

*Accustom Catering**Accustom Catering Plated Lunch*

All Plated Lunches include Chef's Choice Vegetable Du Jour & Chef's Decadent Dessert,
Bakery Fresh Rolls & Creamy Butter

Slow Roasted Sliced Beef \$14.99

Tender, Thin Slices of Roast Beef Simmered in Au Jus; served with Parsley Buttered Red Potatoes

Virginia Baked Ham \$14.99

Gently Roasted & Glazed with a Honey & Brown Sugar Sauce; served with Skillet Au Gratin Potatoes

Broasted or Baked Chicken \$12.99

Marinated Chicken Pieces Tossed in a Light Coating, then Broasted Golden Brown or Baked with Chef's Seasoning;
served with Broasted Potato Wedges

Asiago Grilled Chicken Breast \$13.49

Seasoned Grilled Chicken Breast Topped with Asiago Cheese Sauce; served with Seasoned Red Potatoes

Sperino's Lasagna \$13.49

Sperino's Own Savory Lasagna Laced with Our Homemade Meat Sauce

Meat Loaf Cutlets \$13.99

Meat Loaf Cutlets Draped with a Savory Mushroom Gravy, served with Country Mashed Potatoes

Baked or Broasted Cod \$16.49

Twin Cod Filets Baked or Broasted; served with Broasted Potato Wedges, Tarter Sauce & a Lemon Wedge

Broccoli Fettuccini Alfredo \$12.49

Garden Broccoli Florets Tossed in Parmesan Alfredo Sauce on a Bed of Fettuccini Pasta with Grated Parmesan

Tomato Chicken Wrap \$14.99

Julienne Chicken, Honey Mustard, Lettuce, Tomato, Red Onion & Provolone Cheese in a Tomato Wrap

Sperino's Italian Salad \$14.99

Garden Greens, Julienne Ham, Salami, Mozzarella & Cheddar Cheeses, Red Onion, Tomato & Imported Olives with
Oregano & Parmesan Cheese

Chicken Caesar Salad \$15.49

Crisp Romaine Tossed in Creamy Caesar Dressing & Topped with Homemade Croutons, Sweet Onions &
Our Specially Seasoned Chicken Breast

All food subject to 20% Service Charge and 5.5% Wisconsin Sales Tax

Note beverages are not included

*Accustom Catering**Accustom Catering Lunch Buffet*

Our Lunch Buffet includes Bakery Fresh Rolls & Creamy Butter
\$16.49 per person

Salad Selection

Tossed Salad with Dressings
Picnic Potato Salad
Marinated Vegetable & Pasta Salad
Creamy Coleslaw

Please Select Two

BLT Salad
Fresh Fruit Salad
Rotini & Cheddar Salad

Starch & Side Selection

Mashed Potatoes & Gravy
Roasted Garlic Au Gratin Potatoes
Mostaccioli & Meat Sauce
Confetti Rice Blend

Please Select One

Sweet Potato Crumble
Nanna's Mac & Cheese
Oven Brown Potatoes

Vegetable Selection

Buttered Corn
Dill Baby Carrots

Please Select One

Seasoned Green Beans

Entrées Selection

Garden Primavera
Garden Vegetables & Penne Pasta Tossed in
Parmesan Alfredo Sauce
Slow Roasted Sliced Beef
In Specially Seasoned Au Jus
Virginia Baked Ham
Glazed with a Honey & Brown Sugar
Sauce
Broasted or Baked Chicken
Marinated Chicken Pieces Tossed in a
Light Coating, then Broasted Golden
Brown or Baked with Chef's Seasoning

Please Select Two

Roasted Pork Loin, Natural Gravy
Herb Seasoned & Slow Roasted
Served with Natural Au Jus
Sperino's Meat Lasagna
Topped with Mozzarella & Meat Sauce
Asiago Grilled Chicken Breast
Seasoned Grilled Chicken Breast
Topped with Asiago Cheese Sauce
Baked or Broasted Cod
Cod Filets Baked or Broasted
Served with Tartar Sauce & a Lemon
Wedge

Dessert Selection

Cookies & Brownies

Please Select One

Chef's Homemade Selections

All food subject to 20% Service Charge and 5.5% Wisconsin Sales Tax

Note beverages are not included

*Accustom Catering**Accustom Catering Plated Dinner Entrées*

All Plated Dinners include a Garden Tossed Salad with French or Homemade Buttermilk Ranch Dressing,
Chef's Choice Vegetable Du Jour & Dessert, Bakery Fresh Rolls & Creamy Butter

Beef**Roasted Garlic Filet \$31.99**

Seared Sirloin Stuffed with Fresh Basil
& Boursin Cheese
Served with Asiago Mashed Potatoes &
Red Currant Demi-Glace

Chef's Special Short Ribs \$25.99

Slow Roasted for Hours in Modena Balsamic Sauce
Served with House Risotto

Slow Roasted Prime Rib \$30.99

Slow Roasted for Hours
Served with Specially Seasoned Au Jus,
Parsley New Potatoes & Horseradish Crème

Slow Roasted Beef \$22.99

Slow Roasted Beef in Specially Seasoned Au Jus
Served with Roasted Red Potatoes

Pork**Roasted Pork Loin, Natural Gravy \$22.99**

Herb Seasoned & Slow Roasted
Served with Natural Au Jus

Virginia Baked Ham \$21.99

Gently Roasted & Glazed with a
Honey & Brown Sugar Sauce
Served with Skillet Au Gratin Potatoes

Seafood**Lemon Dill Salmon \$29.99**

Grilled Salmon Fillet
Drizzled with Lemon & Dill
Served with Parmesan Risotto

Baked or Broasted Cod \$24.99

Cod Filets Baked or Broasted
Served with Broasted Potatoes,
Tartar Sauce & a Lemon Wedge

Chicken**Asiago Grilled Chicken Breast \$19.99**

Seasoned Grilled Chicken Breast Topped with
Asiago Cheese Sauce
Served with Seasoned Red Potatoes

Broasted or Baked Chicken \$18.99

Marinated Chicken Pieces with a Light Coating,
then Broasted Golden Brown or
Baked with Chef's Seasoning
Served with Broasted Potato Wedges

Pistachio Encrusted Chicken \$21.99

Pistachio & Herb Crumb Crusted Chicken Breast
Served with Cherry Citrus Chutney &
Asiago Roasted Potatoes

Chicken Monte Carlo \$21.99

Bruschetta, Basil & Mozzarella Stuffed Chicken
with Fresh Tomato & Asiago Cheese Sauce
Served with Sweet Pea Risotto

Pasta**Eggplant Parmesan \$23.99**

Layers of Ricotta, Mozzarella & Parmesan
Cheeses, Our Homemade Marinara Sauce
& Fresh Eggplant

Shrimp & Penne Alfredo \$25.99

Tender Shrimp & Penne Pasta Tossed with
Fresh Basil, Tomatoes, Scallions &
Parmesan Alfredo Sauce

Sperino's Meat Lasagna \$22.99

Layers of Ricotta, Mozzarella & Parmesan
Cheeses, Our Homemade Meat Sauce &
Lasagna Pasta

Pasta Primavera \$18.99

Sautéed Garden Vegetables Tossed with
Parmesan Alfredo Sauce on a Bed of
Fettuccini Pasta

All food subject to 20% Service Charge and 5.5% Wisconsin Sales Tax

Note beverages are not included

*Accustom Catering**Accustom Catering Simple Dinner Buffet*

Our Dinner Buffet includes Bakery Fresh Rolls & Creamy Butter
\$19.99 per person

Salad Selection

Tossed Salad with Dressings
Red Pepper Pasta Salad
Fresh Fruit Salad

Please Select Two

BLT Salad
Red Skin Potato Salad
Creamy Coleslaw

Starch & Side Selection

Mashed Potatoes & Gravy
Roasted Garlic Au Gratin Potatoes
Mostaccioli & Meat Sauce

Please Select One

Sweet Potato Crumble
Nanna's Mac & Cheese
Oven Brown Potatoes

Vegetable Selection

Buttered Corn
Dill Baby Carrots

Please Select One

Seasoned Green Beans

Entrées Selection

Broasted or Baked Chicken
Marinated Chicken Pieces Tossed in a Light
Coating, then Broasted Golden Brown or
Baked with Chef's Seasoning
Slow Roasted Sliced Beef
In Specially Seasoned Au Jus
Virginia Baked Ham
Glazed with a Honey & Brown Sugar
Sauce
Roasted Pork Loin, Natural Gravy
Herb Seasoned & Slow Roasted
Served with Natural Au Jus

Please Select Two

Meat Loaf Cutlets, Mushroom Sauce
Homemade Savory Meat Loaf
Topped with a Roasted Garlic
Mushroom Sauce
Sperino's Meat Lasagna
Topped with Mozzarella & Meat Sauce
Chicken Breast Parmesan
Seasoned Chicken Breast Simmered in
Tomato Sauce & Topped with Mozzarella
Baked or Broasted Cod
Cod Filets Baked or Broasted
Served with Tartar Sauce & a Lemon
Wedge

Dessert Selection

Cookies & Brownies

Please Select One

Chef's Homemade Selection

All food subject to 20% Service Charge and 5.5% Wisconsin Sales Tax

Note beverages are not included

*Accustom Catering**Accustom Catering Signature Dinner Buffet*

Our Dinner Buffet includes Bakery Fresh Rolls & Creamy Butter
\$28.99 per person

Salad Selection

Tossed Salad with Dressings
Antipasto Salad
Marinated Vegetable & Pasta Salad
Red Pepper Pasta Salad

Please Select Two

BLT Salad
Taffy Apple Salad
Fresh Fruit Salad
Redskin & Dill Potato Salad

Starch & Side Selection

Chive Mashed Potatoes with Country Gravy
Roasted Garlic Au Gratin Potatoes
Mostaccioli & Meat Sauce
Wild Rice Pilaf

Please Select One

Sea Salt Crusted Baked Potatoes
Parsley New Potatoes
Parmesan Risotto
Nanna's Mac & Cheese

Vegetable Selection

Green Beans Amandine
California Vegetables

Please Select One

Parisian Carrots & English Peas
Parmesan Broccoli

Entrées Selection

Asiago Grilled Chicken Breast
Seasoned Grilled Chicken Breast
Topped with Asiago Cheese Sauce
Virginia Baked Ham
Glazed with a Honey & Brown Sugar Sauce
Broasted or Baked Chicken
Marinated Chicken Pieces Tossed in a Light
Coating, then Broasted Golden Brown or
Baked with Chef's Seasoning
Sperino's Meat Lasagna
Topped with Mozzarella & Meat Sauce
Baked or Broasted Cod
Cod Filets Baked or Broasted
Served with Tartar Sauce & a Lemon Wedge

Please Select Two

Shrimp Alfredo
Broccoli, Tomatoes, & Mushrooms
in Parmesan Alfredo Sauce
Roasted Pork Loin, Natural Gravy
Herb Seasoned & Slow Roasted
Served with Natural Au Jus
Chicken Monte Carlo
Bruschetta Stuffed Chicken Breast
Finished with Asiago Cheese Sauce
Slow Roasted Sliced Beef
in Specially Seasoned Au Jus
Roasted Chicken & Herb
Cooked Perfectly, Tender & Crispy

Dessert Selection

Cookies & Brownies

Please Select One

Chef's Homemade Selection

All food subject to 20% Service Charge and 5.5% Wisconsin Sales Tax
Note beverages are not included

Custom Stations

- Baked Potato Bar -

Russet Baked Potatoes, Sour Cream, Creamy Butter, Chives, Chopped Bacon & Cheddar Cheese
\$5.99 per person

- Farmer's Market Salad -

Tossed Salad Greens, Ripe Tomatoes, Cucumbers, Carrots, Green Peppers, Craisins, Bacon Crumbles,
Julienne Red Onions, Homemade Croutons & Mozzarella & Cheddar Cheeses
Chef Select Dressings
\$8.49 per person

- Pasta Creations -

Spaghetti, Mostaccioli & Elbow Macaroni Pasta
Signature Meat, Marinara, Parmesan Alfredo & Asiago Cheese Sauces
\$7.79 per person

- The Hen House -

Tender Chicken Medallions
Served with Marinara & Parmesan Alfredo Sauces
\$10.99 per person

All food subject to 20% Service Charge and 5.5% Wisconsin Sales Tax

Note beverages are not included

Beverage Selections

Pepsi Products 12oz Can <i>Pepsi, Diet Pepsi, Mountain Dew, Orange Soda, Mist Twist</i>	\$1.99 each
Bottled Water	\$1.99 each
Fresh Brewed Coffee <i>Regular & Decaf</i>	\$22.99 per gallon
Hot Tea	\$22.99 per gallon
Fruit Juice	\$23.99 per gallon
Iced Tea	\$22.99 per gallon
Orange Juice	\$23.99 per gallon
Ice Cold Milk	\$22.99 per gallon

All beverages subject to 20% Service Charge and 5.5% Wisconsin Sales Tax

*Accustom Catering**Chilled & Hot Hors d'oeuvres*

Making the Rounds \$1.99 per piece

Herb & Dill Cream Cheese on Cucumber Rounds

Spicy Tortilla Pinwheels \$1.79 per piece

Tomato Tortilla Filled with a Spicy Cheese Spread

The Little Dipper \$3.49 per piece

Tender Poached Shrimp, Cocktail Sauce & a Lemon Wedge

Garden Pail \$1.99 per piece

Baby Carrot, Celery Stick, & Broccoli Floret in a Pool of Fresh Dill Dip

Meat Roll Ups \$2.29 per piece

Smoked Ham or Roast Beef Filled with Our Unique Cream Cheese

Chilled Bruschetta \$1.99 per piece

Crusted Garlic Crostini, Fresh Mozzarella, Tomato & Basil with a Balsamic Drizzle

Stuffed Mushrooms \$1.99 per piece

Mushroom Caps Stuffed with Italian Sausage & Topped with Mozzarella Cheese & Marinara Sauce

Water Chestnut Cozies \$2.49 per piece

Water Chestnuts Wrapped in Hickory Smoked Bacon & Served in Our Unique BBQ Sauce

Risotto Bites \$1.79 per piece

Fried Parmesan Risotto Balls Coated with Italian Crumbs; served with Asiago Cheese Sauce

Honey Breaded Chicken Drumsticks \$2.49 per piece

Served with BBQ, Ranch or Honey Mustard Dipping Sauce

Accustom Meatballs \$1.79 per piece

Served in Tangy BBQ Sauce

Nanna's Meat Loaf Bites \$2.99 per piece

Traditional Meat Loaf Bites Topped with a Swirl of Garlic Mashed Potatoes

Minimum of 35 pieces per order

Butler service available at \$30.00 per hour per server

All food subject to 20% Service Charge and 5.5% Wisconsin Sales Tax

*Accustom Catering**Inspired Displays***The Monte Carlo** \$5.99 per person

Imported & Domestic Artesian Cheeses & Genoa Salami
Served with Assorted Crackers & Crostini

Palermo Spinach & Artichoke Dip \$4.29 per person

Roasted Garlic Spinach, Mushrooms, Artichokes & Rich Italian Cheeses
Served with Crostini & French Bread Slices

Farmers Market Crudités \$4.29 per person

An Assortment of Seasonal Garden Vegetables with House Dill Dip

Chips & Dips \$4.79 per person

An Assortment of Pretzels, Popcorn, Tortilla Chips & Classic Mixed Nuts
Served with Homemade Ranch Dip & Salsa

Seasonal Fresh Fruit Display \$5.49 per person

An Arrangement of Seasonal Melons and Fruits

The Deli Case \$5.49 per person

Sliced & Chilled Beef, Turkey & Ham on Bakery Rolls – Displayed with Appropriate Condiments

Wisconsin Cheese & Crackers \$5.49 per person

An Assortment of Wisconsin Cheeses with Fruit Garnish
Served with Assorted Crackers

Displays for 100 guests or more

All food subject to 20% Service Charge and 5.5% Wisconsin Sales Tax

After The Meal

- Decadent Sweet Table -

A Tantalizing Display of Our Signature Desserts & Petite Sweets
Cheesecake Bites, Chocolate Dipped Strawberries, Chocolate Cake,
Chocolate Dipped Cannolis & Petit Fours
\$9.29 per person

- Seasonal Fruit Display -

An Eye Popping Display of Fresh Fruit & Seasonal Melons
\$5.49 per person

Late Night Snacks

- Chips & Dips -

An Assortment of Pretzels, Popcorn, Tortilla Chips & Classic Mixed Nuts
Served with Homemade Ranch Dip & Salsa
\$4.79 per person

- Sperino's Pizzas -

Sperino's Handmade Pizzas from the Crust Up!
Reference a current pizza menu for selections and pricing.

- The Deli Case -

Sliced & Chilled Beef, Turkey & Ham on Bakery Rolls
Displayed with Appropriate Condiments
\$5.49 per person

All food subject to 20% Service Charge and 5.5% Wisconsin Sales Tax