

DIPS

Priced per 25 people

Hummus

served with Pita Chips
35

Salsa

served with Tortilla Chips
35

Queso

served with Tortilla Chips
65

French Onion Dip

served with Potato Chips
50

Chicken and Chorizo Dip

served with Tortilla Chips
75

Spinach and Artichoke Dip

served with Tortilla Chips
60

Roasted Red Pepper Hummus

served with Pita Chips
45

Baked Brie En Croute

with choice of Raspberry Coulis,
Orange Marmalade, or Honey
served with Crackers
75

Baked Crab Dip

served with Tortilla Chips
125

TRAYS

Priced per 25 people

Seven Layered Dip Tray

Chips, Beans, Cheese, Salsa, Onion,
Jalapeños, Sour Cream, and Black
Olives
75

Vegetable Tray

served with Ranch or Balsamic
Vinaigrette
50

Fresh Fruit Tray

50

Domestic Cheese Tray

served with Crackers
100

International Cheese Tray

served with Fruit, Nuts, and Crackers
150

Antipasto Tray

100

Roasted Vegetable Tray

75

Whole Salmon Display

(serves 50)
200

Smoked Trout & Shrimp Display

220

Colbert's

Appetizer Catering

Orders must be confirmed by noon on Wednesday of previous week before the event.
We are happy to accommodate special requests.

H O R D' O E U V R E S

Fire Cracker Shrimp

25 Orders
110

Bacon wrapped Shrimp with Sweet Soy Dipping Sauce

per 50 pieces
100

BBQ Beef Meatballs

per 100 pieces
75

Swedish Meatballs

per 100 pieces
100

Lobster Bouche

per dozen pieces
24

Black Bean Pinwheels

per 50 pieces
30

Assorted Finger Sandwiches

per 60 pieces
100

Beef Tenderloin Croustades Topped with Bruschetta

per 25 people
125

Smoked Chicken and Chive Mousse Tarts

per dozen pieces
15

Italian Sausage stuffed Mushrooms with Housemade Marinara

per 50 pieces
100

Classic Bruschetta with Goat Cheese served with Croustades

per 25 people
75

Mini Crab Cakes with Lemon Dill Aioli

per dozen pieces
40



Colbert's

Appetizer Catering

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CONTINENTAL

8.50 per person

Assorted Danish and Pastries

Fresh Fruit

Coffee

Orange Juice

LITE

11 per person

**Greek Yogurt Parfait with Berry
Compote**

Fresh Fruit

**Bagels with Low Fat Cream
Cheese and Assorted Jams**

Ham Steaks

**Turkey, Pepper, and Onion
Scrambled Eggs**

Orange Juice

Coffee

STARTER BUFFET

13 per person

Bacon

Sausage

Scrambled Eggs

Home Fries

Fresh Fruit

Biscuits & Gravy

Orange Juice

Coffee

EXECUTIVE BUFFET

17 per person

**Eggs Benedict or Irish Benedict Egg
Casserole**

Bacon

Sausage

Pancakes and Syrup

Home Fries

Biscuits & Gravy

Fresh Fruit

Orange Juice

Colbert's

Breakfast Catering

Orders must be confirmed by noon on Wednesday of the previous week before the event.
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DELI BUFFET

16 PER PERSON

Shaved Turkey
Shaved Ham
Shaved Roast Beef
Lettuce, Tomato, Onion and Pickle
Spears
Wheatberry and White Bread
Mayonnaise, Yellow Mustard, Dijon
Mustard, and Horseradish Sauce
Potato Chips
Fresh Baked Cookies
Water, Tea, and Fountain Drinks
Included

CHEF SALAD BUFFET

16 per person

Spring Mix
Chopped Romaine
Diced Ham
Diced Turkey
Grape Tomato
Sliced Cucumber
Shredded Cheese
Croutons
Black Olives
Mushrooms
Julienned Red Onions
Rolls and Butter
Water, Tea, and Fountain Drinks
Included

Add soup for 4 per person

Soup Options:

Tomato Basil
Chicken Noodle
Beef Chili
Beef Vegetable
Broccoli & Cheese

TACO BUFFET

18 per person

Ground Beef
Diced Chicken
Mexican Rice
Black Beans
Flour Tortillas
Diced Tomatoes
Shredded Lettuce
Diced Onions
Shredded Cheese
Black Olives
Sour Cream
Salsa
Tortilla Chips
Corn Shells
Water, Tea, and Fountain Drinks
Included

Add Taco Bowls
1 per person

Add Guacamole
2 per person

Add Queso
2 per person



Colbert's

Lunch Catering

Orders must be confirmed by noon on Wednesday of previous week before the event.
We are happy to accommodate special requests.

ALL AMERICAN BUFFET

16 per person

Hamburgers
Hot Dogs
Kaiser Buns
Hot Dog Buns
Lettuce, Tomato, Onion, and Pickle
Display
Mayonnaise, Yellow Mustard,
Ketchup, and Sweet Relish
Seasoned Fries
Fresh Fruit
Fresh Baked Cookies
Water, Tea, and Fountain Drinks
Included

BBQ BUFFET

Pulled Pork
18 per person

Smoked Brisket
18 per person

BBQ Chicken
16 per person

Hot Links
16 per person

Potato Salad
Cole Slaw
Potato Chips
Baked Beans
Fresh Fruit
Pasta Salad
Water, Tea, and Fountain Drinks
Included

All choices are served with BBQ
Sauce, Pickle and Onion Display,

Buns, Fresh Baked Cookies, and

choice of 3 sides
Orders must be confirmed by noon on Wednesday of previous week before the event.

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FORMAL LUNCH BUFFET

All options served with 2 sides, Rolls
and Butter, and House Salad with
Cucumbers, Tomatoes, Croutons,
Cheese, Ranch and Italian Dressing.
Water, Tea, and Fountain Drinks
Included.

Seared Chicken Breast with Sherry
Basil Cream Sauce
16 per person

Chicken a la King over Puff Pastry or
Rice
18 per person

Roasted Baron of Beef with Au Jus
and Horseradish
19 per person

Lemon Dill Baked Cod
18 per person

Tilapia with Fruit Salsa
18 per person

Roasted Red Potato Wedges
Garlic Mashed Potato
Wild Rice Pilaf
Fire Roasted Corn O'Brian
Green Beans
Vegetable Medley
Sautéed Broccoli

Colbert's

Lunch Catering

Entree Options

(limit to 3 entrees per event)

Herb Roasted Chicken

18 per person

Chicken Picatta

19 per person

Chicken with Champagne Pink

Peppercorn Cream Sauce

20 per person

Chicken Milano

20 per person

Chicken Catetori

20 per person

Chicken Florentine

20 per person

Roasted Pork Loin with Sherry Sage

Cream Sauce

18 per person

Smoked Pork Tenderloin with Apple

Bourbon Chutney

19 per person

Roasted Pork Loin with Pearl Onion

Andouille Ragout

20 per person

Sliced Top Sirloin of Beef with

Burgundy Sauce

20 per person

Sliced Strip Loin of Beef with Au Jus

and Horseradish Sauce

22 per person

Baked Salmon Fillet with Capers and

Red Onion Relish

24 per person

Sautéed Mussels in Saffron Tomato

Ale Broth

21 per person

Italian Sausage Lasagna

22 per person

Chicken Alfredo

*pasta counts as side

19 per person

Chicken Parmesan

*pasta counts as side

20 per person

Each Dinner Buffet comes with House Salad, Rolls and Butter, and your choice of 3 sides.

(add dessert for an additional fee)
Water, Tea, and Fountain Drinks Included.

Carved Meat Options

(price per loin/limit 2 meats per event)

Prime Rib

feeds around 30

350

Roasted Pork Loin

feeds around 20

125

Beef Tenderloin

feeds around 15

300

Baron of Beef

feeds around 20

225

Roasted Turkey Breast

feeds around 20

60

Ham

feeds around 20

90



Colbert's

Dinner Buffet Catering

Orders must be confirmed by noon on Wednesday of the previous week before the event.
We are happy to accommodate special requests.

Starch Options

Roasted Red Potatoes

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Bourbon Mashed Sweet Potatoes

Au Gratin Potatoes

Twice Baked Potatoes

Wild Mushroom Risotto

Roasted Vegetable Quinoa

Vegetable Options

Farmer Style Green Beans

Green Bean Amandine

Vegetable Medley

Sautéed Broccoli

Fire Roasted Corn O'Brian

Grilled Asparagus

Sautéed Baby Carrots in Dill Butter

Sautéed Brussel Sprouts with Bacon

Bacon Wrapped Asparagus add \$1 per person

Dessert Options

Assorted Mini Cakes and Cheesecakes
5 per person

Bourbon Pecan Bread Pudding
3 per person

Assorted Pies
5 per person

Cookies and Brownies
3 per person

Chocolate Mousse
5 per person

Tiramisu
5 per person

Build your own Strawberry Shortcake
5 per person



Colbert's

Dinner Buffet Catering

Orders must be confirmed by noon on Wednesday of the previous week before the event. We are happy to accommodate special requests.

Meat Options

Herb Roasted Chicken
18 per person

Chicken Picatta
18 per person

Chicken with Champagne Pink
Peppercorn Cream Sauce
19 per person

Chicken Milano
20 per person

Chicken Catetori
20 per person

Chicken Florentine
19 per person

Roasted Pork Loin with Brown Sugar
Demi
20 per person

Smoked Pork Chops with Apple Jack
Sauce
20 per person

Baron of Beef with Burgundy Sauce
20 per person

Seared Salmon Fillet with Lemon Dill
Cream Sauce or Cucumber Relish
24 per person

Choose one Meat, one Starch, and one
Vegetable, served with Rolls and Butter.
(Add a salad and/or Dessert for an additional
price) Water, Tea, and Fountain Drinks
Included.

Baked Salmon Fillet with Lemon Dill
Cream Sauce
24 per person

Baked Cod with Fresh Lemon & Olive
Oil
21 per person

Walleye Amandine
25 per person

Chicken Alfredo
19 per person

Chicken Parmesan
20 per person

Grilled 10oz KC Strip
25 per person

8oz Prime Rib
28 per person

6oz Filet Oscar with Bernaise Sauce
36 per person

Lobster Tail
\$Market Price\$

Sesame Tuna with Jasmine Rice and
Tempura Asparagus with three
secret sauces
26 per person

Colbert's

Plated Meal Catering

Orders must be confirmed by noon on Wednesday of the previous week before the event.
We are happy to accommodate special requests.

Starch Options

Roasted Red Potatoes

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Bourbon Mashed Sweet Potatoes

Au Gratin Potatoes

Twice Baked Potatoes

Wild Mushroom Risotto

Roasted Vegetable Quinoa

Penne in Marinara

Vegetable Options

Farmer Style Green Beans

Green Bean Amandine

Vegetable Medley

Sautéed Broccoli

Fire Roasted Corn O'Brian

Grilled Asparagus

Tuscan Squash with Pesto

Sautéed Baby Carrots in Dill Butter

Bacon wrapped Asparagus add \$1 more

Salad Options

Caesar Salad

3 per person

House Salad

3 per person

Basil Berry Salad

5 per person

Dessert Options

Bourbon Pecan Bread Pudding

3 per person

Chocolate, Lemon & Lime, or

Strawberry Mousse

5 per person

Tiramisu

5 per person

Strawberry Shortcake

5 per person

Chocolate Covered Strawberries

5 per person

Apple, Chocolate, Coconut Cream,

Peach, Blackberry, or Pumpkin Pie

5 per person

Marble Chocolate Cake

5 per person



Colbert's

Plated Meal Catering

Orders must be confirmed by noon on Wednesday of the previous week before the event. We are happy to accommodate special requests.