



Contact:

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Basic Pricing

Here are some examples of pricing, if you see things that you are specifically interested in, please let us know.

Sliders are \$4.00 each

Chips & dip are \$2.00 per person

Fresh fruit is \$2 per person

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

1. There are several options for service (All include biodegradable plates, forks, napkins and serviceware)
 - a. A drop-off, in disposable containers, this is no 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.
 - 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) This includes a 15% service charge and an additional 5% for gratuity.
 - d. We bring the food cart! Please contact us for specific details

Boxes Lunches

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

Add-ons:

Fresh fruit \$2

Pasta salad \$1.50

Cookies \$2

Cold Sliders

Fresh mozzarella, tomato, w/ house pesto

Cucumber, Tomato, Super Charge sprouts, Cheddar, Pepperoncini, Mayo

Turkey breast, bacon, tomato and two sauces on the side (mayo or 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, pickle chips and cheddar

Hot Sliders

Buff Chick

Slow-cooked chicken marinated in Buffalo sauce topped with bleu cheese and carrots & celery

How do you say the name of that 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 sauce, crumbled bacon and 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 blanched asparagus

The Thanksgiving*

Roast turkey breast topped with sweet

potatoes and Chef K Clark's savory cranberry sauce

The Wilberto*

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

Reuben on White*

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

Vegetarian Options:

Beets the Meat

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

Italy. On Wisconsin!

Fresh Mozzarella, tomato and housemade pesto (contains walnuts)

BBQ Sauce-Squash*

Spaghetti squash marinated in housemade BBQ sauce topped with crunchy carrots

Mr. Sweet Potato Head

Pan-fried sweet potato slices topped with a curry-garlic dressing and green onions

Buff Flower

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

Some options can be vegan and/or gluten-free, ask for details

***These sliders must be ordered at least 48 hours in advance, with a minimum of ten each**

Other Main Course Options

Please email us for further details on these options

Breakfast Sliders

Breakfast Burritos

Basic Breakfast

Pork Tenderloin

Beef Tenderloin

Baked Chicken

Pasta

Lasagna

Fajitas

Grill-out



Appetizers and Sides

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

Shrimp "shooter" - shot glass with cocktail sauce and a shrimp

5-7lb smoked salmon garnished

Deviled Eggs

Carrots, Celery, Bell Peppers, Ranch in cups – perfect to grab

Herbed Cream Cheese or tzaziki Cucumber Bites

Cheese Tortellini Skewers with Pesto Dipping Sauce

Stacked or skewered Fresh Mozzarella, Tomato, Basil and Olive Oil & Vinegar

Baked Spinach Artichoke dip with Italian bread

Fresh Bruschetta on Toasts

Our Signature: Housemade potato chips & Dip

Housemade mac-n-cheese

Baby-red twice baked potatoes

Potatoes au gratin

Roasted potatoes

Mashed Potatoes

Roasted Vegetables

Pasta Salads

Fruit Salads

Fresh-baked cinnamon rolls

Spinach with fruit, feta and nuts

Chopped romaine salad

Veggie Tray with dip

Hummus & Pita

Gorgonzola and Honey on toasts

Waldorf Chicken Salad

Stuffed Tomatoes

Stuffed mushrooms

Baked Brie with honey & walnuts or savory cranberry sauce served with crackers

Pesto, sun dried tomato and cream cheese on a cracker

Beet Skewers with creamy tarragon dressing

Beet cubes in a pastry cup with creamy tarragon dressing

Traditional Wisconsin Cheese and Sausage

Cheese skewers

Shrimp Ceviche, Guacamole and fresh-fried tortilla chips

Teriyaki and/or Buffalo Wings and/or BBQ wings

Tomato and Goat Cheese Tarts

Tuna Tartare

Mini-pizza in flaky pastry cups

Pinwheels w/ cream cheese and veggies or berries and fresh basil