

CATERING MENU

BRYANT'S



BAR - RESTAURANT - CATERING

Guaranteed Satisfaction, or Your Money Back

We will leave you with highly impressed and satisfied clients, staff, friends and family.

With our sterling reputation and 100% customer satisfaction rate, your event is a guaranteed success.

**Let Bryant's On The Round make
your next event remarkable!**

All pricing is subject to change.

N51W34911 Wisconsin Avenue · Okauchee, WI 53069 · **262.468.4498**
Bryant Johnson · Cell: **414.315.1464** · cateringbybryant@gmail.com

BRYANT'S ON THE ROUND

Fabulous Food, Practical Price

Specializing In:

- Weddings
- Private Parties
- Individual Menu Design for 15-1000 Guests
- Roasts: Pig, Chicken or Lamb
- Daily or Weekly Office Lunches
- Seminars
- Staff Meetings
- Major Corporate Events
- Special Catering Needs
- Fully Insured
- References Available

When it comes to matters of taste, Bryant's Catering Menu absorbs the full flavor of the Lake Country Area! Whether you're planning a Luncheon, Birthday Party, Brewer Game Outing, Wedding, an Executive meeting for three dozen or a celebration for 1,000 people, the award-winning Bryant's Catering will provide you with menu options you'll savor long beyond the sunset. From Continental Breakfasts to Elegant Wedding or Corporate Receptions and every variety of banquet in between, you'll find a combination of flavors to suit your taste and style. Bryant's offers catering items that help make your events easy to manage and deliver the delicious flavors you're accustomed to. In addition, Bryant and his team of catering experts can help plan or customize a menu that will make your guests happy and well fed!

Contact Bryant to help plan your event today!
cateringbybryant@gmail.com

Chef Bryant Johnson

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BRYANT'S ON THE ROUND

Bryant has been in the culinary field for more than thirty years. He has established and held head chef and executive chef positions at many high-end restaurants in Milwaukee, Chicago, Minneapolis, and Ft. Lauderdale. Having served many local and Hollywood celebrities as well as U.S. presidents, **Bryant** has pleased some of the pickiest of palates.

Bryant's On The Round prides themselves on creating customized menus to meet any taste and budget.

Every dish that comes from our kitchen is prepared by **Bryant's On The Round** employees to ensure consistency and the highest quality.

Consulting & Event Planning Services

Having planned and served more than 1200 weddings and thousands of private parties, our experienced staff can help you plan your special day, including cake, tents and equipment rental, DJs and bands.

Bryant will oversee every event to guarantee that the best standards are met.

Bryant's On The Round can accommodate on-site catering for up to 100 guests at our Okauchee location, a tasteful newly renovated bar and restaurant, your home, or office. We can cater up to 2000 people.

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BRYANT'S ON THE ROUND

COLD APPETIZERS

Fresh Fruit Platter

Assortment of seasonal fresh fruit including: watermelon, cantaloupe, honeydew, strawberries, red and green grapes, kiwi, and pineapple

Fresh Vegetable Platter

Fresh vegetable platter including: cauliflower, broccoli, baby carrots, celery, tri-color peppers, cucumbers, radishes, and pea pods. Served with a fresh made dill yogurt and sour cream dip.

Cheese & Sausage Platter

Domestic cheese platter with Wisconsin made cheeses and cheese spreads as well as Wisconsin made sausages. Served with assorted crackers.

Silver Dollar Sandwiches

Silver dollar rolls stuffed with your choice of 3 of the following: Beef, Turkey, Ham, Seafood Salad, or Tuna Salad. Served with mayo, mustard, and BBQ sauce.

Taco Dip with Homemade Tortilla Chips

Cream cheese based. Topped with homemade salsa, tomatoes, onions, lettuce, cheese and sour cream. Served with our homemade chips.

Poached Shrimp Cocktail with Zesty Cocktail Sauce

Large shrimp poached in champagne and served with cocktail sauce and lemons.

Pesto Shrimp Cocktail

Prepared as above and tossed with homemade basil pesto sauce. (Crowd Favorite)

Tortilla Spirals

Spinach or tomato tortillas rolled with a herbed cream cheese and cut into spirals.

Caprese Salad Skewers

Fresh mozzarella balls skewered with cherry tomatoes and fresh basil. Drizzled with balsamic glaze and olive oil.

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BRYANT'S ON THE ROUND

COLD APPETIZERS

Ahi Tuna Tar-Tar with Garlic Crisps

Fresh Ahi Tuna chopped up fine and mixed with soy sauce, fresh garlic, and scallions. Served with homemade garlic crisps.

Bruschetta with a Fresh Tomato Chive Salad

Fresh grilled French bread topped with fresh tomato and chive salsa.

Smoked Whole Salmon or Trout

Whole smoked Salmon or Trout from Cedarburg served with assorted crackers .

Tuna or Chicken Stuffed Tart Shells

Mini puff pastry shells filled with tuna, chicken, or crab salad.

Spinach Dip on a Sourdough Round

Old school spinach dip served in a sourdough round with pulled rustic bread and crackers.

Deviled Eggs

Homemade deviled eggs in your choice of flavors. Original, Cajun, or BLT.

\$3.00-\$6.00 per person per appetizer. Call for details.

CHARCUTERIE

Great assortment of boards.

Domestic starting out at \$10.00 per Person

Import starting out at \$15.00 per Person

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BRYANT'S ON THE ROUND

HOT APPETIZERS

Meatballs

½oz. Meatballs served in your choice of sauce:
Swedish, BBQ, Burgundy Beef, or Sweet Thai Chili.

BBQ Riblets

Baby Back Ribs split into individual bones and slathered in our homemade BBQ

Stuffed Mushrooms with Italian Sausage or Chorizo

Large mushroom caps stuffed with your choice of
Crab, Italian Sausage, or Chorizo Sausage.

Chicken Skewers with Peanut Sauce

Chicken breast pieces on a 6" bamboo skewer served with a Thai peanut sauce.

Chicken Wings with Choice of Sauce

Our award winning wings served with your choice of 14 different
sauces. Served with ranch, bleu cheese and celery.

Mini Beef Tenderloin Kebobs

Choice beef tenderloin pieces skewered with pepper and
onions. Served with a Burgundy beef glaze.

Tenderloin Steak Sandwich Sliders

Sliced choice tenderloin served on a slide roll and served with a horseradish

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BRYANT'S ON THE ROUND

HOT APPETIZERS

Boneless Chicken Wings

Boneless breast meat breaded, deep-fried, and served with one of our 16 signature sauces. Served with ranch and blue cheese for dipping.

Spinach & Artichoke Dip

Served with pita chips.

Rumaki - Bacon Wrapped Water Chestnuts

with sweet soy glaze.

Stuffed Mini Sweet Peppers

Tri-color peppers stuffed with Italian sausage.

Served with homemade marinara.

Cheddar Bacon Beer Dip

Served with pretzel bites.

\$3.00-\$6.00 per person per appetizer. Call for details.

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BRYANT'S ON THE ROUND

TACO BAR

\$15.00 per person

Based on a Minimum of 15 Guests

Self-Serve Taco Bar Includes the Following:

Chili & Cumin Seasoned 100% Ground Beef

Marinated Mexican Spiced Pulled Chicken

Crisp Shredded Lettuce

Diced Red Ripe Tomatoes

Chopped Spanish Onions

Grated Wisconsin Cheddar Cheese,

Real Sour Cream & Fresh Chunky Salsa

Refried Pinto Beans

Spanish Rice with Black Beans

Tortilla Chips

Served with Crispy Corn Tortilla Shells and Warm Soft Flour Tortillas

Add

Cinnamon & Sugar Dusted Tortillas for Dessert

\$2.50 per Person

Price plus 18% service charge and sales tax.

Includes delivery and set up with disposable pans and serving utensils, aluminum chafing dishes with sterno for hot food, Chinett plates, heavy grade plastic utensils, napkins, and all condiments.

Deluxe Delivery available for an extra charge.

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BRYANT'S ON THE ROUND

BBQ BAR

BBQ Pulled Pork

Bone-In Pork Shoulder
Slow Roasted Until Fall-Off-The-Bone Tender
Tossed with Sweet Baby Ray's BBQ Sauce

BBQ Shredded Chicken

Whole Slow Roasted Chicken Pulled off the Bone
Tossed with Sweet Baby Ray's BBQ Sauce

BBQ ¼ Chicken

¼ Chicken Slow Roasted
Slathered with Sweet Baby Ray's BBQ Sauce

BBQ Ribslets

Baby Back Ribs Baked in Beer
Glazed with Sweet Baby Ray's BBQ Sauce

Served With:

Apple Pie Baked Beans
Creamy Pineapple Coleslaw
Kettle Chips
Fresh Rolls

Choice of One Meat: \$16.50 per Person
Choice of Two Meats: \$18.50 per Person
Choice of Three Meats: \$19.50 per Person

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BRYANT'S ON THE ROUND

PASTA BAR

\$16.50 per person

Based on a minimum of 15 guests

Self-Serve Pasta Bar:

Pasta - Your Choice of (2)

Classic Spaghetti · Penne Pasta
Tri-Color Cheese Tortellini · Rigatoni

Sauce - Your Choice of (2)

Traditional Marinara Sauce · Basil Pesto Cream Sauce
Garlic & Olive Oil · Creamy Alfredo Sauce

Garden Salad with Italian Dressing

Fresh Garlic & Parmesan Breadsticks and Fresh Italian Bread with Butter
Choice of Sliced Marinated Chicken Breast or Handmade Meatballs

Substitute Ricotta Stuffed Pasta Shells

Add \$2.00 per Person

Price plus 18% service charge and sales tax.

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BRYANT'S ON THE ROUND

SANDWICH BUFFETS

\$16.00 per person

Cold Sandwiches:

Wafer Stacked Top Round Beef, Hickory Smoked Ham,
Turkey Breast, and Salami
Assorted Fresh Bread, Rolls, and Croissants
Assorted Sliced Cheese, Crisp Leaf Lettuce Sliced Tomatoes
Sliced Onion, Mayonnaise, and Mustard

Hot Sandwiches:

Sliced Beef with Burgundy Beef Gravy
Sliced Ham with Sweet Baby Rays BBQ Glaze
Sliced Turkey with Natural Turkey Gravy
Assorted Fresh Bread, Rolls, and Croissants

Includes:

Potato Salad
Potato Chips
Homemade Cookies

Add One Soup Selection for \$5.00 per Person

Price plus 18% service charge and sales tax.

Includes delivery and set up with disposable pans and serving
utensils, aluminum chafing dishes with sterno for hot food, Chinest
plates, heavy grade plastic utensils, napkins, and all condiments.

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BRYANT'S ON THE ROUND

LUNCH BUFFETS

*** Option #1 ***

Served with Fresh Rolls with Butter

Entrées:

Marinated Baked Chicken

Inside Round of Beef with Burgundy Beef Sauce

Sliced Roast Turkey Breast with Natural Turkey Gravy

Sliced Smoked Pit Ham with Sweet Pineapple Soy Glaze

Your Choice of (1) Starch:

Wild Rice Pilaf

Parsley Boiled Potatoes

Mashed Potatoes with Gravy

Your Choice of (1) Vegetable:

Buttered Corn

Brown Sugar and Honey Glazed Carrots

California Blend Vegetable with Parmesan Cream

Choice of One Meat: \$15.50 per Person

Choice of Two Meats: \$16.50 per Person

Choice of Three Meats: \$18.50 per Person

Price plus 18% service charge and sales tax.

Includes delivery and set up with disposable pans and serving utensils, aluminum chafing dishes with sternos for hot food, Chinnet plates, heavy grade plastic utensils, napkins, and all condiments.

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BRYANT'S ON THE ROUND

LUNCH BUFFETS

*** Option #2 ***

**Served with Fresh Rolls with Butter
Relish Tray, Tossed Salad and Dressings**

Entrées:

**Marinated Garlic or BBQ Chicken
Inside Round of Beef with Burgundy Beef Sauce
Sliced Roast Turkey Breast with Natural Turkey Gravy
Sliced Smoked Pit Ham with Sweet Pineapple Soy Glaze
Garlic Crusted Sliced Porkloin with Dijon Sauce
Baked Cod with Hollandaise Sauce**

Your Choice of (1) Starch:

- Wild Rice Pilaf
- Parsley Boiled Potatoes
- Mashed Potatoes with Gravy
- Baby Red Mashed Potatoes w/ Roasted Garlic
- Garlic & Olive Oil Baby Red Potatoes
- Baked Potato Wedges
- Bleu Cheese & Bacon Potato Casserole

Your Choice of (1) Vegetable:

- Buttered Corn w/ Pimento
- Mexican Corn
- Brown Sugar and Honey Glazed Carrots
- California Blend Vegetable w/ Parmesan Cream
- Broccoli Au Gratin
- Green Bean Casserole w/ Bechamel Sauce and Almonds
- Asparagus with Olive Oil

**Choice of One Meat: \$17.50 per Person
Choice of Two Meats: \$18.50 per Person
Choice of Three Meats: \$19.50 per Person**

Price plus 18% service charge and sales tax.

Includes delivery and set up with disposable pans and serving utensils, aluminum chafing dishes with sternos for hot food, Chinest plates, heavy grade plastic utensils, napkins, and all condiments.

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BRYANT'S ON THE ROUND

DINNER BUFFET

ENTRÉES

Marinated Baked Fresh Chicken

With Delicate Seasoning

Slow Roast Inside Round of Beef

With a Natural Beef Burgundy Sauce

Boneless Turkey Breast Sliced

With Rich Turkey Sauce

Sliced Baked Wisconsin Ham

With Brown Sugar and Pineapple Glaze

Garlic Crusted Porkloin

With Dijon Mustard Pork Sauce

Choice Tenderloin Tips

With Mushroom & Onion
Burgundy Beef Sauce

Lasagna

Classic Italian

Chicken Cordon Bleu

Boneless Breast Filled with Ham and Swiss
Cheese with a Mushroom Wine Sauce

Chicken Kiev

Boneless Breast Filled with
Herbed Garlic Butter

Chicken Vesuvio

Baked Chicken Breast with Grapes
and a Pecan Cream Sauce

Almond Crusted Baked Tilapia

With Bay Shrimp & Sherry Cream Sauce

Herbed Crumb Crusted Baked Cod Fillet

With Lemon Wedges and Tartar Sauce

Chicken Caesar Salad

With Parmesan Cheese and
Seasoned Croutons

Asian Pecan or Almond Chicken

Poached Chicken Breast with a sweet Asian
glaze with Roasted Pecans or Almonds

Stuffed Chicken Florentine

Stuffed with Spinach, Cream Cheese, and
Almonds with a Light Nutmeg Cream Sauce

Burgundy Mushroom Porkloin

Slow roasted and served with a Burgundy
Glaze and Whole Garlic Sautéed Mushrooms

Tortilla Chicken

Tortillas Crusted Chicken Breast Baked,
served with a warm Lime Cilantro Salsa
and Mexican Chihuahua Cheese

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BRYANT'S ON THE ROUND

DINNER BUFFET

Choice of One Vegetable

Brown Sugar & Honey Glazed Carrots
Green Bean Casserole served with Almonds in a Bechamel Sauce
Corn and Pimento with Butter and Select Seasonings
Mexican Corn with Parmesan Cheese, Mayonnaise & Lime
California Blend Tossed with Light Parmesan Cream Sauce
Peas and Pearl Onions with Butter & Lemon
Broccoli Au Gratin Casserole Baked with Cream & Cheeses
Lemon Asparagus

Choice of One Starch

Herbed Egg Noodles
Parsley Buttered Baby Red Potatoes
Traditional Mashed Potatoes with Butter or Gravy
Blue Cheese and Bacon Shredded Potato Casserole
Five Cheese Mashed Potatoes
Garlic Mashed Baby Red Potatoes
Oven Browned Baked Baby Reds with Garlic & Olive Oil
Cheesy Creamed Rice
Baked Potato with Butter, Sour Cream & Chives - Add \$1.00 per Person

**All buffets are set with tossed salad with choice of three dressings
or Caesar salad, fresh rolls with butter, and relish tray**

Choice of One Entrée: \$21.00 per Person

Choice of Two Entrées: \$22.50 per Person

Choice of Three Entrées: \$24.00 per Person

Price per person based on a minimum of 15 guests.

Price plus 18% service charge and sales tax.

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BRYANT'S ON THE ROUND

PIG/CHICKEN/LAMB ROASTS

Finished and served on site.

Starting at \$18.00 per Person.

**If you don't see something that you want,
please feel free to call and ask.
There isn't anything that we can't do.
We specialize in customer individual menu.**

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