


• OLD • COUNTRY •

CATERERS

Where Tradition, Service and Value Still Matter!

114 West Main Street • DeWitt, Michigan 48820
(517) 669-9747 • Fax (517) 669-1769
www.OldCountryCaterers.com



*We put our reputation
on your table.*

With nearly 25 years of experience, Old Country Caterers knows what you need to help plan your special dining event.

Whether you are looking for the uniqueness of a French picnic, a Hawaiian Luau or the traditional dining experience one of Old Country Caterers catering consultants would be delighted to assist you.

Call us at (517) 669-9747.

Visit www.OldCountryCaterers.com

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Service Information

All catered parties include the following at no additional charge:

1. Complete table service including napkins (color-coordinated to your theme), top-of-the line disposable plates, flatware, etc.
2. Ash trays, salt and pepper, cream and sugar. Wedding receptions include the above and also the following:
 - Cake plates and forks
 - Punch service

The following services are available at an additional charge:

1. China and stainless flatware \$1.50
2. Linen \$1.00
3. Stemmed goblets (per goblet) \$.60
4. Waitress service
(minimum 4 hours) \$12.00 per hour per waitress
5. Bartenders
(minimum 4 hours) ... \$14.00 per hour per bartender
6. Delivery and set up
(if no staff are needed to stay) \$25.00
7. Bar set ups
(includes mixers, ice, glasses, garnishes, napkins and stirrers)\$3.00 per person
8. Hurricane lamps \$2.00 ea
9. Table skirts \$15.00 ea

Prices subject to change without notice. Sales tax and any reception hall commissions are extra.



Breakfast/Brunch

GREAT BEGINNINGS

Begin your day the right way!

(Minimum count of 20)

Continental Breakfast

A selection of fresh danish, homemade muffins, and bagels with cream cheese, chilled juice and

steaming hot coffee.	\$4.25
Served with fresh fruit add.	\$1.25
Whole Fruit.	\$1.00
Yogurt	\$1.75

Executive Breakfast

Scrambled eggs served with link sausage or bacon, chunky style hash brown potatoes, assorted muffins, chilled juice and steaming

hot coffee	\$6.50
Served with fresh fruit add.	\$1.10

Country Western Breakfast

Western style eggs (fresh eggs scrambled with green pepper, onions, mushrooms and monterey jack cheese). Served with bacon or country ham, chunky style hash brown potatoes, buttermilk biscuits with sausage gravy,

chilled juice and hot coffee	\$7.25
Served with fresh fruit add.	\$1.10



Breakfast Burrito

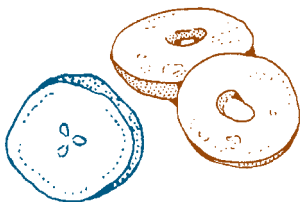
Scrambled eggs, hash browns, sausage and cheddar cheese served with chilled juice and hot coffee. \$6.95
Served with fresh fruit add. \$1.10

Brunch

Assortment of quiche (quiche lorraine, ham and broccoli, vegetarian). Served with honey cured ham, fresh fruit wedges, baked oatmeal pudding, assorted danish, homemade muffins, chilled juice and hot coffee \$8.25
Served with strawberries and whipped cream add . . \$1.50

Additional Brunch Selections

- Escalloped apples
- Chicken a la king in a puff pastry shell
- Honey baked chicken pieces
- Cheese blintzes with fruit topping
- Chicken & broccoli crepes with cheddar cheese sauce



Lunch Combinations

In a Box

Sandwich, salad, fruit and brownie or cookie \$6.75

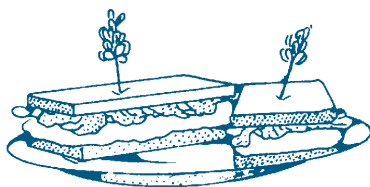
(Minimum count of 10)

Soup and Sandwich, or Soup and Salad, or Sandwich and Salad

add chips, dill spears & peppers,
beverage and dessert. \$6.95

Sandwiches

- Turkey Breast
- Roast Beef
- Chicken Salad
- Baked Ham
- Tuna Salad



– on –

- Kaiser Bun
- French Roll
- Whole Wheat Kaiser Bun
- Croissant (add .25 cents)

– with –

Lettuce, Tomato and Sliced Cheese

Choose From:

American Cheddar, Swiss, Monterey or Jack Cheese

Deluxe Sandwiches *(Add \$0.50 to sandwich menu)*

- Turkey Club (Turkey, bacon, swiss cheese, lettuce and tomato)
- Ham Club (Lean ham, bacon, swiss cheese, lettuce and tomato)
- Italian (Lean ham, hard salami, provolone cheese, lettuce and tomato)

Salads

- Coleslaw
- Fresh Fruit
- Tossed Salad
- Waldorf Salad
- Pasta Salad
- Potato Salad
- Marinated Garden Salad
- Spaghetti Salad



Homemade Soups

- Beef Barley
- Cream of Mushroom
- Chicken & White Bean Chili
- Clam Chowder
- Cream of Broccoli
- Egg Drop
- Hearty Homemade Tomato
- Split Pea
- Black Bean & Rice
- Chicken Noodle
- Chili
- Corn Chowder
- Cream of Potato
- Michigan Bean
- Minestrone

Salad Bar

with Soup \$6.95

Lunch Entrees

Hamburger Pie

Layered casserole with whipped potatoes, green beans and ground beef topped with cheddar cheese served with tossed green salad, rolls and butter, beverage and dessert. \$6.95

Stuffed Shells

Cheese stuffed pasta shells smothered in a spicy tomato sauce and topped with mozzarella and parmesan cheese. \$6.95

Baked Mostacioli

Tube shaped pasta noodles baked in a rich tomato sauce with italian sausage or ground beef and topped with mozzarella and parmesan cheese. \$6.95

Chicken Tetrazzini

Tender chunks of chicken with sweet peppers baked in velouté sauce over spaghetti noodles with a golden brown crust of buttered bread crumbs and parmesan cheese. \$6.95

Pasta Primavera

The freshest vegetables available, sauteed until crisply tender blended with cream and served over angel hair pasta with parmesan cheese \$6.95

Chicken/Tuna Salad

Lightly seasoned chunks of chicken/tuna blended with celery, onion and mayonnaise. Served with an assortment of freshly cut fruitwedges, muffins, beverage and dessert \$6.95

Macaroni and Cheese

An American classic. Baked until bubbly with a hearty cheddar cheese and buttered crumb topping \$6.50

Three Meat Meatloaf with Whipped Potatoes

Ground beef, pork, and veal are blended to make this a special treat. \$6.95

Chicken and Broccoli Casserole

A classic casserole layered with broccoli, chicken, mushroom sauce, cheddar cheese and bread crumbs and baked to perfection. \$6.95

Beef Stew

Large chunks of beef with carrots, potatoes, onions and celery in a brown sauce. Served with salad, rolls and butter, beverage and dessert. \$6.95

Quiche and Salad

Choice of seafood, vegetable, or quiche lorraine. Served with salad, rolls and butter, beverage and dessert. \$6.95

Tuna Noodle Casserole

Tuna and egg noodles mixed with peas and pearl onions, a hearty cream sauce and topped with buttered bread crumbs. Served with a green salad, rolls and butter, beverage and dessert. \$6.95

Ham and Turkey Supreme

A slice of ham and turkey breast wrapped around two spears of broccoli and baked in a cheddar cheese sauce. Served with a green salad, rolls and butter, beverage and dessert. \$6.95

Beef Stroganoff

Tender braised strips of beef simmered in a rich brown sauce with sour cream and sauteed mushrooms. Served over buttered noodles, with a green salad, rolls and butter, beverage and dessert. \$6.95

Lunch Entrees Continued

Oriental Stir Fry

Fresh carrots, broccoli, onion and snow peas flash fried in a wok with your choice of meat and seasoning. Served with white rice, egg roll, beverage and dessert.

Chicken	\$6.95
Beef	\$6.95
Pork	\$6.95
Shrimp	\$7.50

Jambalaya

A spicy cajun dish made with ham, andouille sausage, tomatoes and rice. Served with a green salad, rolls and butter \$7.50

Grilled Chicken Breast Sandwich

6 oz. breast seasoned and grilled to perfection. Served with a Kaiser bun, sliced cheeses, lettuce and tomato, pickles and pepperoncini, chips and salad choice \$7.25

Lunch Salads

Large meal sized salads prepared in individual containers for your convenience. Served with rolls and butter.

Grilled Chicken Chefs Salad	\$6.95
Grilled Chicken Caesar	\$6.95
Shrimp Caesar	\$7.25
Vegetarian Chefs Salad	\$6.50

Baked Potato Bar

An extra large baked potato with bacon, sautéed broccoli, sour cream, cheddar cheese. Served with tossed green salad, rolls and butter \$6.95

Fajita Bar

Tender strips of seasoned chicken or beef served with flour tortilla shells, grilled onions and peppers, shredded lettuce, shredded cheese, sour cream and salsa with beverage and dessert. \$7.95

Taco Salad Bar

Crisp tortilla shells. Served with seasoned ground beef, refried beans, lettuce, diced tomatoes, cheddar cheese, sour cream, picante sauce, beverage and dessert \$6.95
Seasoned chicken or shredded roast beef \$.50

Mexican Lasagna

Seasoned ground beef with corn tortilla shells layered in a special sauce topped with cheddar cheese served with a tossed green salad, beverage and dessert. \$6.95

Enchiladas

Seasoned chicken, shredded beef or ground beef served with spanish rice, refried beans, beverage and dessert. \$7.95

Picnic Menu

Menu #1

Burgers, Hot Dogs and Kielbasa or Bratwurst

Accompaniments:

Salads (*Choose 2 from the menu*)

Baked Beans

Assorted Relish Tray

Buns and Condiments

Dessert (Brownies and/or Assorted Giant

Homemade Cookies)

Beverage (Iced Tea, Lemonade, Fruit Punch or

Citrus Punch) \$8.50

Menu #2

Barbecue Chicken and Ribs (*with the same*

accompaniments as above) \$10.50

Menu #3

New York Strip Steaks (*with the same*

accompaniments as above) Market Price

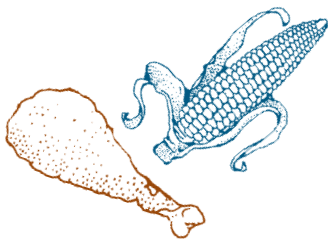
Rib Eye Steaks (*with the same*

accompaniments as above) Market Price

Menu #4

Roast Pulled Pork and Boneless Breast Chicken

(*with same accompaniments as above*) \$10.50



To substitute one of the meat selections with a boneless breast chicken add \$1.50 per person to the appropriate price.

Grill and coal fee \$35.00 per grill

Staff charges are \$12.00 per hour per waitstaff

The menus above all include disposable table service

Prices are per person and sales tax will be added if applicable.

Deli Buffets

For an informal dinner function, we recommend our Deli Style Buffet with enough variety to satisfy everyone!

1. Choice of two meats, sliced cheeses, two salads, chips, assorted breads, condiments and beverage. \$7.95
2. Choice of two meats, sliced cheeses, three salads, relish tray, assorted breads, condiments and beverage. \$8.95
3. Choice of three meats, sliced cheeses, four salads, baked beans or potatoes, relishes, fresh vegetables and dip, assorted breads, condiments and beverage (minimum count of 25) \$9.95

Meat Selection

- | | |
|---------------|-------------|
| Ham | Roast Beef |
| Turkey Breast | Corned Beef |
| Salami | |

Add \$0.50 to buffet price for:

Meatballs (BBQ or Swedish)

Chicken Wings (Regular, Cajun or Buffalo Style)

Breads

- | | |
|--------------|-------------|
| White | Whole Wheat |
| Pumpernickel | Kaiser Buns |

Relishes

- | | |
|----------------------|--------------------|
| Green Stuffed Olives | Black Olives |
| Dill Spears | Sweet Pickle Chips |
| Pepperoncini | |

Cheeses (choice of 2)

- | | |
|----------|---------------|
| American | Swiss |
| Cheddar | Monterey Jack |

Potatoes

- | | |
|-----------|--------------|
| Scalloped | Au Gratin |
| Delmonico | German Style |

Salads

- | | |
|-----------------------|-------------------------------|
| Cucumber/Onion | Molded |
| Waldorf | Cottage Cheese
w/pineapple |
| Coleslaw | Mixed Bean |
| Pasta | Macaroni |
| Potato, German Potato | Marinated Garden |
| Spaghetti | Fresh Fruit |
| Redskin Potato | |

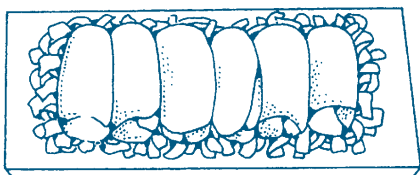
Hors d'Oeuvres

To accompany any successful cocktail gathering, choose from our selection of hot and cold Hors d'Oeuvres for a personal, yet professional presentation. Some items may not be available for parties of 25 or less.

Hot Hors d'Oeuvres

A La Carte

Meatballs (Burgundy, BBQ, Swedish).....	\$1.80
Scallops Wrapped in Bacon.....	\$3.10
Italian Sausage.....	\$1.75
Barbecued Finger Ribs.....	\$2.50
Stuffed Mushroom Caps.....	\$2.10
King Crab Casserole.....	\$1.90
Beef Teriyaki.....	\$2.10
Garlic Bread Stix w/Marinara Sauce.....	\$1.75
Mussels in Sherry Butter.....	\$2.25
Sausage in Puff Pastry.....	\$1.90
Beef Medallions.....	\$2.10
Spinach and Cheese Squares.....	\$1.90
Seafood in Puff Pastry.....	\$1.95
Chili Con Queso (Spicy Cheese Dip) w/Tortilla Chips.....	\$1.80
Sesame Chicken Strips.....	\$2.10
Chicken Wings (Cajun, Regular or Buffalo Style).....	\$1.95
Spanikopita.....	\$2.10
Egg Rolls w/Plum Sauce.....	\$1.95
Mini Quiches.....	\$1.95
Tyropita.....	\$2.10
Asparagus and Cheese Cups.....	\$1.95
Baked Brie with Peach Preserves.....	\$1.95
Pot Stickers.....	\$2.10
Spring Rolls.....	\$2.10
Thai Chicken Strips with Peanut Dipping Sauce.....	\$2.10
Smoked Chicken Quesadillas.....	\$1.90
Black Bean Quesadillas.....	\$1.90
Miniature Cordon Bleu.....	\$2.10
Cherry Glazed Pork Medallions.....	\$2.10
Seafood Stuffed Mushrooms.....	\$2.10





Cold Hors d'Oeuvres

A La Carte

Silver Dollar Size Sandwiches	\$1.80
Chicken and Tuna Salad Puffs	\$1.90
Deviled Eggs.....	\$1.80
Fresh Fruit Display	\$1.80
Peel and Eat Shrimp	Market
Iced Fresh Vegetables and Dip	\$1.50
Sharp Cheddar Cheeseball.....	\$1.50
Brie or Camembert Wheel.....	\$1.50
Fresh Assorted Canapés.....	\$3.00
Chicken Liver Paté	\$1.75
Guacamole and Chips.....	\$1.75
Salmon Mousse.....	\$1.75
Petits Fours	\$2.10
Whole Smoked Salmon	\$2.10
Ham and Cream Cheese Roll-ups	\$2.10
Smoked Turkey Roll-ups.....	\$2.10
Phyllo Cups filled with Crab Salad.....	\$2.10
Phyllo Cups filled with Pecan Chicken Salad	\$1.90
Assorted Apple Wedges with Caramel Dip	\$1.80
Assorted Cheese Wedge	\$1.75
Antipasto Platter	\$1.95
Mexican Fiesta Dip.....	\$1.95
Assorted Sweets Tray	\$2.50

Items Offered by Special Request

Shrimp Cocktail.....	Market
Sliced Beef Tenderloin with Dijon.....	\$3.65

A typical Hors d'Oeuvres menu includes four hot items, three cold items and beverage.

Dinner

All dinners include a salad, potato or rice, vegetable, rolls and butter and beverage. (Minimum Count of 25)

BEEF

Salisbury Steak

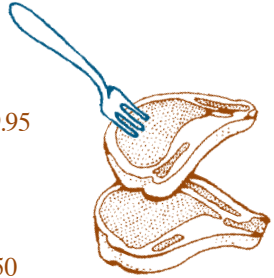
Our own hearty recipe, served in a mushroom gravy \$8.25

Swiss Steak Jardiniere

Hearty portions of steak simmered in a rich brown gravy with a medley of vegetables \$9.95

Smothered Brisket of Beef

Beef brisket braised, then slow cooked in natural juices until perfectly tender \$10.50



Roast Top Round with Bordelaise Sauce

Thinly sliced top round of beef served in a bordelaise sauce \$9.95

Roast Sirloin

Top butt sirloin roast cooked to order and served with a burgundy sauce \$10.50

Sirloin Tips in Burgundy Sauce

Lean tips of beef sirloin served in a rich burgundy sauce with sauteed mushrooms \$10.75

Roast Prime Rib of Beef

Our famous rib eye roast cooked to order and served with a burgundy sauce \$14.50

Beef Tenderloin with Bernaise

Lean and tender filets of beef roasted medium rare and topped with our special bernaise or peppercorn sauce \$15.50

POULTRY

Baked Spring Chicken

Quarter chicken perfectly seasoned and baked to a golden brown \$8.75

Half chicken \$9.75

Honey Glazed Chicken

Boneless breast of chicken basted with a honey glaze and baked \$9.95

Lemon Chicken

Marinated boneless breast of chicken served in a lemon cream sauce with sauteed lemon \$9.95

Breaded Stuffed Chicken Breast

1. Stuffed with homemade bread stuffing
2. Stuffed with a currant pecan stuffing
3. Stuffed with italian sausage \$9.95

Tarragon Chicken

Boneless breast of chicken baked in a rich sauce of chicken stock and flavored with fresh tarragon \$9.95

Parmesan Chicken

Boneless breast of chicken baked in a rich tomato sauce with mozzarella and parmesan cheese \$9.95

Chicken Kiev

Breast of chicken stuffed with an herbed butter \$10.75

Chicken Marsala

Breast of chicken in a rich marsala wine sauce, topped with sautéed mushrooms \$9.95

Orange Chicken

Boneless breast of chicken served in a tangy orange sauce with a hint of rosemary \$9.85

Chicken Provençal

Boneless breast of chicken lightly seasoned and served with asparagus tips, zucchini slices and artichoke hearts \$9.95



Dinner Continued

POULTRY CONTINUED

Roast Turkey

Whole tom turkeys roasted and boned. Served with all the trimmings \$9.95

Roast Turkey Breast

Whole breast of turkey slow roasted and carved to order \$9.95

Chicken Cordon Bleu

Breaded chicken breast stuffed with smoked ham and swiss cheese \$10.75

PORK

Country Glazed Ham

Lean ham baked with a honey mustard glaze and whole cloves \$8.50

Stuffed Pork Chops

Thick cut pork chops stuffed with our homemade dressing \$10.25

Roast Pork Loin

Herb crusted whole pork loins carved at the buffet and served with pan gravy \$10.50

Barbecued Back Ribs

Tender and juicy back ribs slow cooked and smothered in our special barbecue sauce \$10.95

Cherry Pecan Glazed Pork Loin

Lean pork loin roasted and finished with a glaze of Michigan dried cherries and pecans \$10.75

ITALIAN

Spaghetti with Marinara Sauce

Steaming hot spaghetti noodles served with a rich marinara sauce \$7.95
Italian meatballs\$1.25 extra
Sweet or hot italian sausage.....\$1.25 extra

Baked Lasagna

Our four cheese version of a classic made with ricotta, mozzarella, parmesan and romano cheese,with meat or meatless at your request \$9.50

Fettuccini Alfredo with Shrimp and Scallops

Shrimp and scallops simmered in a buttery cream sauce, served over steaming fettuccini noodles \$10.75

Veal Scallopini

Tender veal scallops baked to perfection in a mushroom sauce \$12.95



Seafood Entrees (by special request)



Accompaniments For Dinner

SALADS

Tossed Green Salad *(included with dinner)*

Caesar Salad *(\$1.25 extra)*

Tender romaine leaves tossed with egg, parmesan cheese, garlic croutons, and our own homemade caesar dressing.

Spinach Salad *(\$1.25 extra)*

Spinach leaves with red onion, hard boiled egg, and bacon tossed with a bacon dressing.

Romaine *(\$1.25 extra)*

Romaine greens tossed with mandarin sections, toasted pecans, sliced red onion, and poppy seed dressing.

SIDES

Potatoes

- Baked Potato with Sour Cream
- Roasted Baby Redskins
- Scalloped Potatoes
- Au Gratin Potatoes
- Delmonico Potatoes
- Whipped Potatoes with Gravy
- Hash Brown Potatoes

Vegetables

- Green Beans Almondine
- Broccoli Polonaise
- Francais Blend
- Italian Mix
- Baby Carrots with Dill
- Peas and Onions
- Prince Charles Blend
- *Asparagus Spears
- *Sugar Snap Peas

Rice

- | | |
|-----------------|-----------------|
| Garden Rice | Long Grain Rice |
| Rice Florentine | Spanish Rice |
| Saffron Rice | Wild Rice |

**Available in season (extra charge)*

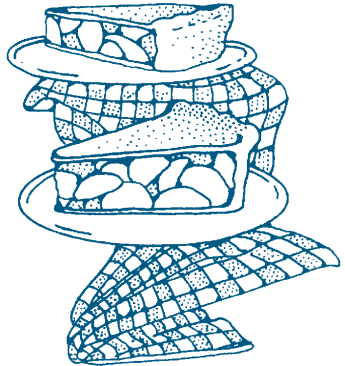
Desserts

(Included with luncheon, \$1.00 per person for dinner.)

- Homemade Cookies (Chocolate Chip, Oatmeal Raisin, Peanut Butter)
- Carrot Cake
- Chocolate Fudge Brownies
- Mousse (Chocolate, Strawberry, Lemon)
- Lemon Bars

(\$1.50 per person)

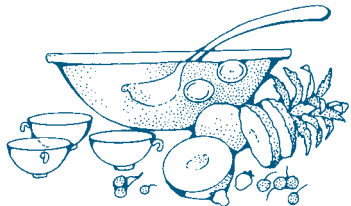
- Baked Apple Pie
- Cherry Pie
- Pecan Pie
- Pumpkin Pie
- Chocolate Cream Pie
- Lemon Meringue Pie
- Chocolate Layer Cake
- Walnut Layer Cake



***Other Desserts
Available by Special
Request***

Beverages

- Hot Tea
- Fruit Punch
- Citrus Punch
- Lemonade
- Coffee
- Decaffeinated Coffee



- Assorted Soft Drinks \$1.25 per can
- Assorted Fruit Juice \$1.25 per person
- Bottled Water \$1.00 per bottle

