



CATERING MENU 2017



The Bull at Pinehurst Farms
Sheboygan Falls, Wisconsin
920.467.1500
www.golfthebull.com



Breakfast Options

Minimum of 20 people

Bull Continental Breakfast

Assorted Homemade mini Muffins, Danish, individual Yogurt cups, fresh sliced seasonal Fruit platter, Granola and Sweet Cream Butter

\$7.50 Per Person

Hot Breakfast Options

The Pinehurst Wake-Up Call

Sliced seasonal fresh Fruit
Cheddar Cheese Scrambled Eggs
Breakfast Sausages and Smoked Bacon
Fried Potatoes and Green Onions
Freshly baked Croissants with Sweet Cream Butter
Freshly Brewed Torke Coffee, Bigelow Teas with chilled assorted Juices

\$12 Per Person

Rise n' Shine Breakfast

Sliced seasonal fresh Fruit
Cheddar Cheese Scrambled Eggs
Breakfast Sausage and Smoked Bacon
Fried Potatoes and Onions
Cheese Blintzes with Fruit Compote
Assorted Pastries and Scones
Fresh baked Muffins and Pastries

Freshly Brewed Torke Coffee and Bigelow Teas with chilled assorted Juices

\$14 Per Person

Lunch Options

Buffets Minimum of 25 people

Soups & Salad

Choice of one Soup:

The Bull Signature, Wisconsin Beer Cheese, Chicken Dumpling, Minestrone, Creamy Chicken Chicken Noodle, French Onion, White Chicken Chili, Broccoli Cheddar, Tomato Basil, Beef Chili and many more.

Freshly baked Rolls and Butter

Italian Pasta Salad & Homemade Potato Salad, Mixed Garden Salad with fresh Vegetables

Variety of Dressings

Freshly baked Cookies and Brownies

\$10 Per Person

New York Deli

Homemade Italian Pasta Salad

Assorted baked Breads

Freshly sliced Smoked Turkey, Ham and Roast Beef

Platter of Wisconsin Sliced Cheeses

Lettuce, Tomato, Onion and Pickle Platter

Butter, Mayonnaise and Mustard,

Homemade Chips with Onion Dip

Freshly Baked Cookies and Bars

\$12 Per Person

Deli Style Wraps

Assorted Garden Vegetable Wraps to include Roast Beef, Turkey and Salami

Vegetable Wraps available upon request

All Wraps include Lettuce, Tomato, Onion, Cheddar Cheese and Italian Dressing

Italian Pasta Salad and Homemade Potato Salad

Homemade Chips and Pickle Platter

Freshly baked Cookies and Bars

\$11 per Person

Baked Potato and Salad Bar

Comes with complete Salad Bar and 2 dressings, large Baked Potatoes, steamed Broccoli, melted Cheese Sauce, Bacon pieces, Chili, Shredded Cheddar Cheese, Black Olives, diced Onions,

Jalapenos, diced Tomatoes, Sour Cream and Butter

Platter of Cookies and Brownies

\$9.50 per Person

Boxed Lunches

Bull Box Lunch

(Choose One)

Deli Style Wrap or Sandwich
Roast Beef, Turkey, Salami or Ham
Homemade Chicken Salad
Homemade Potato Chips
Mayonnaise and Mustard Packet with napkin
Freshly baked Cookie
\$10 per Person

Pinehurst Box Lunch

(Choose One)

Shaved Roast Beef or Smoked Turkey on fresh baked French Roll
Italian Style with Genoa Salami and Pepperoni and Provolone Cheese
Shaved Ham and Smoked Turkey on Marble Rye
All come with Lettuce, Tomato, and Onion
Mayonnaise and Mustard Packets with napkin
Homemade Potato Chips, Veggies and Dip
Freshly baked Cookie
\$14 per Person

Pan-Style Dinners

Choice of 2 Entrees \$14 per person

Chicken Tetrazzini

Diced Chicken Breast, White Wine Alfredo, and Bowtie Pasta topped with a Parmesan crust

Cajun Sausage Grille

Diced Chicken Breast, Andouille Sausage, Cajun Sauce and Penne Pasta

Meat Lasagna

Casserole style with Sausage, Beef, Italian Cheeses

Spinach Mushroom Lasagna

Creamy White Sauce, fresh Spinach, sautéed Mushrooms

Shrimp Tetrazzini

White Gulf Shrimp sautéed and mixed with White Wine Alfredo topped with a Cheesy crispy crust

Choice or Garden Salad or Caesar Salad

Garlic Bread Sticks

Homemade Cookies

Fried Chicken and Smoked Pork Back Ribs

Garlic Mashed, Gravy, Cole Slaw, Rolls and Butter and Homemade Cookies
\$22 per person

Tenderloin and Guinness Pulled Pork Slider Platter

Includes Cole Slaw, Homemade Potato Chips and assorted Cookies
\$17 per person

All above Items are supplied in disposable containers and come with plates, silverware, napkins, serving utensils, condiments and a trash bag
Minimum of 15 people please. Some items require 24 hour notice

Hot Buffets

Sheboygan Tailgate Buffet

Grilled Bratwurst and Hamburgers
Assorted Rolls and Brat Buns
Warm German Potato Salad and Baked Beans
Homemade Chips with Onion Dip
Platter of Pickles, Onions, Ketchup and Mustard,
Freshly baked Cookies and Brownies

\$13 per Person

Backyard BBQ Buffet

Char-grilled Bone-in Chicken
Guinness BBQ Pulled Pork Shoulder
Assorted Hard Rolls
Baked Beans and Creamy Coleslaw
Homemade Chips with Onion Dip
Freshly baked Cookies and Brownies

\$14 per Person

Home-Style Buffet

Freshly Baked Rolls and Butter
Oven Roasted Roast Beef with Mushroom Gravy
Crispy Fried Chicken
Garlic Mashed Potatoes
Steamed Buttered Corn or Green Beans
Creamy Style Coleslaw
Freshly baked Cookies and Brownies

\$15 per Person

Fajita Buffet

Tortilla Chips with Salsa and Guacamole and Sour Cream
Roasted Corn, Lettuce and Tomatoes
Steak and Chicken Fajitas with Sautéed Onions and Peppers
Spanish Rice and Refried Beans
Warm soft Flour and Corn Tortillas
Fried Churros with Cinnamon

\$16 Per Person

Dinner BYO Premier Buffet

Minimum of 30 people

Choose 2 Entrees

\$36 per Person

Beef

Center cut New York Strip with Demi-Glace

Tournedos of Beef Twin Filets: 3oz each, Bleu Cheese and Demi-Glace

6oz Beef Filet: Grilled Medium Rare, topped with a Herb Demi-Glace,
Mushrooms and Onions

Seafood

Caribbean grilled Swordfish with Roasted Pineapple Salsa

Atlantic Salmon topped with a Tarragon Cream

Jumbo Sweet Chili Glazed Shrimp

Poultry

Roast Breast of Duck with Cranberry Orange Glaze

Seared Pheasant with Door County Cherry Sauce

Chicken Saltimbocca: Boneless skinless Chicken Breast stuffed with Prosciutto,

Fresh Spinach and roasted Red Peppers topped with Marinara

BYO Buffet

Minimum of 30
Choose 2 Entrees
\$26 per Person

Beef

Grilled Angus Top Sirloin
Sliced Angus Top Round of Roast Beef

Chicken

Classic Chicken Marsala: Sautéed with a Mushroom Marsala Sauce
Chicken Cordon Bleu
Bourbon Pecan Chicken Breast: Grilled with Pecans and Bourbon Honey Butter

Pork

Onion Crusted Pork: Boneless Pork Ribeye Caramelized in Onions and a Herb Demi-Glace
Stuffed Pork Chop: Sausage Cornbread Stuffing covered with Natural Jus
Herb Crusted Pork Loin: Slow roasted with Dijon Mustard Glaze

Dinner Menu Starches

Select One
Each Additional Selection Add \$1

Garlic Mashed, Kosher Salted Baked Potatoes, Rosemary Roasted New Potatoes,
Sweet Potato Mash, Parsley Boiled Potatoes, Rice Pilaf

Dinner Menu Vegetables

Select One
Each Additional Selection Add \$1

Broccoli and Cauliflower Au Gratin, Green Beans Amandine, Buttered Corn, Honey Glazed
Carrots, Seasonal Vegetable, California Blend, Asparagus with Red Peppers

Platter Choices

****Custom Platters Available****

Wisconsin Cheese

Johnsonville Sausage, Cheeses and Crackers
\$95 Serves 50 people

Silver Dollar Sandwich Assortment

Includes Assorted Meat, Cheese and Lettuce
\$125 for 50 Sandwiches

Vegetable Crudités with Ranch Dip

\$60 Serves 50 people

Smoked Salmon Platter

Served with Lemons, Red Onion, Capers and chopped Egg, Herbed Cream Cheese and Crackers
\$100 Serves 25 people or \$200 serves 50 people

Hot Appetizers

Chicken Wings

BBQ, Buffalo Style, Jerk, or Teriyaki, Ranch and Blue Cheese Dips and Celery
\$75/50 pieces

Asian Spring Rolls

Chicken and Vegetable Served with Sweet Chili Glaze and Sriracha
\$100/50 pieces

Mini Quiches

An assortment of bite-sized Quiches, including Lorraine, Spinach, And Herbed Cheese
\$75/50 pieces

Quesadillas

Chicken or Beef Served with Sour Cream & Salsa
\$85/50 pieces

Spinach and Artichoke Dip

Served with warm Baguette slices
\$100 serves 50 people

Fried Ravioli

Crisp Ricotta Ravioli with Marinara for dipping
\$75/50pieces

Pork Pot Stickers

Asian Soy Dipping Sauce
\$100/50 pieces

Meatballs

Choice of Swedish style, Marinara or BBQ
\$80/50 pieces

Nacho Bar

Seasoned Ground Beef with Corn Chips, Cheese, Jalapenos, Green Onions, Tomatoes, Black
Olives, Lettuce, Salsa, Guacamole and Sour Cream
\$95 for 25 people - Add Chicken \$75 for 25 people add steak \$95 for 25 people

Bull Burger Sliders

Cheese, Onions, Lettuce, Tomato, Ketchup and Mustard
\$2.50 each (Minimum order of 25)

Deluxe Bull Burger Sliders

Cheese, Onions, Lettuce, Tomato, Ketchup and Mustard,
Blue Cheese, Bacon, sautéed Mushrooms and Onions
\$3 each (Minimum order of 25)

Pulled Pork Sliders

Served with Coleslaw
\$2.50 each (Minimum order of 25)

Angus Tenderloin Sliders

Choice Angus Tenderloin in fresh homemade Au Jus
\$4.00 Each (Minimum order 25)

Salads

Pinehurst Mixed Greens Salad

Fresh Mixed Greens
Topped with Garden Vegetables
Served with your Choice of Dressing on the side
\$7 per Person
Add Chicken **\$12 per Person**. Add Shrimp **\$13 per Person**

House Cobb Salad

Grilled Chicken Breast, Bacon, Bleu Cheese, Tomatoes, Eggs, Black Olives, Avocado,
Green Onion and Choice of Dressing
\$12 per Person

Strawberry Spinach Salad

Baby Spinach, Pecans, Almonds, Strawberries, Mushrooms, Eggs, Onions, Grape Tomatoes,
Croutons, and Sesame Vinaigrette
\$11 per Person

Pecan Chicken Salad

Mixed Greens tossed with grilled Pineapple, Red Grapes, Orange segments, Raspberry
Vinaigrette and served with a Pecan-cruste Chicken Breast
\$12 per Person

Tuscan Steak Salad

Mixed Greens tossed with Cherry Tomatoes, shaved Red Onion, shaved Parmesan and Balsamic
Vinaigrette, topped with tender grilled Steak and Bruschetta Crostini's on the side
\$14 per Person

Pasta Station

Penne and Fettuccini, Marinara & Alfredo Sauces
Pesto & Extra Virgin Olive Oil
Shredded Parmesan

Proteins

Diced grilled Chicken
Hand pulled Italian Sausage
Bay Shrimp
Pepperoni

Vegetables

Chopped Garlic, diced Tomatoes, Broccoli, Artichokes, Red Onion, Black Olives, Mushrooms, Sun
Dried Tomatoes & Bell Peppers

Breadsticks

\$14 per person

Beverage Items

Bottled Coke Products \$2.50 each

Power Aide/Vitamin Water \$3.00 each

Red Bull \$4.00 each

Bottled Water \$1.75 each

Bottled Fruit Juices \$3.50 each

Pitchers of Lemonade, Milk and Soda \$10 each

Freshly brewed Torke Coffee \$30 per URN (1 ½ Gallons)

Hot Chocolate served with Marshmallows \$30 per (1 ½ Gallons)

Hot Apple Cider served with Cinnamon Sticks \$30 per (1 ½ Gallons)

Pitchers of Sweet Tea, Unsweetened Tea, Green Tea, and Raspberry Tea \$10 each

Desserts

Brownies and Bars
\$24 per dozen

Assorted Cookies
\$15 per dozen

Assorted Cheese Cake Platters
\$28 per dozen

Assorted Pies and Tortes
\$18 per dozen

Whole Cheesecakes
Turtle \$32
Raspberry \$28
Strawberry \$28
Banana Walnut \$28
White Chocolate Raspberry \$30

Ask about our seasonal flavors available

Catering Guidelines & Information

Orders required to be placed seven (7) business days before date of the event

Ordering Minimums

All orders to exceed \$200 or a 20-person minimal for catering orders

Additional charges for minimums not met

Delivery charge for drop off caterings \$35

Attendant or wait staff requested is 20% service charge

15 mile radius from The Bull for service, out of the 15 mile radius contact for additional pricing

All orders require a 25% deposit down:

Non-refundable with less than a 48 hour notice, if canceled

All business net 10 days

Final notice for all orders guaranteed numbers is 5 business days before the date of the event

All private catering events to be paid no later than the date of the event

Caterings include standard disposable plate ware, flatware and napkins

Upgraded disposable black plate ware, flatware and napkins are available upon request for an additional fee

Chinaware, silverware and glassware are available upon a request for an additional fee

Sales tax is applied to delivery, service and where otherwise necessary

Prices are subject to change