

Great Lakes Catering & Special Events

Appetizers

Shrimp Cocktail

Oversized prawns served in individual shooters glasses and accompanied by our delicious homemade cocktail sauce

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

Teriyaki & Makers Mark Glazed Chicken Skewers

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

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

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

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 chips

Pot Stickers

Classic Chinese dumplings filled with pork and vegetables then fried, served with soy sauce

Swedish Meatballs

A classic version of the meatball with a creamy sauce

Smoked Turkey, Ham, and Vegetable Spirals

This wrap is becoming more and more popular over the years. Smoked turkey or ham wrapped in cream cheese

Cocktail Sausage

These miniature cocktail weenies are sure to be a hit. Served warm in a mild barbeque sauce for effect

Smoked Baby Norwegian Salmon

Another one of Bob's specialties! Presented on a glass fish platter and in the 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 with fruit yogurt dip

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 hand made orange peel sweet-n-sour sauce

Chef Carved Sandwiches, Our Specialty

Prime rib, turkey breast, ham and pork sandwiches carved by a chef and served on buns with accompanying sauces.

Baked Goat Cheese & Asiago

Served on a bed of marinara sauce – with toasted French bread points

Salads

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.

Colossal Caesar Salad

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

Creamy potatoes, mustard, onions and celery

German Potato Salad

Potatoes, bacon, parsley, onion in a light mustard/vinegar based sauce

Coleslaw

House-made with vinegar and oil coleslaw

Italian Pasta Salad

Classic version made from scratch

Macaroni & Cheddar Salad

Elbow macaroni & cheddar cheese

Tomato Caprese

Beefsteak tomato slices, topped with Buffalo mozzarella cheese, fresh basil, and drizzled with extra virgin olive oil & balsamic vinegar. As a salad or skewered.

Soups

Chicken Noodle Soup

Classic version

Vegetable Beef

With bits of prime rib

Minestrone

Loaded with veggies

Chili

Hearty w/ beans and beef

Three Cheese

Thick, creamy and delicious

****The above served with oyster crackers and corn bread muffins****

Entrees

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.

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.

Honey Glazed Ham

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

Roast Loin of Pork

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

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.

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.

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

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

Shrimp Dijon

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

Fettuccini Alfredo

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

Pot Roast

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

Chicken Asiago

Add this distinctive cheese, bacon bits and tomatoes and you will have baked perfection

Chicken Marsala

Wine and fresh mushrooms highlight this dish

**** Complimentary assorted breads are served with all entrees****

Vegetables & Side Dishes

Green Beans Almandine or Slivered Peppers

Whole beans cut and cooked in a butter sauce and topped with almond slivers

Corn On or Off the Cob

Whole kernel golden sweet corn served "Off the cob"

Honey Glazed Carrots

Sweet baby carrots with honey and butter glaze

Sauteed Peapods

Peapods sauteed in olive oil with diced red peppers and garlic

Bistro Baked Potatoes

Baby baked potatoes served with cheddar cheese, and sour cream for dipping

Broccoli & Cheese Casserole

Baked to a crispy golden brown topping. This is for very hearty appetites.

Baked Beans

Beans Baked in a tangy sauce with a little bacon

New Baby Potatoes

Skinless small new baby potatoes served in parsley butter

Au' Gratin Potatoes

Thin sliced potatoes smothered in cheese and baked

Mashed Potatoes with or without skins

Traditional or Garlic style mashed potatoes accompanied by gravy in a crock-pot

Corn Bread Wild Rice Stuffing

This stuffing is a centuries old family recipe- highly recommended as an accompaniment to all chicken and turkey entrees. It is DELICIOUS.

Lunch

Italian Beef

Served with au' jus, sport peppers, and French rolls

Chicken Sandwiches

Boneless skinless breast served with all the trimmings

BBQ Pork

Pulled from the bone & smothered in Hickory Smoked BBQ sauce

Pub Style Burgers

Deluxe burgers with all the trimmings

Hot Dogs

Vienna all beef hot dogs, served with all the condiments to make them "Chicago Style"

Bratwurst

Classic Brat! Boiled in beer and then grilled

Chicken Salad or Tuna Salad Sandwiches

Served on croissants with lettuce, tomato and pickle on the side

Classic Sloppy Joes

Flavored to perfection and served with hamburger buns and pickles

You Name It Sandwiches

Any deli style sandwiches served with lettuce, tomato, pickle spear, mustard and mayonnaise

Box Lunches

Your choice of sandwich or croissant, two salads, chips, cookies, candy bar or mint

Lasagna

Meat or roasted vegetable

Mostaccioli or Ravioli

Served with meat sauce or marinara

Macaroni & Cheese

Creamy cheese smothers these elbow noodles then topped with shredded cheese and baked

Tacos & Nachos Bar

Served with everything to make them GRANDE!

Deli Bar

Ham, Turkey and Roast Beef served with gourmet breads, lettuce, tomato, cheese, pickles, mustards, and mayonnaise

Build Your Salad

Caesar, Chicken, Chef, Garden and Oriental

** Ask about our hot dog cart – Vienna Cart with Umbrella**

Desserts

Strawberry Short Cake

Classic style short cake with strawberries and whipped cream

Fresh Fruit Tarts

Graham cracker crust filled with custard and topped with sliced fresh fruit

Miniature Cream Puffs & Chocolate Eclairs

Bite sized for easy finger desserts

Cheese Cake

Any type of Eli's Cheesecake you can think of

Assorted Cookies & Brownies

Everyone loves our cookies and brownies

Assorted Mini Desserts

The dessert selection that will make everyone happy; ask us about our tremendous selection

Carrot Cake

Sheet style Carrot Cake with Vanilla Icing

Chocolate Covered Strawberries

Hand dipped with white or dark chocolate – you decide!

Shot Glass Shooters

Shot glasses filled with scrumptious desserts... oreo, apple pie, and a variety of others!

Breakfast Packages

Deluxe Continental Breakfast

Various whole fruits & fruit platter with yogurt dip
Assorted mini-Danish, muffins, and bagels
Jellies & butter
Individual serving orange juice & bottled water
Coffee, cream, sugar, etc.

Full Breakfast

Whole fruits with fruit platter and yogurt dip
Danish minis, muffins, bagels, jellies & butter
Breakfast potatoes
Bacon & sausage
Scrambled eggs or egg casserole (Your choice)
Orange juice & bottled water
Coffee, cream, sugar, etc.

Luncheon-Dinner Packages

The Picnic Package

Fruit platter
Coleslaw
Potato salad
Baked beans
Corn on the cob
Hot Dogs with all the trimmings to make them "Chicago Style"
Deluxe pub burgers
Potato chips
Cookies

Deluxe Soup & Salad Bar Package

Garden salad with all the trimmings for an entire meal
Tomatoes
Raisins
Cucumbers
Croutons
Bacon bits
Parmesan cheese
Sliced chicken
Several salad dressings
Your choice of soup
Your choice of dessert

Chinese

Garden salad with assorted salad dressings

Egg rolls with pineapple sweet & sour sauce
White rice
Vegetable fried rice
Beef & Broccoli
Sweet & Sour Chicken
Fortune cookies

Pork Barrel Package

Garden salad with choice of dressings
Assorted rolls & butter
Choice of vegetable
Mashed potatoes and gravy
Thick sliced pork medallions served on a bed of corn bread wild rice stuffing
Dessert

Chicken Breast

Fresh Garden salad with spring mix and your choice of French or Ranch dressings
Assorted rolls & butter
Green beans almandine
New baby potatoes in parsleyed butter
Lightly seasoned boneless chicken breast with an apricot honey mustard glaze
Dessert

Italian Feast

Chicken Caesar salad
Garlic bread
Green beans almandine
Choice of roasted vegetable or traditional baked lasagna
Tiramisu

Mexican Fiesta

Deluxe garden salad
Build your own: Nachos and Taco Bar - fajita chicken and seasoned ground beef
(Lettuce, tomato, cheese, onion, sour cream, guacamole, peppers, melted cheese and hot sauces)
Spanish rice
Dessert

The Chicago Classic

Deluxe garden salad with your choice of dressings, croutons, and bacon bits.
Beef buns
Choice of vegetable
Baked Mac n Cheese
Italian beef au jus'
Sport peppers & pickles
Dessert

"BBQ" Package

Potato salad

Coleslaw
Corn "Off" the cob or cobbettes
Potato chips
Tangy BBQ pork sandwiches
Dessert

The American Grill

Fresh fruit salad
Potato salad
Corn on the cobettes
Potato chips
Deluxe pub burgers with all the toppings
Dessert

Deluxe Deli Bar Package

Potato salad
Coleslaw
Gourmet breads & croissants
Roled, turkey & ham
Lettuce, tomato, pickle
Mayo, mustard & gourmet mustards
Potato chips
Dessert

The Island Package

Deluxe garden salad
Fruit Platter
Assorted rolls & butter
Green beans almandine
Tri-colored pepper confetti island rice
Teriyaki chicken breasts
Dessert

Chicken Parmesan Package

Deluxe chicken caesar salad
Garlic bread
Chicken parmesan
Baked mostacolli
Mini creme puffs and eclairs

"Graduation Party" Package

Fresh fruit platter with yogurt dip
Vegetable platter with buttermilk ranch
Potato Salad
Coleslaw
Corn "Off" the cob
Mashed potatoes & gravy
Fried chicken or chicken breasts
Italian beef sandwiches served with peppers and pickles

"Thanksgiving Feast" Package

Deluxe fresh garden salad with spring mix and dressings
Green beans almandine
Mashed potatoes and gravy
Corn bread wild rice stuffing
Rolls & butter
Carving station featuring: Turkey breast carved by a chef
Cranberry sauce
Pumpkin pie topped with whipped cream

Chicken Asiago Package

Deluxe garden salad
Rolls & butter
Choice of vegetables, rice pilaf
Chicken breasts baked with diced tomato and bacon and topped with asiago cheese
Dessert

Wedding Packages

See something in one package that you want to add or subtract? Feel free to mix and match to get what you want for your party.

Diamond Package

Appetizers:

Jumbo prawns served with cocktail sauce
Baby Norwegian smoked salmon with capers, cream cheese, lemons and crackers
Gourmet cheeses, cheese spreads, salami & Carr's table water crackers
Toasted ravioli miniatures served with marinara for dipping
Strolling waiter serving fresh bruschetta from a silver tray

Dinner:

Caesar salad station – Chef freshly preparing Caesar salad for your guests
Assorted rolls & butter
Steamed asparagus drizzled with a warm bacon & balsamic vinaigrette and bleu cheese
Baked au'gratin potatoes
Carving station featuring: Roasted prime rib of beef
Your choice of:
Shrimp Dijon station – Shrimp in a white wine & garlic butter sauce topped
with breadcrumbs
OR
Fettuccini Alfredo Station
Live action station with a chef preparing your choice of Chicken or shrimp
fettuccini alfredo

Gold Package

Appetizers:

Fresh flowing "Elevated" vegetable platter with buttermilk ranch dip
Gourmet cheeses, cheese spreads, salami & Carr's Table Water Crackers
Port wine mushroom meatballs
Makers Mark and teriyaki glazed chicken skewers
Strolling waiter serving fresh bruschetta from a silver tray

Dinner:

Deluxe garden salad with spring mix, tomatoes, cucumbers, croutons, bacon bits,
Parmesan cheese, French, Ranch and Italian dressings
Baby baked potatoes
Green beans almandine
Assorted rolls and butter
"Dueling Chef" carving station featuring: Roasted prime rib of beef and turkey breast
with accompanying sauces

Silver Package

Appetizers:

Fresh flowing "Elevated" vegetable platter with buttermilk ranch dip
Gourmet cheeses, cheese spreads, salami & crackers
Port wine mushroom meatballs

Dinner:

Tossed garden salad with spring mix, tomatoes and French, Italian and Ranch dressings
Assorted rolls & butter
Green beans with slivered peppers
Choice of potato
Carving station featuring: Lightly seasoned baked loin of pork or beef roast
with accompanying sauces, baked and quartered chicken

Bronze Package

Appetizers:

Flowing fruit platter with a yogurt-dipping glaze
Vegetable platter with buttermilk ranch dip
Port wine mushroom meatballs

Dinner:

Deluxe garden salad with French, Italian and Ranch dressings
Assorted rolls and butter
Choice of vegetable
Corn bread wild rice stuffing
Baby bakers with sour cream, ranch and cheese sauce
Lightly seasoned boneless and skinless chicken breast
Apricot honey mustard glaze
Thin sliced Italian style beef au' jus

Additional Wedding Packages

Basic Package #1

Appetizers:

Fresh sliced fruit platter
Fresh sliced vegetable platter with ranch dip

Dinner;

Fresh garden salad with spring mix and your choice of French and Ranch dressings
Assorted rolls & butter
Green beans almandine
New baby potatoes in parsley butter
Lightly seasoned boneless chicken breast with an apricot honey mustard glaze
Baked Mostacolli

Basic Package #2

Appetizers:

Fresh sliced fruit platter
Fresh sliced vegetable platter with ranch dip

Dinner;

Chicken Caesar salad
Garlic bread
Choice of vegetable
Baked Lasagna
Meatballs in marinara

Bar Packages

Bronze Package

Basic bar set-up including; Vodka, Gin, Rum, Whiskey & Bourbon. Choice of Domestic Keg Beer (Miller Lite, MGD, Bud or Bud Light). Wines include; Cabernet, Moscato & Chardonnay. Mixers include; Coke, Diet Coke, Sprite, Tonic, Soda, Orange Juice, and Cranberry Juice.

Silver Package

Our basic bar set-up upgraded including; Smirnoff, Bacardi, Seagram 7, Tanqueray, Dewar's, Tequila, Amaretto will be offered with this package.

Gold Package

Our basic bar set-up plus more premier choices including; Absolut, Kettel One, Makers Mark, Bombay, Bacardi, Jim Beam, Johnny Walker Black, Kahlula and Bailey's offered with this package.

Beer & Wine Packages

Domestic keg beer and Chardonnay, Cabernet Sauvignon and Moscato. Craft beer can be added to this package

Cash Bar Package Available

A \$200.00 set-up fee will be added to all packages.
All packages include soft drinks and bottled water.

Appetizer Party Packages

Diamond Package

Chilled Station

The "Boat" display piece featuring: Jumbo prawns served with a gazpacho cocktail sauce
The "Apex" display piece featuring: anti-pasta skewers & Baby Norwegian
smoked salmon served with lemons, caper, cream cheese, and crackers
Fresh Bruschetta

Hot Station

Your choice if meatballs
Makers Mark and teriyaki glazed chicken skewers
Goat and asiago cheese in marinara sauce with toast points

Carving Station

Carved prime rib and turkey sandwiches served on potato buns with cranberry
relish, gourmet mustards and horseradish sour cream sauce

Dessert Station

White and dark chocolate dipped strawberries
Assorted Petit fours
Mini Cupcakes
Assorted mini desserts

Bar

Customized to your specifications

Gold Package

Chilled Station

The "window" display piece featuring: assorted gourmet cheeses, spreads,
grapes, salami, and crackers
Jumbo prawns served with a gazpacho cocktail sauce, shrimp shooters
Roasted red pepper humus with crumbled feta cheese and diced tomatoes. Served with
guacamole, salsa and tortilla chips

Egg Roll Station

Southwestern egg rolls served with a cucumber ranch dressing
Traditional egg rolls served with a pineapple sweet and sour sauce
Orange peel sweet and sour meatballs

Carving Station

Carved prime rib and turkey sandwiches served on potato buns with cranberry relish, gourmet mustards and horseradish sour cream sauce

Dessert Station

White and dark chocolate dipped strawberries
Assorted Petit fours
Assorted mini desserts

Bar

Customized to your specifications

Silver Package

Chilled Station

The "Apex" display piece featuring: fresh sliced fruits and vegetables with dips.
Assorted gourmet cheeses, spreads, salami and crackers

Hot Station

Toasted Mini Ravioli
Italian Port wine & mushroom meatballs

Carving Station

Carved turkey sandwiches on potato buns served with cranberry relish and gourmet mustards

Dipping Station

Roasted red pepper hummus, chunky salsa, sour cream, and guacamole served with pita wedges and tortilla chips
Fresh bruschetta served with toasted French bread slices

Bar

Customized to your specifications

Bronze Package

Fruit and Vegetable Station

Fresh fruit platter served with yogurt dip
Fresh vegetable platter served with ranch dressing

Hot Station

Italian port wine and mushroom meatballs
Southwestern egg rolls served with a cucumber ranch dip

Silver Dollar Station

Assorted silver dollar sandwiches stuffed with ham, turkey, and roast beef served with gourmet mustards and mayonnaise on the side

Dessert Station

Miniature cream puffs and eclairs

Assorted cookies

Chocolate dipped strawberries