

Annette's Catering and Desserts, GRANNETTE, INC

INCLUSIVE MENUS FOR DINNERS INCLUDING DESSERTS

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Annette's Catering and Desserts specializes in Catering. We are not a restaurant who caters or a caterer who also has a restaurant. We specialize in creating homemade food just for your event to help make it as special as you expect. We have been creating fabulous events and memories for over 19 years. From customizing menus to meet specific tastes and dietary needs...to designing and creating fabulous Wedding Cakes and Desserts.... Annette's Catering appreciates the importance of each and every event. We will work closely with you to design and plan your event to help make your event fabulous.

Buffet Dinners.....Appetizer.....Buffet Stations.....Breakfast Menus...Dessert Buffets.....Passed Appetizers....Plated Sit Down Dinner

THE INFORMATION IN THIS BROCHURE IS AN INTRODUCTION TO OUR MENU ITEMS AND SERVICES.

WE HAVE MANY MORE ITEMS ON OUR FULL MENU AND DESSERT MENUS (ON OUR WEBSITE) TO CUSTOMIZE YOUR EVENT.

UPGRADE TO CHINA AND TABLE SERVICE ARE AT AN ADDITIONAL CHARGE, DEPENDING UPON YOUR SELECTIONS

Prices listed DO include the service charge but NOT local tax (All pricing is subject to change unless contracted) Menu Pricing as of 01/01/2017

Sample Buffets

(THE SAMPLE BUFFETS LISTED INCLUDE THE SERVICE CHARGE AND NICER DISPOSABLES. THERE IS AN ADDITIONAL CHARGE TO UPGRADE TO CHINA AND FULL TABLE WARE) TAX IS NOT INCLUDED

TOPAZ MENU \$18.75 PER PERSON + TAX

Choose Two Entrees

Beef California Tri Tip w/Sauce on the side
Slow Roasted Beef Brisket with Sauce on the side
Sirloin Roast Beef w/Sauce on the side
Prom Chicken (Sautéed Chicken Breasts)
Grilled Chicken
Hearty Chicken Alfredo
Smoky Mountain Chicken
Roast Turkey
Saffron Chicken (Moroccan)
Maple Mustard Pork Loin
Corn Cob Smoked Ham

Choose One

Parsley Red Roasted Potatoes
Ranch Mashed Potatoes
Country Mashed Potatoes and Gravy
Oven Roasted Potatoes
Twice Baked Potato Casserole
Cheesy Potatoes

Choose One

Sautéed Green Beans
Cashew or Green Beans Almondine
Garlic Green Beans
Buttered Corn
Molasses Baked Beans

Choose Two

Fresh Fruit Tray (Seasonal)
Fresh Greens Salad w/choice of dressing
Italian Pasta Salad
Caesar Pasta Salad
Winter Spinach Salad

(Buffet includes fresh rolls w/butter, Coffee, Ice Tea and Ice Water)

Select Two to Three Dessert Choices from our Dessert Menu or Guest Friendly Assortment



BON MARCHÉ BUFFET \$13.00 + LOCAL TAX

Choose Two Entrees

Chicken and Biscuit Casserole
Meatball Sub Bake
Hearty Chicken Alfredo
Italian Noodle Bake with Italian Sausage
Vegetable Pasta Alfredo
Sicilian Penne Pasta Bake with Ham

Choose Two

Fresh Spinach Salad w/a Raspberry Vinaigrette
Oriental Salad with a sweet ginger vinaigrette.
Cucumber Pasta Salad w/Creamy Dill Sauce
Greek Spinach Salad with a fresh lemon dressing.
Winter Spinach Salad with an apple cider vinaigrette
Caesar Pasta Salad
Vegetable Pasta Salad
Fresh Greens Salad
Oriental Noodle Salad with Asian Dressing
Fruit Tray (Seasonal)

(Buffet includes fresh rolls w/butter, Coffee, Ice Tea and Ice Water)

Select Two to Three Dessert Choices from our Dessert Menu

www.annetescateringanddesserts.com



ONE ENTRÉE COUNTRY BUFFET MENU \$15.99 + LOCAL TAX

Choose One

Sirloin Roast Beef
Roasted California Beef Tri Tip
Roast Chicken
Grilled Chicken
Roast Turkey
Hawaiian Roasted Pork
Corn Cob Smoked Ham

Choose One

Buttered Mashed Potatoes with Gravy on the side
Parsley Red Roasted Potatoes
Baked Potato Casserole
Oven Potatoes
Rosemary Potatoes
Garlic Mashed Potatoes

Choose One

Buttered Corn
Sautéed Green Beans
Baked Beans
Garlic Green Beans

Choose One

Fresh Greens Salad with choice of dressings
Fresh Fruit Tray (Seasonal)
Caesar Pasta Salad
Italian Pasta Salad

(Buffet includes fresh rolls w/butter, Coffee, Ice Tea and Ice Water)

Select Two to Three Dessert Choices from our Dessert Menu

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GARNET BUFFET \$20.99 PER PERSON + TAX

INCLUDES THE SERVICE CHARGE

Choose Two Entrees

Italian Chicken
Roast Beef Carving Station
Smoked Pork Tenderloin
Corn Cob Smoked Ham Carving Station
Apple Almond Stuffed Chicken
Rosemary Chicken Medallions
Chicken Cordon Bleu
Beef Tips in a Port Wine Sauce
Chicken Parmesan
Herb Stuffed Pork Loin
Grilled California Tri Tips with Sauce on the Side

Choose One

Rosemary Roasted Potatoes
Parsley Red Roasted Potatoes
Twice Baked Potato Casserole
Garlic Mashed Potatoes
Ranch Mashed Potatoes
Parmesan Potatoes
Garlic Infused Rice

Choose One

Sautéed Green Beans
Cashew, Garlic or Green Beans Almondine
Corn O'Brien
Pasta Primavera
Steamed Vegetables w/Lemon Butter

Choose Two

Fresh Spinach Salad w/a Raspberry Vinaigrette
Oriental Salad with a sweet ginger vinaigrette.
Cucumber Pasta Salad w/Creamy Dill Sauce
Greek Spinach Salad with a fresh lemon dressing.
Winter Spinach Salad with an apple cider vinaigrette
Caesar Pasta Salad
Vegetable Pasta Salad
Fresh Greens Salad
Oriental Noodle Salad with Asian Dressing
Fruit Tray (Seasonal)
Fresh Fruit Display (Seasonal)

(Buffet includes fresh rolls w/butter, Coffee, Ice Tea and Ice Water)

Select Two to Three Dessert Choices from our Dessert Menu

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SAPPHIRE BUFFET \$29.99 PER PERSON + LOCAL TAX

INCLUDES THE SERVICE CHARGE

Choose Two Entrees

Prime Rib Carving Station w/Aus Jus and horseradish sauce on the side

Chicken Parmesan

Herb Stuffed Grilled Chicken Breasts

Blueberry Chicken

Grilled Sliced Flatiron Steak w/Bleu Cheese Butter

Smoked Pork Loin Carving Station

Seasoned Salmon w/Bernaise

Rosemary Shrimp Scampi

Sautéed Cod Loins w/Pepper Jelly on the side

Choose Two (Or any potato from our full menu)

Cappelini Pomodoro

Parmesan Potatoes with Sour Cream on the Side

Twice Baked Cheddar Potatoes

Dill Roasted Potatoes

Steamed Rice, Fried Rice, Garden Rice, Garlic Infused Rise, Spanish Rice or Rice Pilaf

Choose One (or any vegetable from our full menu)

Stir Fried Seasonal Vegetables

Pasta Primavera

Steamed Vegetables w/Lemon Butter

Asparagus with Hollandaise

Choose Two (Or any salad from our full menu)

Fresh Spinach Salad w/a Raspberry Vinaigrette

Oriental Salad with a sweet ginger vinaigrette.

Cucumber Pasta Salad

Greek Spinach Salad with a fresh lemon dressing.

Winter Spinach Salad with an apple cider vinaigrette

Caesar Pasta Salad

Vegetable Pasta Salad

Fresh Greens Salad

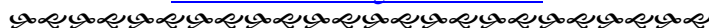
Oriental Noodle Salad with Asian Dressing

Fresh Fruit Display (Seasonal)

(Buffet includes fresh rolls w/butter, Coffee, Ice Tea and Ice Water)

Select Two to Three Dessert Choices from our Dessert Menu

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You may substitute any menu items from lower priced menus into the higher priced sample menus

Italian Menu 16.38 per person + LOCAL TAX

Choose Two

Chicken Parmesan

Homemade Lasagna (Choose Beef or Vegetarian)

Italian Chicken

Baked Italian Noodles (with Ham & Alfredo or Marinara & Italian Sausage)

Baked Meatball Sub

Italian Meatballs in Marinara w/melted Mozzarella

Hearty Chicken Alfredo Bake

Choose Two

Cappelini Pomodoro

Pasta infused w/olive oil garlic and basil w/2 sauces on the side

Sicilian Sauce, Traditional Red Sauce w/Italian Sausage

(Or you may opt for meatless sauces)

Pasta Primavera

Italian Potatoes

Choose Two

Fresh Greens Salad w/Dressings

Fresh Fruit Tray (Seasonal)

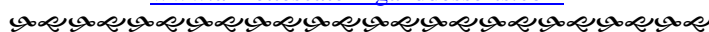
Italian Pasta Salad

Mostacolli Salad

(Buffet includes Italian Breadsticks w/butter, Coffee, Ice Tea and Ice Water)

Select Two to Three Dessert Choices from our Dessert Menu

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Ole` Mexican Buffet \$14.74 per person + Tax

(Make your own) Beef and Chicken Fajitas
Tortillas on the Side
Grilled Peppers and Onions
Spanish Rice
Salsa, Black Bean Salsa, Guacamole, Shredded Cheese and Sour Cream on the side
Homemade Tortilla Chips
Fresh Greens Salad w/Red Wine Vinaigrette
Coffee, Iced Tea, Ice Water

Select Two to Three Dessert Choices from our Dessert Menu

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Fiesta Mexican Buffet \$13.44 per person + Tax

(Make your own tacos) Corn shells and flour Tortilla
Seasoned Ground Beef and Shredded Chicken
Refried Beans, Salsa, Guacamole, Shredded Cheese, Lettuce and
Sour cream on the side
Warm Nacho Cheese, Tortilla Chips
Cucumber Pasta Salad
Fresh Fruit Tray (Seasonal)
Coffee, Iced Tea, Ice Water

Select Two to Three Dessert Choices from our Dessert Menu

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Lighter Buffets \$15.34 per person + LOCAL TAX

Choose Two

* **(Equals two items) Deli Meat Platter: Roast Beef, Smoked Turkey, Pastrami w/buns, breads and sauces on the side included sliced tomatoes, onions, lettuce, specialty cheese.**

Croissant Sandwiches w/deli roast, deli Turkey, and ham.

Shredded, Smoked Beef Brisket, served with buns and sauces on the side.

Warm Thin Sliced Smoked Turkey, served with buns and sauces on the side.

Pulled Roasted Chicken served with buns and sauces on the side

Deli Roast Beef, Cheese and Lettuce on homemade Dill Bread.

Smoked Turkey, Cheese and Lettuce on homemade Italian Herb Focaccia.

Deli Ham, Cheese and Lettuce on Croissants.

Choose Four

Caesar Pasta Salad

Traditional Potato Salad

Red Roasted Potato Salad

Antipasto Platter: Assorted Olives, pickles and marinated vegetables

Mexican Dip w/Tortilla Chips

Italian Pasta Salad

Mostacolli Salad

Fresh Greens Salad with choice of dressing

Fresh Fruit Tray (Seasonal)

Oriental Noodle Salad with Asian Dressing

Greek Spinach Salad with a fresh lemon dressing.

Winter Spinach Salad with an apple cider vinaigrette

Tropical Fresh Greens Salad with and Orange Poppy Seed Dressing

(Buffet includes Coffee, Ice Tea and Ice Water)

Select Two to Three Dessert Choices from our Dessert Menu

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Sample Buffet Stations

Option #1 Buffet Stations \$17.20 per person + LOCAL TAX

Buffet Station #1

Fajita Station: Steak and Chicken Fajita meat w/warm tortillas on the side
Spanish Rice, Salsa, Black Bean Salsa, Guacamole, sour cream and shredded Cheese

Buffet Station #2

Fresh Fruit (Seasonal) and Cheese Display

Buffet Station #3

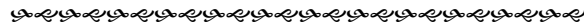
New Item: Tortilla Chip Bar with sides of *Warm Con Queso Dip.... Warm Spinach Artichoke Dip..... Fresh Salsa.....
Chili Cheese Dip..... Avocado Hummus*

Buffet Station #4

Guest Friendly Desserts

Buffet Station #5

Coffee, Ice Tea and Ice Water



Option #2 Buffet Stations \$26.23 per person + LOCAL TAX

Station #1 Italian

Italian Bread Appetizers

Angel Hair Pasta infused with olive oil, basil and garlic
Sicilian Sauce and Red Sauce with Italian Sausage on the Side

Station #2

Prime Rib Carving station w/
Cocktail buns for sandwiches- Harry Bain Sauce & Horseradish Spread on the side
Baked Stuffed Mushrooms w/blueberry Sauce

Station #3 Mexican Station

Assemble your own fajitas with a steak filling or chicken filling
Grilled Peppers & Onions
Flour Tortillas on the side
Salsa, Regular Salsa, Homemade Guacamole, Sour Cream and Cheese on the side Tortilla Chips

Station #4

Fresh Fruit and Vegetable Station (Seasonal)
Assorted Fresh Fruits & vegetables displayed to offer a variety over the entire table
Dips to compliment all

Station #5

Guest Friendly Desserts

Coffee , Ice Tea, Ice Water

Option #3 \$16.45 per person + LOCAL TAX

MASHTINI POTATO BAR

(with sides of, Shredded Cheese, Chives, Chopped Bacon, Diced Ham, Steamed Broccoli, Sour Cream, Cracked Pepper, Salsa, Parmesan Cheese,
Chopped Green Onions, White Pepper Gravy)

Fruit And Cheese Display

with Crackers and Dips

SAVORY STATION

Two Varieties of Meatballs

Wrap Pinwheel Party Sandwich Platter

With Dipping Sauces on the side

Warm Spinach Artichoke Dip with Tortilla Chips

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BEVERAGE STATION

Coffee, Iced Tea and Ice Water

The buffets listed include the nicer disposable for your event.

You are welcome to upgrade at an additional cost.

Below is the cost of the upgrade pricing. You are also welcome to rent in your own china if you like.

BASIC Upgrade Pricing for China dinner Plates, Water Goblets, Flatware, Linen Napkins and Coffee Cups at a coffee station is \$2.50

per person

UPGRADE PRICING

(does not include tax)

Upgrade Pricing: Linen napkins \$0.55 per napkin

Flatware (knives and forks set at the tables. Spoons at the beverage station) \$0.75 per person

China Dinner plates \$0.50 per person

China Dessert Plates \$0.45 per person

Water Goblets: \$0.50 for water glasses per person

Coffee cups \$0.50 for coffee cups per person (you may not need your full guest count)

Saucers for coffee cups \$0.45 per person

- ◆ After you have had the opportunity to confirm a date, please give us a call and we can answer any questions you may have and set up a time to visit in person to begin planning your special day.
- ◆ **We cannot guarantee pricing and availability without a contractual agreement and deposit.**
- ◆ We accept personal checks, Visa, Mastercard , American Express and Discover.
- ◆ We require a 30% deposit based upon your event to guarantee pricing.
- ◆ Once you are contracted and the deposit is in place, you will not be subject to any pricing increases.
- ◆ As we create the food for your event, for you alone, you are welcome to your leftovers as long as food can be kept at a safe food temperature.

We look forward to working with you to make your event a very special occasion.

Sincerely,

Annette