

HOT MEAL MENU

WITH

PERFECTLY SEASONED CATERING



WHAT WE OFFER:

ONE, TWO, AND THREE ENTRÉE BUFFETS

SINGLE OR DUAL ENTRÉE PLATED MEALS

FAMILY STYLE ONE OR TWO ENTRÉES

All meals include fresh baked rolls with butter and your choice of a salad, starch, and vegetable. Optional upgrades and additions available.

ANY ITEM WITH AN * IS CONSIDERED UP UPGRADE

MISC. DETAILS:

15 person minimum required for all delivery orders. Individually boxed available. Above pricing does not include taxes, delivery, beverages, tableware, china, linens, service charge, etc. To receive a quote including all necessary items and details for your delivery or event, contact our event specialists. For dietary restrictions reference the following symbols:

GLUTEN FREE: 

VEGETARIAN: 

VEGAN: 

815.242.7744

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SALADS

HOUSE SALAD: 🚫 🥕 Romaine and iceberg with grape tomatoes, cucumbers, green and red pepper with ranch and balsamic vinaigrette dressing.

ITALIAN SALAD: 🚫 Romaine and iceberg lettuce with sliced red onion, grape tomatoes, cucumbers, green pepper, red pepper, sliced Italian sausage, shredded parmesan cheese, black olives, and pepperoncini with Italian dressing.

CAESAR SALAD: Chopped romaine hearts with shredded parmesan cheese, black olives, and garlic croutons tossed with a creamy Caesar dressing.

SUMMER SALAD: * 🚫 🥕 Spring mix and romaine with sliced strawberries, blueberries, goat cheese crumbles, and toasted walnuts with raspberry vinaigrette dressing.

APPLE WALNUT SALAD: * 🚫 🥕 Spring mix and romaine with granny smith and gala apples, toasted walnuts, dried cranberries, and fresh goat cheese, with balsamic vinaigrette dressing.

ORIENTAL SALAD: * Shredded cabbage mixed with green onions, traditional ramen noodles, and mandarin oranges, tossed in a sweet and savory homemade Asian dressing.



STARCHES

MASHED POTATOES: 🚫 🥕 Half peeled russet potatoes hand mashed with butter, cream, garlic, and seasonings, paired with a traditional brown gravy (gravy is not vegetarian or gluten free).

CHEESY POTATOES: Shredded hashbrown potatoes mixed cream of chicken soup, shredded cheddar cheese, sour cream, and seasonings. Baked and topped with crunchy corn flakes.

RANCH ROASTED RED POTATOES: Baby red potatoes, quartered and tossed with olive oil and ranch seasonings, then roasted.

ROSEMARY GARLIC POTATOES: 🚫 🌿 Baby red potatoes, quartered and tossed with olive oil, fresh garlic, season salt, and rosemary, then roasted.

ROASTED PURPLE POTATOES: * 🚫 🌿 Diced purple potatoes, tossed with olive oil, fresh garlic, and season salt, then roasted.

TWICE BAKED MASHED POTATOES: 🚫 Peeled russet potatoes hand mashed with butter, cream, garlic, cheddar cheese, and seasonings, topped with green onions and bacon crumbles.

SUNSET FINGERLING POTATOES: * 🚫 🌿 Gold, purple, and red fingerling potatoes, medallion cut and seasoned with olive oil, fresh garlic, and house seasonings then roasted.

RICE PILAF: 🚫 🌿 White rice made with a vegetable broth and mixed with diced onions, carrots, peas, various herbs, and spices.

BAKED POTATOES: 🚫 🌿 Jumbo russet potatoes rubbed with olive oil and season salt then baked. Accompanied by sides of butter and sour cream.

MAC-N-CHEESE: 🥕 Cavatappi noodles boiled and tossed with our homemade cheese sauce.

BAKED MOSTACCIOLI: 🥕 Penne noodles boiled and mixed with our made from scratch marinara sauce, shredded mozzarella, and grated parmesan cheese then baked.

FETTUCCHINI ALFREDO: 🥕 Traditional fettuccini noodles boiled and mixed with our homemade creamy alfredo sauce.



VEGETABLES

GREEN BEAN ALMONDINE: 🚫 🥕 Whole fresh beans, steamed and seasoned with butter, house seasonings, and roasted almond slivers.

STEAMED GREEN BEANS: 🚫 🥕 Whole fresh beans, steamed and seasoned with butter, and house seasonings.

DILL BABY CARROTS: 🚫 🥕 Peeled baby carrots, steamed and seasoned with butter, dill, and house seasonings.

GLAZED CARROTS: 🚫 🥕 Peeled baby carrots, roasted in a brown sugar glaze.

WHOLE KERNEL CORN: 🚫 🥕 Corn kernels, steamed and seasoned with butter and house seasonings.

STEAMED BROCCOLI: 🚫 🥕 Fresh broccoli florets, steamed and seasoned with butter and house seasonings.

CALIFORNIA BLEND VEGETABLES: 🚫 🥕 Peeled baby carrots, broccoli, and cauliflower florets, steamed and seasoned with butter and house seasonings.

ITALIAN BLEND: * 🚫 fresh cut zucchini, yellow squash, bell peppers, onions, and tomatoes, tossed in olive oil, fresh garlic, and italian seasonings, then roasted and topped with grated parmesan cheese.

ASPARAGUS: * 🚫 🌿 Fresh spears roasted with olive oil, fresh garlic, kosher salt, and black pepper.

BRUSSEL SPROUTS: * 🚫 🌿 Fresh brussel sprouts, halved and roasted with olive oil, fresh garlic, kosher salt, and black pepper.

ROASTED TRI-COLORED CARROTS: * 🚫 🌿 Fresh peeled young orange, yellow, and purple carrots roasted with olive oil, fresh garlic, kosher salt, and black pepper.



ENTRÉES

CHICKEN ENTRÉES:

CHICKEN MARSALA: 🚫 Boneless chicken breasts seasoned and baked and topped with our creamy marsala sauce made from scratch with mushrooms and white wine.

HERB ROASTED CHICKEN: 🚫 Bone-in chicken pieces (breasts, wings, legs, and thighs) seasoned with a blend of fresh garlic, house spices, and olive oil and oven roasted to perfection.

CHICKEN ALFREDO: Boneless chicken breasts seasoned, baked, and sliced tossed with traditional fettuccini noodles and our homemade creamy alfredo sauce.

BONELESS CHICKEN BREASTS: Boneless chicken breasts marinated in our house marinade then baked, and topped with a light chicken gravy.

LEMON PEPPER CHICKEN: 🚫 Boneless chicken breasts seasoned with a classic lemon pepper seasoning then baked, and topped with a made from scratch lemon cream sauce.

CHICKEN CORDON BLEU: * Boneless chicken breasts, fileted and hand breaded with panko crumbs and stuffed with layers of smoked ham and mild swiss cheese, then oven baked and topped with our homemade dijon cream sauce.

CAPRESE CHICKEN: * 🚫 Boneless chicken breasts, fileted and stuffed with our homemade mixture of fresh basil, sundried tomatoes, cream cheese, and mozzarella cheese. Then oven baked and topped with fresh roma tomatoes, sliced provolone cheese, fresh basil, and a balsamic glaze.

PARMESAN CHICKEN: * Boneless chicken breasts, fileted and hand breaded with panko crumbs, and stuffed with our homemade mixture of fresh spinach, ricotta, mozzarella, and parmesan cheeses. Then oven baked and topped with our made from scratch marinara sauce, shredded mozzarella cheese, and parsley.



BROCCOLI RICE CHICKEN: * Boneless chicken breasts, filet and stuffed with our homemade mixture of white rice, fresh broccoli, shredded cheddar cheese, and cream cheese. Then oven baked and topped with our homemade cheese sauce.

CHICKEN KABOBS: * 🚫 Cubed and marinated chicken breasts, bell peppers, zucchini, yellow squash, and red onion skewered, seasoned, and grilled, then drizzled with our house garlic balsamic vinaigrette.

ENTRÉES

BEEF ENTRÉES:

SIRLOIN ROAST BEEF: 🚫 Lean inside round roast seasoned with our house herbs and spices roasted low and slow to medium doneness and topped with a red wine au jus.

BURGUNDY BEEF TIPS: 🚫 Beef tips slow simmered to perfection in our made from scratch rich and savory red wine, mushroom, and onion gravy. Includes side of egg noodles.

ITALIAN BEEF SANDWICHES: Classic Chicago-style thin sliced beef, simmered in au jus. Served with french style hinged rolls, shredded mozzarella, au jus, and mild giardiniera.

OLD FASHIONED MEATLOAF: Fresh ground angus chuck mixed with panko crumbs, fresh garlic, white onion, celery, bell peppers, grated parmesan cheese, and seasonings, loaf molded, baked and topped with our traditional house made meatloaf sauce.

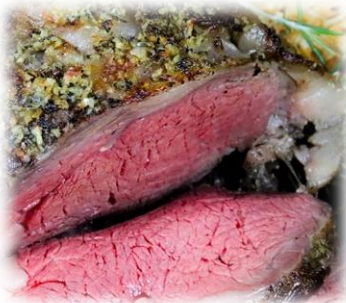
STEAK KABOBS: * 🚫 Cubed and marinated beef, bell peppers, zucchini, mushrooms, and red onion skewered, seasoned, and grilled, then drizzled with our house creamy parmesan garlic sauce.

FILET MIGNON: * 🚫 Melt-in-your-mouth tender filet, grilled to perfection and topped with our house made compound butter.

NEW YORK STRIP: * 🚫 Tender and flavorful 10 oz steak grilled to perfection and topped with our house made compound butter.

BEEF TENDERLOIN: * 🚫 Whole tenderloin of beef rubbed with fresh garlic, olive oil, house seasonings and roasted. Accompanied with our made from scratch mushroom red wine sauce.

CRUSTED PRIME RIB: * 🚫 Boneless beef ribeye, herb-crusted and slow roasted to perfection. Accompanied with our red wine au jus and mild creamy horseradish sauce.



ENTRÉES

PORK & TURKEY ENTRÉES:

ROASTED PORK LOIN: Whole pork loin, trimmed, tenderized, and brushed with our dijon herb rub. Oven seared, sliced, and topped with a light pork gravy.

ROASTED TURKEY BREAST: Whole turkey breast, oven roasted, sliced, and served with our house turkey gravy.

GLAZED HAM: 🚫 Whole smoked ham, scored and topped with our house made brown sugar glaze and roasted until golden brown. Then topped with our home-made sweet au jus.

PULLED PORK SANDWICHES: Pork roast slow smoked with a blend of woods, then shredded and served with french style hinged rolls, BBQ sauce, and sliced pickles.

MARINATED PORK CHOPS: 🚫 Fresh cut pork loin chops, tenderized and marinated in a blend of traditional flavors and seasonings, then fire grilled.

STUFFED PORK CHOPS: * Fresh cut pork loin chops, tenderized, butterflied, and stuffed with our made from scratch apple stuffing, oven roasted, and topped with a light pork gravy.



FISH & SEAFOOD ENTRÉES:

BAKED TILAPIA: 🚫 wild caught tilapia filets seasoned with olive oil, season salt, fresh garlic, cumin, paprika and parsley then oven baked till flaky and juicy.

HERB CRUSTED COD: * Fresh trimmed cod filets seasoned and breaded with an array of herbs and spices, then oven baked.

SHRIMP KABOBS: * 🚫 4 jumbo peeled shrimp, marinated with olive oil, lemon juice, cilantro, fresh garlic, cumin, and more. Skewered and fire grilled with the perfect char and juiciness!

LEMON DILL SALMON: * 🚫 Fresh caught Alaskan salmon filets, seasoned with olive oil, kosher salt, black pepper, and dill. Then oven baked and topped with our house made lemon butter dill sauce.



ENTRÉES

PASTA & VEGETARIAN ENTRÉES:

VEGETABLE LASAGNA: 🥕 5 layers of pasta, fresh spinach, our house made alfredo sauce, a 3 Italian cheese blend, and an array of fresh cut and sauteed with garlic vegetables including carrots, zucchini, yellow squash, white onion, broccoli, and mushrooms... oven baked to perfection!

MEAT LASAGNA: 5 layers of pasta, ground angus beef, Italian pork sausage, our made from scratch marinara sauce, and 3 Italian cheese blend oven baked to perfection!

STUFFED SHELLS: 🥕 Jumbo pasta shells stuffed with a blend of Italian cheeses, oven baked and topped with our made from scratch marinara sauce.

PASTA PRIMAVERA: 🥕 Farfalle noodles, boiled and tossed in olive oil, fresh garlic, and seasoning blend, mixed with a variety of fresh roasted vegetables including bell peppers, zucchini, red onion, yellow squash, broccoli florets, and carrots, topped with shredded parmesan cheese.

JUMBO VEGETABLE KABOBS: 🚫 🌱 Bell peppers, zucchini, yellow squash, grape tomatoes, red onion, and mushrooms, skewered, seasoned, and grilled, then drizzled with our house garlic balsamic vinaigrette.

STUFFED PORTABELLAS: * 🥕 Jumbo portabella mushroom rubbed with olive oil and season salt, then stuffed with a variety of fresh sauteed vegetables, parmesan cheese, panko crumbs, and baked. Then topped with parmesan cheese and a drizzle of balsamic glaz



THEMED BUFFETS

TASTY TACOS LUNCH PORTION 2 TACOS _____ \$10.50 PP

DINNER PORTION 4 TACOS _____ \$18.50 PP

Seasoned ground beef, flour tortillas, hard corn tortillas, refried beans, traditional Mexican rice, and a variety of classic toppings including shredded cheddar cheese, lettuce, tomato, onion, and sour cream.

Add pico de gallo, guacamole, regular and blue corn tortilla chips + \$3.00 per person.

ENCHILADA BAR LUNCH PORTION 2 ENCHILADAS: CHOOSE 2 PROTEINS & 2 SAUCES _____ \$13.50 PP

DINNER PORTION 3 ENCHILADAS: CHOOSE 3 PROTEINS & 3 SAUCES _____ \$20.50 PP

Proteins: carnitas, shredded chicken, beef, or cheese. Sauces: traditional red, salsa verde, or queso poblano. Enchiladas are made with flour tortillas. Meal includes refried beans, traditional Mexican rice, and variety of classic toppings including queso fresco, lettuce, onion, and sour cream.

Add pico de gallo, guacamole, regular and blue corn tortilla chips + \$3.00 per person.

FAJITA FIESTA LUNCH PORTION 2 TACOS _____ \$15.50 PP

DINNER PORTION 4 TACOS _____ \$23.50 PP

Fire grilled chicken and steak fajitas with peppers and onion, accompanied by our homemade pinto beans, cilantro lime rice, flour and corn tortillas, and all the appropriate toppings: fire roasted salsa, shredded cheddar cheese, and sour cream. Vegetarian fajitas are available upon request.

Add pico de gallo, guacamole, regular and blue corn tortilla chips + \$3.00 per person.

BURGER BAR _____ \$20.50 PP

Half pound all beef burgers, seasoned and grilled with all your favorite toppings! Strips of bacon, caramelized onions, sautéed mushrooms, cheddar cheese, and provolone cheese, condiment platter with lettuce, tomato, onion, and pickles, brioche, and pretzel buns. Mayo, ketchup, mustard round off the list. Meal includes our homemade mac-n-cheese and a house salad with ranch and balsamic vinaigrette dressings. Add Johnsonville brats, all beef hot dogs, or grilled chicken breasts with all necessary buns and toppings + \$5.00 per person.

THEMED BUFFETS

PERFECTLY PASTA LUNCH PORTION: CHOOSE 2 MEATS, 2 SAUCES, 2 NOODLES _____ \$15.50 PP

DINNER PORTION: EVERYTHING LISTED BELOW _____ \$19.50 PP

An Italian food lover's dream! Consisting of an Italian salad with dressing, penne, farfalle, and fettuccini noodles, Italian blend vegetables, meatballs, Italian sausages, strips of chicken, marinara, alfredo, and vodka sauce. Meal includes fresh baked bread sticks with butter.

*Swap our meatballs, sausage links, or chicken for shrimp + \$4.00 per person.

ITALIAN SUB BUFFET _____ \$17.50 PP

Choice of two classic Italian style hot sub sandwiches: italian beef with mild gardeniera and mozzarella cheese, meatballs with marinara sauce, or italian sausage links with peppers and onions. The buffet includes hinged buns, an Italian salad with dressing, baked mostaccioli.

Bon Appetit!

AMAZING ASIAN LUNCH PORTION: CHOOSE 1 APPETIZER & 1 ENTRÉE _____ \$16.50 PP

DINNER PORTION: CHOOSE 2 APPETIZERS & 2 ENTRÉES _____ \$19.50 PP

Entrées: sweet chili chicken, orange chicken, sweet and sour chicken or shrimp, teriyaki chicken or beef, vegetable stir fry, or beef and broccoli. Appetizer: pork or vegetable egg rolls, crab rangoon, or chicken potstickers. Meal includes oriental salad, vegetable fried rice, sweet and sour sauce, disposable chop sticks, soy sauce, and fortune cookies.

SALAD BUFFET _____ \$18.50 PP

A make your own salad buffet! We include three kinds of lettuce: romaine, iceberg, and spring mix. Choice of three salad dressings: ranch, balsamic vinaigrette, French, Italian, bleu cheese, and raspberry vinaigrette. Variety of toppings including carrots, grape tomatoes, diced peppers, cucumbers, broccoli, sliced black olives, hard boiled eggs, mushrooms, shredded cheddar cheese, corn, croutons, cottage cheese, diced chicken, and cubed ham. We round out the buffet with homemade Italian pasta salad, cous cous salad, seasonal fresh fruit bowl, fresh baked corn bread muffins, rolls, and butter. And one choice of soup for \$4.00 per person or choice of two soups for \$6.00 per person. Soup choices: broccoli cheddar, tomato basil bisque, chicken noodle, or loaded potato.