



143 W. Broadway ~ Historic Waukesha
www.rochesterdeli.com
Catering Office 262-522-9613
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Buffet Menus

*For your very deserving appetite,
affordable, delicious and convenient*

All menus require 48 hour advance notice to ensure availability

Hot Buffet ~ Menu Option I

Minimum Guest Count ~ 24

\$14.50 per guest (choice of one Entrée)

\$16.50 per guest (choice of two Entrée Selections)

Includes choice of Potato, Vegetable, assorted Rolls, butter, disposable Chinnet dinner plates, napkins, utensils and white linen for the Buffet tables.

Entrée Selections

- Meatloaf wrapped in Bacon with mushroom sauce
- Italian Sausage in Marinara with roasted bell peppers
- Sliced Italian Beef with au jus
- Herb Baked Chicken
- Eggplant Parmesan ~ breaded cutlets sautéed in olive oil, layered in ricotta, parmesan and marinara sauce ~ Vegetarian
- Sliced Turkey in gravy
- Meatballs in stroganoff sauce
- Sliced Tavern Ham

Potatoes, choose one

- Garlic Mashed
 - Oven Roasted Potatoes
 - American, Red Dill or German Potato Salad
 - Penne Pasta with Marinara or Pesto sauce
 - Rice Pilaf
- (Add \$1.50 per guest for additional potato selection)

Vegetables, choose one

- Zucchini, Yellow Squash & Carrots
- Honey Glazed Carrots
- Green Beans with shallots
- Cole Slaw ~ vinaigrette style

Hot Buffet ~ Menu Option II

Minimum Guest Count ~ 24

\$20.95 per guest (choice of one Entrée)

\$24.95 per guest (choice of two Entrée Selections)

Includes choice of Potato, Vegetable, assorted Rolls, butter, disposable Chinnet dinner plates, napkins, utensils and white linen for the Buffet tables.

Entrée Selections:

- Chicken Piccata with lemon Chablis wine sauce
- Chicken Parmesan with Marinara sauce
- Chicken Marsala with braised mushrooms
- Grilled Vegetable Napoleon ~ Vegetarian
- Roast Pork Loin with plum sauce
- Roast Pork Prime Rib with Jack Daniels jus
- Hungarian Beef Goulash
- Swiss Steak with stroganoff sauce
- Baked Icelandic Cod Sicilian style
- Beef Tenderloin Tips in burgundy mushroom sauce
- Braised Short Ribs

Potatoes, choose one:

- Garlic Mashed
 - Oven Roasted Potatoes
 - Stuffed Red Skin Potatoes
 - Penne Pasta with Alfredo, Marinara or Pesto
 - Rice Pilaf
 - O'Brian Potatoes ~ Green and Red Peppers with garlic & onion
 - Anna Potatoes ~ sliced and layered with Parmesan cheese, cream & garlic
- (Add \$1.50 per guest for additional potato selection)

Vegetables, choose one:

- Zucchini, Yellow Squash & Carrots
 - Broccoli au gratin
 - Honey Glazed Carrots
 - Green Beans with toasted almonds
 - Mixed Vegetable Medley ~ Broccoli, Cauliflower & Carrots
 - Ratatouille ~ diced Eggplant, Tomatoes, Bell Peppers, Zucchini, Onions, garlic & herbs
- (Add \$1.95 per guest for additional vegetable selection)

Add on options available:

Mixed Green Salad with choice of two dressings ~ \$1.95 per guest

Classic Caesar Salad with fresh Parmesan and garlic croutons ~ \$2.50 per guest

Rochester Deli Picnic Buffet Menu

Minimum guest count 24

\$13.75 per guest

Includes two Entrée Selections, three Sides, kosher dill Pickle Spears, disposable plates, napkins and utensils.

Entrée Selections:

(Choice of two Entrée Selections)

- Char Grilled Wisconsin Brats ~includes brat buns, sauerkraut and onions, ketchup and yellow mustard
- All Beef Vienna Hot Dogs ~includes buns, green relish, chopped onions, tomatoes, sport peppers, ketchup and yellow mustard
- Char Grilled Hamburgers ~includes buns, sliced tomatoes, lettuce, sliced red onions, Swiss, American and Cheddar cheese, ketchup and yellow mustard
- Italian Sausages ~includes sweet pepper, Italian rolls, ketchup and mustard

Side Dishes:

(Choice of three Selections)

- Pastrami Baked Beans
- Cole Slaw
- American, Red Dill or German Potato Salad
- Italian Pasta Salad with Genoa Salami and Provolone
- Bulk Plain Deli Chips
- Fresh Fruit Salad, additional \$1.75 per guest

(Add on options available):

Mixed Green Salad with choice of two dressings ~ \$1.95 per guest

Classic Caesar Salad with fresh Parmesan and garlic croutons ~ \$2.50 per guest

Continental Breakfast Buffet

Minimum Guest Count ~ 18

\$9.25 per guest

Includes three pastry selections, fresh fruit platter, freshly squeezed orange juice, butter, strawberry preserves, disposable plates, napkins, juice cups & utensils.

Pastry, choose three:

- Petite Danish
- Petite Muffins
- Assorted Donuts
- Mini Bagels with cream cheese
- Sour Cream Cinnamon Walnut Coffee Cake
- Petite Croissants

Fresh Fruit Platter and Freshly squeezed Orange Juice

Add on options available, per guest:

Assorted Yogurt	\$1.95	Bottled Water, Can Soda	\$1.50
Milk 2%	1.50	Premium Coffee~ Reg or Decaf	2.00

Includes cups, creamer, sugar & stirrers)

Hot Breakfast Buffet

Minimum Guest Count ~ 24

\$14.95 per guest

Includes hot breakfast selections, pastry, fresh fruit platter, freshly squeezed orange juice, butter, strawberry preserves, disposable plates, napkins, juice cups & utensils.

Hot Breakfast Selections, choose three:

- Ham and Cheese Strata
- Grilled Vegetable Strata
- French toast with banana foster syrup
- Scrambled Eggs
- O`Brian Potatoes
- Bacon
- Sausage Links
- Grilled Tavern Ham

(Add \$1.75 per guest for each additional selection)

Pastry, choose three:

- Petite Danish
- Petite Muffins
- Assorted Donuts
- Mini Bagels with cream cheese
- Sour Cream Cinnamon Walnut Coffee Cake
- Petite Croissants

Fresh Fruit Platter and Freshly squeezed Orange Juice

Add on options available, per guest:

Assorted Yogurt	\$1.95	Bottled Water, Can Soda	\$1.50
Milk 2%	1.50	Premium Coffee ~ Reg or Decaf	2.00

(Includes cups, creamer, sugar & stirrers)

Homemade Desserts for your Guests

- Mini Cupcakes ~ yellow, Devils food chocolate, Red Velvet (2 dozen minimum for each flavor) \$1.95 ea.
- Chocolate Chip bars, double chocolate Brownies, chocolate dipped Krispy bars 1.75 ea.
- Lemon Squares and Pecan Bars 1.85 ea.
- SEASONAL~ iced Mint Brownies, iced Cranberry bars, Apple bars and Pumpkin bars 1.85 ea.

Minimum order two dozen each for the following selections:

- Mini Cheesecakes 1.75 ea.
- Mini Cream Puffs 1.50 ea.
- Mini Chocolate Éclair 1.50 ea.
- Mini Mousse Tarts with Raspberries 1.75 ea.
- Chocolate Dipped Strawberries 1.95 ea.
- Fruit Kabobs 1.95 ea.

Please see our All Occasion Dessert Menu for a wonderful selection of our homemade Tortes, Pies and Cupcakes

Rochester Deli, Inc. Catering Policies

- A service charge of 18% is added to your total food and beverage invoice for our Buffet menus. This service fee includes delivery within 15 miles of the Deli, setup, catering equipment and white linens for your buffet tables necessary to complete your event.
- All equipment must be returned within 24 hours of your event.
- A 30% deposit is necessary to reserve our Catering Services for your date. Please contact our Catering Office at 262-522-9613 to make arrangements.
- The final guest count and full payment is due 1 week prior to your event.
- Our Buffet Menus includes premium disposable Chinet dinner plates, napkins and black utensils.
- China, silverware, guest table linen and wait staff is available upon request.

Please see our Platter and Hors d' oeuvres Menus for additional selections to complement your Buffet!

Prices and menu items are subject to change without notice.
Menu items do not include tax. Major credit cards accepted.
Some items may contain nuts.