

SLIDE

FOOD CART & CATERING

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Details of our services:

There are several options for service (All include biodegradable plates, forks, napkins and serviceware)

A. A drop-off in disposable containers, this has no additional charge.

This works great if everyone is eating right away or if this event is at your home, we recommend turning your oven on to 200 degrees and we can put the pans of meat right in the oven, until service time.

B. We come and set everything up in chafing dishes and non-disposable containers. We come back and clean it all up and remove everything (pack up the leftovers for you). Because of the extra trip/staffing there is an 15% service charge and does not include gratuity.

C. We come and set everything up in chafing dishes and non-disposable containers. We remain on-site for replenishment and clearing (typical for weddings or events over 100 people). This includes a 15% service charge, and does not include gratuity.

D. We bring the food cart! Please contact us for specific details.

Sliders are \$4.00 each

We typically recommend about 2 sliders per person, and choosing 3 to 4 types of sliders

Cold Sliders

Cold sliders are served pre-assembled on trays or platters, the sauces (ie mayo) are served on the side

- Fresh mozzarella, tomato,w/house pesto (contains pine nuts)
- Cucumber, Tomato, Super Charge sprouts, Cheddar, Pepperoncini, Mayo
 - Turkey breast, bacon, tomato, mayo and spicy chipotle
 - Turkey breast, Russian dressing, and house coleslaw
- Roast beef with lettuce, chili hot chow-chow and whipped cream cheese
- Solid white albacore tuna with a creamy orange-balsamic dressing and arugula
 - Chicken breast salad with apples, cheddar and Super Charge sprouts
 - Egg salad with Lettuce and tomatoes
 - Ham and pickle salad w/ lettuce
- Sliced Ham and Swiss with a creamy chipotle horseradish sauce
 - Bacon, Cheddar, Tomato w/ Super Charge Sprouts
 - Bologna w/mustard, pickles, chips and cheddar

Boxes Lunches

\$10 includes two cold sliders, with chips and dip and a pickle

Ad-ons:

Fresh fruit \$2

Pasta salad \$1.50

Cookies \$2

Hot Sliders

Hot sliders are served as “build-your-own” with the buns and fillings separate, we label everything to make it easy for everyone to make their own sandwiches

Buff Chick

Slow-cooked chicken in SPICY Buffalo sauce with bleu cheese, carrots & celery

The Pepper

Slow-cooked sirloin marinated in pepperoncini's and topped with provolone

Wilbur

Pulled Pork marinated with housemade BBQ sauce, topped with housemade slaw

Power Ball

Mozzarella cheese-stuffed meatball with housemade marinara sauce

Teri-dactyl

Slow-cooked chicken in housemade teriyaki sauce topped with pineapple and kimchee

The CBC

Slow-cooked chicken in a creamy bacon sauce with cheddar cheese

Dina's Texas

Slow-cooked sirloin marinated in housemade BBQ sauce topped with crunchy onions and cheddar cheese

The Other Chick

Slow-cooked chicken, onions and bell peppers in housemade marinara with parmesan

Pesty Chick

Slow-cooked chicken in housemade pesto, topped with asparagus and feta

The Thanksgiving

Roast turkey breast with sweet potatoes and Chef K Clark's savory cranberry sauce

The Wilberto

Braised pork marinated in housemade salsa verde, topped with queso fresco

Royal Reuben

Corned beef topped with housemade Russian dressing, sauerkraut, and Swiss cheese

Vegetarian Options

We've got the Beet

A thick beet slice slow-cooked in spices and topped with a housemade creamy tarragon dressing

BBQ Sauce-Squash

Spaghetti squash marinated in housemade BBQ sauce topped with crunchy carrots

Mr. Sweet Potato Head

Pan-fried sweet potato slices topped w/ curry-garlic dressing and green onions

Buff Flower

Seasoned, oven-roasted cauliflower marinated in spicy Buffalo sauce, topped with bleu cheese, carrots & celery

Some options can be vegan and/or Gluten-free, ask for detail

BREAKFAST

Breakfast Sliders \$4 each

Pre-assembled and individually wrapped or build-your-own buffet

Breakfast Burritos \$7 each

Pre-assembled and individually wrapped or build-your-own buffet

Basic Breakfast \$6

Eggs, bacon, sausage, roasted potatoes

House Biscuits and Gravy \$8

With eggs

Breakfast sides:

Cinnamon Rolls \$3

10" Fruit Breads \$8

Fresh Fruit \$2

Other Main Course Options

Contact us for further details

Oven-roasted chicken

Bone-in and spice-rubbed **OR** Stuffed breasts

Braised Beef

In our house red-wine gravy

Pork

Smoked, served with three barbeque sauces **OR** Oven-roasted tenderloin

Veggie options

Stuffed cabbage rolls **OR** Stuffed bell peppers **OR** Wild rice bowl with veggies and chickpeas

Tacos/Burritos/Fajitas

A variety of tortillas including fresh-fried tortilla chips, two types of meat, black beans, rice, cheese, salsas, and sour cream

Pasta

A variety of noodles, meats, and housemade sauces available, even meat or veggie lasagna. Includes a salad and Origin Breads.

Appetizers and Side Options

Pricing is per person. We don't always recommend full servings of everything. I like to work with you to ensure the optimal amount of food, so you have enough but not too much.

Anti-pasta selection with fresh cheeses, cured meats, artichoke hearts, etc. \$5

Shrimp "shooter" shot glass with cocktail sauce and a shrimp \$2.50

House-smoked salmon, garnished \$75 (per filet)

Deviled Eggs (three ways) \$2.50

Carrots, Celery, Bell Peppers, Ranch in cups-perfect to grab \$1.50

Herbed Cream Cheese or tzaziki Cucumber Bites \$1.50

Cheese Tortellini Skewers with Pesto Dipping Sauce \$2.00

Skewered Fresh Mozzarella, Tomato, Basil and Olive Oil & Vinegar \$2.00

Baked Spinach Artichoke dip with tortilla chips and bread \$2.50

Fresh Bruschetta with Toasts \$2.00

Our Signature: Housemade potato chips & Dip \$2.00

Housemade mac-n-cheese \$2.50

Baby red twice-baked potatoes \$2.00

Potatoes au gratin \$2.00

Roasted potatoes \$2.00

Mashed Potatoes \$1.50

Roasted Seasonal Vegetables \$1.50

Fresh-Steamed Green Beans with lemon \$1.50

Roasted corn-off-the-cobb with butter, salt and pepper \$1.00

Pasta Salads \$1.50

Fruit Salads \$2.00

Spinach with fruit, feta and nuts \$2.50

Chopped romaine salad \$1.50

Veggie Tray with house Ranch dip or hummus \$1.50

Three flavors of Hummus & Pita \$2.00

Gorgonzola and Honey on toasts \$1.50

Waldorf Chicken Salad \$2.00

Stuffed Tomatoes \$2.00

Stuffed mushrooms \$1.50

Baked Brie w/ honey or savory cranberry sauce with crackers \$70 (per wheel)

Pesto, sun dried tomato and cream cheese on a fresh-baked tart \$1.50

Beet Skewers with creamy tarragon dressing \$1.50

Beet cubes in a pastry cup with creamy tarragon dressing \$1.50

Traditional Wisconsin Cheese and Sausage \$2.50

Cheese skewers \$2.00

Fresh-Fried tortilla chips and salsa \$2.00

Shrimp Ceviche, Guacamole and fresh fried tortilla chips \$4.00

Teriyaki and/or Buffalo Wings and/or BBQ wings \$3.00

Tomato and Goat Cheese Tarts \$1.50

Mini-pizza on housemade flaky tarts \$1.50

Pinwheels w/ cream cheese and veggies or berries and fresh basil \$2.00