

CLAUSING BARN CATERING

Welcome

to Old World Wisconsin's
Clausing Barn Catering.
We pledge to make your
event special and unique.
We offer buffet style

banquets for up to 175
people in our historic
1897 octagonal barn.
Please contact us for a
tasting of our menu items.

If you have dietary
or cultural meal needs,
we are happy to work
with you.

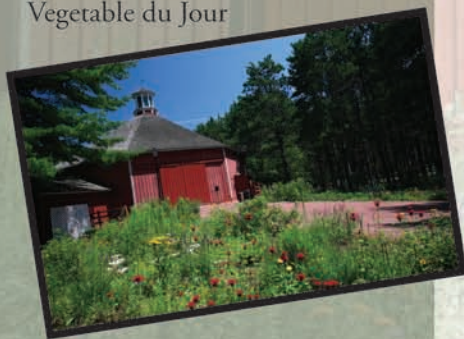
Our pricing is as follows:

Two Entrées \$21.99

Garden Salad on Buffet
3 dressings
Choice of Two Entrées
Choice of Two Side Dishes
Vegetable du Jour

Three Entrées \$24.99

Garden Salad on Buffet
3 dressings
Choice of Three Entrées
Choice of Two Side Dishes
Vegetable du Jour



Both options include:

Fresh Baked Rolls and Breads
Water with Lemon
Coffee Station
Table Cloths
Skirting

*Available to be added
onto either package:*

Desserts \$2.50/per serving

Call for all details or to reserve today!

262/594-6319



*For Your Event You Have the
Choice of the Following Options*

entrées

Maple Glazed Salmon

A salmon filet shallow
poached then glazed with
maple butter.

Apple Marinated Pork Loin

Pork loin marinated in
apple for 24 hours and
then rubbed with our
spices before being slow
roasted with apple juice.

Beef Stroganoff with Specialty Mushrooms

Beef tenderloin tips,
shitake, portabella, and
button mushrooms with
the classic cream sauce.
*Traditionally served over
egg noodles.*

Chicken en Croute

Chicken breast wrapped
in puff pastry with a
puree of mushrooms,
garlic and wine.

Eggplant Parmesan

Tender eggplant breaded
and baked with marinara,
Parmesan and mozzarella
cheese, this is a wonderful
dish from Italian culture
sure to please both the
carnivores and herbivores.

Side Dishes

Raspberry Duchess Potatoes

A new fusion of a classic
dish; mashed potatoes
with a hint of raspberry
makes for a signature
presentation.

Wild Rice with Craisins

Tender wild rice blend
infused with craisins for a
sweet and nutty flavor.
Pairs well with the Apple
Marinated Pork Loin
or Chicken en Croute.

Wild Rice with Root Vegetables

Tender wild rice blend
tossed with root vegetables,
just like our gardens grow.

Root Vegetable Pancakes

A blend of root vegetables
similar to a potato pancake.

Desserts

Tiramisu

A classic dessert with a
new flair, can be made as
an individual dessert or
presented as a whole.

Orange Dream

Our baker's secret recipe,
orange cream cheese
frosting and light orange
cake, for a refreshing
finish to a meal.

Sorbet

Available in one flavor or
a trio. *Lemon, Lime, and
Raspberry.* An elegant
climax for your special
event.