

Soup Selections – A La Carte	\$2.50/Guest
Chicken Dumpling	Beef Vegetable
Cream of Mushroom	Clam Chowder

Hors D' Oeuvres Selections

Silver Dollar Sandwiches - Beef, Pork, Ham, Turkey	\$16.00/Dozen
Silver Dollar Sandwiches - Beef Tenderloin	\$24.00/Dozen

The Following Served as Price per 50 Pieces

Meatballs or Sausage in Sauce	\$55.00
Parmesan Chicken Strips w/Marinara	\$55.00
Broiled Stuff Mushrooms	\$55.00
Crab, Sausage, Bleu Cheese	
Water Chestnuts Wrapped in Bacon	\$55.00
Cheese Puffs – Cheddar and Swiss	\$55.00
Phyllo Dough Wrap-ups – Spinach	\$55.00
Phyllo Dough Pockets – Asparagus	\$55.00
Petite Rubeen's	\$55.00
Bruschetta	\$50.00
Cucumber Canapés	\$50.00
Deviled Eggs	\$50.00
Open Face Sandwiches – Crab, Chicken	\$55.00
Raw Vegetable Platter – Serves 50	\$60.00
Fresh Fruit Platter - Serves 50	\$60.00
Decorated Smoked Salmon - Serves 50	\$75.00
Cheese Platter - Serves 50	\$85.00

Dessert Selections

Strawberry, Blueberry Shortcake	\$3.50/Guest
Ice Cream Sundae	\$2.50/Guest
Cheesecake w/Chocolate Ganache	\$3.50/Guest
Cheesecake w/Fresh Strawberries	\$3.75/Guest
Carrot Cake	\$2.50/Guest
Decorated Sheet Cake - Serves 72	\$75.00
Fudge Brownie, Pecan Bars, Lemon Square	\$2.50/Guest
Éclairs, Cream Puffs & Fruit Tarts	\$3.00/Guest
Pie	\$2.50/Guest

Cake Cutting Fee

Up to 100 Guests	\$50.00
100 to 149 Guests	\$75.00
Over 150 Guests	\$100.00



Jack Norman Catering
 Office ~ Mark Norman
 2555 North Lake Drive
 Milwaukee, WI 53211
 414.614.4561

Breakfast Menu

Continental \$8.50/Guest

Orange and Cranberry Juice
Assorted Danish, Muffins and Paczki
Bagels – Butter, Margarine, Cream Cheese, Preserves

Breakfast Buffet \$10.00/Guest

Scrambled Eggs – Plain
Scrambled Eggs – Mushrooms and Cheese
American Fried Potatoes
Bacon & Sausage
Rolls & Bagels
Assorted Danish, Muffins and Paczki

Breakfast Buffet \$12.00/Guest

Omelets – Made to Order
Bacon, Sausage, Ham
American Fried Potatoes
Rolls and Bagels
Assorted Danish, Muffins and Paczki
Coffee

A La Carte

Seasonal Fresh Fruit Platter (Serves 50)	\$60.00
Danish, Butter Horns, Paczki (Per Dozen)	\$15.00
Morning Buns, Pecan Rolls (Per Dozen)	\$15.00
Tea Cookie Platter (100 Cookies)	\$50.00
Large Cookies (Per Dozen)	\$15.00

Custom Menus Available

PRICE SUBJECT TO 19% SERVICE CHARGE AND APPLICABLE SALES TAX

Polish Buffet Menu

Two Entrée Selections \$21.00/Guest

Stuffed Porkchops
Polish Sausage
Beef Rollups
Stuffed Cabbage

Two Starch Selections

Red Roasted Potatoes
Parsley Buttered Potatoes
Garlic Mashed Potatoes
Pierogi – Mushroom & Kraut
Pierogi – Potato

One Salad Selection

Creamed Cucumbers
Green Tossed Salad w/assorted dressings

Two Vegetable Selections

Red Cabbage
Sauerkraut w/Smoked Sausage
Cauliflower & Broccoli Polonaise
Candied Carrots
Fresh Fruit Platter
Soup

Rolls & Butter

Coffee

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Buffet Dinner Menu

One Entrée Selection \$18.00/Guest

Two Entrée Selection \$21.00/Guest

Baked Ham
Beef Burgundy or Stroganoff
Chicken
Chicken Parmesan
Lasagna
Roast Turkey w/stuffing
Swiss Steak
Stuffed Pork Chop

Roast Round of Beef (Carved at Buffet) \$24.00/Guest
Boneless Breast of Chicken w/Apricot or Wine Sauce

Roast Pork Loin (Carved at Buffet) \$24.00/Guest
Boneless Breast of Chicken w/Apricot or Wine Sauce

Grilled Beef Tenderloin \$27.00/Guest
Chicken Florentine or Kiev

Prime Rib of Beef \$27.00/Guest
Boneless Breast of Chicken w/Apricot or Wine Sauce

Grilled Beef Tenderloin \$28.00/Guest
Grilled Salmon

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All Buffet Dinners include:

Choice of One:

Hot French bread with Chive Butter
Assorted Dinner Rolls

Choice of One:

Double Baked Potatoes	Mixed Rice Pilaf
Parsley Butter Potatoes	Pasta
Red Roasted Potatoes	Potato Pierogi
Garlic Mashed Potato	Potatoes Au Gratin

Choice of One:

Mixed Green Salad – (2) Salad Dressings
Caesar Salad
Lemon Vinaigrette Salad* - Baby Spinach, Bleu Cheese & Pecans
Raspberry Vinaigrette Salad* -Mixed Greens, Cranberries, Feta
Cheese & Pecans

Choice of Two:

Broccoli Polonaise
Cauliflower Polonaise
Candied Glazed Carrots
Green Beans Almondine
Tomatoes Florentine (Stuffed with Creamed Spinach)
Asparagus

First Course: (Optional)

Pineapple Swan – filled w/fresh fruit*

*Additional charge of \$2.50/guest

Coffee

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Plate Service Dinner Menu

Boneless Breast of Chicken White Wine or Apricot Sauce	\$22.00/Guest
Filet of Beef Madiera Sauce	\$26.00/Guest
Prime Rib of Beef Au Jus	\$25.00/Guest
Grilled Salmon Dill Sauce	\$25.00/Guest
Roast Pork Loin Mushroom Sauce	\$25.00/Guest
Sea Bass Pecan Crusted, Herb Butter	\$27.50/Guest
Filet of Beef w/Grilled Salmon or Shrimp	\$28.00/Guest
Stuff Filet of Beef Wild Mushrooms, Shallots, Bacon, Gorgonzola	\$28.00/Guest

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All Plate Service Dinners include:

Choice of One:

Hot French bread with Chive Butter
Assorted Dinner Rolls

Choice of One:

Double Baked Potatoes	Mixed Rice Pilaf
Parsley Butter Potatoes	Pasta
Red Roasted Potatoes	Potato Pierogi
Garlic Mashed Potato	Potatoes Au Gratin

Choice of One:

Mixed Green Salad – (2) Salad Dressings
Caesar Salad
Lemon Vinaigrette Salad* - Baby Spinach, Bleu Cheese & Pecans
Raspberry Vinaigrette Salad* -Mixed Greens, Cranberries, Feta
Cheese & Pecans

Choice of Two:

Broccoli Polonaise
Cauliflower Polonaise
Candied Glazed Carrots
Green Beans Almondine
Tomatoes Florentine (Stuffed with Creamed Spinach)
Asparagus

First Course: *(Optional)*

Pineapple Swan – filled w/fresh fruit*

*Additional charge of \$2.50/guest

Coffee

Custom Menus Available

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