

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**

**Most of Sendik's on Downer's Hot Deli Entrees and side dishes can be special ordered to pick up Hot or prepared to re-heat & serve. 72 hour notice required. Service Charge/Catering Fee/Minimums Apply

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.

12" \$21.99

16" \$41.99

18" \$67.99

SPINACH DIP & SOURDOUGH BOULE:

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

\$34.99

FRESH FRUIT TRAY:

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

12" \$32.99

16" \$51.99

18" \$75.99

Extra large \$93.99

DICED FRESH FRUIT BOWL:

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

Serves 10-15 \$32.99

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.

\$57.99

GOURMET MEAT PLATTER:

An elaborate arrangement of four favorites: Roast beef, oven roasted turkey breast, boiled ham & pastrami or corned beef.

Small	Serves 15-20	\$51.99
Large	Serves 30-40	\$99.99

GOURMET MEAT & CHEESE PLATTER:

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

Small	Serves 15-20	\$57.99
Large	Serves 30-40	\$113.99

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 \$20.00 catering fee.

SILVER DOLLAR SANDWICHES BY THE DOZEN:

Oven roasted turkey breast, boiled ham, tuna, honey ham, or original chicken salad.
\$17.99/dz.

Medium rare roast beef.
\$20.99/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.

Small	\$47.99
Large	\$95.99

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.

\$65.99

WISCONSIN CHEESE & SAUSAGE PLATTER:

Wisconsin's finest sliced Swiss, Cheddar & Provolone cheeses with Thueringer, summer & garlic beef summer sausages.

16" \$63.95

18" \$ 110.99

TACO DIP PLATTER:

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

16" \$39.99

ROAST TENDERLOIN PLATTER:

A Whole Tenderloin seasoned and roasted to your preference. Thinly sliced & garnished. Accompanied by creamy horseradish sauce.

Beef Tenderloin 3-4 lb market price

Prime Steer Tenderloin 5-7 lb market price

Plus \$25.00 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

\$1.29 per shrimp (2 dozen minimum per order)

SMOKED TROUT PLATTER (3-4 LB. AVG.) \$9.99 lb.

SMOKED SALMON PLATTER (5-8LB. AVG.) \$9.99 lb.

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

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 \$ 16.99/lb.