

Annette's Catering and Desserts

GRANNETTE, INC

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Office Hours Mon-Fri 8 A.M. to 5 P.M. and Saturdays 8 A.M. to 12 Noon

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www.annetescateringanddesserts.com

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.

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 Dinner 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 BUFFET

(INCLUSIVE PRICING WITH SERVICE CHARGE) **\$16.95 PER PERSON + LOCAL 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 or Vegetable Alfredo
Roast Turkey
Smokey Mountain Chicken
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)



BON MARCHÉ BUFFET \$11.20 + 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)



ONE ENTRÉE COUNTRY BUFFET MENU \$14.99 + LOCAL TAX

Choose One

Sirloin Roast Beef
Roasted California Beef Tri Tip
Roast 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)



GARNET BUFFET \$19.25 + LOCAL 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)



**WE ARE ABLE TO CUSTOMIZE MENUS AND DESSERTS TO MEET SPECIFIC
DIETARY NEEDS AND ALLERGIES**

SAPPHIRE BUFFET \$27.99 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)



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

Italian Menu 14.99 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

Mostaccolli Salad

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



Ole` Mexican Buffet 12.99 per person + LOCAL 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

Fiesta Mexican Buffet 11.99 per person + LOCAL 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

Lighter Buffets \$13.99 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

Mostaccolli 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)

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.

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

Sample Appetizer Menus (We can create a menu specialized just for your event.)

Menu #1 14.44 per person + LOCAL TAX

Swedish Meatballs
Fresh Spinach Dip in a Bread Bowl with crackers
Mini Chicken Cordon Bleu
Fresh Fruit Tray (Seasonal)
Mexican Dip with Tortilla Chips
Assorted Cubed Cheese Tray
Coffee, Ice Tea and Ice Water

Menu #2 20.27 per person + LOCAL TAX

Warm Thin Sliced Prime Rib Sandwiches carving Station
served with White and Wheat Cocktail Buns
Harry Bain Sauce and Horseradish Spread on the side
Stuffed Manicotti w/red Sauce
Bacon Spinach Appetizers
Tortilla Pinwheels
Fresh Fruit Display (Seasonal)
Antipasto Platter
Coffee, Ice Tea and Ice Water

Menu #3 24.13 per person + LOCAL TAX

Thin sliced Prime Rib Carving Station
with Cocktail buns, and Harry Bain Sauce and Horseradish
Spread on the side
Shrimp Scampi
Warm Asparagus and Ham Dip w/Pita Chips on the side
Italian Bread Appetizers
Spinach dip in a bread bowl w/Crackers
Bruschetta w/toasted Bread
Fresh Fruit Tray (Seasonal)
Coffee, Iced Tea, Ice Water

Menu #4 \$14.80 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

BEVERAGE STATION

Coffee, Iced Tea and Ice Water

Sample Buffet Stations

Option #1 Buffet Stations \$15.99 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

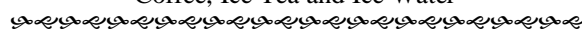
Fresh Fruit (Seasonal) and Cheese Display

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

Coffee, Ice Tea and Ice Water



Option #2 Buffet Stations \$24.58 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

Coffee , Ice Tea, Ice Water

Individual Appetizer Pricing

(Price listed, plus 18% service charge and taxes.)

Italian Bread Appetizers to serve 50 with 2 appetizers per person **\$98.99**

Mini Chicken Cordon Bleu: *Small breaded, traditional chicken cordon bleu accompany any appetizer buffet. to serve 50 2 per person* **\$113.50**

Assorted Mini Quiche Cups- *Featuring Ham, Bacon and Spinach incorporated in small bite size quiches. to 50 count for* **\$69.57.**

Phyllo Cups- *w/cheese fillings, Sundried tomato, basil and Mozzarella and Proiscutto ham and mozzarella filling small phyllo cups. to serve 50 (3 per person)* **\$71.94**

Lasagna Cheese Rollups: Rolled *Cheese filled Lasagna noodles infused with Olive Oil w/red sauce on the side to serve 50 (2 per person)* **\$150.15**

Rumaki: *Liver wrapped in bacon: to serve 50 (100 ct.)* **183.00**

Mini Chicken Eggrolls: *Traditional Eggrolls served with Sweet and sour sauce on the side to serve 50 (3 per person) to serve 50* **\$109.50**

Spring Rolls: *Vegetable Spring rolls served with a Thai Peanut Sauce and Sweet and Sour Sauce on the Side. to serve 50 w/3 per person* **\$173.80**

Stuffed Manicotti: *Three cheese stuffed manicotti adds a wonderful Italian flair to any buffet, dinner or appetizer. w/sauce on the side. 2 per person to serve 50 (100 ct. total)* **\$160.60**

Twice Baked New Red Potatoes *(these are the small potatoes halved and filled) 75 halves* **\$105.54**

Chicken Wings *(to serve 50 with 3 pieces per person)* **115.00**

Hot Wings.....Barbecue Wings.....Honey Mustard Wings.....Ranch Wings.....Apricot Wings

Chicken Drummies *(to serve 50 w/2 per person)* **\$105.54**

Teriyaki Chicken Kebabs *50 count for* **\$98.94**

Meatballs any variety *(to serve 100) 3 p/p (300 ct):* **\$141.28**

Swedish.....Italian.....Mexican.....Barbecue.....Sweet and Spicy...Harry Bain.....Bleu Cheese Butter

Honey Mustard Turkey Meatballs *to serve 50 w/dipping sauce 3 p/p (150 count)* **\$99.97**

Baked Stuffed Mushrooms *w/blueberry sauce on the side (to serve 50) 3 p/p* **\$109.55**

Bacon Wrapped Water Chestnuts *100 ct.* **122.00**

Three Cheese Mini Macs *100 ct.* **80.00**

Gouda & Pecan Tartlets *Nutty flavored gouda cheese is baked with a combination of pecans and roasted red peppers in a flaky crust. Resembles little miniature quiches. Served warm.* **50 count 75.00**

Portabella Mushroom and Brie Tarts-*A fabulous mushroom filling is baked inside a flaky tart shell, topped with sweet Brie cheese.*
50 count 87.50

Baked Parmesan Cups topped with Smoked Salmon Mousse *Fresh Parmesan Cheese is baked until golden, then cooled into the*

shape of a small cup. Filled with a piped Salmon mousse and garnished with crème Fraiche and capers. 50 count **92.50**

Tortilla Chip Bar with sides of Warm Con Queso Dip....Warm Spinach Artichoke Dip.....Fresh Salsa.....Chili Cheese Dip.....Avocado Hummus to serve 50 **147.95**

Bruschetta with toasted breads (to serve 50) **\$78.04**

Pistachio Spinach Crepe Appetizers (to serve 50, 3 pp) **\$100.04**

Spinach Dip in a bread bowl with Crackers to serve 50: **\$66.00**

Fresh Hummus with cubed Pita Breads to serve 50 (Roasted Red Pepper and Traditional) **\$55.24**

Strawberry Cheddar Spread with Crackers to serve 50 **\$82.50**

Warm Ham and Asparagus Dip with Crackers to serve 50 **86.90** (this appetizer requires a chafing pan to keep warm at an additional cost)

Warm Spinach and Artichoke Dip w/Tortilla Chips or Pita Chips on the Side (this appetizer requires a chafing pan to keep warm at an additional cost) to serve 50 **\$77.00**

Antipasto Platter-Assorted stuffed olives, marinated cheeses and vegetables combine in a fabulous tray that guests thoroughly enjoy. This beautiful presentation takes on the traditional Italian feel for (whet your appetite) to serve 50 **\$90.20**

Meat and Cheese Tray w/Crackers for 50: **\$65.64**

Elegant Cheese and grape Tray to serve 50 (5 varieties of cheeses, Havarti Dill, Smoked Gouda, etc. All a step up from the traditional cheese) Grapes are a must, to compliment the flavors of the cheeses **\$78.79**

Confetti Bites (to serve 100) with 200 count total **\$163.51**

Tortilla Pinwheels to serve 50 (100 ct total) **\$86.29**

Tray of Stuffed Mushrooms and Stuffed Cherry Tomatoes (to serve 50) guests **\$103.34**

Fresh Fruit Salsa w/Cinnamon Chips (to serve 50) guests **\$50.55**

Mexican Dip with small tortilla chips: (To serve 50) **\$59.89**

1 Tray of Smoked Salmon Pinwheels: (To serve 50) **\$107.41**

1 Tray of Spinach Bacon Deviled Eggs or Traditional Deviled Eggs (To serve 50)100 halves **\$102.62**

Shrimp Cocktail Large cooked shrimp served on ice with our homemade Cocktail Sauce to serve 100 (5 shrimp per person) **\$425.00**

Bacon Croissant Bites to serve 100 (200 ct.) **\$99.26**
(this appetizer requires a chafing pan to keep warm at an additional cost of \$10.00 w/sterno)

Some of our appetizers from our main menu work well for passed appetizers

This is a sample menu of our appetizers.

You may view our full selection on our website at www.annetescateringanddesserts.com