



Contact:

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# 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

## **Tunie\***

Solid white albacore tuna salad topped w/ arugula and orange-balsamic dressing

## **The Thanksgiving\***

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

## **The Radical\***

Roast turkey breast sliced and served cold, topped with bacon, romaine lettuce, tomato and spicy chipotle sauce

## **The Roast\***

Slow-roasted beef, thinly sliced and served cold and topped with Chef K Clark's Chili Hot Chow-Chow and whipped cream cheese

## **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

# **SIDES**

Our Signature: Housemade potato chips & Dip

Housemade mac-n-cheese

Roasted potatoes

Mashed Potatoes

Roasted Vegetables

Pasta Salads

Fruit Salads

Spinach with fruit, feta and nuts

Chopped romaine salad

Veggie Tray with dip

Hummus & Pita



# APPETIZERS

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

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