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

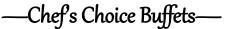
Phone: (815) 965-8604 or 965-8605 Fax: (815) 965-8669

View menus online at www.PenguinFoods.net

Open Monday - Saturday, Closed Sunday

Dinner Buffet Selections





Our Most Popular Buffet Packages



Penguin's Fiesta Italian Buffet	Penguin's Blue Ribbon Buffet		
Italian Beef Mostaccioli Antipasto Salad Potatoes Italiano Italian Blend Vegetables Italian Bread and Butter Banquet Quality Plates, Napkins, Utensils Del./P.U. Price: \$11.95 per person + del + tax	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		
Penguin's All American Buffet	Serve Price: \$12.95 per person + service charge + tax Penguin's Cold Deli Meat Buffet		
Roast Top Round of Beef-(w/Mushroom Au Jus) Golden Baked Chicken Potato Salad Sweet and Sour Cole Slaw Pasta Salad 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	Gourmet Meat & Cheese Trays Vegetable Tray w/Dip Choice of Two Deli Salads Bakery Buns Condiments Banquet Quality Plates, Napkins, Utensils 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

*prices subject to change without notice

Buffet Pricing for Pickup & Delivery



One Meat Buffet Price: \$11.25 per person + tax

Two Meat Buffet Price: \$11.95 per person + tax

Buffet Includes:

Choice of Three Sides, Bread and Butter, Disposable Utensils

We can Custom Design buffets to fit any occasion. Please ask our consultants for assistance.



- 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



\$.35 per person \$.75 per person

\$1.00 per person

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.

\$12.95 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	Add \$6.95 per person
Chef Carved Roast Rounds Of Beef	Add \$3.95 per person
Chicken Chardonnay	Add \$1.50 per person
Chicken Marsala	Add \$1.50 per person
Breaded Pork Chops	Add \$1.00 per person
Broasted Chicken	Add \$1.00 per person
Sirloin Tips	Add \$1.00 per person
Mashed or Baked Potato Bar with 5 toppings	Add \$1.50 per person

Additional Service Choices

Disposable Premium China

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

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'oeuvres buffets including chafing dishes, table coverings and service personnel, please call for details and pricing.

Cold Hors d'Oeuvres

\Diamond	Cucumber Squares	\$11.95 Doz
\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
	w/meat	
\Diamond	Tortilla Pinwheels w/salsa	
\Diamond	Fruit Skewers	\$10.95 Doz

Hot Hors d'Oeuvres

\Diamond	Swedish Meatballs	\$8.95 Doz
\Diamond	Meatballs in Mushroom Au Jus	\$8.95 Doz
\Diamond	Buffalo Wings	\$11.95 Doz
\Diamond	BBQ Riblets	\$9.95 Doz
\Diamond	Cocktail Wieners	\$6.25 Doz
\Diamond	Chicken Dijon Tidbits	\$12.95 Doz
\Diamond	Mini Quiches	\$12.95 Doz
\Diamond	Egg Rolls	\$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	\$1.75pp

Deluxe Hors d'Oeuvres

\Diamond	Brushetta	\$14.95 Doz
\Diamond	Muffaleta Bites	\$14.95 Doz
\Diamond	Bacon Wrapped Chicken Bites	\$14.95 Doz
\Diamond	Brie in Puff Pastry	\$22.95 Doz
\Diamond	Stuffed Mushroom Caps	\$14.95 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 Tra	ys Professionall	y Arranged and	l Garnished—
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Cheese Variety Tray 4 Kinds of Fine Cheeses	Small (20 guests) \$29.00 Medium (40 guests) \$48.00 Large (60 guests) \$68.00
Cracker Variety Tray 4-5 Varieties of Crispy Crackers	Small (20 guests) \$19.00 Medium (40 guests) \$29.00 Large (60 guests) \$39.00
Fresh Vegetable Tray w/Dip Carrots, Celery, Cucumber, Cauliflower or other 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, Pickle Spears, Black and/or Spanish Olives	Small (20 guests) \$39.00 Medium (40 guests) \$59.00 Large (60 guests) \$69.00
Fresh Fruit Tray Variety of Seasonal Fruit	Small (20 guests) \$52.00 Medium (40 guests) \$76.00 Large (60 guests) \$93.00
Smoked Sausage Tray w/Dip	Medium (35 guests) \$42.95 Large (50 guests) \$54.95
Smoked Sausage Tray w/Dip Jumbo Shrimp Tray w/Dip	
	Large (50 guests) \$54.95 Medium (50-60 count)\$59.00
Jumbo Shrimp Tray w/Dip Meat & Cheese Tray Roast Turkey Breast, Ham, Roast Beef,	Large (50 guests) \$54.95 Medium (50-60 count)\$59.00 Large(100-120 count) \$99.00 Small (20 guests)\$42.00 Medium (30 guests)\$53.00
Jumbo Shrimp Tray w/Dip Meat & Cheese Tray Roast Turkey Breast, Ham, Roast Beef, Salami & 2 Kinds of Cheese(1 White & 1 Yellow)	Large (50 guests)
Jumbo Shrimp Tray w/Dip Meat & Cheese Tray Roast Turkey Breast, Ham, Roast Beef, Salami & 2 Kinds of Cheese(1 White & 1 Yellow) Meat & Cheese Cubes	Large (50 guests) \$54.95 Medium (50-60 count) \$59.00 Large(100-120 count) \$99.00 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

Dessert Selections



\$.80 ea.

Assorted Cakes \$1.95 ea.

Carrot, Double Chocolate, Vanilla Bean, Tuxedo

Gourmet Chocolate Brownies \$1.95 ea.

Cookies

Chocolate Chip, Peanut Butter, M&M Chocolate Chip, Sugar, Oatmeal Raisin

Whole Pie (8-10 slices) \$14.95—19.95 per pie 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!

80 guests or more: \$4.95 pp + tax and service charge 80 or less guests: \$425.00 + tax and service charge



A La Carte Menu



Baked Chicken (Breast, Thigh, Leg)	\$1.99 pc.	Texas BBQ	\$10.99 lb.
Baked Ham	\$6.49 lb.	Spiral Cut Ham(5-18#)	\$5.79 lb.
Barbecue Beef	\$6.59 lb.	Pulled BBQ Smoked Chicken	\$7.59 lb.
Barbecue Pork	\$6.59 lb.	Broccoli Salad	\$6.29 lb.
Barbecue Spare Ribs (per slab)	\$15.95 ea.	Smokehouse Baked Beans	\$4.59 lb.
Cooked Polish Sausage	\$6.59 lb.	Chicken Salad	\$6.29 lb.
Italian Beef in Au Jus	\$7.59 lb.	Cole Slaw	. \$4.59 lb.
Peppered Beef	\$10.99 lb.	Corn & Black Bean Salad,	\$4.89 lb.
Pulled Pork	\$6.59 lb.	Fresh Fruit Salad	\$5.98 lb.
Roast Beef	\$8.99 lb.	Herring in Wine Sauce	\$7.39 lb.
Roast Beef in Au Jus	\$7.59 lb.	Macaroni Salad	\$4.59 lb.
Smoked Beef Brisket	\$10.99 lb.	Pasta Salad	\$4.59 lb.
Whole Smoked Ham (10-18 lb.)	\$4.89 lb.	Potato Salad	\$4.59 lb.
Whole Smoked Turkey (10-18 lb.)	\$5.29 lb.	Sauerkraut	\$4.59 lb.
Smoked Turkey Breast, Boneless	\$7.29 lb.	Cabbage Rolls	\$5.99 lb.

Homemade	1/2 D	C	D 1/2 D	C	E11 D	C
Specialties	<u>1/2 Pan</u>	<u>Serves</u>	Deep 1/2 Pan	<u>Serves</u>	<u>Full Pan</u>	<u>Serves</u>
Hot Chicken Salad	\$35.00	10 - 12	\$59.00	18 - 20	\$95.00	40 - 50
Egg Strata (Ham or Vegetarian)	\$21.00	10 - 12	N/A		\$40.00	25 - 30
French Toast Casserole	\$21.00	9 - 12	N/A		\$40.00	25 - 30
Lasagna: Meat, Vegetable, 5 Cheese	\$39.95	9 - 12	N/A		N/A	
Pasta: Mostaccioli, Tortellini, Buttered Bow Tie	\$28.00	12 - 15	\$39.50	22 - 25	\$69.50	45 - 50
Potatoes: Au Gratin, St. Louis, Chantilly Cheesy, Mashed, Red Roasted, Scalloped, Parsley Butter, Mac & Cheese	\$28.00	12 - 15	\$39.50	22 - 25	\$69.50	45 - 50
Haluski	\$28.00	12 - 15	\$40.50	22 - 25	\$69.50	45 - 50
Vegetables: Corn, Green Bean Casserole, California Blend	\$26.00	12 - 15	\$39.50	22 - 25	\$69.50	45 - 50
Garden or Caesar Salad	\$26.00	12 - 15	\$39.50	22 - 25	\$69.50	45 - 50
Italian or 7 Layer Salad	\$28.00	12 - 15	\$39.50	22 - 25	\$69.50	45 - 50
Whole Roasted Turkey Sliced w/ Gravy	\$49.95	10	N/A		\$109.00	20 - 25

Thank you for considering Penguin Foods