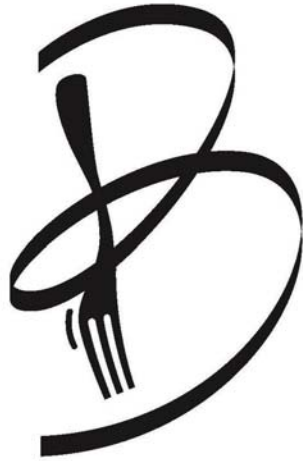


MARCH 2010



CAFÉ BELWAH

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CATERING MENU

500 Pleasant Street
Beloit, WI 53511
(608) 364-1880 Direct
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(608) 364-1887 Fax
catering@cafebelwah.com
www.cafebelwah.com



SERVICE, EQUIPMENT, AND ROOM RENTAL PRICE LIST

Room Rentals	Lunch	Dinner
Riverview I (60 people)	\$100	\$200
Riverview II (40 people)	\$100	\$200
Riverview I & II (100 people)	\$200	\$400
Private Dining Room (24 people)	\$50	\$100
Bryden Room (32 people)	\$50	\$100
All Banquet Rooms (156 people)	\$300	\$500
Any Room Rental without food	\$300	\$400

Price includes room set-up, tables, linen, silverware for number in party.

Any additional tables and linen is \$15 per table set.

Services, Equipment & Supplies	Prices
TV-VCR-DVD	\$35
Screen (large)	\$35
Screen (medium)	\$25
Flip Chart with Markers	\$35
LCD Projector	\$200
Slide Projector	\$35
Speaker Phone	\$35
Dance Floor 12x15	\$250
Microphone Rental	\$35
Cake Cutting & Serving	\$1.25/guest
Cakeware	\$0.25/guest

All prices subject to change up to 30 days prior to the event.

BEVERAGE SERVICE PRICE LIST

	Price
Coffee Urn – Serves 60 cups	\$45 ea
Coffee Urn – Serves 60 cups	\$55 ea
<i>With International Delight Creamers: French Vanilla & Hazelnut</i>	
Coffee Thermal	\$10 ea
Coffee Thermal	\$15 ea
<i>With International Delight Creamers</i>	
Punch by the gallon	\$35 ea
<i>16 8 oz. servings</i>	
Pitcher of Soda	\$10 ea
Pitcher of Iced Tea	\$12 ea
Bottled Water	\$2.25 ea
Sparkling Water, Small 16 oz.	\$53
Assorted Cans of Soda	\$2 ea
Assorted Bottles of Juices	\$2.50 ea
Carafes 32 oz. (Quart)	\$8.00 ea
<i>Orange, Apple, or Cranberry Juice</i>	
Carafes 32 oz. (Quart)	\$6.00 ea
<i>Iced Tea or Lemonade</i>	

Mixers, Beer, Wine and Champagne

	Price
Premium/Top Drinks 2 oz. Mixers	\$8
Rail Drinks 2 oz. Mixers	\$5
Specialty Drinks Rail	\$8
Domestic Beer 12 oz. Bottle	\$3.50
Beer Imports 12 oz. Bottle	\$4-\$5
½ Barrel Domestic	\$250
½ Barrel Imports/Premiums	\$325
Wine: Red or White House (bottle)	\$24
Champagne House	\$25

Private Bartender..... **\$25 per hour**
*(Automatically charged for one hour set up and one hour tear down for each event.
 Bartenders will be applied to your bill for a minimum of two hours.)*

COLD HORS D'OEUVRES

Cheese Makers Display

Served with assorted crackers

Domestic Platter **Platter \$21**

Cheddar, Swiss, Provolone, or Colby and Summer Sausage **Display \$2.50 per person**

Imports & Aged Platter **Platter \$36**

Aged Cheddar, Brie, Gorgonzola, Gouda, or Havarti and Summer Sausage **Display \$3.00 per person**

Fruit Platter **Platter \$18**

Seasonal fruits served with raspberry fraiche or sweet cream cheese whip **Display \$2.00 per person**

Vegetable Crudites Platter..... **Platter \$18**

Seasonal vegetables served with creamy garlic dressing **Display \$2.00 per person**

Authentic Guacamole & Salsas **\$21**

Served with freshly made corn chips

Caprese **\$24 per dozen**

Served with fresh basil oil and aged balsamic

Roast Beef Roulades..... **\$21 per dozen**

Stuffed with horseradish cream cheese and asparagus topped with Dijon streak

Chilled Shrimp Cocktail **\$30 per dozen**

Served with remoulade and cocktail sauces

Wisconsin Smoked Salmon **\$84**

Served with assorted crackers, Dijon cheese spread, red onions, boiled eggs, and capers

HOT HORS D'OEUVRES

Per Dozen

Bruschetta **\$24**

Roma tomatoes, garlic, baby mozzarella, balsamic reduction, and basil oil grilled on a baguette

Arancines **\$24**

Risotto, prosciutto & smoked mozzarella rolled in Italian bread crumbs fried and served with Marinara

Vegetarian Spring Rolls..... **\$20**

Served with a sweet chili sauce and topped with bean sprouts

Coconut Crusted Shrimp **\$34**

Spicy mango coulis

Artichoke and Spinach Dip..... **\$27**

Served with fried pita points

Mini Beef Wellington **\$36**

Tenderloin and mushroom duxelle baked in puff pastry

Spanakopitas..... **\$24**

Spinach and feta wrapped phyllo

Stuffed Mushrooms **\$24**

Sausage stuffed mushroom caps with Italian cheeses

Mini Blue Crab Cake **\$39**

Served on baby greens, onion crisps, and fire roasted tartar sauce

BREAKFAST CONTINENTAL

(7:00 a.m. to 10:00 a.m. only)

Traditional	\$7
<i>Assorted pastries, fresh fruit, assorted juices, and coffee</i>	
Executive	\$10
<i>Assorted pastries and breakfast bars, yogurt, fresh fruit, assorted juices, and coffee</i>	
Executive Hot	\$15
<i>Scrambled eggs, hash browns, breakfast meats, assorted pastries and breakfast bars, yogurt, fresh fruit, assorted juices, and coffee</i>	
ABC Executive	\$17
<i>Omelets made to order, hash browns, breakfast meats, assorted pastries, yogurt, assorted cereals, fresh fruit, assorted juices, and coffee</i>	
Assorted Pastries	\$26 per dozen
Coffee Station	\$10 per therm
<i>Coffee (regular and decaf), cream, and sugar for self-serve</i> <i>Add International creamers for \$5</i>	
Juice Station	\$36
<i>Carafes (1 Quart) of Orange, Apple, and Cranberry Juice</i>	
	Refills \$8

Items from our Breakfast Menu also available.

LUNCH OPTIONS

(11:00 a.m. to 3:00 p.m. only)

Deli Bar	\$12
<i>Three sliced meats, two cheeses, three breads, condiments, veggie chips, and choice of side salad</i>	
Finger Sandwiches	\$15
<i>Assorted sandwiches of deli meat, eggs, chicken and tuna salads, veggie chips, and choice of side salad</i>	
Assorted Cookies	\$15 per dozen
<i>Chocolate chip, peanut butter, and oatmeal raisin</i>	
Afternoon snack	Market Price
Soda Station	\$2.00 per can
<i>Assorted canned pop and bottled water with ice for self-serve</i>	

Items from our Lunch Menu also available.

CHEF'S HOMESTYLE BUFFETS

All buffets include:

Warm bread on the table, house salad, mashed potatoes, gravy, and vegetable du jour.

Also includes choice of lemon pesto pasta or cavatapi bake in marinara.

Slow Roasted Beef	\$19
Oven Roasted Herb Turkey Breast	\$18
<i>Served with herb cranberry stuffing and turkey gravy</i>	
Honey Roasted Ham	\$17
<i>Served with apple sherry sauce and sweet potatoes</i>	
Herb Baked Chicken	\$16
Saltimbocca	\$21
<i>Prosciutto & Gruyere cheese stuffed chicken breast topped with Italian herbs in a creamy pesto sauce</i>	
The Rockerfeller	\$21
<i>Swiss and spinach stuffed chicken breast topped with hollandaise sauce</i>	

To add two options, take the higher of the two and add \$1.00.

EXECUTIVE PLATED DINNER ENTREES

Please refer to our Dinner Menu

SLOW ROASTED PRIME RIB OF BEEF

Served with whipped potatoes, vegetable du jour, wild mushroom bordelaise, and au jus.

8 oz.	Buffet \$30.95 Plated \$24.95
10 oz.	Buffet \$32.95 Plated \$26.95
12 oz.	Buffet \$34.95 Plated \$28.95
Carving Station	Flat Rate Fee of \$25

Warning: The consumption of raw or undercooked food items on the menu may pose a health risk to highly susceptible people.

A SWEET FINISH

Satisfy the Sweet Tooth (<i>scoop of ice cream, sherbet, or slice of sheet cake</i>)	\$3
Take a Slice (<i>cream pies, fruit pies, or cheesecake with fruit</i>).....	\$5 a la mode \$6
Chef's Creations (<i>flavored cheesecakes, apple tort, crème brulee, etc.</i>).....	\$7