ADS CATERING AMERICAN FOOD MENU

AMERICAN MENU \$18.99 PER PERSON

Teriyaki & Makers Mark Glazed Chicken Skewers

Chicken skewers with our unique teriyaki & Makers Mark whiskey glaze. Absolutely Remarkable!

Italian-Port Wine Mushroom Meatballs

Ed's special recipe for over 40 years! These meatballs are prepared using a port wine that is slowly steamed away and reduced over the cooking process. Then the meatballs are covered in sliced fresh mushrooms and natural juices

Coconut Shrimp

Shredded coconut batter, deep-fried and served with a pineapple sweet & sour sauce

Shrimp Cocktail

Here's another sample item, this one uses the optional 'extras' field, which can be used for anything extra about the item

Traditional Egg Rolls

Chinese egg rolls served with sweet and sour sauce

Southwestern Egg Rolls

Spicy egg rolls stuffed with black beans, corn, cilantro and chicken. Served with a cucumber ranch dressing

Toasted Calamari

Caramelized Onions & Peppers Served with lemon wedges and marinara

Baked Brie Puff Pastries

Filo dough filled with Brie and served with a raspberry coulis sauce

Tomato Caprese

Beefsteak tomato slices, topped with Buffalo mozzarella cheese, fresh basil, and drizzled with extra virgin olive oil & balsamic vinegar

Spinach Dip

Our creamy version made with chopped baby spinach and served with tortilla chips

Cheesy Artichoke Dip

Parmesan and Asiago cheeses, chopped artichoke hearts with baby spinach – served with tortilla chips

Stuffed Mushroom Caps

An assortment of jumbo mushroom caps stuffed with blue cheese and bacon as well as, cheddar cheese and sausage recommended for the sophisticated palate!

Toasted Mini Ravioli

Lightly breaded ravioli bites filled with cheese and served with marinara for dipping

Traditional Bruschetta

Diced Roma tomatoes, white pepper, garlic, basil, extra virgin olive oil, Romano parmesan cheeses, served on-top of thin sliced toasted French bread

Spring Rolls

Vegetable and cabbage stuffed egg rolls with a pineapple sweet & sour dipping sauce no meat inside!

Roasted Red Pepper Humus

Topped with crumbled feta and diced tomatoes, served with pita wedges

Pot Stickers

Classic Chinese dumplings filled with pork and vegetables then fried, served with soy sauce Silver Dollar Sandwiches Small silver dollar rolls stuffed with your choice of turkey, ham, or steak and served with mustard, mayonnaise, and horseradish sour cream accompaniments!

Swedish Meatballs

A classic version of the meatball with a creamy sauce Rolled Chicken or Beef Tacquitos Rolled and fried, served with sour cream and salsa

Buffalo Chicken Wings or Strips

The classic version of the world famous chicken wing or strips, served plain, hot, or mild with buttermilk ranch for dipping. Smoked Turkey and Ham

Vegetable Spirals

This wrap is becoming more and more popular over the years. Smoked turkey or ham wrapped in cream cheese and served with a poupon' mustard sauce as the accompaniment

Cocktail Sausage

These miniature cocktail weenies are sure to be a hit. Served warm in a mildly eloquent barbecue sauce for effect

Smoked Baby Norwegian Salmon

Another one of Ed's specialties! Presented on a glass fish platter and in the actual form of a Norwegian Salmon and accompanied by capers, cream cheese, diced onions, crackers and lemons.

Cheese and Crackers

No pre-cut cheese cubes here my friend. Hand cut triangles and squares from blocks of real cheese – Amish mozzarella, Colby Jack, Cheddar and Cheddar spread. Accompanied by Carr's Table Water Crackers and Ritz Crackers.

Chips, Salsa, Guacamole & Sour Cream

Oversized chips served with a traditional Mexican salsa, guacamole and sour cream Fresh Fruit Platter Seasonal fresh fruits arranged on a platter and presented in abundance

Vegetable Platter

Assorted fresh vegetables, broccoli, cauliflower florets, celery and carrot sticks presented with ranch dressing for dipping

Orange Peel Sweet-n-Sour Meatballs

Meatballs in our handmade orange peel sweet-n-sour sauce

Chef Carved Sandwiches

Prime rib or turkey sandwiches carved by a chef and served on a potato bun with accompanying sauces.

Baked Goat Cheese & Asiago

Served on a bed of marinara - with toasted French bread points

Fried Egg Plant Stix

Battered & served with a cucumber ranch dressing

Asparagus Spear French Fries

Asparagus spears battered & fried, served with a cucumber ranch dip

Green Bean French Fries

Green beans battered & fried, served with a cucumber ranch dip

Buffalo Style Frog Legs

Frog legs prepared like buffalo style chicken wings (plain, hot, or mild) and served with a cucumber ranch dip Salads

ENTRÉE \$18.99 PER PERSON

Roasted Prime Rib of Beef

Great Lakes Catering's Award winning prime rib. Sliced at a carving station and served personally by one of our chefs. Accompanied by au' jus and a horseradish sour cream sauce.

Chicken, Broccoli and Cheese Casserole

Whole chicken breast baked into our classic broccoli & cheese casserole. This is a meal in and of itself.

Shrimp Dijon

Shrimp in garlic butter sauce and topped with breadcrumbs, then baked

Pot Roast

Slow roasted beef pot roast with carrots, celery, potatoes and peas Chicken and Dumplings

Fettuccini Alfredo

Choose from the following: Chicken, shrimp, or seafood.

Baked and Quartered Chicken

These whole chickens are seasoned, baked, and then quartered. The chicken falls off the bone and melts in your mouth. Excellent when served on top of a bed of corn bread wild rice stuffing.

Stuffed Chicken Breasts

Choose your favorite from the following: Kiev, Cordon Bleu or broccoli & cheese.

Steamship Round Roast

Slow oven roasted strip loin. This "Choice" roast is the perfect alternative to prime rib. Served either from a carving station or pre-sliced.

Lasagna

Meat or roasted vegetable lasagna slowly baked and served with Parmesan cheese.

Italian Sausage and Marinara

Real authentic Italian sausage from the butcher smothered in marinara sauce, peppers, and onions

Thin Sliced Roast Beef Au' jus

Succulent roast beef sliced thin and served in it's own natural au' jus Baked Mostaccioli Premium hollow pasta in meat or marinara sauce it is then smothered with mozzarella cheese and baked

Baked Ravioli

Meat or cheese filled "Pasta pillows" covered in your choice of sauce, then mozzarella cheese, and baked

Roasted Chicken Breast

A boneless, skinless chicken breast dusted lightly with our special seasonings and slow roasted. Accompanied by a crock-pot of apricot honey Dijon mustard.

Oven Baked Turkey Breast

Also sliced at a carving station and served personally by one of our chefs. Accompanied by a cranberry relish and a crock-pot of gravy.

Roast Loin of Pork

Slow roasted pork loin. Carved and served personally by one of our chefs.

Honey Glazed Ham

Whole ham glazed with honey and a fresh fruit cocktail sauce. Sliced and served from a carving station by our chef.

** COMPLIMENTARY ASSORTED BREADS ARE SERVED WITH ALL ENTRÉES**



Garden Fresh Summer Salad

Tossed iceberg lettuce with a blend of summer mix to add color and liven' things up. Choice of dressings from the following – buttermilk ranch, Italian, French or raspberry vinaigrette.

Traditional Caesar salad served in a colossal bowl with our own special Caesar dressing. Also available with chicken for an additional charge.

Fruit Salad

Giant Bowl of mixed fruit cocktail! Potato Salad, Potatoes, mustard, onions and celery

Baked Potato Salad

Classic Potato Salad topped with shredded cheese, bacon and chives. Delicious and unique!

Chunky Red Potato Salad

Large chunks of red potatoes highlight this potato salad German Potato Salad Potatoes, bacon, parsley, onion in a light mustard/vinegar based sauce

Coleslaw

Creamy coleslaw

Creamy Caesar Pasta Salad

Pasta with creamy Caesar dressing and light veggies

Italian Pasta Salad

Classic version

Ranch Seashell Pasta Salad

Seashells pasta with ranch dressing and light vegetables

Macaroni & Cheddar Salad

Elbow macaroni & cheddar cheese

SOUPS

Chicken Noodle Soup

Classic

Vegetable Beef

With bits of prime rib

Chili Hearty w/ beans and beef

Minestrone Loaded with veggies

Three Cheese Thick, creamy and delicious