



BRUNCH BUFFET

SWEETS

Assorted Coffee Cake

Cranberry / Blueberry Lemon
Seasonal

Serves 18 24. / Serves 36 42.

Assorted Scone

Blueberry / White Chocolate Raspberry
Apple Cinnamon

Serves 12 24. / Serves 24 42.

APPETIZERS

Mini Parfaits

House granola, fresh fruit, vanilla yogurt.....

Mini Quiche

French, Broccoli & Cheese, Veggie, & 3 cheese.....

Fresh Fruit Display

Chefs choice of seasonal fruits and berries

Mini Cornbread Pancakes

whipped maple 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

Pilora's French Toast

Maple brown sugar woven brioche, pecans, powdered sugar, maple syrup.....

Roasted Veggie Frittata

Local egg bake with spinach, tomato, bell pepper, broccoli, cheddar, feta Pilora's potatoes.....

Corned Beef Hash

House braised corned beef brisket, onion cheddar, feta, Pilora's potatoes, cheddar scrambled eggs, toast

Avocado Muffin Toasts

English muffin toasts, seasoned mashed avocado, marinated tomato, fresh sprouts

Local 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
81	160	320
86	170	340
92	180	350
60	120	240
75	150	300
80	160	320

**Pilora's Potatoes
\$5.00 Per Person**

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



LUNCH BUFFET

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 Charcuterie

Chefs selection of local WI. Cheese, dips, crackers
olives and cured meats.

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

Southwest

Fresh lettuce blend, bell peppers, onion, tomato, cheddar cheese, tortilla crisps, avocado ranch

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

Tomato Pesto Chicken Sliders

Sous vide chicken breast, house creamy pesto, marinated tomato, spinach, parmesan, 2 per person

Center Cut Beef Tenderloin Sliders

3 oz center cut beef tenderloin medallions, raw onion, Truck Sauce 2 per person

BBQ Pulled Pork Sliders

Slow roasted pork, Choice of house-made BBQ, Sweet Heat or Carolina, 2 per person

Serves 12	Serves 25	Serves 50
96	190	380
96	190	380
96	190	380
225	450	850
96	190	380

Appetizers

Crab Cakes

Baked Mini crab cakes, drizzled with remoulade sauce.....

Maine Lobster Filo Cups

Main Style Lobster filled filo cups, sprouts

Baked Feta Stuffed Mushrooms

Oven roasted marinated tomatoes, garlic, feta, stuffed mushroom caps

Shrimp Cocktail

Jumbo shrimp, house cocktail sauce

Garlic Bread

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

Bruschetta

Marinated tomatoes, feta, crostini

Spanakopita

Spinach, garlic, cream cheese, stuffed filo dough

Meat Balls

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

Tomato Jam Burrata Crostini

House tomato jam, creamy burrata, basil, toasted crostini.....

Serves 12	Serves 25	Serves 50
48	100	200
60	120	240
42	84	160
75	150	300
32	65	120
38	70	140
36	72	144
36	72	144
38	72	140

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.....

Southwest Salad

Fresh lettuce blend, bell peppers, onion, tomato, cheddar cheese, tortilla crisps, avocado ranch.....

Serves 12	Serves 25	Serves 50
40	80	160
45	95	190
35	70	140
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, parmesan, (vegetarian option available by request).....

Jambalaya

Cajun jumbo shrimp, andouille sausage, corn, potatoes, onions, lemon.....

Tenderloin Medallions

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

Creamy Pesto Florentine Chicken

Sous vide chicken breast, house creamy pesto, marinated tomato, spinach, parmesan.....

Carolina Pulled Pork

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

Wisconsin Mac & Cheese

Melty Wisconsin cheddar, havarti and munster cheese, cavatappi noodles, bread crumbs

Beef Short Rib Grand Cru

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

Lemon Pepper Salmon Oscar

Lemon pepper wild caught salmon fillet, fresh dill & lemon

Serves 12

Serves 25

Serves 50

156

310

620

156

310

620

140

280

560

144

280

550

220

440

880

150

300

600

160

320

620

96

195

390

100

200

400

220

440

850

SIDES

Rice

Wild rice medley

Roasted Veggies

Chefs selection of seasonal veggies.

Potatoes

Choice of: Pilora's Potatoes, Roasted Red or Yukon Gold, Mashed or Scalloped

Garbanzo Bean Salad

Garbanzo beans, house dressing, pecans

Marinated Tomato Feta Salad

House Italian seasoning, EVOO, cut roma tomatoes, feta

Glazed Grape and Pecan Salad

Red grapes, sweet creamy glaze, roasted pecans

Pasta

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

Sauce Choice: Marinara, Garlic Butter, Pesto Garlic, Alfredo

Elotes

Hot or Cold Mexican Street corn, cajun lime aioli, cotija cheese, Try it with Flaming Hot Cheetos!

Serves 12

Serves 25

Serves 50

36

72

144

48

95

180

60

120

200

36

72

140

36

72

140

36

72

140

68

132

264

48

95

180



PRESET BUFFET

Catering options below are priced per person, an easy way to pick a catering package for your next event!

All packages include set up and tare down, chaffing dishes, serving utensils, plastic flatware, and paper plates.

Pilora's Brunch \$19.95 Per Person

Veggie Frittata
French Toast
Pilora's Potatoes
Glazed Grape Salad
Choice Of:
Bacon or Sausage

Lite Brunch \$14.95 Per Person

Scone and Coffee Cake Tray
Fresh Fruit Display
Pilora's Granola
Bagels and Cream Cheese

Luncheon: \$19.95 Per Person

Variety Wrap Trays
Variety Salads
Veggie Tray w/ Cherry Pecan Feta Dip
Kettle Chips n Dip
Bite Size Scotcheroos

BBQ & Mac n Cheese: \$24.95 Per Person

BBQ Pulled Pork Sandwiches
Alabama White BBQ Pulled Chicken Sandwiches
Jalapeno Cheddar Cornbread
Mac n Cheese
Creamy Cole Slaw
Mexican Street Corn Salad

Lobster Rolls \$32.95 Per Person

Butter Toasted Rolls
Kettle Chips
Choice Of Lobster:
Maine Style
Connecticut Style
Chili Lime Style

Choice of Side:

Garbanzo Salad, Creamy Coleslaw,
Marinated Tomato and Feta

Gala Appetizers \$36.95 Per Person

(minimum 50 people)

(Choice of 5)

Artisan Cheese Tray with crackers and grapes
Lobster Dip with Pita
Tenderloin Bites
Baked Feta Stuffed Mushrooms
Bacon Wrapped Chicken Skewers
Spanakopita (spinach and cheese stuffed filo)
Spinach And Artichoke Dip with Crostini
Bruschetta w/ Sourdough Toast Points

Choice of Meatballs

Classic Marinara, Korean BBQ, Marsala,
Garlic Cream Sauce,

Pasta Night \$29.95 Per Person

Served with garlic bread

Choice of Pasta (2)

Penne, Cavatappi, Lasagna

Choice Of Meat or Veggie (2)

Beef Pork Blend, Chicken, Tenderloin (+2)
Shrimp (+2), Lobster (+6)

Spinach, Marinated Tomatoes, Local Mushrooms
Broccoli

Choice Of Sauce

Marinara, Vodka, Alfredo, Garlic Butter, Pesto or
Mushroom Marsala

Choice Of Salad

Athens, Caesar, Edens

Casual Dinner \$34.95 Per Person

Choice of Main Dish:

Cherry Balsamic Glazed Pork Ribeye, or
Lemon Pepper Salmon
Pilora's Potatoes
Choice of Seasonal Vegetable

Choice of Salad:

Athens
Caesar
Edens

Ask about our private party options!



DINNER BUFFET

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
39	65	120
32	64	120
32	64	120
54	108	201
42	80	160
28	56	112
20	40	80

DRINKS AND BAR ACCOMMODATIONS

Soda

Pepsi / Coke Options.....

Kombucha

House brewed joi kombucha

Craft Beer

Rotational craft beer, Draft Can or Bottle.....

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
24	50	100
36	72	140
MKT	MKT	MKT
MKT	MKT	MKT
MKT	MKT	MKT
35	75.	125.
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.

SODA/WATER

Pepsi / Coke

Your choice of soda 2.5

Bottled Water

Bottled water 1.

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 full service buffet, guest service buffet, cocktail and hors d'oeuvres.

Privet Events At Pilora's Cafe

(20 - 35 people)

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

We are delighted to offer you our exceptional catering services, perfect for any occasion.

Pilora's Café, Catering and Food Truck, are consistently striving to bring to the table 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 source 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. Please feel free to reach out to our catering team with any questions you may have.

Contact Us

Orders or any inquiries, please contact us at:

- Phone: 920 233 5565

- Email: Pilorascafe@gmail.com

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