

**SWEETS**

**Assorted Coffee Cake**  
Cranberry / Blueberry Limoncello  
Salted Caramel  
Serves 18 24. / Serves 36 42.

**Assorted Scone**  
Blueberry / White Chocolate Raspberry  
Apple Cinnamon  
Serves 12 24. / Serves 24 42.

## APPETIZERS

- Fresh Veggie and Dill**  
Chefs choice of seasonal veggies, blackened dill dip
- Local Cheese Display**  
Chefs selection of Local WI. Cheese, crostinis and grapes.
- Fresh Fruit Display**  
Chefs choice of seasonal Fruits and berries .....
- Waffle Biscuits**  
whipped hot honey butter .....

Serves 12	Serves 25	Serves 50
40	80	160
60	120	240
45	90	180
36	72	144

## SALADS

- Glazed Grape Salad and Pecan** .....
- Marinated Tomato and Feta** .....
- Garbanzo and Pecan** .....

Serves 12	Serves 25	Serves 50
36	72	140
36	72	140
36	72	140

## BRUNCH

- French Toast**  
Maple, cinnamon, caramel infused French bread rolled in our signature custard.....
- Frittata**  
Local egg bake with spinach, tomato, bell pepper, broccoli, cheddar, feta served with Pilora's potatoes.....
- Corned Beef Hash**  
House braised corned beef brisket, onion cheddar, feta, Pilora's potatoes, cheddar scrambled eggs, toast .....
- Biscuits and Gravy**  
Waffle biscuits, Mill City mushroom gravy .....
- Original American**  
Cheddar scrambled eggs, Pilora's potatoes, toast, sausage, uncured ham.....
- Cornbread Pancakes**  
Pilora's famous cornbread pancakes served with local maple syrup, butter cups and choice of topping.....

Serves 12	Serves 25	Serves 50
72	144	280
86	160	320
86	160	320
60	120	240
75	150	300
72	140	280

**ASK ABOUT OUR  
Mimosa Or Bloody Mary Bar!**

## SWEETS

### Bite Size Scotcheroos

Serves 32 16. / Serves 64 32.

### Assorted Cookies

Triple Chocolate / Cafe Crunch / Snickerdoodle  
Oatmeal Chocolate Chip / Molasses  
Serves 12 24. / Serves 24 42.

## SNACKS

### Fresh Veggie and Dill

Chefs choice of seasonal veggies,  
blackened dill dip

### Local Cheese Display

Chefs selection of Local WI. Cheese  
With crostinis and grapes.

### Fresh Fruit Display

Chefs choice of seasonal Fruits  
and berries

### Kettle Chips n Dip

Dill dipping sauce

Serves 12	Serves 25	Serves 50
40	80	160
60	120	240
45	90	180
18	36	72

## Scratch Made Soups! 5 pp

## SALADS

### Eden's Garden

fresh lettuce blend, peppers, red onions /cucumbers / tomatoes / ranch ,WI cheddar, croutons

### Athens

fresh lettuce blend, sliced cucumbers, tomatoes, red onion, Door Co. cherries, pecans, feta,house balsamic vinaigrette.

### Caesar

fresh lettuce blend / red onion Wisconsin feta cheese / Caesar dressing house made croutons

### Mandarin Feta

Fresh lettuce blend, mandarin oranges, feta cheese, almonds, house poppy seed dressing

Serves 12	Serves 25	Serves 50
48	96	192
48	96	192
40	80	160
40	80	160

## LUNCH

### ½ Wrap Tray

Mix of Moroccan Ham, Corned Beef and Pickled Veggie, Chicken Caesar, Chicken Salad, Grape Chicken Salad  
Eden's fresh veggie and Garbanzo Salad

### Full Wrap Tray

Mix of Moroccan Ham, Corned Beef and Pickled Veggie, Chicken Caesar, Chicken Salad, Grape Chicken Salad  
Eden's fresh veggie and Garbanzo Salad

Serves 14	Serves 28	Serves 56
84	168	330
168	330	650

## SLIDERS

### Chicken Salad Sliders

House Chicken Salad, Fresh Local slider buns 2 per person

### Buffalo Chicken Sliders

Shredded chicken breast, Cream cheese, buffalo sauce, red onion. 2 per person

### Chicken Pesto Sliders

Shredded chicken breasts, house pesto, spinach, sprouts, garlic cream cheese, 2 per person

### Sloppy Joe Sliders

Nana's Sloppy Joe Recipe, raw onion, 2 per person

Serves 12	Serves 25	Serves 50
96	190	380
96	190	380
96	190	380
84	160	310

**Appetizers**

**Fresh Veggie and Dill**

Chefs choice of seasonal veggies, blackened dill dip.....

**Local Cheese Display**

Chefs selection of Local WI. Cheese, crostinis and grapes.....

**Baked Feta**

Oven roasted marinated tomatoes, garlic, feta, Baguette toast points.....

**Shrimp Cocktail**

Jumbo shrimp, house cocktail sauce.....

**Garlic Bread**

Toasted French bread topped with garlic butter, pesto. Parmesan.....

**Brushetta**

Marinated tomatoes, feta, crostinis.....

**Spanakopita**

Spinach, garlic, cream cheese, stuffed filo dough.....

**Meat Balls**

Choice of: Original Marinara, Korean BBQ, Garlic Pesto, Parmesan, or Marsala.....

**Pesto Tomato Crostini**

Pesto, tomato confit, toasted crostini.....

**Smoked Salmon Filet**

Served with crackers.....

	Serves 12	Serves 25	Serves 50
Fresh Veggie and Dill	45	90	180
Local Cheese Display	60	120	240
Baked Feta	42	84	160
Shrimp Cocktail	75	150	300
Garlic Bread	32	65	120
Brushetta	38	70	140
Spanakopita	36	72	144
Meat Balls	36	72	144
Pesto Tomato Crostini	38	72	140
Smoked Salmon Filet	n/a	156	280

**SALADS**

**Eden's Garden**

fresh lettuce blend, peppers, red onions, cucumbers, tomatoes, ranch ,WI cheddar, croutons, ranch.....

**Athens**

fresh lettuce blend, sliced cucumbers, tomatoes, red onion, Door Co. cherries, pecans, feta,house balsamic vinaigrette.....

**Caesar**

fresh lettuce blend / red onion, WI feta cheese, Caesar dressing, croutons.....

**Mandarin Feta**

Fresh lettuce blend, mandarin oranges, feta cheese, almonds, house poppy seed dressing.....

	Serves 12	Serves 25	Serves 50
Eden's Garden	40	80	160
Athens	45	95	190
Caesar	35	70	140
Mandarin Feta	35	70	140

**Scratch Made Soups!**

5. per person

- Beer Cheese
- Tomato Bisque
- Seasonal



**Bread and Butter**

2. per person

- Local artisan breads with
- whipped compound
- butters or spreads



# DINNER BUFFET

## MAINS

### Pork Rib Eye

pork rib eyes, Door Co. Cherry Balsamic glaze .....

### Venetian Chicken

Sous vide chicken breast, spinach, red onion, feta, Door Co cherries, pecans, balsamic glaze, .....

### Ragu Bolognese Lasagna

House-bolognese ragu, creamy bechamel, parmaesan, (vegetarian option available by request).....

### Garlic Butter Shrimp

Jumbo shrimp, garlic butter .....

### Tenderloin Medallions

3 oz center cut beef tenderloin, sauteed onions and mushrooms, cognac steak sauce .....

### Disassembled Chicken Cordon Bleu

Sous vide chicken breast, uncured ham, creamy havarti cheese, house bread crumbs, honey mustard .....

### Carolina Pulled Pork

Slow smoked pulled pork, house Carolina bbq sauce, creamy pineapple coleslaw, fresh buns .....

### Mac N Cheese

Star Dairy Wisconsin cheddar home-style mac n cheese, cavatappi noodles .....

### Nana's Meatloaf

Served with garlic smashed potatoes, sriracha ketchup.....

### Lemon Pepper Salmon Oscar

Lemon pepper wild caught salmon filets, asparagus, bernaise sauce .....

	Serves 12	Serves 25	Serves 50
Pork Rib Eye	156	310	620
Venetian Chicken	156	310	620
Ragu Bolognese Lasagna	140	280	560
Garlic Butter Shrimp	144	280	550
Tenderloin Medallions	220	440	880
Disassembled Chicken Cordon Bleu	150	300	600
Carolina Pulled Pork	160	320	620
Mac N Cheese	120	200	400
Nana's Meatloaf	160	320	600
Lemon Pepper Salmon Oscar	220	440	880

## SIDES

### Rice

Wild rice medley .....

### Roasted Veggies

Chefs selection of seasonal veggies. ....

### Pilora's Potatoes

Our famous Wisconsin cheddar hash browns .....

### Garbanzo Bean Salad

Garbanzo beans, house dressing, pecans .....

### Marinated Tomato Feta Salad

Italian seasoning, EVOO, cut roma tomatoes, feta .....

### Glazed Grape and Pecan Salad

Red grapes, sweet creamy glaze, roasted pecans .....

### Mac n Cheese

Star Dairy Wisconsin cheddar home-style mac n cheese, cavatappi noodles.....

### Pasta

Choice: Cavatappi, Penne, Linguine, Spaghetti, or Bow Tie

Sauce Choice: Red, Garlic Butter, Pesto Garlic, Alfredo .....

Ask about our past options as a main dish with added protein options!

	Serves 12	Serves 25	Serves 50
Rice	36	72	144
Roasted Veggies	48	95	180
Pilora's Potatoes	60	120	200
Garbanzo Bean Salad	36	72	140
Marinated Tomato Feta Salad	36	72	140
Glazed Grape and Pecan Salad	36	72	140
Mac n Cheese	60	120	200
Pasta	72	140	280

## DIPS

### Cherry Pecan Feta

Door Co. cherries, feta, pecans, onion, garlic, cream cheese crostini .....

### Spinach and Artichoke

Creamy spinach and artichoke dip, warm pitas .....

### Baked Feta

Oven roasted marinated tomatoes, garlic, feta, crostini .....

### Lobster

Creamy lobster dip served hot or cold, warm pitas.....

### Buffalo Chicken

Shredded Chicken, hot buffalo cream sauce, warm pitas .....

### Fig Almond and Hot Honey

Hot honey, cream cheese, roasted almonds, figs crostini .....

### Beer Cheese

Beer, WI cheddar cheese, pretzel bites .....

	Serves 12	Serves 25	Serves 50
Cherry Pecan Feta	21	40	80
Spinach and Artichoke	32	64	120
Baked Feta	32	64	120
Lobster	54	108	201
Buffalo Chicken	42	80	160
Fig Almond and Hot Honey	21	40	80
Beer Cheese	20	40	80

## DRINKS AND BAR ACCOMMODATIONS

### Soda

Pepsi / Coke Options.....

### Kombucha

House brewed joi kombucha .....

### Craft Beer

Rotational craft beer from Omega Brewing .....

### Wine

Bottle or draft options .....

### Cocktails

Can, Draft or Full service options .....

### Coffee and Tea

Colectivo Coffee, Letter box loose leaf tea, .....

### Full Coffee Bar

Only available at our Cafe.....

	Serves 12	Serves 25	Serves 50
Soda	24	50	100
Kombucha	36	72	140
Craft Beer	MKT	MKT	MKT
Wine	MKT	MKT	MKT
Cocktails	MKT	MKT	MKT
Coffee and Tea	35	75.	125.
Full Coffee Bar	MKT	MKT	MKT

## COFFEE

### Colectivo Coffee Crafts

Your choice of fresh brewed Colectivo Coffee  
Serves 7 16. Serves 21 64.

### Cold Brew (32oz howlers)

House blend of Colectivo coffee 9.

## TEA

### Chai Tea Crafts

Your choice of Chocolate, Vanilla or Spice Chai  
Serves 7 24. Serves 21 86.

### Loose Leaf Tea Crafts

Your choice of Black, Green, Earl Gray, Peppermint,  
Calm or Seasonal  
Serves 7 16. Serves 28 64.

## BEVERAGES

### Pepsi/Coke

Your choice of soda 2.5

### Bottled Water

Bottled water 1.

## Pilora's Café Catering Overview

Pilora's Café offers a range of catering services to suit any event, from intimate gatherings to large celebrations. Our dedicated team ensures that each dish is prepared with the freshest ingredients and presented beautifully to impress your guests.

### Types of Catering Services

#### Corporate Catering

Perfect for business meetings, corporate events, and office parties. Includes a selection of breakfast, lunch, and snack options.

#### Wedding Catering

Customized menus to match your special day.  
Options for plated dinners, buffets, and hors d'oeuvres.

#### Private Events

Ideal for birthdays, anniversaries, and family gatherings.  
Flexible menu choices to accommodate your needs.  
Available Sundays and Mondays 9:00 am to 9:00 pm  
Or Thursday Nights, 4:00 pm – 9:00 pm

#### Food Truck Catering

Mobile catering option for outdoor events, festivals, and street fairs. Unique menu items served from our food truck.

#### Kombucha Bar

A unique addition to any event, offering a variety of house-brewed kombucha flavors. Great for health-conscious gatherings and trendy events.



Raw ~ Artisan ~ Local

## CHECK OUT OUR KOMBUCHA BAR OPTIONS

Kombucha is a fermented tea that is rich in probiotics and electrolytes. We use either green or black tea to make our variety of kombucha flavors!  
The low amounts of sugar in our kombucha makes for a great soda replacement, without losing the bubbiness you're looking for!

We are delighted to offer you our exceptional catering services, perfect for any occasion. At Pilora's Café, we pride ourselves on delivering high-quality, delicious food that will leave a lasting impression on your guests. Whether you're planning a corporate event, wedding, family gathering, or any special occasion, our team is here to make it an unforgettable experience.

We strive for the best quality, locally sourced ingredients that we can find, to help make your next event the best we can.

We will do our best to accommodate for any dietary needs. See last page for more info or reach out to our catering team with any questions you may have.

### Contact Us

To place your catering order or for any inquiries, please contact us at:

- Phone: 920 233 5565  
- Email: [Pilorascafe@gmail.com](mailto:Pilorascafe@gmail.com)

We look forward to serving you and making your event a delicious success!



## **Food Truck/Catering Event Agreement**

### **Pilora's Café Catering and/or Food Truck**

#### **Event Agreement**

##### **Event Information:**

Event Date: \_\_\_\_\_  
Event Time: \_\_\_\_\_  
Event Location \_\_\_\_\_

##### **Client Contact Information:**

Client Name \_\_\_\_\_  
Phone Number: \_\_\_\_\_  
Email Address: \_\_\_\_\_

#### **Food Truck Services**

Pilora's Café agrees to provide food truck or catering services for the event described above. The following terms and conditions apply:

##### **Menu and Pricing**

See Menus Above.

- Minimum Charge: \$500
- Custom Menu: Prices Vary

##### **Payment Terms**

- Deposit: A non-refundable deposit of 25% of the total estimated cost is required to secure the booking.
- Final Payment: The remaining balance is due on the day of the event, prior to the start of service.
- Payment Methods: We accept cash, credit cards, and corporate checks.

##### **Cancellation Policy**

- Client Cancellation: Cancellations must be made in writing at least 14 days prior to the event. The deposit is non-refundable.
- Company Cancellation: If Pilora's Café needs to cancel the event due to unforeseen circumstances, the deposit will be refunded in full.

##### **Minimums and Guarantees**

- Minimum Charge: The client agrees to meet the minimum charge of \$500 for the event.
- Guest Count: The client must provide a final guest count at least 7 days before the event. Any changes made after this date may result in additional charges.

**Service and Setup**

- Arrival: Pilora's food truck/catering team will arrive at the event location at least .5 hour prior to the start time for setup.

- Serving Time: Service will be provided for [\_\_\_\_\_] hours, start time of [\_\_\_\_\_] on the date of [\_\_\_\_\_] Additional hours may be arranged at an additional cost.

- Equipment: Pilora's Café will provide all necessary equipment for food preparation and service.

- Staffed Event [ Y , N ]

**Liability and Insurance**

- Insurance: Pilora's Café carries general liability insurance.

- Liability: Pilora's Café is not responsible for any injuries or damages that occur during the event, unless caused by the negligence of our staff.

**Client Responsibilities**

- Permits: The client is responsible for obtaining any necessary permits for the event location.

- Access: The client must ensure that the food truck and/or catering team and vehicle has access to the event location, including parking and setup space.

- Utilities: The client must provide access to electricity and water, if required.

**Agreement Signature**

By signing below, both parties agree to the terms and conditions outlined in this agreement.

Client Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Pilora's Café Representative Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**Contact Us**

If you have any questions or need further assistance, please contact us at:

Phone:(920) 233-5565

Email: Pilorasfoodtruck@gmail.com

Let us know if you need any modifications or additional details!