



Entrees & Hot Sides...

The following are all dinner size portions. Please call our catering consultants for assistance and for other special entrees.

These entrees are available for a minimum of 10 persons, per entree.

Please give us at least 24 to 48 hours notice to avoid stress or disappointment. Thank you!

ENTREES

THE PRIMO Tenderloin (the regal beef) – tender, juicy and ready to serve. Available sliced or as a whole tenderloin with a rich mushroom or Béarnaise sauce. Includes oven browned potatoes.

12.95/Person

THE PERESTROIKA Hearty Beef Stroganoff at its creamy best, with bite-size strips of tender lean beef, served with oodles of buttered noodles.

9.95/Person

THE HARVESTER Tender boneless chicken breasts rolled around fluffy sage and onion stuffing served with a very light gravy and our special garlic mashed potatoes.

9.95/Person

THE DIJON Breast of chicken baked with fresh mushrooms, onions and peas in a cream sauce laced with imported Dijon mustard. Includes seasoned rice.

9.95/Person

THE CANCUN Chicken, Beef or Veggie Enchiladas (from an authentic south of the border recipe) topped with shredded cheddar cheese, tomatoes, chopped green onions, black olives and salsa. Includes Spanish rice and refried beans.

7.95/Person

THE ITALO A perennial favorite: thick, authentic Italian Lasagna, made from wide imported noodles, ground beef, a combination of cheeses, both foreign and domestic, in a rich tomato sauce. Served with crusty garlic bread and a green salad.

8.95/Person

THE VEGGIE ITALO Our hearty Lasagna with a delicious mixture of vegetables, in a creamy béchamel sauce. Includes Larry's garlic bread and a salad.

8.95/Person

THE CHICKEN ITALO Our hearty Lasagna with a delicious mixture of chicken and vegetables, in a creamy béchamel sauce. Includes Larry's garlic bread and a salad.

8.95/Person

THE PACKED PORK A tender pork loin stuffed, roasted, then sliced, and served with gnocchi.

Sage & onion stuffing.

9.95/Person

THE ALPINE Authentic Bavarian Beef Rouladen, made to an old family recipe using (of course) the finest, most tender meat in a savory sauce. Served with buttered Spaetzles.

10.95/Person

THE ORIENTAL Juicy strips of beef, breast of chicken, or plump and juicy shrimp rapidly stir-fried with fresh, crisp vegetables. Served with steamed rice.

Chicken 8.95/Person

Beef 8.95/Person

THE CORDON BLEU Tender, boneless chicken breast, imported Swiss cheese and ham rolled up tight, breaded, baked and then served with a piquant lemon garlic sauce and rice.

7.95/Person

THE NORWESTER Fresh salmon fillets lightly grilled then served on a bed of pasta with a delicate lemon dill cream sauce.

12.95/Person

THE NEW ORLEANS Cajun Jambalaya, true to the authentic bayou recipe using tender chunks of chicken or juicy shrimp, Andouille sausage, peppers, and onions all mixed with tomatoes and rice.

Chicken 9.95/Person

Shrimp 9.95/Person

Combo 9.95/Person

THE BOURGUIGNON Tender cubes of beef and mushrooms, simmered in a delectable Burgundy wine sauce and served with potato gnocchi.

9.95/Person

THE SUNDAY DINNER A generous quarter chicken, seasoned and oven roasted to perfection. Butter-browned potatoes make this a truly special any day of the week meal.

7.95/Person

THE CITRUS CHICKEN A tender boneless breast of chicken, marinated in herbs and spices, then baked in a tangy citrus and black pepper sauce. Accompanied by buttered noodles.

8.95/Person

THE BALSAMICO Oven roasted breast of chicken, marinated in balsamic vinegar, olive oil and spices garnished with parmesan cheese. Served with pasta.

8.95/Person

ALL OF THE ABOVE ARE FOR A MINIMUM OF 10 PEOPLE, PER ENTREE

Larry's Market
8737 North Deerwood Drive, Brown Deer, WI 53209
phone 414-355-9650 · fax-414-357-4629 · www.larrysmarket.com
9/08 Prices subject to change without notice



Entrees & Hot Sides...

Our creative kitchen is always ready to do something new and delicious. Indeed, our current repertoire exceeds our printing space, and what may be very special for your guests is something we're already familiar with.

These side dishes are available for a minimum of 10 persons.

Please give us at least 24 to 48 hours notice to avoid stress or disappointment. Thank you!

SIDE DEALS-SALADS

The following for a minimum of 10 persons, per salad

Tossed House

Salad mixed greens, vegetable toppers, croutons and your choice of dressings.

2.50/Person

Caesar Salad

Romaine lettuce, red onion, parmesan cheese and our homemade Caesar dressing topped with garlic croutons.

2.95/Person

Larry's Signature Salad

Spring mix lettuce topped with dried tart cherries, toasted pecans and goat cheese crumbles. Served with our homemade balsamic dressing.

3.25/Person

Marinated Tomato Salad

Ripe, roma tomatoes, sliced red onions and seasonings in a balsamic vinegar and oil marinade.

1.75/Person

Spinach Orzo Salad

Fresh spinach with orzo pasta, feta cheese, red onion & tomato in a lemon olive oil dressing.

2.75/Person

Fresh Cut Fruit-

Freshly cut Golden pineapple, honey dew, cantaloupe and watermelon.

2.25/Person

SIDE DEALS-VEGETABLES

The following are for a minimum of 10 persons, per side

Green Beans Almondine

Small French green beans tossed with toasted almonds.

2.50/Person

Lime Ginger Carrots

Snappy carrots, steamed then sautéed with a lime ginger glaze.

2.25/Person

Fresh Asparagus

Steamed, then served with a lemon parsley butter sauce or with fresh dill.

Market price/Person

Maple Glazed Carrots

Chunky carrots, served with a slightly sweet maple syrup glaze.

2.25/Person

Medley of Vegetables

Broccoli, cauliflower, carrots, zucchini, yellow squash and mushrooms, sautéed in olive oil or steamed.

2.75/Person

Sautéed Mushrooms

Plump mushrooms, sliced then sautéed with garlic, olive oil, butter and seasonings.

2.25/Person

Cauliflower & Broccoli Au Gratin

Florets of broccoli & cauliflower in a creamy cheese sauce, topped with toasted bread crumbs.

2.95/Person, minimum of 10

Grilled Vegetables

A blend of peppers, zucchini, yellow squash, onions, mushrooms, & broccoli, marinated then grilled. Can be served hot or at room temperature.

2.95/Person

Ratatouille

Fresh eggplant, tomatoes, onions, bell peppers, zucchini, garlic and herbs sautéed in olive oil. Serve warm or at room temperature.

2.99/Person

Green Bean Casserole

Green beans and mushrooms in a creamy sauce, topped with cheddar cheese and crunchy onions.

29.95/casserole, serves 10

Sweet Corn Pudding

A rich, creamy bake of sweet corn, slightly spiced with green Chilies and jalapenos.

19.95/casserole, serves 10

Peas & Carrots 1.75/Person

Corn-1.75/Person

Broccoli-1.95/ Person

Cauliflower-1.95 Person

French Green Beans-1.95/Person

All of the above are available buttered and slightly seasoned.

For additional selections of our salads, please see our Deli Salads, Dips & Spreads Menu.



Entrees & Hot Sides...

Larry's Special Occasion Dining would be pleased to provide waiter/waitress service, bartender service, table decorations and all the other amenities that will make your entertainment a truly Special Occasion.

Please give us at least 24 to 48 hours notice to avoid stress or disappointment. Thank you!

POTATOES

The following are for a minimum of 10 persons, per side

Mashed Potatoes

Larry's creamy, made from scratch, mashed potatoes.

2.25/Person

Garlic Mashed Potatoes

Our mashed potatoes with the kick of roasted garlic.

2.50/Person

Double Baked Potatoes

Larry's famous double bakes topped with cheddar cheese.

2.95/Each

Au Gratin Potatoes

Tender slices of potatoes baked with cream & cheese.

2.95/person, minimum 10 person

Rosemary Roasted Potato Wedges

Thin wedges of potatoes, roasted with rosemary, olive oil & spices.

2.25/Person

Scalloped Potatoes

Thinly sliced potatoes layered with cream, then topped with toasted bread crumbs.

2.95/Person, minimum 10 person

Oven Browned Potatoes

Skin on red potatoes, quartered, roasted with olive oil & seasonings.

1.95/Person

Pan Fried Potatoes

Sliced potatoes pan fried with butter & olive oil

2.50/Person

In addition to the complete menu, please consider other culinary niceties, such as hors d'oeuvres trays (hot or cold) and other beverage service.

Please see our Dessert Menu for our complete listing of "sweet treats".

PASTA, RICE AND GRAINS

The following are for a minimum of 10 persons, per side

Wild Rice Combo

A blend of wild & white rice, carrots and celery, seasoned to perfection.

2.50/Person

Spanish Rice

A perfect accompaniment for our enchiladas or taco bar.

1.50/Person

Basmati Rice

Perfectly steamed white or brown basmati rice.

1.25/Person

Pasta

Your choice of angel hair, fettucini, or penne, tossed in olive oil.

1.25/Person

Gnocchi

Small potato dumplings, sautéed in olive oil until golden brown.

1.75/Person

Fregola Sarda

Tiny toasted pasta from Sardinia, sautéed with olive oil, garlic, mushrooms and rosemary.

2.25/Person

ESSENTIAL EXTRAS

The following are for a minimum of 10 persons

Fruit Salad Bowl

Fresh cuts of melons, pineapple, grapes and berries.

2.25/Person

Relish Tray

An assortment of pickles, olives, peppers, and fresh veggies.

1.25/Person

Assorted Roll Basket

A basket of assorted dinner rolls including French, Whole wheat, and rye with Wisconsin butter pats. Mini croissants for an extra charge.

.95/Person

Sweets Tray

Assorted bars, our famous "Killer" Brownies and fancy cookies.

Starting at 1.75/Person

Please see our Dessert Menu for our complete listing of sweet treats.



The Nitty Gritty

Larry's Special Occasion Dining would be pleased to provide waiter/waitress service, bartender service, table decorations and all the other amenities that will make your entertainment a truly Special Occasion.
Staffing for parties is subject to availability, on a first come, first serve basis. Please check with us as you chose your party date, a \$100.00 deposit is required to reserve staff.

DELIVERY SERVICE

Delivery service is available. There is an extra charge depending on the location and amount of set-up. Please call for pricing and availability.

STAFF

Please check with our catering consultants for staffing requirements. Staff is determined on the number of people and amount and style of menu items. Please let us know as soon as possible for staffed parties, as staff is available on a first come, first serve basis.

\$100.00 deposit is required to reserve staff.

All staff parties will have an additional 15% coordinating & gratuity fee.

Staff: starting at 100.00 min., after 5 hours - 20.00/hr
Includes food and beverage servers.

Bartenders: for full bar, starting at 125.00 min., after 5 hours-25.00/hr

BEVERAGE SERVICE

"Pay as you go" on all Wine or canned beverages like Soda, Beer, or Wine Coolers.

To quench your thirst - Imported or domestic Beer, Wine, Soda, Fruit Juices or Iced Tea.

Non-alcoholic beverages from .95 each
Beer from 2.00 each
Wine from 10.00/bottle

Please ask us about prices for a full bar set-up.

Coffee Service includes fresh, custom-ground beans (regular, decaf, or both), plus tea, sugar, sweetener, fresh half-and-half, and non-dairy creamer.

From 1.50/Person

WHAT CAN LARRY'S DO FOR YOUR PARTY?

Larry's Special Occasion Dining can do as much - or as little - as you wish. We can handle the whole production: Full staff, bar set-up, tents, food, beverages, tables, rentals, tableware, paper goods, even table decorations.

Or, we can prepare some of the food, you pick it up, and serve it with a few simple instructions from our kitchen experts.

PAPERWORKS AND RENTALS

Paperworks:

Plates, cutlery, napkins and glasses available.

From .65/person

Rental china, glassware and flatware

starting at 3.00/person

Disposable Tablecovers

8.25 each

Linen Tablecovers

starting at 10.00 each

Tables

starting at 8.50 each

Chairs

starting at 1.50 each

Chafing dishes, includes sterno

4 quart Stainless Steel

15.00 each

8 quart Stainless Steel

20.00 each

3 quart Sterling Silver

28.50 each

Tents are available, please inquire

All of our catering items are available on either disposable or returnable dishes. To avoid extra charges, we urge you to return (or arrange to have picked up) any serving trays or other supplies loaned or rented within 48 hours.

Do you have all of our catering menus?

Trays and Hors d' Oeuvres

Sandwiches, Salads & Light Lunches

Entrees & Hot Sides

Cooking for the Great Outdoors

Morning, Mid-Morning or Mid-Day Treats

Dessert & Unforbidden Delights

Brown Bag Lunches

Deli Salad List

Larry's Homemade Quiche

The Art of Gifts—Gifts for all occasions and seasons

