



Est. 2004

143 W. Broadway/Waukesha

[www.rochesterdeli.com](http://www.rochesterdeli.com)

Catering 262-522-9613

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## Buffet Menus

*For your very deserving appetite.  
Affordable, delicious and convenient*

All Menus require one week's advance notice to guarantee availability

### Combination Cold Sandwich Buffet ~ serves a minimum of 50

Request for larger guest counts require 10 guest increments.

No substitutions, please.

\$15.50 per guest

- Assorted Silver Dollar Sandwiches – Sliced Roast Beef, Tavern Ham and Roast Turkey on white and wheat rolls. Mayonnaise and brown mustard on the side. 75 ct.
- Choice of two Salads - Scratch made American Potato Salad, Red Dill Potato Salad, Italian Pasta with salami and provolone, or vinaigrette Coleslaw.
- Deli Assorted Cheese Platter - Sliced Cheddar, Swiss and provolone
- Relish Bowl - kosher dill spears, black olives, green olives and pepperoncini
- Scratch made dessert bars cut in half and arranged on platters.

Double fudge brownies and chocolate chip bars.

Your menu includes disposable plates, napkins, flatware, serving utensils and a white linen for your food tables.

### Combination Hot Sandwich Buffet ~ serves a minimum of 50

Request for larger guest counts require 10 guest increments.

No substitutions, please.

One Entrée - \$17.25 per guest OR Two Entrees - \$19.25 per guest

- Sliced Roast Beef in au jus
- Sliced Tavern Ham
- Sliced Roast Turkey in natural gravy

Assorted Rolls

Mayonnaise and brown mustard.

- Choice of two Salads - Scratch made American Potato Salad, Red Dill Potato Salad, Italian Pasta with salami and provolone, or vinaigrette Coleslaw.
  - Deli Assorted Cheese Platter - Sliced Cheddar, Swiss and Provolone
  - Relish Bowl - kosher dill spears, black olives, green olives and pepperoncini
  - Scratch made dessert bars cut in half and arranged on platters.
- Double fudge brownies and chocolate chip bars.

## Hot Buffet / Menu Option I

Minimum Guest Count 24

\$21.50 per guest (choice of one Entrée)

\$27.50 per guest (choice of two Entrée Selections)

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

### Entrée Selections

- Meatloaf wrapped in Bacon with mushroom sauce
- Sliced Italian Beef with au jus
- Herb Baked Chicken
- Lasagna - grilled vegetables, ricotta, parmesan and mozzarella - Vegetarian
- Sliced Oven Roasted Natural Turkey Breast in gravy
- Meatballs in stroganoff sauce

Starch, choose one – add \$2.00 per guest for additional starch selection

- Oven Roasted Potatoes
- Garlic Mashed
- Rice Pilaf
- American Potato Salad, Red Dill Potato Salad, or Italian Pasta with Genoa Salami

Vegetables, choose one - add \$2.00 per guest for additional vegetable selection

- Zucchini, Yellow Squash & Carrots
- Honey Glazed Carrots
- Green Beans with shallots

## Hot Buffet / Menu Option II

Minimum Guest Count 24

\$25.50 per guest (choice of one Entrée)

\$30.50 per guest (choice of two Entrée Selections)

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

### Entrée Selections:

- Chicken Piccata with lemon Chablis wine sauce
- Chicken Parmesan with Marinara sauce
- Roast Pork Loin with plum sauce
- Chicken Marsala with braised mushrooms
- Lasagna – grilled vegetables, ricotta, parmesan and mozzarella -Vegetarian

Starch, choose one – add \$2.00 per guest for additional starch selection

- Oven Roasted Potatoes
- Rice Pilaf
- Garlic Mashed

Vegetables, choose one: add \$2.00 per guest for additional vegetable selection

- Zucchini, Yellow Squash & Carrots
- Honey Glazed Carrots
- Green Beans with toasted almonds

## Rochester Deli Picnic Buffet Menu

Minimum guest count 24

\$24.50 per guest

Includes two Entrée Selections, three Sides, kosher dill Pickle Spears, premium disposable dinner plates, napkins and utensils and one white linen for the Buffet table.

### Entrée Selections:

(Choice of two Entrée Selections)

- Char Grilled Angus Beef Hamburgers - includes buns, sliced tomatoes, lettuce, sliced red onions, Swiss, American and Cheddar cheese, ketchup and yellow mustard
- Italian Sausages in a red sauce (tomatoes, garlic, onions and fresh basil) with sweet peppers. Includes Italian rolls, ketchup and mustard.
- Char Grilled Wisconsin Brats - includes brat buns, sauerkraut and onions, ketchup and yellow mustard
- All Beef Hot Dogs - includes buns, green relish, chopped onions, tomatoes, sport peppers, ketchup and yellow mustard
- House smoked pulled Pork - includes buns

### Side Dishes:

(Choice of three Selections)

- Corned Beef Baked Beans
- Macaroni Salad with Ham and Cheddar cheese
- Vinaigrette Cole Slaw
- American Potato Salad
- Red Dill Potato Salad
- Italian Pasta Salad with Genoa Salami and Provolone
- Bulk Plain Deli Chips
- Fresh Fruit Salad, additional \$1.95 per guest

Add on options available: Prices available upon request

Fresh Fruit Platter - serves 20-30

Fresh Fruit Kabob Platter – 24 pcs.

Raw Vegetable Platter with Ranch dip - serves 20-30

Assorted Cheese and Cracker Platter - serves 20-30

Assorted Cheese, Sausage and Cracker Platter - serves 20-30

Shrimp Platter – Wild Caught Texas gulf jumbo shrimp – 24 pcs.

Large Mixed Greens Salad - serves 10-12

Large Caesar Salad (includes Teriyaki Chicken Breast) – serves 10-12

### Rochester Deli, Inc. Catering Policies

- A service charge of 18% is added to your total food and beverage invoice. This charge may include, but is not limited to various operating costs such as delivery within 10 miles, set up, Culinary Team prep work, catering equipment, premium guest disposables and white linens for your buffet table(s) – everything necessary to complete your event.
- Guest Table linen is available upon request, \$6/linen, black or white, 90” square or banquet sizes are available.
- Server(s) can be added; rate is \$20/hr., minimum of 4 hours each.
- If a Server is not requested, all catering equipment must be returned within 72 hours of your event. Call ahead for operating hours.
- A 50% nonrefundable deposit is necessary to reserve our Catering Services. Please contact our Catering Office at 262-522-9613 to secure your payment.
- The final guest count and payment is due 10 days prior to your event.

Please see our Platter, Hors d’ oeuvres & Signature Dessert  
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.

Allergen disclaimer: All selections are prepared on equipment that uses wheat, eggs, soy, milk, peanuts, sesame and tree nuts.