

Custom Creation

All served with dinner rolls & butter.

1 Meat: \$14/per person, 2 Meats: \$16/per person.

Protein

Baked chicken breast, ribs, bone-in chicken, honey glazed ham, roasted turkey breast, roast beef or pork chops

+

Veggie

Green bean almonidine, ranch corn, cheese broccoli, peas & pearl onions, mixed vegetables, honey glazed carrots

+

Side

Honey mustard coleslaw, ham & cheese pasta salad, Italian pasta salad, potato salad, mashed potatoes, baked potatoes, garden salad, cranberry wild rice or rice pilaf

Boxed Lunch

Each boxed lunch serves 1 person. \$14

Sandwich or wrap along with fruit, bag of chips, dill pickle spear and cookie

Beverages

Soda – \$1/can or \$6/5 cans

Coke, Diet Coke, Sprite, Root Beer, Mellow Yellow

All prices except for “Starters” are per person, 15+ people required per event. Off-site catering fee of \$50 includes setup and delivery within a 50 mile radius. Extra fees will incur for 50+ miles. 72 hours of advance notice is required for catering.

Place Settings – \$10/dozen

Plates, napkins & silverware packs

Extra Items

\$1.75 per person.

Garden Salad

Topped with ranch or French

Spring Mix Salad

Topped with ranch or pomegranate vinaigrette

Honey Mustard Coleslaw

Potato Salad

Pasta Salad

Dozen Cookies

Cranberry oat, chocolate chip, white chocolate macadamia, Reese’s peanut butter or monster

Brownies

Cake

Cupcakes

Rice Crispy Treat Bars



CATERING MENU

Thank you for considering 29 Pines Catering for your next event! We have taken over 75 years of combined food and beverage experience to create a diversified, quality and value driven menu.

We know that organizing an event of any size can be stressful, so we eliminate your stress by using the highest quality ingredients to create a menu specific to you and your guest’s taste buds and budget.

We also offer food tastings for potential bride and grooms or event organizers. Call us for more information.



**We look forward to
catering your next event!**

(715) 874-2900 x102

Cold Starters

Each item serves 25 people.

Flavored Wisconsin Cheese Curd & Meat Display – \$50

Sliced Cheese & Crackers – \$50

Sliced Smoked Meats, Cheese & Crackers – \$50

Chips & Salsa – \$20

Cheese Spread – \$40

Ham Pinwheels – \$50

Vegetable Display – \$25

Fruit Display – \$40

Silver Dollar Sandwiches – \$40

Spinach Dip – \$40

Pretzels & Dip – \$25

Hummus – \$40

Caprese Skewers – \$40

Hot Starters

Each item serves 25 people.

Chicken Wings – \$40

BBQ or buffalo with ranch & celery sticks

Beef Teriyaki Skewers – \$25

Chicken Sweet Chili Skewers – \$25

BBQ Meatballs – \$60

Themed Lunch & Dinner Buffets

Deli Counter – \$12

Smoked ham pinwheel, slow roasted honey glazed turkey pinwheel, Swiss and American cheese, lettuce, tomato, sliced red onion all piled high on the choice of wheat and rye bread. Top it off with mayo or dijon mustard and compliment it with kettle chips and chocolate chip cookies.

Ultimate Tailgate – \$17

Burgers and brats oh my! Quarter pound burgers and beer boiled brats accompanied by lettuce, tomato, onion, American and pepper jack cheese and sauerkraut. Compliment your tasty tailgating protein with pickle spears, honey mustard coleslaw, corn tortilla chips with guacamole and salsa and Reese's peanut butter cookies.

The Wisconsinite – \$14

Mashed or baked potatoes with the choice of sweet corn, gravy, sour cream, whipped butter, bacon bits, scallions, shredded cheese, cheese sauce, diced ham and popcorn chicken with chocolate chip cookies for dessert.

Rio Grande Tacos – \$13

Yellow corn taco shells or white flour tortillas accompanied by pulled taco chicken, ground taco beef, sautéed peppers, black olives & onions, shredded lettuce, diced tomatoes, jalapeños, sour cream, salsa and shredded cheese. Paired with gaucho black beans with cinnamon tortilla chips and sweet cream dip for dessert.

Soup & Salad – \$11

Create your own garden salad and pair it with two of these soup options: chicken noodle, sweet heat chili, loaded baked potato, beef barley, calico bean, beef stew or split pea.

Fried Chicken Buffet – \$11

Fried bone-in chicken paired with mashed potatoes, chicken gravy and buttered kernelled corn.

Taco Bar – \$11

Corn or flour tortillas accompanied by seasoned pulled chicken or seasoned ground beef, shredded lettuce, diced tomatoes, jalapenos, sour cream, salsa and shredded cheese. Paired with Spanish black beans and rice.

Picnic BBQ – \$14

Slow roasted ribs and baked bone-in chicken paired with mashed potatoes and gravy, honey mustard coleslaw, ranch corn and dinner rolls.

Campfire BBQ – \$14

Grilled chicken breasts and glazed ham paired with mashed potatoes, honey mustard coleslaw, grilled green beans in mustard sauce and biscuits with pepper gravy.

Great Wall Buffet – \$14

Teriyaki beef & broccoli and sweet & sour chicken on top of fried rice, lo main noodles, or vegetable stir fry. Complete this Asian dish with egg rolls.

Da Yupper – \$13

Baked white fish in a white wine butter sauce, paired with parsley white potatoes, white rice, lemon pepper peas, brat & sauerkraut soup and dinner rolls.

Little Italy – \$11

Penne noodles accompanied by meaty red sauce, and baked mostaccioli. Paired with garlic toast

All American – \$13

Comfort food at its best... Meatloaf served with buttered cob corn, mac & cheese, mashed potatoes and dinner rolls.

Classic American – \$14

Beef stroganoff over noodles complimented by mashed Yukon gold potatoes, peas & carrots and dinner rolls.

Backyard – \$13

Build your own burger bar with baked beans, chips and potato salad topped with lettuce, tomato and onion.