

*Due to the fluctuating market and product availability
prices may differ than what is shown on the menu's
2024*

Mary Cody's Restaurant and Maggie's Lounge Catering Menu

205 Main Street Onalaska, WI 54650
608- 519-2200 OR e-mail; mac971@charter.net

What is it that makes an event memorable? Is it the food? Perhaps outstanding service? Is it the way everything is displayed for your guests? Or is it the peace of mind that comes from knowing that every detail for your event has been perfectly planned and taken care of? Answer...all of the above!

Mary Cody's Restaurant and Catering takes pride in providing catering services that offer high-quality foods, first class personalized service, and artistic presentation capped off with hours of individual event planning by Mary Cody, owner & chef, and the results are an event that you and your guests will always remember.

- ❖ So, let us begin planning your event. Once you have selected the date and location for your event, call Mary to inquire if the date is available on our events calendar.
- ❖ If available, we will then ask you for an estimated number of guests. This will assist us in creating your menu and selecting the best type of service for your event. Customized menus can be created to assist in dietary restrictions or for budgeting purposes
- ❖ Once you have determined what we will be serving and style for your event, we will then discuss with you any special presentation, displays and style of service ware (China plates or disposables)
- ❖ A tasting is offered at no charge for 2 guests if you would like others to join you at the tasting it is \$15.00 a person
- ❖ To secure your event date, we require a signed contract and a security deposit that is applied to your final invoice. The deposit is non-refundable should your event be canceled 2 months prior to the event.
- ❖ A final count on the number of guests must be submitted 2 weeks prior to your event. Your final count may be increased but not reduced 2 days prior to your event.
- ❖ Final payment for private parties is due before or at the beginning of your event.
- ❖ For Companies and Organizations arrangements for billing must be made prior to the day of the event.

****Prices in this packet are subject to location service charges**
and do not include state sales tax or gratuity**

Banquet Buffet

(Minimum of 25 guests)

Buffet tables will be covered with linen and have some decoration display

Custom Menus and Dietary request Welcomed

Entrees include fresh seasonal vegetable, dinner rolls and butter

1 Entrée, 1 Salad, 1 Starch

2 Entrée 1 Salad, 1 Starch

Salads

Tossed Mixed Green Salad, with Basil Vinaigrette

Creamy Cole Slaw

Caesar Salad

Pasta salad

Baby Spinach strawberry, blue cheese, Pecans, topped with broccoli slaw and Balsamic Vinaigrette

Starch

Roasted Yukon Gold or Baby Red Potatoes

Roasted Garlic Whipped Potatoes

Baked Potatoes

Wild rice blend

Entrée Choices

Tenderloin Tips with onion and mushrooms in a Marsala Sauce

Sliced Pork Tenderloin with Rosemary Port Wine Sauce

Seasoned Chicken Breast stuffed with an herb sourdough dressing served with pan gravy

Grilled Chicken Breast with a Chardonnay sauce

Fresh Norwegian Salmon with a maple glaze

Tri Colored cheese tortellini in a marinara Sauce or White Sauce

Baked Cod with lemon pepper butter

Baked Sliced Ham with Brown Sugar Glaze

Herb rubbed Pork Medallions in a Mushroom Sauce

Beef Stroganoff/ Pasta or Whipped Potatoes

Vegetarian Entrees

Custom Vegetarian request welcomed

Creamy Risotto

Spinach, asparagus, sundried tomatoes, chives parmesan cheese

Portobello Mushroom Stack

Herbs of Provence seasoned spinach, pine nuts, Boursin Cheese roasted red pepper sauce

Artichoke Spinach Purse

Puff Pastry filled with creamy spinach artichoke stuffing

Sit Down Dinner Menus

All dinner entrees include a selection of salad, warm breads and butter, fresh seasonal vegetables, selection of potatoes.

Salads

(Choose one)

Mixed Green with basil pesto Vinaigrette

Traditional Caesar

Baby Spinach strawberry, blue cheese, Pecans, topped with broccoli slaw and Balsamic Vinaigrette

Starch

(Choose one)

Garlic Whipped Yukon Gold Potatoes

Roasted Rosemary Yukon Gold or Baby Red Potatoes

Cranberry Almond Rice Blend

Wild Rice Pilaf

Entrées

Chicken Roulade

Stuffed with Brie Cheese, Sun Dried Tomatoes, Fresh Basil, served on a White Burgundy Sauce

Chicken Marsala

Sautéed skinless, boneless chicken breast with button mushrooms in a Marsala Sauce

Mediterranean Stuffed chicken Breast

Basil Pesto, Sundried tomatoes, provolone cheese drizzled with a red sauce and balsamic glaze

Marinated Fillet of Salmon

Marinated in Jack Daniels, Lemon, Fresh Thyme and served with Herb Butter or Blackened with mango salsa

Grilled Pork Tenderloin

Served with Mushrooms and Caramelized Shallots in a Port Wine Sauce

Stuffed Pork Loin Pinwheels

Cremini mushrooms, bacon, spinach, fresh herbs, and Gruyère cheese

Certified Angus Eight Ounce Filet of Beef Tenderloin

Grilled and set on a Bordeaux Sauce

Certified Angus Six Ounce Filet of Beef Tenderloin

Grilled and set on a Bordeaux Sauce

Petit Beef Tenderloin & Butterflied shrimp with garlic butter

Beef Tenderloin Market Price or Sirloin Market Price

Hors d'oeuvres

(Serves 50 people)

Hickory Smoked Bacon wrapped Fresh Sea Scallops
Petite Crab Cakes with Rémoulade sauce
Hickory Smoked Bacon, Caramelized Onion Tartlets
Stuffed Mushroom Caps Boursin Cheese or Italian Sausage
Certified Angus Beef Meatballs with pineapple teriyaki glaze,
Demi-glaze; or BBQ
Almond stuffed Bacon Wrapped Dates
Bacon Wrapped Water Chestnuts
Chicken Sate with Sweet Chili Sauce
Bacon wrapped chicken bites with a hot honey glaze
Sesame Chicken with Thai Peanut sauce
Steak au Poivre set on Crostini
Jumbo Shrimp Cocktail and Cocktail sauce
Smoked Salmon Rose Crostini with dill sauce
Silver Dollar sandwiches (Ham & Turkey)
Petite Croissants/Chicken, Ham, or Seafood Salad
Marinated mozzarella pear tomatoes. Fresh basil and
Balsamic reduction on toasted crostini
Spanakopita
Hummus with Crudités and house made pita chips
Bruschetta displayed in a serving bowl with toasted baguettes
Boursin Cheese on Belgian endive* with toasted walnuts and craisins

Some seasonal items may not always be available

Side Salads

Chicken Pasta Salad with Sesame Peanut Sauce
Cranberry Almond Wild Rice Salad
Seasonal Fruit Salad with Lemon Yogurt dressing
Grilled Vegetable Pasta Salad in Basil Vinaigrette
Traditional Potato Salad or Cole Slaw

Side Snacks and Dips

Assorted Crackers
Pretzels
Tortilla Chips
Homemade Potato chips
Mixed Nuts
Seasoned Snack Mix
French Onion dip
Home made Salsa
Shrimp Dip

Butler Passed Hors D' Oeuvres

Presented by caterer on design trays with flowers and/or herbs

Belgian Endive* Leaves filled with French Boursin Cheese topped with
Fresh berries and Caramelized Walnuts

Smoked Salmon Mousse on English Cucumbers

Miniature Roasted Onion and Bacon Tartlets

Greek Spanakopita

Crostini topped with choice of roasted pepper and gorgonzola cheese,
Pesto Chicken, or Smoked Salmon and dill sauce

Cheese Board on a Skewer; Cubes of Cheddar, Genoa Sausage, and Red Grape

Charcuterie Board
available in assorted sizes

Stationary Hors D' Oeuvre Displays
Priced to serve 50 people

Sliced Fresh Fruit Cascade with Seasonal Berries and Lemon Yogurt dipping Sauce

Market Fresh Crudités of Vegetables with Dill Sauce

Display of Mediterranean Dips Bruschetta, Hummus, and Sun-Dried tomato,
Feta cheese Dip served with Pita Bread

Fromage Display of Imported and Domestic Chesses Cubes, Slices and Wedges
With crackers

Side of Honey Smoked Salmon Display with Lavoish Crackers

Warm Spinach and Artichoke Dip with toasted baguette rounds

Antipasto Display of Italian Meats, Julienne Italian Cheeses, Grilled Vegetables and Marinated
Vegetables

Herb crusted Certified Angus Tenderloin with a wedge of blue cheese and
Condiments served with silver dollar rolls (serves approximately 35)

Custom Appetizer upon request

Dessert Table
Minimum 100 guest

Three Assorted bars
Two Assorted cookies
Miniature Cheese cakes assorted flavors
Traditions Chocolate Truffles
Semi-Sweet Chocolate and White Chocolate Bark
Chocolate Dipped Strawberries



Ala Cart Desserts

Custom and Special orders upon request
Cupcakes upon request

Layered Lemon Cake (serves 20)
Assorted Dessert Bars per dozen
Assorted Cookies per dozen
Double Chocolate Mousse Cake (serves 12 to 16)
Apple Strudel (serves 15 to 20)
Specialty Cheese Cake (serves 12 to 16)
Chocolate dipped Strawberries (minimum 3 dozen)
Hand Dipped Truffles (3 dozen minimum)
Chocolate Pecan Espresso Tart (serves 8)
Traditional Carrot Cake (serves 10)
Tripple layered lemon cake
Dark Chocolate cake with Red Raspberry sauce
Cup Cakes upon request by the dozen
Token Cakes available upon request

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Revised 2/6/24