

CATERING COUPONS

One coupon per order

FREE Two Server Hours with any Catering Order of \$500 or more

One coupon per order

10% OFF Any Catering Order of \$1,000 or More

One coupon per order

FREE Two Dine In Entrées with any Catering Referral of \$500 or more

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FREE Two Dine In Entrées with any Catering Referral of \$500 or more

PLATED SALADS

(15 person minimum • 9.00/person)
Add our grilled chicken to any of the choices for 2.50/person

Mediterranean

A generous arrangement of romaine lettuce, black olives, feta cheese, tomatoes, cucumbers, roasted peppers and slivered almonds, tossed in a Sherry Vinaigrette Dressing

Vegetable Pasta

A medley of fresh vegetables (not frozen) and pasta, mixed in an Herb and Oil Dressing

Caesar

Crisp hearts of romaine lettuce, grated Parmesan cheese, croutons and cracked black pepper in our famous Caesar Dressing

Michigan Bleu Cheese

Mixed greens topped with walnuts, sun-dried cherries and bleu cheese, served with our homemade Raspberry Vinaigrette Dressing

Garden

Mixed greens topped with carrots, red onions, tomatoes and cucumbers, served with your choice of dressing



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PLATED ENTRÉES

(15 person minimum • 18.00/person)
Served with house salad, vegetable or starch, roll and butter

Grilled Chicken Breast

Tender chicken breast marinated with fresh herbs and garlic

Dijon Encrusted Lake Superior Whitefish

A generous portion of whitefish breaded with Dijon mustard and panko almond crumbs

Roasted Salmon

Served over a warm artichoke, tomato and black olive salad

Pasta

Fresh and healthy pasta prepared in our unique Marinara, Wild Mushroom or Alfredo Sauce

Herb Roasted Chicken

Baked chicken, seasoned in a delicious blend of our Herb Garlic Marinade

Beef Tenderloin Tips

Sautéed beef tips served with onions in a Wild Mushroom Sauce over egg noodles

Ribeye Steak

A 12 oz. in-house butchered rib, topped with crispy onions, sautéed mushrooms and Herb Cafe de Paris butter

PLATED SANDWICHES

(15 person minimum • 8.99/person)
All sandwiches served with our in-house made potato chips (add fries for 2.00/person)

Certified Angus Beef Burger

1/2 lb. served with American cheese, lettuce and tomato on a Brioche Bun

Sy Ginsberg Reuben

Our best slow-cooked corned beef with Russian Dressing and sauerkraut on grilled rye bread

French Dip

Sliced roast beef on hoagie rolls

Mesquite Chicken Sandwich

A finely grilled marinated chicken breast topped with bacon, tomato and Muenster Cheese on our famous Brioche Bun

OTHER SERVICES

Complete Soft Drink, Coffee & Tea Service
1.50/person

Linens, Napkin Supply 5.00/table

Staffing 25.00/hour/person
(Bartenders, servers, etc.)

“Natural Touch” Photography by Stacy Hess

Professional photography for your special event, specializing in a variety of candid shots for contemporary and traditional poses

Proof prints available same day!

BUFFET MENU

Includes soft drinks, ice tea, hot tea, coffee. Served with fresh baked bread.

Buffet Option #1

13.50/person
1 salad, 1 starch, 1 pasta, 1 vegetable and 1 entrée

Salads

Garden
Mediterranean
Veggie Pasta
Caesar
Michigan Bleu Cheese

Vegetables

Mixed Vegetable Medley
Green Beans Almondine
Broccoli Au Gratin

Buffet Option #2

16.50/person
2 salads, 1 starch, 1 pasta, 1 vegetable and 2 entrées

Pastas

Mostaccioli
Wild Mushroom
Penne Alfredo

Starches

Rice Pilaf
Herb Roasted Red Skin Potatoes
Baked Potatoes

Buffet Option #3

19.50/person
3 salads, 1 starch, 1 pasta, 1 vegetable and 3 entrées

Entrées

Breaded Lake Superior Whitefish
Grilled Atlantic Salmon
Herb Roasted Chicken
Beef Tenderloin Tips
BBQ Pork Ribs
Glazed Baked Ham
Baked Turkey Breast with Sage Sausage Stuffing
Rib Eye Steak

WILLSON'S HOMEMADE SOUPS

A quart of one of our famous soups made from scratch. Choose from macaroni and cheese, 5 mushroom, chicken noodle, split pea, clam chowder (Manhattan or New England) or black bean 12.00/qt.

APPETIZERS (15 person minimum)

Potato Boats

Topped with assorted cheese, bacon and sour cream 5.00/person

Chicken Strips

Served with BBQ sauce or Ranch Dressing 5.00/person

Sledding Hill Sliders Galore

Willson's famous Certified Angus Beef, served on a Brioche Bun with onions and Cheddar Cheese 3.00/person

Spiced Jumbo Chicken Wings

Marinated, baked and deep fried wings in our SPICY sauce. Comes with BBQ, Cajun Remoulade Dip and Bleu Cheese Dressing 4.50/person

Veggie Medley

An assortment of fresh vegetables, served with our homemade Ranch Dressing. Seasonal pricing

Bosco Sticks

Bread rolls, stuffed with mozzarella cheese, glazed with melted butter and herbed Parmesan Cheese, served with marinara sauce 5.00/person

Baked Spinach & Artichoke Dip

Served with our in-house made chips 6.25/person

BBQ Pork Ribs

Served with a tangy BBQ sauce 6.75/person

Deli Meats & Cheese

Ham, corned beef, turkey, salami, Swiss, Cheddar, Pepper Jack, American and Muenster Cheese, served with rye, wheat and white breads 7.00/person

Lawash Wraps

A combination of tuna salad, chicken salad, turkey and Swiss, ham and Swiss rollups 6.50/person

Chips & Salsa 2.00/person

Grilled Italian Sausage

Smothered in peppers, onions and tomato sauce 6.00/person

Swedish Meatballs or Sausage

Served in our unique sweet and sour sauce 4.00/person

Shrimp Cocktail

Ready-to-eat shrimp, served with a spicy cocktail dressing 6.00/person

Fruit Tray

An assortment of fruit served with our sweet strawberry marshmallow parfait. Seasonal pricing

Cheese Tray

An assortment of 5 different cheeses served with gourmet crackers 4.00/person

Seafood Stuffed Mushrooms

Carefully prepared silver dollar mushroom caps stuffed with assorted seafood and Momay Sauce 6.00/person

Pepperoni Deep Dish Pizza

Our famous deep dish, completely prepared in house, baked in our stone ovens 4.00/person

DESSERTS

Key Lime Pie (serves 10) Rich, smooth and creamy 50.00

Ice Cream Cart

Choose from over 25 different flavors of frozen ice cream bars 3.00/person

Brownies & Cookie Tray

Gourmet double chocolate brownies and assorted cookies 3.00/person

Chocolate Covered Strawberries Seasonal pricing

Carrot Cake (serves 10)

Bits of pineapple, pecans, coconut and carrot in three moist layers topped with a cream cheese frosting 50.00

Assorted Pastries

A variety of mini chocolate eclairs, cannolis, cream puffs and fruit tarts



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www.WillsonsPubNGrill.com