## Penguin Foods Catering



## Creative Catering Services Any Event / Any Occasion

Off Premise Specialist * Indoors and Outdoors * Wedding Receptions * Showers
Rehearsal Dinners * Open Houses * Holiday Parties * Business Functions
Box Lunches * Grand Openings * Clambakes * Graduations * Picnics
Funeral Bereavement Luncheons * Corporate Catering Functions * Employee Celebrations
1614 Christina Street, Rockford, IL 61104
Phone: (815) 965-8604 or 965-8605
Fax: (815) 965-8669
View menus online at www.PenguinFoods.net

## Dinner Buffet Selections

| $\ggg-\text { Chefs Choice Buffets- }$ <br> Our Most Popular Buffet Packages |  |
| :---: | :---: |
| Penguin's Fiesta Italian Buffet | Penguin's Blue Ribbon Buffet |
| Italian Beef <br> Mostaccioli <br> Antipasto Salad <br> Potatoes Italiano <br> Italian Blend Vegetables <br> Italian Bread and Butter <br> Banquet Quality Plates, Napkins, Utensils | Baked Ham Golden Baked Chicken Green Beans Casserole Au Gratin Potatoes Tossed Salad and Dressings Bread and Butter Banquet Quality Plates, Napkins, Utensils |
| Del./P.U. Price: $\$ 11.95$ per person + del + tax Serve Price: $\$ 12.95$ per person + service charge + tax | Del./P.U. Price: $\$ 11.95$ per person + del + tax Serve Price: $\$ 12.95$ per person + service charge + tax |
| Penguin's All American Buffet | Penguin's Cold Deli Meat Buffet |
| Roast Top Round of Beef-(w/Mushroom Au Jus) Golden Baked Chicken <br> Potato Salad <br> Sweet and Sour Cole Slaw <br> Pasta Salad <br> Bread and Butter <br> Banquet Quality Plates, Napkins, Utensils | Gourmet Meat \& Cheese Trays <br> Vegetable Tray w/Dip <br> Choice of Two Deli Salads <br> Bakery Buns <br> Condiments <br> Banquet Quality Plates, Napkins, Utensils |
| Del./P.U. Price: $\$ 11.95$ per person + del + tax Serve Price: $\$ 12.95$ per person + service charge + tax | Del./P.U. Price: $\$ 11.75$ per person + del + tax Serve Price: $\$ 12.75$ per person + service charge + tax |

## BUFFET CHOICES — Classic Entrees (choice of TWO) plus THREE sides

## Classic Entrées

Baked Chicken (Bone-In)
Baked Ham
Boneless Chicken Breast w/Choice of Sauce
(Mushroom, Parmesan, Honey Dijon,)
Boneless Pork Chops
Chicken Alfredo
Italian Beef
Lasagna - Meat or Vegetable
Meatballs in Au Jus
Mostaccioli w/Meat Sauce
Polish Sausage (Smoked or Fresh)
Roast Beef in Au Jus
Roast Pork Loin
Roast Turkey
Spaghetti w/Meatballs
Stuffed Chicken Breast
Tortellini
Salads
7 Layer
Caesar
Garden Green w/Dressings (Ranch, Italian, French)

## Potatoes

Au Gratin
Baked Idaho
Bowtie Pasta
Fried Rice
Italian Red Potatoes
Mashed w/Gravy
Parsley Buttered
Rice Pilaf
Roasted Red
Sage Dressing
Scalloped
Shredded Cheesy Hashbrowns
St. Louis (Twice Baked w/Onion \& Cheese)

## Vegetables

Baby Carrots (Glazed or Buttered)
Broccoli Casserole
Buttered Corn
California Medley w/Cheese or Garlic Butter
Cauliflower w/Carrots
Green Beans (Almondine or Casserole)
Italian Blend
Sauerkraut
Scalloped Corn

## Buffet Pricing for Pickup \& Delivery

## One Meat Buffet Price: <br> Two Meat Buffet Price: <br> \$11.25 per person + tax <br> \$11.95 per person + tax

## Buffet lncludes:

Choice of Three Sides, Bread and Butter, Disposable Utensils
We can Custom Design buffets to fit any occasion. Please ask our consultants for assistance.

## Booking and Payment Information

$\checkmark A_{25} \%$ deposit is required to book events over 50 guests. Deposit is refundable only on cancellations 14 days prior to event.

- Full payment is required upon delivery (C.O.D.) or for your convenience we accept VISA, MasterCard, Discover, American Express, cash and personal checks above check \# 2000.
- Silver Chafing dishes w/sternos are available for rental charge of \$15.00 per chafer
- Wire Chafing dishes w/ sternos are available for purchase at \$12.00 each
- Set up charges may apply with delivery


## DELIVERY SERVICES

\$15.00 - Rockford, Loves Park, Machesney Park, Cherry Valley
\$25.00-Rockton, Roscoe, Winnebago, Byron
$\$ 30.00$ - Belvidere, Rural Boone County, Pecatonica
\$40.00 - Beloit, Freeport, Durand, Oregon

## Served Buffet Pricing

## Buffet Includes:

Choice of two Classic entrées, three sides, bread and butter,
quality disposable plates, napkins, and utensils, table coverings for buffet tables,
Staff to set up, replenish and break down buffet.
$\mathbf{\$ 1 2 . 9 5}$ per person plus tax and service charge

## Additional Premium Entrée and Side Choices

For that unique added touch may we suggest the following as a substitute for current menu choices:

Chef Carved Prime Rib
Chef Carved Roast Rounds Of Beef
Chicken Chardonnay
Chicken Marsala
Breaded Pork Chops
Broasted Chicken
Sirloin Tips
Mashed or Baked Potato Bar with 5 toppings

Add $\$ 6.95$ per person Add $\$ 3.95$ per person Add $\$ 1.50$ per person Add $\$ 1.50$ per person Add $\$ 1.00$ per person Add $\$ 1.00$ per person Add $\$ 1.00$ per person Add $\$ 1.50$ per person

## Additional Service Choices

Tablecloths for Guest and Auxiliary Tables:
(Available In Several Colors, call for pricing)
White Linen
White Disposable
Linen Napkins
China \& Silverware
(Includes: dinner plate, salad plate, and flatware)
Premium Disposable Plates w/ Flatware
Premium Disposable Plates w/Faux Flatware
$\$ 7.95$ each
$\$ 4.95$ each \$10.95 Doz.
$\$ 4.00$ per person
$\$ 3.00$ per person
$\$ 2.50$ per person

Skirting or Dropcloths:
\$35.00 each
Cutting Wedding Cake:
$\$ 39.00$

Hor d'Oeuvres or Cake Plates \& Forks:
Disposable
$\$ .35$ per person
Premium
$\$ .75$ per person
China
$\$ 1.00$ per person

## Seated Dinners



## China Sit Down Dinner

Includes choice of one Entrée*, one Potato, one Vegetable, Salad, Breads \& Butter, China Table service, Silverware \& Linen Napkins

## \$18.95 Per Person

+ Service Charge +Tax


## Entrées

12 oz. Prime Rib of Beef**, 12 oz. Angus Rib-Eye Steak (cooked medium)**, Beef Tenderloin Medallions***, Beef Sirloin Tips, Chicken Chardonnay, Venetian Chicken, Stuffed Chicken Breast, Chicken Marsala, Apple Walnut Chicken, Chicken Cordon Bleu, Stuffed Pork Chops, Lasagna, Cheese Tortellini, Vegetarian Lasagna,

## Potatoes \& Starches

Au Gratin, Baked, Italian Red, Garlic Mashed, Parsley Buttered, Scalloped, St. Louis, Twice Baked in shell, Rice Pilaf, Bowtie Pasta, Roasted Red, Hasselback Potatoes

## Vegetables

Baby Carrots, Buttered Corn, California Vegetable Medley, Whole Green Bean Almondine, Italian Vegetables, Zucchini Carrot Basil, Asparagus(add\$.75)

## Salads

Assorted Tossed Greens, Caesar, Italian Fiesta Salad(add \$.50)
Combination Meals available, please call for details and pricing

* We can accommodate two entrée choices if provided with color-coded place cards at each table setting prior to guest seating.
** Add $\$ 4.50$ per person
***Add $\$ 3.00$ per person


## Banquet Policies for Served Events

## DEPOSITS

A $25 \%$ deposit is required to book catering services. Bookings cancelled more than six months prior to event will receive a full refund less a $\$ 50.00$ processing fee. Bookings cancelled less than six months before event will result in the loss of deposit.
Taste testing is available for Wedding events. Please call for details.

## PRICING

All prices listed are current but are subject to change without notice due to market conditions. Event prices are guaranteed thirty days prior to event. All service events with staffing are subject to service charge and sales tax. Served prices are based on events with 60 or more guests. Events with less than 60 guests will be quoted on an individual basis. Events at Midway Village and Venetian Club are subject to an additional surcharge. Please inquire for details. Additional charges may be required based on the event location if additional staffing or equipment is required.

## PAYMENT TERMS

Menu selections are due fourteen days prior to event. Final guest count is due ten days prior to event. Full payment is due seven days before event. For your convenience, cash, check, American Express, Visa, MasterCard, and Discover are accepted.

## MISCELLANEOUS INFORMATION

Additional labor charges will be applicable if there is more than a twenty five minute delay in the agreed upon start time for your food service. It is extremely important for the safety and quality of the food that the meal is served at the agreed upon time. Labor charges for delayed starts will be $\$ 30.00$ an hour per staff member and is due at the end of the event. Travel charges may apply to events outside the immediate service area.

## Hors d'Oeuvres



Prices listed are for a la carte - pickup only. For hors d'oeurres buffets including chafing dishes, table coverings and service personnel, please call for details and pricing.

## Cold Hors d'Oenves


$\diamond$ Mini Sandwiches
.$\$ 1.95$ ea
$\diamond$ Whole Smoked Salmon ................................................ Market Price
$\diamond 7$ Layer Nacho Dip w/chips (30-40 guests) ........................ $\$ 35.95$ per pan
$\diamond$ w/meat ................................................ $\$ 39.95$ per pan
$\diamond$ Tortilla Pinwheels w/salsa ........................................................ 7.95 Doz
$\diamond$ Fruit Skewers .................................................................. $\$ 10.95$ Doz

## Hot Hors d'Oeurres

$\diamond$ Swedish Meatballs .................................................................. $\$ 8.95$ Doz
$\diamond$ Meatballs in Mushroom Au Jus .................................................. 88.95 Doz
$\diamond$ Buffalo Wings .............................................................................. Doz
$\diamond$ BBQ Riblets .................................................................... \$9.95 Doz
$\diamond$ Cocktail Wieners .................................................................... 86.25 Doz
$\diamond$ Chicken Dijon Tidbits ......................................................... \$12.95 Doz
๑ Mini Quiches ....................................................................... $\$ 12.95$ Doz

$\diamond$ Southwest Egg Rolls ........................................................... \$12.95 Doz
$\diamond$ Franks in Puff Pastry ............................................................ \$12.95 Doz
$\diamond$ Water Chestnuts and Bacon .................................................... \$12.95 Doz
$\diamond$ Spinach Dip w/Assorted Breads.................................................. $\$ 1.75 \mathrm{pp}$

## Deluxe Hors d'Oeurres

$\diamond$ Brushetta............................................................................ $\$ 14.95$ Doz
$\diamond$ Muffaleta Bites...................................................................... \$14.95 Doz
$\diamond$ Bacon Wrapped Chicken Bites............................................................... Doz
$\diamond$ Brie in Puff Pastry ................................................................ $\$ 22.95$ Doz
$\diamond$ Stuffed Mushroom Caps .............................................................. Di4. Doz
$\diamond$ Marinated Shrimp in Pea Pods ................................................... 20.99 Doz
$\diamond$ Stuffed Cherry Tomatoes .......................................................... 14.99 Doz

Minimum hors d'oeuvres requirement is 4 Dozen of each item ordered.

## Festive Party Trays

-All Trays Professionally Arranged and Garnished -
Cheese Variety Tray Small (20 guests) ..... $\$ 29.00$
4 Kinds of Fine Cheeses Large (60 guests) ..... $\$ 68.00$Medium (40 guests)$\$ 48.00$
Cracker Variety Tray
Small (20 guests) ..... $\$ 19.00$
Medium (40 guests) ..... $\$ 29.00$
4-5 Varieties of Crispy Crackers Large (60 guests) ..... $\$ 39.00$
Fresh Vegetable Trayw/DipCarrots, Celery, Cucumber, Cauliflower orother Seasonal Vegetables
Small (20 guests) ..... $\$ 39.00$
Medium (40 guests) ..... $\$ 59.00$
Large (60 guests) ..... $\$ 69.00$
Fresh Relish Tray
Dill and Sweet Pickles, Peppercini, PickleSpears, Black and/or Spanish Olives
Small (20 guests) ..... $\$ 39.00$
Medium (40 guests) ..... $\$ 59.00$
Large (60 guests) ..... $\$ 69.00$
Fresh Fruit Tray Small (20 guests) ..... $\$ 52.00$
Medium (40 guests) ..... $\$ 76.00$
Variety of Seasonal Fruit Large (60 guests) ..... $\$ 93.00$
Smoked Sausage Tray w/Dip
Medium ( 35 guests) ..... \$42.95
Large (50 guests) ..... $\$ 54.95$
Jumbo Shrimp Trayw/Dip Medium (50-60 count) .... $\mathbf{\$ 5 9 . 0 0}$
Large(100-120 count).. ..... $\$ 99.00$
Meat \& Cheese TrayRoast Turkey Breast, Ham, Roast Beef,Salami \& 2 Kinds of Cheese(1 White \& 1 Yellow)
Meat \& Cheese Cubes
Small (20 guests) ..... $\$ 42.00$
Medium (30 guests) ..... $\$ 53.00$
Large (40 guests) ..... $\$ 69.00$
Medium (40 guests) ..... $\$ 59.00$
Large (60 guests) ..... $\$ 79.00$
Cheese ball w/Crackers Large (60guests) ..... $\$ 47.00$
Smoked Sausage and Cheese Tray
Medium (30 guests) ..... $\$ 47.95$
Large (50 guests) ..... $\$ 67.95$

## Dessert Selections

# Assorted Cakes <br> Carrot, Double Chocolate, Vanilla Bean, Tuxedo <br> Gourmet Chocolate Brownies <br> $\$ 1.95$ ea. <br> $\$ 1.95$ ea. <br> Cookies <br> Chocolate Chip,Peanut Butter, M\&M Chocolate Chip, $\$ .80$ ea. Sugar, Oatmeal Raisin <br> Whole Pie (8-10 slices) <br> \$14.95—19.95 per pie <br> Cherry, Apple and Pumpkin Pie 

Sheet Cakes
Full or Half Sheets

## -Chocolate Fantasia-

A wonderfully decorated and displayed Chocolate Fountain, Surrounded by taste-tempting treats for dipping. Treats include Strawberries, Pineapple, Bananas, Cookies, Piroules, and Smores. A Feast for the eyes and the tummy!

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\begin{array}{ll}
80 \text { guests or more: } & \$ 4.95 \mathrm{pp}+\text { tax and service charge } \\
80 \text { or less guests: } & \$ 425.00+\text { tax and service charge }
\end{array}
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## A La Carte Menu

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