



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