



A'BULAE

CATERING MENU

A'BULAE offers in-house catering to include beautifully plated dinners, buffets and butler passed appetizers from a variety of American, ethnic and contemporary dishes. From housemade hors d'oeuvres to exquisite multi-course meals, your food will be expertly prepared, perfectly presented and professionally served.

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HORS D'OEUVRES

minimum order - 50 pieces

CAPRESE SKEWERS

Marinated Grape Tomato, Fresh Mozzarella, Basil, Balsamic

CHICKEN SATAY

Oven Roasted Chicken Breast, Thai Peanut Glaze

STEAK BROCHETTES

Grilled Flank Steak with Caramelized Teriyaki Sauce

ITALIAN CROSTINI

Shaved Roast Beef, Eggplant, Bell Pepper, Mozzarella, Pesto

FRIED VEGETABLE SPRING ROLLS

Shredded Cabbage, Carrot, Red Pepper, Sweet Chili

OLIVE TAPENADE

Served with Toasted Garlic Crostini

BRUSCHETTA

Tomato, Basil, Red Onion, Gorgonzola, Toasted Ciabatta

CRAB CAKES

Lump Crab, Onion, Bell Pepper, Breadcrumbs, Remoulade

COCONUT SHRIMP

Hand Breaded Fried Coconut Shrimp, House-made Orange Marmalade

STUFFED JALAPEÑOS

Roasted Jalapeños, Bacon, Cream Cheese

STUFFED MUSHROOMS

Baked Button Mushrooms, Spinach, Onion, Bell Peppers, Cream Cheese, Breadcrumbs



PLATTERS

serves 50 guests

Artisan Cheeses & Assorted Accompaniments

Spicy Hummus with Toasted Naan Bread

Fresh Assorted Seasonal Fruit

Fresh Assorted Vegetables with French Onion Dip

Charcuterie & Assorted Accompaniments

Shrimp Cocktail



SALADS

all entrées include salad, artisan rolls and sweet cream butter.

APPLE WALNUT

Field Greens, Sliced Granny Smith Apples, Toasted Walnuts,
Dried Cranberries, Red Onion, Goat Cheese, Cranberry Vinaigrette

STRAWBERRY

Spring Mix, Fresh Sliced Strawberries, Mandarin Oranges, Balsamic Vinaigrette

CAESAR

Romaine Lettuce, Grape Tomatoes, Garlic Croutons,
Shaved Parmesan, House-made Creamy Caesar Dressing

HOUSE

Spring Mix, Shaved Carrot, Cucumber, Grape Tomatoes,
Red Onion, Croutons, Choice of Dressing

Balsamic, Honey Citrus, Cranberry Vinaigrette, Ranch, Italian, French



ENTRÉES

CHICKEN

CHICKEN PESTO

8oz Grilled Chicken Breast, Crushed Sweet Potatoes, Broccolini

CHICKEN KIEV

Panko Crusted Fried Chicken Roulade, Stuffed with Cream Cheese, Herbs, Parmesan, Garlic, Gratin Potatoes, Grilled Asparagus, Shaved Carrot

CHICKEN MARSALA

Pan Seared 8oz Chicken Breast, Garlic Mashed Potatoes, Fresh Green Beans, Mushroom Cream

CHICKEN PARMESAN

Herb Breaded Pan Fried Chicken Breast, House-made Tomato Basil, Spaghetti

TERIYAKI CHICKEN

Marinated 8oz Chicken Breast, Coconut Jasmine Rice, Stir Fried Vegetables, Mango Salsa

BEEF

FILET MIGNON

Grilled Center Cut Beef Tenderloin, Garlic Mashed Potatoes, Grilled Asparagus, Peppercorn Demi-glace | 6oz or 8oz

SIRLOIN STEAK

Grilled 8oz Center Cut Top Sirloin, Roasted Yukon Potatoes, Oven Roasted Carrots, Mushroom Demi-glace

FLANK STEAK

Marinated 6oz Grilled Flank Steak, Baby Red Potatoes, Green Beans, Chimichurri

PRIME RIB

12oz Oven Roasted Prime Rib, Crushed Yukon Gold Potatoes, Grilled Asparagus, Horseradish Cream, Au Jus





ENTRÉES

VEGETARIAN

BUTTERNUT SQUASH RAVIOLI

Roasted Butternut Squash Ravioli, Brown Butter Sauce, Saba

FOUR CHEESE RAVIOLI

Four Cheese Stuffed Ravioli, House-made Basil Pomodoro

WILD MUSHROOM RAVIOLI

Wild Mushroom Ravioli, Garlic Cream, Mozzarella

RATATOUILLE

Oven Roasted Eggplant, Zucchini, Squash, Onion, Bell Pepper, Tomato Basil

VEGETABLE RICE BOWL

Roasted Bell Pepper, Charred Sweet Corn, Black Beans, Jalapeño, Avocado, Caramelized Onion, Pico de Gallo, Cilantro Lime Sour Cream, Jasmine Rice

FISH

WALLEYE

Almond Crusted Pan Fried 7oz Walleye Filet, Roasted Yukon Gold Potatoes, Sautéed Green Beans, White Wine Cream Sauce

SALMON

Pan Seared 7oz Salmon Filet, Wild Rice Blend, Top Green Carrots, Lemon Pepper Cream

TILAPIA

Oven Roasted 8oz Tilapia Filet, Seasoned with House-made Cajun Spice, Wild Rice, Mango Salsa, Blistered Green Beans

BUFFET ENTRÉES

choose two entrées or choose three entrées

Sliced Sirloin with Mushroom Demi-Glace

Flank Steak with Chimichurri

Tenderloin Tips with Red Wine Demi, Mushroom, Onion

Pesto Chicken with Pesto Cream

Chicken Marsala with Mushroom Cream

Chicken Parmesan with House-made Red Sauce

Grilled Salmon with Lemon Pepper Cream

Shrimp Alfredo with Penne

Tilapia with Mango Salsa

Four Cheese Ravioli with Tomato Basil Pomodoro

Ratatouille (Vegan)

Prime Rib Station



BUFFET SIDES

includes artisan rolls and sweet cream butter

CHOICE OF ONE SALAD

Apple Walnut | Strawberry | Caesar | House

CHOICE OF TWO STARCHES

Garlic Mashed Potatoes | Basmati Rice | Saffron Orzo | Wild Rice
Yukon Roasted Potatoes | Penne Alfredo | Gratin Potatoes | Marinara Gemelli

CHOICE OF ONE VEGETABLE

Sautéed Green Beans | Grilled Asparagus
Roasted Carrots | Stir Fried Vegetables



LATE NIGHT

each option is served buffet style and serves 50 people

Sliders

Hot Wings

Onion Rings

Cheese Curds

Sweet Potato Fries

Chips, Salsa & Homemade Guacamole

Hot Pretzel with Cheese

Taquitos

Fried Egg Rolls

Sambusa

Fried Macaroni and Cheese

Mini Chimichangas

Mini Sandwiches

PIZZA

14" crust

Cheese

Pepperoni

Sausage

Veggie Supreme

SNACK BAR

SNACK BAR

Offered for any 2 hour window of the event. Full guest count required.

MUNCHIES BAR

House-made Tortilla Chips, Pretzels, Chex Mix,
Gourmet Popcorn Machine, and Assorted Sauces

S'MORES GALORE

Assorted Chocolates, Marshmallows, and Graham Crackers

CANDY BAR

Candy Selections: M&M's, Skittles, Gummy Bears, Hot Tamales,
Reese's Pieces, Good & Plenty, Bubble Gum, Mike and Ike
and Gourmet Jelly Beans served in Novelty Glassware

ICE CREAM SOCIAL

Vanilla and Chocolate Ice Cream. (Cones and Dishes Available)
Assorted toppings: Chocolate Sauce, Strawberry Sauce, Caramel,
Whip Cream, Chocolate Chips, Sprinkles & Cherries

CHOCOLATE FONDUE

Rich Chocolate Fondue Fountain with the Following Selections:
Bananas, Strawberries, Pineapple, Pound Cake,
Marshmallows, Pretzels, and Brownies

POPCORN MACHINE

Gourmet Salted Flavors



CAKES CAKES

SWEETHEART CAKE

6" - Round | Buttercream
Your choice of cake flavor + filling
(Approx. 14 servings) **Elaborate designs subject to upcharge*

TWO TIER CAKE

6" & 8" - Round | Buttercream
Your choice of cake flavor + filling
(Approx. 39 servings) **Elaborate designs subject to upcharge*

THREE TIER CAKE

6", 8" & 10" - Round | Buttercream
Your choice of cake flavor + filling
(Approx. 78 servings) **Elaborate designs subject to upcharge*

SHEET CAKES

½ Sheet = 48 Servings
Full Sheet = 96 Servings



MINI DESSERTS MINI DESSERTS

Beautifully presented selection of our mini desserts serving each guest two to three choices.
May include the following:

Cheesecake | Macarons | Vanilla Éclair | Tartlets
Chocolate Dipped Strawberries | Mousse Shooter



CUPCAKES

mini cupcakes or standard cupcakes

LEMON

Lemon Cupcake with Lemon Mousse Frosting

RED VELVET

Red Velvet Cupcake with Cream Cheese Frosting

RASPBERRY DREAM

Vanilla Cupcake with Raspberry Mousse Frosting,
Topped with a Fresh Raspberry

STRAWBERRY SHORTCAKE

Vanilla Cupcake with Vanilla Mousse Frosting,
Topped with a Fresh Strawberry

DULCE DE LECHE

Vanilla Cupcake with Dulce de Leche Frosting

WHITEOUT!

Vanilla Cupcake with White Mousse Frosting

HALF 'N' HALF

Your Choice: Chocolate Cake with Vanilla Mousse Frosting
or Vanilla Cake with Chocolate Mousse Frosting

CHOCOLATE BAILEYS

Chocolate Baileys Cupcake with Chocolate Mousse Frosting

CHOCOLATE MINT

Chocolate Mint Cupcake with Mint Mousse Frosting

CHOCOLATE TRUFFLE

Chocolate Cupcake with Ganache