

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

MAINS

Pork Rib Eye

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

Venetian Chicken

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

Chicken Marsala

Sous vide Chicken breast, local oyster mushroom marsala

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
Chicken Marsala	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

	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



DINNER BUFFET

DIPS

Cherry Pecan Feta

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

Serves 12

21

Serves 25

40

Serves 50

80

Spinach and Artichoke

Creamy spinach and artichoke dip, warm pitas

32

64

120

Baked Feta

Oven roasted marinated tomatoes, garlic, feta, crostini

32

64

120

Lobster

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

54

100

200

Buffalo Chicken

Shredded Chicken, hot buffalo cream sauce, warm pitas

42

80

160

Fig Almond and Hot Honey

Hot honey, cream cheese, roasted almonds, figs crostini

21

40

80

Beer Cheese

Beer, WI cheddar cheese, pretzel bites

20

40

80

DRINKS AND BAR ACCOMMODATIONS

Soda

Pepsi / Coke Options.....

Serves 12

24

Serves 25

50

Serves 50

100

Kombucha

House brewed joi kombucha

36

72

140

Craft Beer

Rotational craft beer from Omega Brewing

MKT

MKT

MKT

Wine

Bottle or draft options

MKT

MKT

MKT

Cocktails

Can, Draft or Full service options

MKT

MKT

MKT

Coffee and Tea

Colectivo Coffee, Letter box loose leaf tea,

25

50

100

Full Coffee Bar

Only available at our Cafe.....

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

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