



CROSSROADS
» CATERING «

Green Lake, WI
crossroadsgl.com

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CATERING CORNER

With nearly forty years of experience, our catering service will be the perfect complement to your event, no matter the size. Service and quality are at the forefront of what we do. Crossroads Catering will provide an exceptional experience, building on the relationships and quality our guests have grown to expect and trust.

Conveniently located inside Crossroads Market, our catering team has access to a variety of ingredients to create any item our clients crave. Our menu offers a variety of options, although we enjoy working with our guests to create a one-of-a-kind experience for your event.

The menu options you see in this book are a starting point for the creations our team can provide. If you have an idea of what you would like to see, do not be afraid to bring it to our attention! Crossroads Market Catering promises to provide fresh, delicious, and sustainable catering options for every event.



THE CROSSROADS MARKET STORY

Crossroads Market has been in the Green Lake community since 2006. It was built by Dr. Tom Willett, along with the gas station and convenience store, after the grocery store downtown closed. In late 2015, the McConnell family discussed buying the grocery store from Willett to continue his wish to provide a grocery store to local residents and visitors. Pat McConnell, a Green Lake native, was passionate about keeping this vital resource open for the community. He understood it was not only an important piece of Green Lake's retail market, but served as a substantial employer and economic influencer. The McConnell family assumed ownership of Crossroads Market in early 2016 as part of the FLASH Family of Companies. Albeit, key family and business leaders jokingly pushed back on Pat that they "don't know anything about groceries!", but accepted the challenge to keep the store alive for the Green Lake community.

Following much of the FLASH Family of Companies' philosophy, they immediately leaned on their network and surrounded themselves with the right people. After a few months in operation, the family launched a two-million-dollar expansion project, nearly doubling the store's footprint to 27,000 sq. ft, adding a full-service deli, scratch bakery, smokehouse, catering, and more center store aisles. Leadership knew if the store was ever going to be financially successful, it needed to be more than just a 'gallon of milk and carton of eggs' stop for shoppers. The expansion doubled their daily guest count. Crossroads Market has grown, expanded, and flourished in a few short years. The catering service has been a fun and exciting part of the business to grow, moving beyond the basics and letting our folks take their ideas and run! To learn more about the Crossroads story, or about the FLASH Family of Companies, visit theflashfamily.com.



BREAKFAST

Rise and Shine: Scrambled Eggs, Bacon, and Sausage; Breakfast Potatoes, Muffin and Donut Tray, Orange Juice, Milk, Coffee

Crossroads Continental: Crossroads' Own Assorted Donuts or Muffins, Fresh Fruit Display, Bagels with Cream Cheese, Orange Juice, Milk, Coffee

Early Bird: Build Your Own Quiche, Fresh Fruit Display, and Breakfast Potatoes



Quiche:

- Ham and Cheese
- Veggie
- Sausage, Mushroom, Onion
- Quiche Lorraine

Breakfast Add-Ons:

- Assorted Donut Display
- Assorted Muffin Display
- Fresh Fruit Display
- Bagel and Cream Cheese Display
- Bacon, Sausage, and/or Ham
- Cheesy Potatoes
- Coffee
- Juice
- Milk

LUNCH

Boxed Lunches

All Boxed Lunches include chips, water, dessert, condiments, dressings, napkins & and utensils.



- **BLTA:** Bacon, Lettuce, Tomato, Avocado, and mayo; Fresh Baked Kaiser Roll
- **California Turkey:** Turkey, Lettuce, Tomato, Avocado, and mayo; Fresh Baked Kaiser Roll
- **The Red Pickle:** London Broil Roast Beef, Pickled Red Onions, Boursin Cheese; Fresh Baked Kaiser Roll
- **Ham and Cheddar:** Choice of Fresh Baked Kaiser Roll or Croissant
- **Chicken Salad Croissant:** Crossroads' Own Fresh Chicken Salad, Choice of Fresh Baked Kaiser Roll or Croissant
- **Roasted Portabella:** Mushroom Balsamic Marinated Portabella, Tomato, and Lettuce; Fresh Baked Kaiser Roll
- **Build Your Own:** 1 Choice of Meat, 1 Choice of Cheese, Tomato, Lettuce, and Onion; Fresh Baked Kaiser Roll
- **Chef Salad:** Turkey, Ham, Cheddar, Hard Boiled Egg, Provolone, Tomato, Cucumber, and choice of Dressing (Ranch/French/1000 Island/Italian)
- **Caesar Salad:** Romaine, Parmesan, Croutons, and Caesar Dressing

*Add Bacon or extra Cheese for an additional charge

Broasted Chicken Lunch

2-piece crispy hand-breaded chicken, made to order, with coleslaw and mashed potatoes, and Crossroads' Own Dinner Roll.



DINNER

Beef

Beef Tenderloin: served with a garlic and herb crust and wild mushroom sauce

Slow Roasted Beef Tenderloin Tips: served with mashed potatoes or yolk-free egg noodles

Poultry

Chicken Marsala: seared chicken breast topped with a slightly sweet and savory mushroom marsala wine sauce

Chicken Piccata: lightly breaded and pan-fried chicken breast cooked in a lemon butter sauce, topped with capers

Pork

Bacon Wrapped Pork Tenderloin: juicy tenderloin wrapped in applewood smoked bacon with a bourbon-infused glaze

Roasted Pork Loin: roasted pork loin in an Italian Ragu featuring tomatoes, peppers, and onions

Fish

Baked Haddock: 6-8 oz Baked Haddock served in a white wine sauce seasoned perfectly with an herb blend

Atlantic Salmon: 6-8 oz Baked Salmon with a creamy dill sauce



DINNER

Vegetarian

Pasta Primavera: penne pasta topped with a blend of fresh vegetables and parmesan cheese

Stuffed Shells: large shelled pasta stuffed with butternut squash, spinach, and ricotta cheese

Sides - Choice of Two

- Chive Mashed Potatoes
- Green Beans
- Harvest Vegetables
- Corn
- Roasted Baby Red Potatoes
- Macaroni and Cheese
- Stuffing

All Dinners Include: Tossed or Caesar Salad, Bread, and Tableware.

*Any pasta dish can be prepared with meat or seafood.

*Dinners can be buffet, family style, or plated.

*Our staff has been educated on the dietary needs of our guests and each entrée can be customized to accommodate them. All Vegetarian options are available to be requested as Vegan. Gluten-friendly options are available with an upcharge.



HORS D'OEUVRES

Hot

Bacon Wrapped...

- Water Chestnuts
- Scallops
- Shrimp
- Pineapple
- Cheddar Pinwheels

Bone-In Wings (BBQ, Buffalo, Garlic Parm, Asian Zing, Honey Mustard, Plain)

Boneless Wings (BBQ, Buffalo, Garlic Parm, Asian Zing, Honey Mustard, Plain)

Swedish or BBQ Meatballs

Frank's® Bleu Cheese Chicken Meatballs

BBQ Lit'l Smokies

Pastry Puffs

- Chicken Mango Curry
- Chicken Pesto
- Spinach Feta
- Caramelized Onion and Mushroom

Chilled

Deviled Eggs

Shrimp Cocktail

Bruschetta

Skewers

- Caprese
- Antipasto
- Fruit and Cheese
- Prosciutto Melon Mozzarella

Cucumber Hummus Bites

Bacon Jam Crostini

Watermelon Feta Mint Bites



DISPLAYS & TRAYS



Boar's Head Charcuterie Board: A vibrant display of Boar's Head cured meats and cheeses accompanied by various nuts, olives, pretzels, crackers, and more. A vibrant display that will leave your guests coming back for more.

Charcuterie Cups: A vibrant display in portable cup form! Great for cocktail hour and game day.

Fresh Fruit Display: A delicious combination of seasonal melons, berries, and citrus.

Relish Display: An arrangement of pickles, olives, and various relishes.

Cocktail Shrimp Display: Medium (16/20 sized) shrimp served with homemade cocktail sauce and lemons.

Smoked Salmon Display: Whole Crossroads' Own Smokehouse smoked salmon with crispy crostini and garnishes.

Taco Dip Display: Our famous Crossroads' Own Taco Dip layered with cheddar cheese, crisp lettuce, juicy tomatoes, black olives, and green onions. Served with tortilla chips.

Vegetable Display: A variety of seasonal vegetables served with a homemade dip.

Wisconsin Cheese and Sausage Tray: Locally sourced cheeses and Crossroads' Own summer sausage and beef sticks from our Smokehouse.





THEMED BUFFETS

Jason's Backyard BBQ

Your choice of two entrees: Crossroads' Signature Brats, kraut, BBQ chicken, fresh pattied hamburgers, and smoked pulled pork. Crossroads' Own freshly baked buns, baked beans, coleslaw, potato salad, chips, assorted condiments, and dessert.

Homestyle Buffet

Oven-roasted chicken with your choice of one additional entrée: Beef Tips, Country-Style Short Ribs, or Honey-Roasted Ham. Includes coleslaw, pasta salad, green beans, mashed potatoes and gravy, freshly baked dinner rolls, and dessert.

Hot Sandwich Buffet

Your choice of two meats: Shaved Ham, Roasted Turkey or Pulled Pork, freshly baked rolls, pasta salad, coleslaw, baked beans, cheesy potatoes, and dessert.

Italian Buffet

Traditional Marinara and Alfredo sauce over your choice of Penne or Fettuccini pasta, with garlic bread, chef's choice vegetable, mixed greens salad, and dessert. Gluten-Free pasta and meat available upon request.

Mexican Fiesta Buffet

Build your own tacos with seasoned ground beef and marinated chicken. Includes blended cheese, sour cream, pico de gallo, tomatoes, lettuce, black olives, and onions. Hard and soft taco shells, Spanish rice, black beans, and dessert.

Build Your Own Buffet

Your choice of two proteins, one potato, one vegetable, two freshly made deli salads, dinner rolls, baked beans, and dessert.

CATERING POLICIES

Food & Beverage

The sale and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. Everyone consuming alcoholic beverages must be of legal drinking age. Crossroads Catering reserves the right to refuse service to minors and/or inebriated individuals via our trained bartenders' discretion. Menu selections, event set-up, and other meeting event details must be submitted a minimum of three weeks prior to the date of your event. The menu prices reflect our current rates and may be subject to change. Final pricing will be confirmed no later than 60 days prior to your event date. If your menu requires special consideration, our Catering Lead will work with you to create a custom menu to fit your needs.

Deposits & Payment

A 25% deposit of the estimated total is required upon booking. The deposit may be *refunded if the booking is canceled 60 days prior to the event date. If the event is not staffed by Crossroads and/or is a pickup and requires Crossroads Market heating and/or serving/heating equipment, a \$100/unit deposit will be required three days prior to the event or at pick up. Payment is due in full three days prior to the event. Pickup orders may pay the balance at the time of pickup. Partial payments are accepted prior to the due date. If the balance due payment is not received by the due date, contractual obligations are nullified and no refunds are due. Payment may be made by cash, check, or credit card.

All equipment deposits will be paid by check from our corporate office within two weeks of the return of equipment.

Guarantee & Payment

One week prior to your event, a guaranteed number of guests is required. Guarantees cannot be decreased after this point. Billing will reflect this guaranteed number plus any additional guests attending, including tax and service charges. If no guarantee is received, Crossroads Catering will prepare and charge for the highest number of estimated guests as indicated on the Catering Contract. At that time, an estimated bill of all food and beverage charges throughout your event, (based on your guaranteed count) will be calculated and payment for that amount will be received.

Miscellaneous Policies

Crossroads Catering is not responsible for damage to, theft, or loss of any items during, prior to, or following the catered event. Customer is responsible, and shall (1) reimburse and (2) indemnify and defend Crossroads Catering, for any damage, loss, liability or third-party claims incurred by or brought against Crossroads Catering by any of the guests or any persons or organizations contracted by the Customer to provide any services or goods before, during, and after the event.