



CATERING



*Impress your guests with
Exceptional Food & Service
At your next Event*

Perfect For:

BABY SHOWERS
BRIDAL SHOWERS
FUNERALS
CHRISTENINGS
COMMUNIONS

GRADUATION PARTIES
CORPORATE PICNICS
FUNDRAISERS
BIRTHDAY PARTIES
SURPRISE PARTIES

ANNIVERSARY PARTIES
WEDDINGS
FAMILY REUNIONS
CORPORATE MEETINGS
COCKTAIL PARTIES



Hot & Cold Selections

HOT & COLD APPETIZER SELECTIONS

TRAYS HAVE **60** PIECES

Wisconsin Cheese & Sausage Tray_____	80.00
World Cheese Platter_____	90.00
Prosciutto wrapped asparagus_____	65.00
Lox & Bagels Platter_____	85.00
Spinach –Artichoke Dip_____	70.00
Fresh Tomato Bruschetta_____	70.00
Large Shrimp Cocktail Tray_____	145.00
Antipasto Platter _____	80.00
Ahi Tuna Bites_____	85.00
Fresh Fruit Platter_____	75.00
Fresh Fruit Skewers _____	80.00
Vegetable/Relish Platter _____	70.00
Smoked Lake Trout serves 60-70p _____	115.00
Bacon Wrapped Water chestnuts _____	80.00
Bacon Wrapped Scallops _____	90.00
Mini Quiches _____	80.00
Chicken Satay_____	70.00
Mini Crab Cakes_____	75.00
Chicken Quesadillas _____	90.00
Mini Beef Wellingtons _____	95.00
Mini Egg Rolls_____	75.00
Chicken Wings_____	60.00
Brie & Raspberry in Phyllo_____	70.00
Rueben Bruschetta_____	65.00
Brie & Pecan Mushroom Caps _____	80.00
Meatballs _____	75.00

1/2 portion trays with 30 pieces available

SALADS

SERVING APPROXIMATELY **20-30** PEOPLE

Tomato & Fresh Mozzarella Caprese Tray___	77.00
Tortellini Italian Salad_____	62.00
Fresh Tomato Salad_____	82.00
Signature Broccoli, Bacon, Raisin Salad____	67.00
Seafood Pasta Salad_____	72.00
Caesar Salad_____	57.00
Tossed Garden Salad_____	52.00
Assorted Rolls_____	\$. 55/ea

SANDWICHES & CASUAL SELECTIONS

SERVING APPROXIMATELY **20-30** PEOPLE

Party Rollers—Assorted Gourmet Wraps___	80.00
House Chicken Salad / Croissants _____	75.00
Deli Fresh Cibatta Sandwiches_____	85.00
Sliced Beef Tenderloin Sandwiches_____	185.00
Hot Ham Sliced with Rolls_____	135.00
Chicken Alfredo_____	140.00
Smoked Brats & Kraut_____	100.00
Beef Burgers & Sautéed Onions _____	95.00
Jumbo Dill Pickles (40 slices)_____	20 .00
Block & Barrel Crunch Chips (1 Bag)_____	6.00

*All sandwich selection come with
necessary buns and condiments*

DESSERTS & SWEET SELECTIONS

60 PIECES PER TRAY

Chocolate Covered Strawberries_____	80.00
Assorted Mini Cheesecake Bites_____	70.00
Assorted Bars_____	70.00
Cookies & Brownie Tray_____	55.00
Whole Tortes, Cakes, Desserts_____	Varies

Full Dinner Selections

For Groups of 30min-200 people

Pricing based on pick-up in disposable aluminum-ware.

*Food can be picked up HOT, and ready to serve
or with reheating instructions for heating at home*

Additional fees and services available for :

Delivery—Set-Up Chafer & Serviceware Rental Equipment Rental
Fully or Partially Catered Events, Staff & Service

Sliced Beef Tenderloin w/ Bordelaise	19/person
Beef Rouladen	16/person
Sliced Roast Beef	18/person
Stuffed Pork Chops	17/person
Chicken, Mushroom Wine Sauce	18/person
Chicken Picatta	18/person
Veal Marsala	18/person
Sautéed Shrimp Scampi Skewers (3 shrimp/skewer)	11/person
Salmon, Dill Lemon Butter	16/person
Spinach Mushroom & Swiss Quiche	9/person
Fish Fry—Fried & Steamed with all Trimmings	16/person
Oven Roasted Potatoes	4/person
Twice Baked Potatoes	5/person
Sweet Potato Mashed with candied pecans	5/person
Garlic Mashed Potatoes	5/person
Homemade Spaetzle	6/person
Pasta Sides: Angel Hair, Linguini	5/person
Italian Vegetable Medley	5/person
Steamed Asparagus (3 pieces per serving)	6/person

Customizable Themed Events—Complete Packages

- “Grill Out” with our Chef
- Food & Wine Stations
- Beer & Wine Tastings
- Sit Down Dinners
- Appetizer Parties
- Light Buffet Options
- Spahnferkel Event
- Italian Event
- Brunch

POLICIES & PROCEDURES

ADDITIONAL SERVICES

The Golden Mast can provide disposable napkins, china, and serveware upon request at additional costs. Attractive trays, platters, fine china, silverware, linens, glassware, tables and chairs are available to rent through the Golden Mast or local rental companies. All rented items require a deposit, refundable upon return of all items. A replacement fee will be charged for all broken, missing, or damaged items. Please contact your Event Coordinator for more information.

OUR MENU

As a full-service caterer, we are pleased to work with you on menus suited to meet your needs. Please feel free to inquire about additional menu items that do not appear in this brochure.

ORDERING

We appreciate your order as far in advance as possible. We do our best to accommodate last-minute orders. Orders should be placed at least 7 days prior to event. Final counts must be in 3 days prior to event.

BILLING

All items are subject to local 5.1% sales tax. We accept Cash, Checks, or Visa, MasterCard, Discover and American Express. A credit card must be kept on file when order is placed.

DELIVERY AND SET-UP

Golden Mast can deliver in the Lake Country area for an additional cost. Orders including chafing dishes or equipment pickups are charged an additional amount per delivery. Please consult with your Event Coordinator for special set-up needs and additional pricing that may apply.

PAYMENT

All events must be paid in full prior to delivery.

WARM MENU ITEMS AND CHAFING DISHES

Hot menu selections may be picked up hot or cold with warming/reheat instructions. You may rent our chafing dishes for an additional cost.

EQUIPMENT

Your corporate drop-off order will be presented on disposable platters. If specified, for an additional charge, attractive trays can be rented in addition to chafing dishes, linens, fine china, glasses, silverware, tables and chairs as requested.

CANCELLATION POLICY

Cancellation must be received by your Event Coordinator no later than 10 am two business days prior to your event. Orders cancelled later than that will result in a 100% charge to the client, including events cancelled due to inclement weather.

SERVICE PERSONNEL

Our professional staff, including event supervisors, chefs, waiters, etc. is available upon request for an additional cost. We suggest the addition of staff for all hot food orders and receptions of 25 guests or more.

FULL-SERVICE EVENTS

Your Event Coordinator will help you build a custom menu for your event and will assist you with all of your event needs including staff, decor, linens, equipment, floral arrangements and more.