

*Due to the fluctuating market and product availability  
prices may differ than what is shown on the menu's  
2024/ 2025*

## 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 Tips 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

Market Price

#### **Certified Angus Six Ounce Filet of Beef Tenderloin**

Grilled and set on a Bordeaux Sauce

Market Price

#### **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-glace; or BBQ  
Almond stuffed Bacon Wrapped Dates  
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 raisins

*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  
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*

Smoked Salmon Mousse on English Cucumbers

Shrimp cocktail shooters

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  
**Market Price 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

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)  
**Market Price**

*Custom Appetizer upon request*

## Dessert Table

Minimum 100 guest

Full Display and Half Display

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

**Above prices do not include state sales tax or gratuity and are subject to location service charges. Some prices may change due to market price**

**Revised 11/24/24**