

THE CHEESE FACTORY RESTAURANT

521 Wisconsin Dells Parkway S., Wisconsin Dells, WI 53965



Vegetarian Catering Banquet Menu

Tel: 1-608-254 4942

Appetizers

(3-4 appetizers serve as an entrée)

Price/serving

Fiesta Platter

..... \$6.00

Blue and yellow tortilla crisps, served with guacamole, Romesco salsa and cumin scented sour cream dip. *Available as vegan.*

Puffed Pastry Turnovers

..... \$4.00

Flaky puffed pastry filled with seasoned spinach and sharp cheddar cheese.

Cheese and Fruit Tower

..... \$6.00

A collection of fresh, seasonal fruits and local and imported cheeses arranged as an abundant, overflowing tower, served with an assortment of crackers. (Optional for an extra charge: vanilla almond yogurt sauce).

Middle Eastern Platter

..... \$6.00

Hummus, tomatoes, cucumbers, Kalamata olives and herbed Feta cheese served with flame-broiled pita bread.

Smoked Egg Salad Sandwich

..... \$6.00

Served open-face on a croissant with tomato and cucumber.

Tofu Chicken Sandwich

..... \$6.00

Served open-face on a croissant with tomato and cucumber.

Our catering coordinator will work closely with you to accommodate any request you may have which is not shown on this menu. Set-up, gratuity and any other charges depend upon the size and scope of your meeting or party. Call 608 253 6065

*Prices and menu choices may change without notice.

THE CHEESE FACTORY RESTAURANT

521 Wisconsin Dells Parkway S., Wisconsin Dells, WI 53965



Vegetarian Catering Banquet Menu

Tel: 1-608-254 4942

Salads

Price/serving

Organic Spring Greens

With Gorgonzola, pear, maple crusted walnuts,
in Raspberry-Walnut Vinaigrette.

..... \$6.00

Greek Salad

With tomato, Feta cheese and Kalamata olives
in Mediterranean Herb Vinaigrette.

..... \$6.00

Red-Skinned New Potato Salad

With Creamy-Dill Dressing and spring onions.

..... \$6.00

Pasta Primavera Salad

Tri-color fusilli with assorted vegetables in
Balsamic Vinaigrette.

..... \$6.00

*Prices and menu choices may change without notice.

THE CHEESE FACTORY RESTAURANT

521 Wisconsin Dells Parkway S., Wisconsin Dells, WI 53965



Vegetarian Catering Banquet Menu

Tel: 1-608-254 4942

Buffet Options

The following buffet options are designed to provide our guests with a wide variety of delicious menu choices.

The serving sizes priced below equal approximately one-half of a regular dinner entrée portion.

	<u>Price/serving</u>
Lasagna \$8.00
A hearty serving layered high with spinach, mushrooms, veggie "meat" (Gluten), and Mozzarella, Romano and Ricotta cheeses, on a bed of marinara sauce.	
Spanikopita \$8.00
Puffed pastry filled with spinach, Feta cheese, eggs and onion.	
Mushroom Stroganoff \$8.00
Fresh, locally grown Portobello, Shiitake and button mushrooms in a rich and creamy burgundy-sour cream sauce. Served with egg noodles.	
Thai Me Up \$8.00
Thai vegetables and seared tofu in Spicy Coconut-Curry-Peanut Sauce.	
Smoked Polenta Wedges \$8.00
Flame-broiled polenta seasoned with sun-dried tomatoes and served with Romesco Sauce (a sauce of roasted red peppers and almonds).	
Chicken Tofu Salad Croissant \$6.00
Smoked Egg Salad Croissant \$6.00

*Prices and menu choices may change without notice.

THE CHEESE FACTORY RESTAURANT

521 Wisconsin Dells Parkway S., Wisconsin Dells, WI 53965



Vegetarian Catering Banquet Menu

Tel: 1-608-254 4942

Formal Dinner Choices

Price/serving

Choice 1

..... \$22.95

Minestrone Soup

Mandarin/Greens Salad

Organic spring greens with Mandarin oranges and smoked almonds in Raspberry-Orange Vinaigrette.

Vegetarian Lasagna

A hearty serving layered high with spinach, mushrooms, veggie "meat" (gluten), and Mozzarella, Romano and Ricotta cheeses, on a bed of marinara sauce with garlic crouton.

Choice 2

..... \$22.95

Zucchini-Basil Soup

Gorgonzola/Greens Salad

Organic spring greens with Gorgonzola cheese, pear and roasted maple walnuts in Balsamic Vinaigrette.

Mushroom Stroganoff

Fresh locally grown Portobello, Shiitake and button mushrooms in a rich and creamy burgundy sour-cream sauce, served on a bed of egg noodles.

Choice 3

..... \$22.95

Wild Mushroom Chowder

Organic Greens Salad

Organic spring greens with julienne carrots, cucumbers and bean sprouts in Sesame Ginger dressing.

Spinach & Feta Cheese Turnovers

Encased in a puffed pastry package and served with lemon-herb rice and marinated tomatoes.

*Prices and menu choices may change without notice.