



CATERING MENU



AtlantisValley Catering

300 Commerce Parkway

Cottage Grove, WI 53527

608-276-9800

catering@atlantisvalley.com



BREAKFAST



Breakfast

Assorted Breakfast Pastries

Muffins, Scones, Donuts, and Danish

Assorted Breakfast Sandwiches

A variety of breakfast sandwiches including vegetarian options

Hot Breakfast Buffet

Scrambled eggs, cheesy hashbrowns, sausage links and bacon

Biscuits and Gravy

Homemade sausage gravy, flaky buttermilk biscuits, scrambled eggs and breakfast potatoes

Loaded Breakfast Strata

Egg custard layered with bread, breakfast meats, vegetables, and cheese. Baked in the oven and served hot with a side of sour cream and salsa. Serves 18.

Oatmeal Bar

Hot stone ground oats with assorted toppings including granola, brown sugar, fresh berries, and toasted sliced almonds

Cinnamon Rolls w/Cream Cheese Frosting

One dozen warm cinnamon rolls with bacon or sausage

Seasonal Fruit Tray

An assortment of fresh cut seasonal fruit

Small (up to 15 people)

Medium (up to 25 people)

Large (up to 35 people)

À la Carte Breakfast Bar

Choose your own/Minimum of 10 people

Scrambled Eggs

Fluffy scrambled eggs seasoned with salt and pepper, customizable upon request

Breakfast Meats

Your choice of bacon, sausage links, or ham steak

Roasted Red Skin Potatoes

Seasoned with fresh herbs, salt and pepper and a touch of chili flake

Cheesy Hash Browns

Tender shredded hash browns in a rich and creamy cheese sauce, topped with more cheese and baked until hot and bubbly

French Toast

Two per person. Served with maple syrup and butter

Breakfast Beverages

Coffee (8-10 people)

Water

Canned Soda

Bottled Juice

Apple, orange, cran-grape

Please contact us if you would like to customize your offerings. Our catering staff is happy to consult with you on your event.

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SALADS, SANDWICHES AND WRAPS



Entrée Salads

All entrée salads include croutons and your choice of Ranch, French, Italian, 1000 Island, Caesar, Balsamic Vinaigrette or Greek dressing

Grilled Chicken Salad

Fresh seasonal greens, cheddar, mozzarella, grape tomatoes

Chef Salad

Fresh seasonal greens, cheddar, grape tomato, smoked ham, smoked turkey, hard-boiled egg

Italian Chopped Salad

Romaine, salami, grape tomato, black olives, pepperoncini, shredded Parmesan, red onion, cucumber

Classic Caesar

Crispy romaine and aged Parmesan.

Add Chicken

Greek Salad

Fresh seasonal greens, marinated artichoke hearts, cucumber, red onion, grape tomato, bell pepper

Large House Salad

Fresh mixed greens, cherry tomatoes, cucumbers, carrots, radish, bell pepper, and assorted dressings

Side House Salad


Fresh mixed green, cherry tomatoes, cucumbers, carrots, radish, bell pepper, and assorted dressings

Wrap Sandwiches

Wrap Platter

Turkey Club - Sliced turkey, lettuce, tomato, bacon

Ham/Swiss - Pit smoked ham, Swiss cheese, lettuce, tomato

Veggie Wrap  - Oven roasted veggies, Kalamata olive, baby spinach, hummus, feta cheese

Roast Beef and Cheddar - Sliced roast beef, lettuce, tomato, cheddar

Chicken Caesar - Grilled chicken, romaine lettuce, Parmesan cheese, croutons, Caesar dressing

CBLT Wrap - Sliced chicken, bacon, lettuce, tomato


Assorted Half Sandwich Platter

Roast Beef - Sliced roast beef, lettuce, tomato, cheddar cheese

Italian Bomber - Pepperoni, salami, lettuce, tomato, provolone cheese, giardiniera

Smoked Turkey - Sliced turkey breast, tomato, lettuce, Swiss

Chicken Club - Sliced chicken breast, bacon, lettuce, tomato

Mediterranean Veggie  - Roasted veggies, Kalamata olives, hummus, baby spinach, feta

Ham/Swiss - Pit smoked ham, Swiss cheese, lettuce, tomato

Build Your Own Deli Sandwich Buffet

Sliced turkey, pit smoked ham, and roast beef with Swiss and cheddar cheese, crispy green leaf lettuce, fresh tomatoes, assorted breads, and rolls. Served with assorted bags of chips, pickle spears and condiments. **Serves 12**



Vegetarian options



AtlantisValley
FOODS, LLC
a Mike Swanson company

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BUILD YOUR OWN



Mexican Buffet

Your choice of protein, served with flour tortillas, garden salsa, sour cream, shredded cheese, shredded lettuce, sliced jalapenos, diced onions, Spanish rice, refried beans

Protein Options:

Ground Beef
Adobo Chicken
Carne Asada (Steak)
Pork Carnitas
Grilled Assorted Veggies

Build Your Own Mediterranean Platter

Your choice of protein served with rice pilaf, homemade hummus & Tzatziki sauce, fresh diced tomatoes, red onion, Kalamata olives, feta cheese, and grilled pita bread

Protein Options:

Greek Lamb
Chicken Shawarma
Falafels (3 Per Person)

Build Your Own BBQ Platter

Your choice of protein served with the following: assorted bread, homemade coleslaw, baked beans, sliced jalapenos and homemade cornbread

Protein Options:

BBQ Pulled Pork
BBQ Pulled Chicken
BBQ Bone-in Chicken Breasts

Build Your Own Potato Bar

Seasoned oven baked potatoes served with steamed broccoli, cheddar cheese sauce, diced ham, diced bacon, green onions, shredded cheddar cheese, sour cream, garden salsa and butter

Soup and Salad Bar

A blend of mixed greens with assorted fresh veggies and toppings. Served with assorted dressings and chef's choice soup. Vegetarian options available.

Beverages

We offer Coke and Pepsi products and a full line of specialty beverages. Please inquire with our catering staff.



SHARABLES

Cocktail Meatballs

Our signature beef and pork meatballs tossed in your choice of house-made marinara, Kentucky bourbon sauce, Asian ginger glaze or classic BBQ. By the dozen.

Goat Cheese Truffles

Honey infused goat cheese rolled in spiced pecans, dried fruit, and fresh herbs. By the dozen.

Chicken Satay

Skewered and grilled chicken breast glazed with your choice of either Kentucky bourbon, blackberry dijon, tropical rum or Asian ginger sauce. By the dozen

Antipasto Skewers

Cherry tomato, marinated artichoke hearts, salami, olive, fresh basil and mozzarella. By the dozen.

Wings

Jumbo wings tossed in your choice of BBQ, buffalo, or Asian ginger glaze. By the dozen.

Caprese Skewers

Cherry tomato, fresh mozzarella, fresh basil, balsamic reduction drizzle. By the dozen.

Everything Bagel Puff Pastry with Smoked Salmon Dip

Fresh made puff pastry finished with everything bagel seasoning and served with our signature smoked salmon dip. By the dozen.

Shrimp Cocktail

Jumbo Shrimp served with our house made cocktail sauce and fresh lemon wedges. By the dozen.

Chef's Choice Charcuterie Board

Specialty meats and Wisconsin cheeses with grilled vegetables, marinated olives and crackers

Chips & Dip

Homemade potato chips with house made French onion dip. Serves up to 12 people.

Pretzels and Cheese

Soft pretzel bites with a Wisconsin beer cheese sauce. Serves up to 12 people.

Taco Dip Tray

Our house made taco dip topped with shredded lettuce, tomato, black olives, bell pepper and cheddar cheese

Small (up to 15 people)

Medium (up to 25 people)

Large (up to 35 people)

Vegetable Platter

Assorted fresh veggies with your choice of ranch or hummus

Small (up to 15 people)

Medium (up to 25 people)

Large (up to 35 people)

Seasonal Fruit & Berry Platter

Small (up to 15 people)

Medium (up to 25 people)

Large (up to 35 people)

Meat and Cheese Board

Wisconsin cheddar, Swiss, and pepper jack served with locally made summer sausage and an assortment of crackers

Small (up to 15 people)

Medium (up to 25 people)

Large (up to 35 people)



Vegetarian options



ENTRÉES

Chicken Cordon Bleu with Dijon Cream Sauce

Grilled chicken breast, pit smoked ham, Swiss cheese and house made garlic dijon cream sauce

Chicken Bruschetta with Mozzarella Cheese

Savory Italian chicken breast, fresh tomatoes, basil, garlic, aged balsamic and mozzarella cheese

Tropical Rum Glazed Salmon

Pan-roasted salmon, charred peppers, onions, and pineapple with a Caribbean-style rum glaze

Chicken Penne Alfredo Pasta

Home-made alfredo sauce made with garlic, cream, and Parmesan cheese. Served with penne pasta and Italian marinated boneless, skinless chicken breast

Braised Beef Stroganoff

Tender pieces of beef slowly simmered in a mushroom cream sauce with sweet onions, garlic, Worcestershire sauce, sour cream, and fresh parsley.

Pulled Pork Mac'n Cheese

Slow roasted pulled pork with homemade macaroni and cheese served with shredded cheddar cheese and crispy onion tangles

Beef Pot Roast

Braised beef, baby red potatoes, organic rainbow carrots and fresh herbs

Pork Loin

Brined and herb roasted pork loin sliced and simmered in a pork jus

Italian Lasagna

Made from scratch lasagna, blend of Italian cheeses, classic Italian sausage with red sauce

Lemon Pepper Chicken Breast

Herb-brined chicken breast, grilled lemon and fresh parsley

Oven Baked Honey Ham

Sliced honey ham simmered in our house made ham gravy

Oven Roasted Turkey

Slow roasted turkey breast sliced and simmered in our house made turkey gravy

Braised Short Rib with Demi-Glace

Red wine braised beef short rib, organic rainbow carrots and 24 hour demi-glace

AVF Thanksgiving Feast

Roasted turkey breast, mashed potatoes and gravy, buttered corn, cornbread stuffing, and assorted dinner rolls



VEGETARIAN

Cheese Tortellini with Pesto

Tortellini pasta stuffed with mozzarella and ricotta cheese tossed with a fresh basil and garlic pesto sauce with cherry tomatoes and Parmesan cheese.

Pasta Primavera

Seasonal fresh vegetables tossed together with penne pasta, garlic, olive oil, fresh herbs, and a light tomato sauce

Vegetarian Lasagna

Fresh spinach, broccoli, carrots, zucchini, mushrooms, onions and a creamy Italian sauce

Stuffed Shells with Marinara Sauce

Creamy rich ricotta cheese, imported romano, with blend of Italian herbs and spices

Please contact us for a custom catering quote
608-276-9800 • catering@atlantisvalley.com



SIDES



Artisan Rolls with Butter

House Salad with Assorted Dressings

Roasted Red Potatoes

Made with fresh herbs and garlic

Mashed Potatoes and Gravy

Made from scratch with brown gravy

Au gratin Potatoes

Thinly sliced potatoes and onion layered in a creamy cheese sauce

Corn Bread Stuffing

Crispy and tender

Rice Pilaf

Long grain rice and orzo pasta, fluffy and delicately seasoned

Green Beans Almondine

Cooked with butter and garlic, topped with crunchy almonds

Glazed Petite Carrots

Brown sugar, honey and butter

Corn

Steamed and tossed with butter and salt

Steamed Broccoli

Tossed with butter, salt and pepper

Chef's Choice Vegetables

Assorted seasonal vegetables tossed with butter, salt and pepper

Fruit Salad

Assorted fruits and berries

Pasta Salad

Tender pasta is mixed with a blend of fresh vegetables tossed in a savory, seasoned dressing

Macaroni Salad

Classic elbow macaroni tossed with cheddar and vegetables in a creamy dressing

Macaroni and Cheese

Made from scratch with pipette pasta and rich, white cheddar cheese sauce

Creamy Coleslaw

Crunchy and creamy picnic classic

Potato Salad

Combines potatoes, diced eggs, celery, onions, red peppers and a house made dressing

Couscous Salad

Tender, tri-colored Israeli couscous with fresh tomatoes, cucumbers, and basil. All the flavors are highlighted with a delicious balsamic vinaigrette dressing.

Beverages

We offer Coke and Pepsi products and a full line of specialty beverages. Please inquire with our catering staff.



*Contact us to cater your holiday party!
We can customize the menu
for your team*

*Call: 608-276-9800
Email: catering@atlantisvalley.com*

PIZZA

Pizza

All Pizzas are 16" (8 Large Slices)

Classic Three Cheese Pizza 🌿

Classic marinara sauce and topped with a blend of ooey gooey Italian cheeses. It's anything but "plain."

Meat Lovers

"A carnivore's delight" Includes our classic marinara, mozzarella cheese layered with pepperoni, Italian sausage, Canadian bacon, diced ham, and diced bacon

Supreme

This loaded pizza is the perfect choice for someone who wants a little bit of everything. Includes our classic marinara, mozzarella cheese, pepperoni, Italian sausage, mushrooms, green bell peppers and red onions

The Atlantis

This beast starts off with a rich layer of beer cheese sauce, topped with shredded cheddar & mozzarella cheese, diced bacon, diced grilled chicken, and garnished with green onions

Veggie Delight 🌿

This gardener's dream has all the fresh veggie toppings you love, mushrooms, red onions, green bell peppers, broccoli, Roma tomatoes and black olives.

Build Your Own

Two toppings. Choose from assorted toppings

Additional toppings:

Meats: pepperoni, diced ham, diced bacon, Italian sausage, Canadian bacon, grilled chicken

Veggies: Diced onions, black olives, diced tomatoes, green bell peppers, broccoli, mushrooms, green olives

To ensure and maintain food quality, menu selections and offerings are dependent upon traveling distance.



BOX LUNCHES

The Classic

Choice of Sandwich, Potato Chips and a Cookie

Includes lettuce with tomato and pickle on the side as well as mayo and mustard packets and napkin

The Deluxe

Choice of Sandwich, Potato Salad, Pasta or Fruit Salad with Chips and a Cookie

Sandwich includes lettuce w/tomato and pickle on the side as well as mayo and mustard packets and napkin

The Executive

Choice of Sandwich or Salad, Two Sides and Dessert

Sandwich includes lettuce w/tomato and pickle on the side as well as mayo and mustard packets and napkin. Salads include your choice of salad dressing on the side.

Sandwich Selections

Carved Roasted Turkey
Baked Ham
Roast Beef
Chicken Salad
Tuna Salad
Vegetarian

Cheese Choices

Cheddar
Swiss
Provolone
Pepper Jack

Bread Choices

Multi-grain
Croissant
Kaiser Roll
Hoagie
Pretzel

Executive Salad Options

Classic Chef

Italian Chopped Salad

Grilled Chicken Salad

Vegetarian Greek Salad



Executive Box Lunch Side Options

Fresh Fruit Salad
Pasta Salad
Potato Salad
Veggies & Dip

Executive Box Lunch Dessert Options

Assorted Cookies
Assorted Cupcakes
Chocolate Brownie
Mini Cheesecake
Carrot Cake

Beverages

We offer Coke and Pepsi products and a full line of specialty beverages.
Please inquire with our catering staff.

**All box lunch orders over 40 will be offered in an assortment of sandwiches, sides, and desserts and labeled accordingly. (Classic & Deluxe)*

**For all box lunch orders submitted 24 hours or less prior to drop-off, product will be determined by the chef based on availability.*

**Gluten free options are available. Please ask.*

PICNIC

Sandwich Options

¼ Pound Italian Sausage

Includes split-top potato hoagie bun, grilled onions and peppers, kosher dill pickle, diced yellow onion, ketchup, yellow mustard and dijon packets.

¼ Pound All Beef Hot Dog

Includes split-top potato hoagie bun, kosher dill pickle, diced yellow onion, ketchup, yellow mustard and dijon packets.

Wisconsin Bratwurst

Includes split-top hoagie bun, grilled onions and peppers, sauerkraut, kosher dill pickle, diced yellow onion, ketchup, yellow mustard and dijon packets

Flame Grilled Hamburger/Cheeseburger

Includes split-top potato bun, choice of Swiss or cheddar cheese, ketchup, mayonnaise, yellow mustard and dijon packets, kosher dill pickle spear, green leaf lettuce, diced yellow onion and sliced tomato

Chipotle Black Bean Burger 🌱

Includes split-top potato bun, choice of Swiss or cheddar cheese, ketchup, mayonnaise, yellow mustard and dijon packets, kosher dill pickle spear, green leaf lettuce, diced yellow onion and sliced tomato

Grilled Chicken Breast

Includes split-top potato bun, choice of Swiss or cheddar cheese, ketchup, mayonnaise, yellow mustard and dijon packets, kosher dill pickle spear, green leaf lettuce, diced yellow onion and sliced tomato

BBQ Pulled Pork Sandwich

Hickory-smoked pulled pork with a southern-style sweet and spicy BBQ sauce. Includes split-top potato hoagie bun, kosher dill pickle, diced yellow onion, ketchup, yellow mustard and dijon packets.

Beyond Burger 🌱

It has all the juicy, meaty deliciousness of a traditional burger, but with the upsides of being plant-based. Perfect for vegetarian and vegan picnic goers. Includes split-top potato bun, choice of Swiss or cheddar cheese, ketchup, mayonnaise, yellow mustard and dijon packets, kosher dill pickle spear, green leaf lettuce, diced yellow onion and sliced tomato.

Premium Add-ons Available

Hardwood smoked bacon, sautéed button mushroom, grilled yellow onions, grilled red and green bell pepper, pepper jack cheese, pickled jalapenos, guacamole, beef chili, cheese sauce, and pretzel buns



AVF Picnic Specials

#1 - Hot dogs and Wisconsin bratwurst with two sides

#2 - Burgers and grilled chicken breast sandwiches with two sides

#3 - Pulled pork and grilled chicken sandwiches with two sides

Picnic Sides

Baked Beans

Prepared from small white beans which have been seasoned and sweetened with brown sugar and bacon

Potato Chips 🌱

Potato Salad 🌱

American-style potato salad combines fresh-cooked potatoes, diced eggs, garden-fresh celery, onions, and bits of red peppers and sweet relish in a house made dressing.

Cole Slaw 🌱

Finely shredded carrots, purple and green cabbage tossed with salad dressing

Petite Corn on the Cob 🌱

Steamed, spread with lots of sweet butter, and sprinkled with salt

Cucumber Salad 🌱

Crinkle-cut cucumbers, onions and vibrant red peppers combined with vinegar and oil dressing * vegan friendly

Macaroni and Cheese 🌱

Sharp cheddar and Mozzarella cheese combined for an extra creamy mac 'n' cheese

Three Bean Salad 🌱

It combines black, pinto and kidney beans in an agave-lime vinaigrette with sweet corn, crisp peppers and a hint of cilantro *vegan friendly

Fresh Fruit Salad 🌱

Fresh seasonal fruit blend

DESSERT



Cookies

Variety of chocolate chunk, sugar, and oatmeal cranberry

Ice Cream Bars

Snickers, Twix, Caramel Cones, Ice Cream Sandwiches, Starburst Sorbet

Cupcakes

Variety of triple chocolate with fudge frosting and chocolate buttercream filling, white cake with buttercream frosting and custard filling, and red velvet cake with cream cheese frosting and filling

Marshmallow Krispy Bars

These crispy bites are made with a mixture of marshmallow and butter blended together with crisped rice for a soft and chewy traditional favorite

Chocolate Brownies

These brownies are adorned with chocolate icing and a drizzle of white icing, then finished with Belgium white and milk chocolate curls

Lemon Bars

Lively lemon curd is served on buttery shortbread and dusted with confectioners sugar

Berry Crumble Bars

Dessert bars combine fresh strawberries, raspberries, and a variety of other berries and fruits with an oatmeal crust and a traditional golden crumble

Assorted Cheesecake

Rich and creamy cheesecake is filled with a variety of bittersweet chocolate chips and baked on an all-butter, chocolate cookie crust, creating the ideal complement of tangy and sweet flavors

Chocolate Eclairs

Eclairs are filled with Bavarian cream and have rich chocolate icing

Carrot Cake

A layer of soft and tender Carrot Cake filled with fresh carrots, warm spices, and chopped nuts finished with a generous layer of thick cream cheese frosting

**Custom sheet cakes, including silk screening, available upon request.
Please call to place orders.*



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CATERING POLICIES

We take care of the planning and scheduling and have the experience to perform your event flawlessly. We have many menus from which to choose and will assist you in planning your event. Whether your event is for 10 or 5000 people, the professionals at AtlantisValley Catering will be with you every step of the way. The following are our policies relative to our process. All inquiries and estimates are free of charge. Thank you for the opportunity to serve you.

To discuss an event, call our Catering department at 608-276-9800 or email at catering@atlantisvalley.com. We will offer advice on planning and menu selection. The following menu is a broad overview of some of the items we produce on a consistent basis. All menus can be customized based on availability and food sourcing. Please inquire if you don't see a selection that meets your needs.

Pricing, Invoicing and Payment

Catering event pricing depends on many factors such as an ever-fluctuating market effecting food categories such as proteins and produce. Other variables that determine pricing include the number of people, number of shifts/deliveries, serving styles, and catering frequency.

Number of Guests Served

Guaranteed number of guests to be served must be submitted in writing five (5) days prior to the event. The guaranteed number of guests can be increased up to 48 hours prior to the event depending on product availability. The client will be invoiced for the guaranteed number of guests received, even if fewer people attend, or the actual number of people served, whichever is greater.

Any food remaining after event service will remain the property of AtlantisValley Foods and be returned with the catering staff for donation to local food banks.

Service Charges

An 18% service fee may be charged on the quoted price, exclusive of any rental fees, in coverage of all administrative expense associated with the planning, prep, logistics, and completion of the event. This fee is not normally charged to customers currently under contract with AtlantisValley Foods.

Delivery

Delivery fees are generally applied for multi-shift events. Excluding the first shift serving time, a delivery fee may be applied for additional shift drop-offs or serving times.

*Service charges including delivery fees are subject to change or waived based on the frequency of catered events and sizes of events.

Services

All prices include disposable utensils, plates, table covers, cups, and napkins. Catering time is established at two hours or less per event in accordance with local and state health department regulations to properly maintain hot food. If your event requires servers, that labor cost will be included.

Rental

Catering event charges do not include rental items. We are happy to take care of all rental arrangements. Rentals will be invoiced including a 25% fee on such rental costs to cover rental management (cleaning, inventory, and return). Our service as it relates to rentals includes delivery to the event, repacking and returning to the rental company. The client is responsible for any damaged, lost or broken items. A major credit card is required to reserve rental equipment. In the event of a cancellation, all rental charges are the client's responsibility.

Deposit and Payment

Client will pay a deposit equal to 50% of the event invoice at the time of confirmation or at least four weeks prior to the event date. Invoices for the balance of event will be due and payable immediately upon completion of event. Only customers with approved credit or already under contract with AtlantisValley Foods will be extended terms. We welcome local checks, cash or ACH payment.

All credit card transactions including Visa, MasterCard, Discover, and American Express will incur an additional 5% surcharge. Sales tax is not included in quotes and will be added to all invoices. Payment is due immediately upon completion of the event unless customer is already under contract with AtlantisValley Foods and subject to contracted payment terms. A 1% per month (12% per year) late payment fee will be applied on any unpaid balance remaining after 15 days.

Cancellation Policy

Any food service or catering event must be canceled at least four full business days prior to the event or a minimum of 50% of the full amount will be charged.

*All prices subject to change without notice

Current and/or prospective AtlantisValley Foods business to business clients will enjoy additional payment and service benefits based on current or proposed agreements. Please inquire upon requesting quote.