



# SENDIK'S

CATERING & EVENTS

Full Service Menu



# No Matter the Occasion, We Cater To It!

Whether you're hosting an intimate cocktail party, a lavish wedding or a backyard picnic, we'll design a delectable menu suited for your event size and budget. You can trust Sendik's Catering Team to flawlessly execute all aspects of your event so you can sit back and relax while you celebrate life's most important moments.



**Katie Pandl**  
Catering Director

Katie was born and raised in the restaurant business and brings over 30 years of catering expertise to the Sendik's team. She has a passion for quality, an incredible knack for the guest experience, and most of all a flare for cooking up exquisitely delicious, beautifully presented dishes.



**Stacey Christian**  
Catering Coordinator

Stacey loves working with clients to bring their vision to life. With 16 years of catering and event planning experience under her belt, she excels at creating inspiring, trendy events, thinking on her feet and getting each and every detail just right.

## Contact Us

Visit us at [sendiks.com/catering](https://sendiks.com/catering).

# Hot Appetizers

## Crab Cake

*with remoulade*

## Buffalo Sriracha Chicken Bites

*garnished with ranch and celery*

## Asparagus & Asiago Wrap

*tender asparagus tip wrapped in butter phyllo with imported asiago and fontina cheese*

## Stuffed Mushroom

*choice of italian or garden (v)*

## Bacon Wraps

*crispy water chestnuts wrapped in bacon*

## Spanakopita

*flaky phyllo pastry stuffed with spinach and feta cheese*

## Phyllo Cups

*choice of artichoke/parmesan, caramelized onion/brie or apple/blue cheese*

## Mini Reubens \*

*with turkey pastrami or traditional corned beef*

## Grilled Cheese Bites \*

*with citrus jam*

## Almond Bacon Crostini

*monterey jack, almonds and bacon*

## Quesadillas\*

*choice of brie/pear (v), BBQ chicken, or mushroom/jack*

## Flatbreads\*

*choice of 4 cheese, margherita, pepperoni, sausage and caramelized onion*

## Meatballs

*choice of bourbon or swedish*

## Chicken Satay

*with thai peanut sauce*



**Visit our Ala Carte Menu for great  
Signature tray additions.**



# Cold Appetizers

## Crostini\*

*choice of tomato bruschetta (v), lemon mascarpone (v) or beef & blue*

## Sandwich Bites

*choice of BLT, turkey pesto, cucumber and cream cheese (v), chicken salad, watercress spiral (v) or salmon and dill*

## Kabobs

*choice of  
caprese - fresh mozzarella, tomato, balsamic glaze (gf/v)  
badger - sausage, pepperdew, cheese curd, pickle (gf)  
antipasto - salami, tortellini, olive, cheese*

## Fresh Sushi

*assorted rolls (v)*

## Raw Vegetable Snacker

*single-serve cup of fresh, seasonal veggies and dip (v)*

## Shrimp Cucumbers\*

*shrimp, chili sauce, boursin (gf)*

## Phyllo Bites\*

*choice of pineapple, cilantro, greek or crab (v)*

**Appetizers range from \$17 - \$36 per dozen**

**\* requires chef onsite**

# Salads

## House Garden Salad

*Romaine, cucumbers, carrots, tomatoes, ranch*

## Berry Fever Salad

*Spring Mix, blueberries, strawberries, walnuts, blue cheese, raspberry vinaigrette*

## Kale Salad

*Kale, mixed greens, butternut squash, roasted beets, sweet onions, Bellavitano cheese, vinaigrette*

## Chopped Salad

*Greens, cucumbers, tomatoes, onions, chickpeas, mozzarella, vinaigrette*

## Sendik's Caesar Salad

*Romaine, parmesan, black olives, onions, homemade croutons, caesar dressing*

## Caprese Salad

*Spring Mix, fresh mozzarella, tomato and basil, balsamic vinaigrette (gf)*



# Sides

## GREEN BEANS ALMONDINE (gf) (v)

*Al dente with silvered buttered almonds*

## ROASTED VEGETABLE MEDLEY (gf) (v)

*Chef's seasonal blend*

## MAPLE GLAZED CANDIED CARROTS (gf) (v)

*Glazed baby carrots lightly steamed coated with Sendik's maple syrup*

## BRUSSEL SPROUTS (gf) (v)

*Roasted brussels with citrus glaze, garlic butter or crumbled bacon and feta*

## ROASTED ASPARAGUS (gf) (v)

*Asparagus spears oven roasted or steamed with sea salt and pepper*

## ROASTED SEASONAL VEGETABLE (gf) (v)

## MASHED YUKON GOLD POTATOES (gf) (v)

*Parsley and butter or garlic*

## ROSEMARY ROASTED POTATOES (gf) (v)

*Roasted baby reds with rosemary butter, sea salt and pepper*

## TWICE-BAKED POTATOES (gf) (v)

*Creamy blend of sour cream, Wisconsin sweet butter, and shredded cheddar*

## MUSHROOM WILD RICE PILAF (gf) (v)

*Wild rice with baby bellas, shallots, salt, pepper and balsamic*





Chicken Piccata



Petite Filet with Cognac Cream



Spinach Stuffed Portobello

## Entrées

Enjoy all entrées either stationed or plated. Duo-entrées available.

### Breaded Chicken Piccata, Marsala or Lemon Butter

*Chicken Piccata, lightly breaded, white wine, lemon and capers. Chicken Marsala, dry Marsala, mushrooms saute and heavy cream*

### Baked Herbed Bone In Chicken (gf)

*natural glaze, BBQ or lemon rosemary*

### Chicken Breast Normandy

*brandied apple cream, hint of thyme*

### Grilled Chicken (gf)

*with lemon pepper or bourbon*

### Roasted Turkey Breast

*in gravy*

### Glazed Ham off the Bone (gf)

### Stuffed Maple Glazed Pork Loin

*apricot bread stuffing with almonds and maple bourbon glaze*

### Pork Medallions

*pork tenderloin medallions with mustard chive sauce*

### Beef Tips Bordelaise (gf)

*dry red wine and shallot butter*

### Braised Bone In Short Ribs

*pan seared with a cabernet reduction sauce*

### Petite Filet

*cognac cream or horseradish cream with caramelized onions*

### Salmon Filet

*filet of salmon with lemon pepper, lemon dill cream, sesame soy, tomato pesto, or tarragon cream*

### Stuffed Roasted Portabella Mushroom (v)

*spinach, carrot and sweet pepper*

### Stuffed Braised Beef or Four Cheese Blend Ravioli (v)

*red sauce*

### Duo Entree Buffets starting at \$21.95 a person

*Choice of 2 Entrees, 2 Sides, Fresh Green Salad and Fresh Baked Dinner Rolls and butter. Includes disposable chafers and serving utensils.*

*Email [catering.team@sendiks.com](mailto:catering.team@sendiks.com) for more information*

*(gf)-Gluten Friendly (v) Vegetarian*

*Seasonal, vegetarian, vegan, lactose free and gluten-friendly selections available upon request.*

Red Truck Bar



New York Style Cheesecake



Macarons



## Desserts

### Red Truck Bar

Starting at \$4.95 a person.

An array of Sendik's best mini bakery items.

Choose from: mini cookies, cupcakes, brownies or bars, gourmet pretzels, macaroons or cocoa crunch.

### Cupcake or Pie Station

### Coffee Service

Regular, Decaf or Tea service to include disposable cups, creamer, sugar.

Inquire about other dessert options and wedding cakes.



# Let's eat cake!

*Talk to one of our cake decorators today to  
order your customized wedding cake!*



# Need flowers for your event?

*Talk to one of our  
design specialists!*

*sendikshome.com*

# Policies

## Pricing

Menus are generally priced per person on a per event basis. The options listed in this menu are only a sampling of what we have to offer. We will happily design a custom menu suited to your occasion, theme, location and budget!

## Securing Your Event

Sendik's Catering & Events requires a signed contract and initial deposit of 50% down when your event and date is booked.

## Tastings

Tastings are available for \$20-\$30 a person, inquiry with your coordinator. Full credit of tasting will be applied to the final invoice.

## Staffing

Professional service staff is billed at \$25-\$35 per hour, with a 4-hour minimum. Changes will reflect service/labor from point to point. Staff estimate given from Catering Coordinator is based on site walk-through, menu design and timing. Service staff is billed at a higher rate for events held on key holiday weeks.

## Rentals

We have many relationships with local rental companies and are happy to coordinate any rental, equipment or linen needs. This includes tents, china, glassware, flatware, tables, chairs, linens, staging, lighting and much more!

## Florals

We offer high-quality floral services for all occasions at competitive prices. Our professional and knowledgeable team can create and design beautiful blooms to reflect your style and taste!

## Dietary Needs

We are happy to accommodate any guests special dietary needs, just ask your coordinator.

## Final Guest Count

A final guest count is required no later than one week prior to the event date. No reductions are permitted after this submission of the final guest count. However, you may increase the guest count up to 72 hours prior to the event.

## Holiday and Special Rates

An additional service rate may apply for events held on key holidays. Availability on certain holidays is limited.

## Service Charge

All full service events will incur an 20% coordinating cost. This cost does not include gratuities. The cost which includes, but not limited to: administrative costs, insurance costs, coordinating expenses, vehicle expenses, trash removal, decor and props, equipment costs, uniform and equipment cleaning.



**Need Bar Service?  
Sip, Sip, Hooray  
we're here for you!**

*We can do anything from stocking to staffing your bar.  
Just ask your Sendik's Catering Coordinator.*

