

**TONY SENDIK'S MARKET SIGNATURE PARTY COLLECTIONS**

**ALSO AVAILABLE AT OUR SENDIK'S BAYSIDE LOCATION**

**2643 N DOWNER AVE**

**340 W BROWN DEER RD**

**414-962-1600/962-4011**

**414-352-8670**

**TO ORDER YOUR PARTY COLLECTIONS:**

**ALLOW 24 HOURS ADVANCE NOTICE**

**WE ACCEPT CHECKS, VISA,, MASTERCARD, DISCOVER &  
AMERICAN EXPRESS**

***THE GARDEN COLLECTION***

**FRESH VEGETABLES & CRUDITE' TRAY:**

A colorful collection of fresh garden vegetables served with our creamy dill dip and garnished attractively with green onion flowers, radish roses & julienne bell peppers.

Small	serves 6-12	\$16.99
Medium	serves 15-25	\$ 34.99
Large	serves 30-50	\$ 55.99

**SPINACH DIP & SOURDOUGH BOULE:**

A sourdough bread bowl filled with Sendik's homemade spinach dip surrounded by sourdough bread cubes, sesame bread sticks & fresh vegetables for dipping.

Serves 10-15      \$28.99

**FRESH FRUIT TRAY:**

A colorful assortment of diced fresh cantaloupe, watermelon, pineapple & honeydew. Garnished with ripe strawberries, seedless grapes & kiwi fruit.

Small	serves 10-15	\$ 26.99
Medium	serves 15-25	\$ 42.99
Large	serves 30-50	\$ 62.99
Extra large	serves 60-75	\$ 77.99

**DICED FRESH FRUIT BOWL:**

Diced fresh fruit garnished with ripe strawberries, seedless grapes & kiwi fruit.

Serves 10-15      \$ 26.99

***THE CLASSIC COLLECTION***

**ANTIPASTO TRAY:**

This classic Italian specialty includes imported Genoa salami, Mortadella & hot Sopersata, marinated artichoke salad, roasted red peppers, Provolone, Fontinella, & Mozzarella string cheese, pepper & olive salad & Sicilian olives.

Serves 25      \$ 47.99

#### GOURMET MEAT PLATTER:

An elaborate arrangement of four favorites: Roast beef, oven roasted turkey breast, honey ham & pastrami or corned beef. Accompanied by imported Dijon mustard & mayonnaise.

Small	Serves 15-20	\$ 42.99
Large	Serves 30-40	\$ 84.99

#### GOURMET MEAT & CHEESE PLATTER:

Roast beef, oven roasted turkey breast, honey ham & pastrami or corned beef accompanied by Wisconsin Swiss, Cheddar & Provolone cheeses.

Small	Serves 15-20	\$ 47.99
Large	Serves 30-40	\$ 94.99

#### CREATE YOUR OWN DELI PLATTER:

Select by the pound your favorite deli meats & cheeses and we will tray and garnish.

Recommended serving size 4 sandwiches per pound of meat

4 sandwiches per ¼ pound of cheese

Price of product, plus \$ 12.00 catering fee.

#### SILVER DOLLAR SANDWICHES BY THE DOZEN:

Oven roasted turkey breast, honey ham, tuna, ham, or original chicken salad.

\$ 14.99/dz.

Medium rare roast beef.

\$ 16.99/dz.

#### DOMESTIC CHEESE PLATTER:

An elegant assortment of Wisconsin finest sliced Swiss, Cheddar & Provolone cheeses with a decorative cheese ball. Attractively garnished with seedless red and green grapes & ripe strawberries. Accompanied by crackers.

Small	Serves 15-25	\$ 39.99
Large	Serves 30-50	\$ 79.99

#### INTERNATIONAL CHEESE PLATTER:

A gourmet selection of cheeses from around the world, including English blue stilton, Danish havarti with dill, French camembert, Norwegian jarlsberg, sharp Canadian white cheddar & Italian bel paese. Garnished with dates, seedless grapes & strawberries.

Accompanied by crackers.

Serves 16-20 \$ 54.99

**WISCONSIN CHEESE & SAUSAGE PLATTER:**

Wisconsin's finest sliced Swiss, Cheddar & Provolone cheeses with Thuringer, summer & garlic beef summer sausages. Accompanied by crackers.

Small	Serves 20-30	\$ 52.99
Large	Serves 40-60	\$ 110.99

**TACO DIP PLATTER:**

Zesty dip on the bottom topped with Shredded lettuce, diced tomato, sharp cheddar cheeses, green onions & black olives. Accompanied by tortilla chips.

Serves 15-25                      \$ 32.99

**ROAST TENDERLOIN PLATTER:**

A Prime Steer Tenderloin seasoned and roasted to your preference. Thinly sliced & garnished. Accompanied by creamy horseradish sauce. (tray & garnished)

Market price plus \$15.00 catering fee.

***THE SEAFOOD COLLECTION:***

**GULF SHRIMP COCKTAIL PLATTER:**

Jumbo gulf shrimp accompanied by our own homemade cocktail sauce & garnished with lemon wedges.

Recommended serving 3-4 per person

\$. 95 per shrimp ( 2 dozen minimum per order)

SMOKED TROUT PLATTER            (3-4 LB. AVG.)            \$ 8.29 lb.

SMOKED SALMON PLATTER        (5-8LB. AVG.)            \$ 8.29 lb.

Canada's finest trout or salmon smoked fresh in Port Washington. The fish is skinned, scored & garnished with lemon wedges. Accompanied by cocktail rye bread.

**ELEGANT POACHED SALMON TRAY**

A whole fresh Norwegian salmon side court bouillon poached & placed over Mesclun mixed greens with fine diced English cucumber, radishes & watercress. Accompanied by creamy cucumber dill sauce.

3-4lb. per side                      \$ 12.99/lb.

