIME RIB +\$5 per person *Minimum order of 10 orders*

Herbed rolled prime rib slow cooked in Guinness. Served with horseradish cream and beef and onion au jus.

SALMON

Grilled Atlantic Salmon with mustard glaze

BEER BATTERED COD

Beer battered Cod fried to order served with coleslaw, tartar, and lemon. *Option only available for on-site-events.*

PARMESAN HERB CRUSTED BAKED COD

Parmesan herb crusted baked Cod served with coleslaw, tartar, and lemon.

SUBSTITUTE BAKED HADDOCK +\$3

SUBSTITUTE POTATO CRUSTED BAKED HALIBUT +\$7

SALAD OPTIONS

GALA APPLE SALAD^(V)

Fresh, crisp, mixed greens, blue cheese crumbles, julienned red onions, candied walnuts, gala apples and grape tomatoes, all tossed together with an apple vinaigrette.

CAESAR SALAD^(V)

Romaine lettuce, Parmesan cheese, house-made croûtons and Caesar dressing.

CLASSIC HOUSE SALAD^(V)

A blend of iceberg, romaine and arugula, shredded carrots, cucumber, tomatoes, red onion and balsamic vinaigrette.

STARCH OPTIONS

Traditional mashed potatoes with options of

- Cheddar mashed
- Colcannon
- Bacon

Rice Pilaf

Oven Roasted Baby Potatoes

Mac N Cheese

House Chips *(on-site only)*

VEGETABLE OPTIONS

Carrots & Peas

Vegetable Medley

Green Beans with Shallots and Tomatoes

Roasted Brussel Sprouts with Bacon & Onions

Broccolini *(seasonal)*

DESSERT OPTIONS

WARM STICKY TOFFEE DELIGHT

\$4 per person

Sponge cake made with finely chopped dates, served warm with vanilla whipped cream and warm caramel sauce.

CHEF'S SEASONAL CHEESECAKE

\$5 per person

DESSERT BARS

\$5 per person

Option One: An assortment of Lemon Lover's, Blondie, Ultimate Brownie, and Strawberry Swirl

Option Two: An assortment of Oreo Dream Bars, Caramel Apple Grannies, Lemon-berry Jazz Bars, and Marble Cheese Truffle Bars.



www.redlionpubmke.com 414.431.9009



www.lionscatering.com 414.469.9409



www.threelionspub.com 414.763.6992

BEVERAGE SERVICE OPTIONS

Cash Bar:

Everyone would have their own tabs for purchases of both non-alcoholic beverages such as juices, teas, coffee, or sodas and alcoholic beverages such as beer, wine or cocktails.

Open Bar:

Both non-alcoholic beverages such as juices, teas, coffee, or sodas and alcoholic beverages such as beer, wine or cocktails would be included for your guests and placed on one tab which the host is responsible for at the end of the event.

Time Limited Open Bar:

Both non-alcoholic beverages such as juices, teas, coffee, or sodas and alcoholic beverages such as beer, wine or cocktails would be included for your guests until a specific time, chosen by the host, has been reached. After you reach your time limit, you would be notified by your server. The host can decide to extend the time for an open bar or the bar would then go to a cash bar and guests would be responsible to purchase their own drinks.

Specified Items Open Bar:

You choose what is hosted for your event. For example, beer and wine / beer, wine and liquor / etc.

Specified Amount Open Bar:

Both non-alcoholic beverages such as juices, teas, coffee, or sodas and alcoholic beverages such as beer, wine or cocktails would be included for your guests up until a chosen monetary amount has been reached. After you reach your specified amount, you would be notified by your server. The host can then decide to extend the specified amount for an open bar or the bar would then go to a cash bar and guests would be responsible to purchase their own drinks.

Open Bar Drink Tickets:

You choose how many drink tickets each guest gets. Each ticket is good for any type of drink of your choosing, with no price limit. For example 1 ticket is good for a beer, cocktail or glass of wine.

Specified Amount Drink Tickets:

You choose how many drink tickets each guest gets. Each ticket is good for anything up to a certain price of your choosing. For example, 1 drink ticket is good for anything up to \$7.00.

Specified Item Drink Ticket:

You choose how many drink tickets each guest gets. Each ticket is good only for certain selected drink(s) up to a certain amount chosen by you. For example 1 drink ticket is good for any style beer on tap or 1 glass of house wine.

Specified Beverage with Price Cap:

You choose how many drink tickets each guest gets. Each ticket is good only for certain selected drink(s) up to a certain amount chosen by you. For example 1 drink ticket is good for any beer up to \$5.00

Keg Pricing:

You can also purchase Kegs ahead of time to be used just for your event. Keg prices can range from \$175 to \$450 depending on what type of beer you would like. Inquire about this option with your Event Director for more information, sizing and pricing.