



Dinner CATERING MENU

- CASUAL FAMILY GET TOGETHERS
- WEDDINGS
- FISH BOILS

Don't stress over the food! Let us do the cooking for your upcoming family gathering, wedding, or fish boil party!



A minimum 7 days advance notice is required.

SCATURO'S CATERING

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19 Green Bay Rd Sturgeon Bay, WI 54235

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www.Scaturos.com

CASUAL FAMILY GET TOGETHERS

15 person minimum

- Available for hot or cold pick up (normal business hours only)
- Chafers and/or Delivery available for additional charge
- Does not include servers

PORKIES PICNIC

\$20.99/pp

Barbeque Pulled Pork | Kaiser Rolls | Baked Beans Mac and Cheese | Coleslaw | Cookies and Brownies

THE ITALIAN BEEF

\$22.99/pp

Italian Seasoned Sliced Prime Rib | Italian Beef Gravy House-made Giardiniera | Italian Hoagies | Pasta Salad Cookies and Brownies

THE REUNION

\$25.99/pp

Barbeque Pulled Pork | Kaiser Rolls Honey Mustard Roasted Chicken (breast, wings, thighs, legs) Macaroni and Cheese | Baked Beans | Coleslaw Cookies and Brownies

THE LITTLE ITALIAN

\$29.99/pp

Greek Salad | Florentine Stuffed Shells Chicken Scaturo over Wild Rice Cookies and Brownies

SCATURO'S BIG ITALIAN

\$39.99/pp

Caesar Salad | Lasagna | Florentine Stuffed Shells Chicken Parmesan | Garlic Bread | Marinara Cookies and Brownies

SCATURO'S DOOR COUNTY FISH BOILS

40 person minimum - pricing dependent on:

- Location, China VS Disposable, Beverage Service/Wait Staff
- Price varies based on guest count, level of service, seasonal availability of ingredients
- Not included: bar service, alcohol, tables, chairs and linens
- Add: Honey Mustard Roasted Chicken for additional \$5/pp.
- Scaturo's will provide disposable palm leaf plates and plastic silverware.
- The meal will be served buffet style.
- Scaturo's will be responsible for fish boil set up / breakdown, along with serving the fish boil buffet.

OFFSITE FISH BOIL

ESTIMATED \$50/pp

Locally Caught Whitefish Baby Red Potatoes Boiled Onions

Carrots

Coleslaw

Marble Rye Dinner Rolls and Butter

Cherry Pie

ONSITE (SCATURO'S) FISH BOIL ESTIMATED \$48/pp

Locally Caught Whitefish

Baby Red Potatoes

Boiled Onions

Carrots

Coleslaw

Marble Rye Dinner Rolls and Butter

Cherry Pie

SCATURO'S OFFSITE WEDDING BUFFET

30 person minimum - pricing dependent on:

- Location, China VS Disposable, Beverage Service/Wait Staff
- Price varies based on guest count, level of service, seasonal availability of ingredients
- Not included: bar service, alcohol, tables, chairs and linens
- Included: Cake cutting

BEST ESTIMATED \$50/pp

Garden Salad | Dinner Rolls with Butter

Florentine Stuffed Shells

Chicken Scaturo over Rice, Mushroom Marsala Sauce Bacon Wrapped Pork Loin, Beer Mustard Demi Roasted Garlic Mashed Potatoes | Vegetable du Jour

FINEST ESTIMATED \$70/pp

Appetizers: 1 hour

Stuffed Mushrooms | Door County Cheese and Sausage

Swedish or BBQ Meatballs

Dinner:

Garden Salad | Dinner Rolls with Butter

Florentine Stuffed Shells

Chicken Scaturo over Rice in a Mushroom Marsala Sauce Bacon Wrapped Pork Loin in a Beer Mustard Demi Roasted Garlic Mashed Potatoes | Vegetable du Jour

EXCELLENT ESTIMATED \$80/pp

Appetizers: 1 hour

Swedish or BBQ Meatballs | Sausage Stuffed Mushrooms Traditional Wisconsin Meat & Cheese (Curds, Whips, Summer Sausage, Beef Sticks)

Dinner:

Garden Salad | Dinner Rolls with Butter

Seasonal Vegetable | Florentine Stuffed Shells

Chicken Scaturo over Rice, Mushroom Marsala Sauce (Stuffed Chicken Breast with Provolone, Ham, Spinach)

Roasted Tenderloin with Garlic Mashed Potatoes in a Red

Wine Demi

Cookies and Brownies

GRAND

ESTIMATED \$160/PP

Appetizers: 1 hour

Caprese Skewers, Balsamic Glaze and Pesto drizzle Door County Cheese and Sausage (featuring Renard's Cheeses and Marchant's Meats)

Truffle Prosciutto Cotto Canapes with; Lemon Aioli, Fontina Cheese, Arugula, on our Parmesan Pesto Bread Scaturo's Italian Beef Canapes with; Sliced Prime Rib, house-made Giardiniera, Au Jus, on our Italian Loaf

Dinner:

Assorted Dinner rolls | Feta Berry Salad (Artisan Greens, Feta Cheese, Blackberries, Blueberries, Raspberries, Red Onion, Toasted Almonds, Dried Cherries, Strawberry White Balsamic Vinaigrette)

Grilled USDA Prime Tenderloin with Roasted Fingerling Potatoes, Rosemary Red Wine AuJus Pan Roasted Dry Packed Sea Scallops with Roasted Red Pepper and Montrachet Risotto, Lemon Beurre Blanc, Basil Oil

Lemon Pepper and Herb Grilled All-Natural Chicken with Balsamic Grilled Vegetables