Steak-Shop Catering & Food Service

301 E Mark Street, Winona, MN 55987 p. 507-452-3150 • f. 507-452-7813 steakshop@hbci.com

Traditional Dinner Menu

Wedding Menu (side 1)

Dinner Menu

Carved Roast Beef Carved Pork Loin Roast Turkey Baked Ham Burgundy Tenderloin Tips Carved Choice Tenderloin Broiled Cod Salmon with Vegetable Salsa Broiled Walleve Shrimp Scampi Skewers Baked Chicken Chicken Kiev Or Cordon Bleu Boneless Chicken Breast (Choice of Lemon Pepper, Savo

(Choice of Lemon Pepper, Savory Herb, Italian, Teriyaki, Cranberry, Glazed, Marsala)

Combinations

Carved Roast Beef & Chicken
Carved Roast Beef & Ham
Turkey & Ham W/ Dressing
Carved Roast Beef & Turkey w/ Dressing
Carved Roast Beef & Boneless
Chicken Breast
Boneless Chicken Breast and Ham
Carved Roast Beef & Baked Cod
Chicken & Meatballs
Ham & Meatballs
Chicken & Pork Loin

Appetizers

Vegetable Display: A classic mix of vegetables including baby dill pickles, olives, peppers, mushrooms, cucumbers, cauliflower, broccoli, radishes, carrots and additional selections upon request

Shrimp with Cocktail Sauce

Fresh Fruit Display: Strawberries, pineapple, watermelon, cantaloupe, honey dew & grapes

Bruschetta: Hand cut grilled bread rubbed with garlic and brushed with extra virgin olive oil. Our traditional bruschetta is prepared with ripe tomatoes tossed with fresh basil and parmesan cheese

Spinach Artichoke Dip: creamy and cheese with artichokes, served with crackers or a French baguettes (crab is optional)

Meatballs: Sausage Parmesan, Beef & Herb, Chicken Asiago, and other available selections

Sausage Sampler: European, variety of sausages for everyone's taste from mild to spicy

Cheese Display: Cheddar, Swiss, Provolone, Colby jack, salami and mozzarella

Caprese Kabobs: Mozzarella with basil and a cherry tomato

Choice of Starch

Mashed Potatoes Scalloped Potatoes Roasted Red Potatoes Au Gratin Garlic Mashed Wild Rice Famous German Potato Salad

Choice of One Vegetable

Glazed Carrots, Green Beans (Garlic or Almond) Corn Peas Vegetable Medley Mixed Vegetables

Choice of Two Salads

Chicken & Ham

American Potato Salad Seafood Macaroni Salad Cole Slaw Creamy Fruit Salad Orange Fluff Fresh Fruit

(You may choose a mixed green salad in place of two salads with no additional charae.)

Dinner Menu

Italian Themed Meatballs

Sausage Parmesan: Homemade meatballs combining Italian sausage and parmesan cheese

Beef and Herb: ground chuck with fresh herbs hand rolled

Chicken Asiago: Sharp Asiago cheese combined with ground chicken to form a delicious bite

Italian Themed Chicken

Marsala: Sweet Marsala wine with mushrooms over a breaded pan fried chicken breast

Picatta: A tangy lemon wine sauce over a lightly breaded pan fried chicken breast

Parmesan: An American Italian classic – pan fried chicken breast topped with our house tomato sauce and shredded parmesan cheesete

Beef or Pork

Italian Herb Steak: A tender Italian Steak Marinated in Italian Herbs and grilled

Osso Bucco: Beef Shank or Pork braised to tender perfection and dressed with braising liquid gravy

Stuffed Pork Loin: A whole pork loin stuffed with sausage stuffing and oven roasted

Lasagna: Layered to perfection with a variety of cheeses stuffed with beef

Vegetarian

Roasted Vegetable Lasagna: The garden layered between sheets of pasta, sauce and cheese

Stuffed Eggplant: Oven roasted eggplant stuffed with bread crumbs, cheese and herbs

Roasted Spaghetti Squash: Oven Roasted Squash served with choice of sauce or buttered

Seafood

Picatta: A tangy lemon wine sauce over cod or choice of fish

Shrimp Scampi: a beautiful classic shrimp, butter, and wine sauce

Pasta

Rigatoni Penne Capellini Rigate Farfalle Spaghetti Radiatori Linguini

Sauce

Alfredo: Creamy rich and delicious

Marinara: Our House tomato sauce

Scampi: Butter garlic and Wine

Bolognese: the Italian meat sauce

Meat sauce: Meat and our house tomato sauce

Primavera: Spring vegetables, white wine, garlic, and olive oil finished with cream



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Dinner Combinations

Italian Themed Combinations

Shrimp Scampi & Carved Roast Sirloin

Beef & Herb Meatballs With Alfredo & Sliced Grilled Chicken Breast

Chicken Parmesan with Roasted Spaghetti Squash

Beef Marinara with Chicken Alfredo

Osso Bucco Beef with Oven Roasted Chicken

Italian Sausage with onions and peppers served along side Marinara Sauce and to include Chicken Alfredo with roasted vegetables on the side to accompany the meal

Chicken Parmesan with Burgundy Beef Tips

Lasagna paired with Chicken Piccata

Lasagna Paired with Chicken Alfredo

Braciola with Stuffed Pork Loin

Salads

Italian Salad:

Fresh greens (romaine and spinach) red onions, pepperoncini, croutons, black olives, grated Romano & house dressing

Garden Fresh Salad:

Add your special touch to a salad. With spinach and romaine including three toppings of your choice along with croutons and parmesan cheese. Lastly topping it off with three dressings of your choice.

Wedding Menu (Dinner Combinations)

Choice of Starch

Mashed Potatoes Scalloped Potatoes Roasted Red Potatoes Au Gratin Garlic Mashed, Wild Rice Famous German Potato Salad

Breads

Focaccia Ciabatta Breadsticks Flatbread, Traditional Dinner Rolls French Rolls

Choice of One Vegetable

Glazed Carrots, Green Beans (Garlic or Almond) Corn Peas Vegetable Medley Mixed Vegetables

Desserts

Cannoli: A sweet shell filled with Mascarpone cheese

Tiramisu: Chocolate and Espresso layered dessert

Chocolate Covered Strawberries

Assorted Mini Cheese Cakes

Cup Cakes: Add your own unique touch with decorated cup cakes displayed Choice of Marble, Vanilla and Chocolate

Pasta

Rigatoni Capellini Farfalle Radiatori Penne Rigate Spaghetti Linguini

Beverages

Punch
Lemonade
Iced Tea
Milk
Hot Tea
Cucumber Water
Lemon Water
Berry Water
Basil Water
And more...

Late Night Snack

Walking Taco Bar Ice Cream Sundae Bar

Make Your Own Sandwich Pizza

Pulled Pork Sandwiches
Assorted Cookies
Ham & Turkey Sandwiches

Rentals:

Popcorn

Soft Serve Ice Cream Machine Soft Serve Ice Cream Machine

Sundae Bar

Slushy 1 sided machine Slushy 2 sided machine

Cotton Candy

Chocolate Fountain:

3 toppings included

China Rental

Dinner Plate
Salad Plate
Cake Plate
Fork
Knife
Spoon
Salad Fork
Water Goblet (Rack of 25)
Iced Tea Glass (Rack of 36)
Coffee Cup (Rack of 25)
Champagne Flute (Rack of 36)
Wine Glass (Rack of 36)

Rocks Glass (Rack of 25)

Linens

Unfolded Napkin: Call for colors Table Cloth: White/Ivory 21" Table Skirt: White/Ivory 13"" Table Skirt: White/Ivory