



SENDIK'S

CATERING & EVENTS

Full Service Menu



No Matter the Occasion, We Cater To It!

Whether you're hosting an intimate cocktail party, a lavish wedding or a backyard picnic, we'll design a delectable menu suited for your event size and budget. You can trust Sendik's Catering Team to flawlessly execute all aspects of your event so you can sit back and relax while you celebrate life's most important moments.



Katie Pandl
Catering Director

Katie was born and raised in the restaurant business and brings over 30 years of catering expertise to the Sendik's team. She has a passion for quality, an incredible knack for the guest experience, and most of all a flare for cooking up exquisitely delicious, beautifully presented dishes.



Stacey Christian
Catering Coordinator

Stacey loves working with clients to bring their vision to life. With 16 years of catering and event planning experience under her belt, she excels at creating inspiring, trendy events, thinking on her feet and getting each and every detail just right.

Contact Us

Visit us at sendiks.com/catering.

Hot Appetizers

Crab Cake

with remoulade

Buffalo Sriracha Chicken Bites

garnished with ranch and celery

Asparagus & Asiago Wrap

tender asparagus tip wrapped in butter phyllo with imported asiago and fontina cheese

Stuffed Mushroom

choice of italian or garden (v)

Bacon Wraps

crispy water chestnuts wrapped in bacon

Spanakopita

flaky phyllo pastry stuffed with spinach and feta cheese

Phyllo Cups

choice of artichoke/parmesan, caramelized onion/brie or apple/blue cheese

Mini Reubens *

with turkey pastrami or traditional corned beef

Grilled Cheese Bites *

with citrus jam

Almond Bacon Crostini

monterey jack, almonds and bacon

Quesadillas*

choice of brie/pear (v), BBQ chicken, or mushroom/jack

Flatbreads*

choice of 4 cheese, margherita, pepperoni, sausage and caramelized onion

Meatballs

choice of bourbon or swedish

Chicken Satay

with thai peanut sauce



Cold Appetizers

Crostini*

choice of tomato bruschetta (v), lemon mascarpone (v) or beef & blue

Sandwich Bites

choice of BLT, turkey pesto, cucumber and cream cheese (v), chicken salad, watercress spiral (v) or salmon and dill

Kabobs

choice of
caprese - fresh mozzarella, tomato, balsamic glaze (gf/v)
badger - sausage, pepperdew, cheese curd, pickle (gf)
antipasto - salami, tortellini, olive, cheese

Fresh Sushi

assorted rolls (v)

Raw Vegetable Snacker

single-serve cup of fresh, seasonal veggies and dip (v)

Shrimp Cucumbers*

shrimp, chili sauce, boursin (gf)

Phyllo Bites*

choice of pineapple, cilantro, greek or crab (v)

**Visit our Ala Carte Menu for great
Signature tray additions.**



Appetizers range from \$17 - \$36 per dozen

*** requires chef onsite**

Salads

House Garden Salad

Romaine, cucumbers, carrots, tomatoes, ranch

Berry Fever Salad

Spring Mix, blueberries, strawberries, walnuts, blue cheese, raspberry vinaigrette

Kale Salad

Kale, mixed greens, butternut squash, roasted beets, sweet onions, Bellavitano cheese, vinaigrette

Chopped Salad

Greens, cucumbers, tomatoes, onions, chickpeas, mozzarella, vinaigrette

Sendik's Caesar Salad

Romaine, parmesan, black olives, onions, homemade croutons, caesar dressing

Caprese Salad

Spring Mix, fresh mozzarella, tomato and basil, balsamic vinaigrette (gf)



Sides

GREEN BEANS ALMONDINE(gf) (v)

Al dente with silvered buttered almonds

ROASTED VEGETABLE MEDLEY (gf) (v)

Chef's seasonal blend

MAPLE GLAZED CANDIED CARROTS (gf) (v)

Glazed baby carrots lightly steamed coated with Sendik's maple syrup

BRUSSEL SPROUTS (gf) (v)

Roasted brussels with citrus glaze, garlic butter or crumbled bacon and feta

ROASTED ASPARAGUS (gf) (v)

Asparagus spears oven roasted or steamed with sea salt and pepper

ROASTED SEASONAL VEGETABLE (gf) (v)

MASHED YUKON GOLD POTATOES (gf) (v)

Parsley and butter or garlic

ROSEMARY ROASTED POTATOES (gf) (v)

Roasted baby reds with rosemary butter, sea salt and pepper

TWICE-BAKED POTATOES (gf) (v)

Creamy blend of sour cream, Wisconsin sweet butter, and shredded cheddar

MUSHROOM WILD RICE PILAF (gf) (v)

Wild rice with baby bellas, shallots, salt, pepper and balsamic





Chicken Piccata



Petite Filet with Cognac Cream



Spinach Stuffed Portobello

Entrées

Enjoy all entrées either stationed or plated. Duo-entrées available.

Breaded Chicken Piccata, Marsala or Lemon Butter

Chicken Piccata, lightly breaded, white wine, lemon and capers. Chicken Marsala, dry Marsala, mushrooms saute and heavy cream

Baked Herbed Bone In Chicken (gf)

natural glaze, BBQ or lemon rosemary

Chicken Breast Normandy

brandied apple cream, hint of thyme

Grilled Chicken (gf)

with lemon pepper or bourbon

Roasted Turkey Breast

in gravy

Glazed Ham off the Bone (gf)

Stuffed Maple Glazed Pork Loin

apricot bread stuffing with almonds and maple bourbon glaze

Pork Medallions

pork tenderloin medallions with mustard chive sauce

Beef Tips Bordelaise (gf)

dry red wine and shallot butter

Braised Bone In Short Ribs

pan seared with a cabernet reduction sauce

Petite Filet

cognac cream or horseradish cream with caramelized onions

Salmon Filet

filet of salmon with lemon pepper, lemon dill cream, sesame soy, tomato pesto, or tarragon cream

Stuffed Roasted Portabella Mushroom (v)

spinach, carrot and sweet pepper

Stuffed Braised Beef or Four Cheese Blend Ravioli (v)

red sauce

Duo Entree Buffets starting at \$21.95 a person

Choice of 2 Entrees, 2 Sides, Fresh Green Salad and Fresh Baked Dinner Rolls and butter. Includes disposable chafers and serving utensils.

Email catering.team@sendiks.com for more information

(gf)-Gluten Friendly (v) Vegetarian

Seasonal, vegetarian, vegan, lactose free and gluten-friendly selections available upon request.

Red Truck Bar



New York Style Cheesecake



Macaroons



Desserts

Red Truck Bar

Starting at \$4.95 a person.

An array of Sendik's best mini bakery items.

Choose from: mini cookies, cupcakes, brownies or bars, gourmet pretzels, macaroons or cocoa crunch.

Cupcake or Pie Station

Coffee Service

Regular, Decaf or Tea service to include disposable cups, creamer, sugar.

Inquire about other dessert options and wedding cakes.



Let's eat cake!

*Talk to one of our cake decorators today to
order your customized wedding cake!*



Need flowers for your event?

*Talk to one of our
design specialists!*

sendikshome.com

Policies

Pricing

Menus are generally priced per person on a per event basis. The options listed in this menu are only a sampling of what we have to offer. We will happily design a custom menu suited to your occasion, theme, location and budget!

Securing Your Event

Sendik's Catering & Events requires a signed contract and initial deposit of 50% down when your event and date is booked.

Tastings

Tastings are available for \$20-\$30 a person, inquiry with your coordinator. Full credit of tasting will be applied to the final invoice.

Staffing

Professional service staff is billed at \$25-\$35 per hour, with a 4-hour minimum. Changes will reflect service/labor from point to point. Staff estimate given from Catering Coordinator is based on site walk-through, menu design and timing. Service staff is billed at a higher rate for events held on key holiday weeks.

Rentals

We have many relationships with local rental companies and are happy to coordinate any rental, equipment or linen needs. This includes tents, china, glassware, flatware, tables, chairs, linens, staging, lighting and much more!

Florals

We offer high-quality floral services for all occasions at competitive prices. Our professional and knowledgeable team can create and design beautiful blooms to reflect your style and taste!

Dietary Needs

We are happy to accommodate any guests special dietary needs, just ask your coordinator.

Final Guest Count

A final guest count is required no later than one week prior to the event date. No reductions are permitted after this submission of the final guest count. However, you may increase the guest count up to 72 hours prior to the event.

Holiday and Special Rates

An additional service rate may apply for events held on key holidays. Availability on certain holidays is limited.

Service Charge

All full service events will incur an 20% coordinating cost. This cost does not include gratuities. The cost which includes, but not limited to: administrative costs, insurance costs, coordinating expenses, vehicle expenses, trash removal, decor and props, equipment costs, uniform and equipment cleaning.



Need Bar Service?
Sip, Sip, Hooray
we're here for you!

*We can do anything from stocking to staffing your bar.
Just ask your Sendik's Catering Coordinator.*

