





Corporate Catering Menu

Popular Buffet Ideas

Taco/Burrito Fiesta

Taco hamburger, fajita chicken, 2 - 8" soft shell flour tortillas per guest, corn chips, nacho cheese, Mexican shredded cheese, warm black bean salsa, cilantro lime rice, roasted fajita veggies, corn salsa, shredded romaine lettuce, tomato salsa, sour cream, jalapenos, black olives, diced tomatoes, lime wedges, cilantro, and hot sauce. Add guacamole for \$1 per guest.

Burger Bar (flame grilled fresh hand pattied burgers and seasoned boneless chicken thigh) includes 2 sides

We can grill at your location with 100 guests or more. (seasonal)

choose |1|, |2| or |3|

1 Single half pound burger per guest

2 Bigger than a pound burger and seasoned boneless chicken thigh, one each per guest

Two quarter pound burgers per guest (sub a beef ¼ pound hotdog or Brat instead of a burger) Buns, bacon, American cheese, sautéed mushrooms, sautéed onions, raw onion, tomatoes, jalapenos, lettuce, 1000 Island, ketchup, mustard, hot sauce, Horsey sauce, mayo and pickles. Includes 2 sides.

Italian Buffet (hand crafted) 2 choices

1 Grilled Chicken, Alfredo Sauce and House Made Meatballs in Marinara Grilled seasoned chicken, hand-crafted Alfredo sauce

served with penne pasta and garlic rolls. Choose a Caesar salad or roasted veggies.

2 Lasagna House made hearty beef lasagna or vegetarian lasagna packed with flavor. Served with garlic rolls and a Caesar salad

Southern BBQ Choose 3 meats.

PORK: Georgia smoked sausage, St Louis style applewood smoked pork ribs, sliced grilled pork tenderloin or slow smoked pulled pork

CHICKEN: Eleanor's deep pit grilled chicken quarters or grilled boneless chicken thighs. **BEEF:** Smoked sliced Texas beef brisket, smoked corned beef brisket (+\$2 if choosing beef)

Includes Choice of 2 sides, BBQ sauce, Horsey sauce, pickles, onion, jalapenos and corn bread with

honey butter or Parker House roll.

Burrito Burgers Pasta Brisket









2025

Velvet Touch Catering

Ne deliver truly impressive results



More buffet ideas

- Lemon Pepper Chicken in a creamy lemon garlic sauce. Includes 2 sides served with a Parker House roll
- Bangers and Mash (Grilled smoked sausages, Mashed potatoes and gravy w/peas) and Parker House rolls.
- Corned Beef Dinner Tender corned beef, fried cabbage, roasted baby potatoes, carrots and Parker House rolls.
- Sauer Braten, with Red Cabbage, and hot German potato salad served with a Parker House roll
- **第**
- **Gyro** pronounced (year oh) Seared mixture of lamb & beef, Greek yogurt tzatziki, onions, tomatoes pita bread, potato chips and salad
- **Stir Fry** (100 guest minimum) seasoned beef and chicken, Choice of veggies (color pepper, red onion, carrots, pea pods, tomatoes, mushrooms, broccoli) rice and Lo Mein noodles
- Pancake Breakfast House made buttermilk pancakes (blueberry and plain) served with REAL maple syrup.
 Yogurt, granola, strawberries, blueberries, grapes, pineapple, chocolate chips and whipped cream
 Sausage patties, Hormel Black label bacon, breakfast potatoes and egg bake
- Traditional Chili or White Chicken Chili with too many fixings to list, take \$3 off the listed price
- Sliced Pork Tenderloin Over Penne Alfredo topped with sauteed mushrooms and shaved parmesan cheese. Includes a veggie served with a Parker House roll
- Sliced Pork Tenderloin Over Mashed Butternut Squash. Includes a veggie and Parker House roll
- Comfort bowl
 - Choose 2: grilled chicken strips, shredded beef roast, pulled pork, sliced brisket or Georgia sausage.
 - Choose 1: mashed potatoes and gravy, mac & cheese, white rice w/ Lo Mein sauce or cheesy potatoes.
 - Choose 2: oven roasted corn, green beans or peas.
 - Served with a Parker House roll
- Philly Roast Beef on a hoagie with au jus. Guest choices: Swiss cheese, roasted green peppers and sauteed onions. Add 2 sides
- Elenors Half Deep Pit Chicken grilled over charcoal, with 2 sides served with a Parker House roll (seasonal)
- Ribs & Grilled Chicken Quarter includes 2 sides, served with a Parker House roll
- **Deli Sandwich Builder** includes potato salad or chips or fruit. Add a cup of soup for \$2 Hoagie buns, wraps, Romaine, deli ham, deli turkey, roast beef, bacon, cheddar cheese, Swiss cheese, American cheese, tomato, cucumber, colored peppers, red onion, pickles, jalapenos, mayo, mustard, ketchup, Horsey sauce, BBQ sauce, hot sauce, Ranch dressing and vinaigrette.
- **Brats** German brats and bacon cheddar brats with all the toppings, Includes hot German potato salad w/ bacon and loaded baked beans (substitute quarter pound beef hotdog for a brat)
- Holiday Dinner Turkey and Ham with mashed potatoes, gravy, corn casserole, cranberry and Parker House roll
- Commercials Roast beef and Turkey with Mashed potatoes, gravy, bread, and roasted corn.
- Texas Smoked Beef Brisket Includes 2 sides, served with a Parker House roll +\$2
- Prime Rib Dinner Choice King Cut. Choice of 2 sides and a Parker House roll.
 Call or text for pricing 612-747-6955

	Sides	add extra sides for \$2	
Bread	Potato	Veggie	
Garlic Rolls	Cheesy Potatoes	Grilled Corn on the Cob (seasonal)	
Parker House Rolls	Mashed Potatoes (garlic optional)	Oven roasted Sweet Corn	
Hamburger Buns	Mac & Cheese (Nacho style)	Loaded Baked Beans w/Bacon & Hamburger	
Corn Bread	Potato Salad	Ginger Glazed Carrots	
	French Fries (100 guest min) +\$3	Roasted Mushroom Buttons +\$2	
	Hot German Potato Salad w/Bacon	Asparagus +\$2	
	Potato Chips	Roasted Veggies	
	Rosemary Baby Potatoes	Corn Casserole	
	Baked Potatoes	German Red Cabbage	
Super Salad add \$3 or as a substitute for a side add \$1			

House Salad Romaine, cucumber, red onion, colored peppers, seasoned crouton and choice of dressing

Caesar Salad Romaine, 4 cheese blend, seasoned croutons and Caesar dressing

Paradise Salad Romaine, strawberries, blue berries, pineapple, Mandarin oranges and poppyseed dressing

Strawberry Salad Romaine, strawberries, dried cranberries, red onion and poppyseed dressing

Waldorf Salad Grapes, apples, walnuts, celery and our own Waldorf style dressing

Fresh Cut Fruit Strawberries, pineapple, blueberries, Mandarin oranges, green grapes and red grapes

Greek Salad Romaine, tomatoes, red onion, cucumbers, Kalamata olives, Feta cheese and Caesar dressing





PRICING plus tax and 12% tip, No delivery charge, Service staff are available and We will clean up the buffet area.

 21 to 30 Guests
 \$21.95 each

 31 to 50 Guests
 \$20.95 each

 51 to 99 Guests
 \$17.95 each

 Over 100 Guests
 \$14.95 each

 Over 200 Guests
 \$13.45 each

 Over 350 Guests
 \$12.95 each

Dessert



Baklava \$4

Assorted Cookies \$1.50

Choc Chip, Oatmeal Raisin, White Choc Mac Nut, Sugar

Triple Chocolate Brownies \$2

Apple Crisp \$3 (add ice cream for \$1.25)

Monster (m&m) bars \$2

Rice Crispy Bars \$2

Assorted Layer Cake (carrot, red velvet, chocolate) \$5.50

Pies (seasonal) \$4.50

Bread Pudding w/ Bavarian Cream \$3 Bread Pudding w/ Praline Sauce \$3

Ice Cream Novelties \$3

Cheesecake Buffet \$4.50

New York style cheesecake, strawberry compote, blueberry compote, caramel sauce, chocolate sauce, Pecans, candy crumbles, whipped cream

Caramel Apple Buffet \$4.50

Wedged Granny Smith apple, caramel sauce, chocolate sauce, candy crumbles, strawberry sauce, peanuts, sunflower nuts, cashew, mini chocolate chips and whipped cream

Ice Cream Buffet \$4.50

Vanilla ice cream, caramel sauce, chocolate sauce, candy crumbles, strawberry sauce, peanuts, sunflower nuts, cashew, mini chocolate chips and whipped cream

<u>A well-rounded beverage service!</u> You'll have a nice selection of drinks to complement your meal. Aquafina water will keep everyone hydrated, and the variety of Coke and Pepsi products will cater to different tastes. \$2.50

All catering includes:

Misc:

- Disposable plates, heavy duty disposable knives and forks, napkins, chaffers, Sternos, serving utensils are all included.
- Velvet Touch will set up the buffet line and help serve and cleanup the buffet area.
- We will arrive 1 to 3 hours before serving and stay until we have finished serving.
- When we leave, we will take most or all our equipment with us. If it is still in use, then we will stop back to pick up that equipment.
- The leftovers are yours and we will repack them into to-go pans. We will leave it at the venue.
- A non-refundable down payment will reserve your date and is figured by taking your estimated number of guest times \$3.

You can choose to upgrade to a Premium plastic disposable plate for \$1 per guest.









Charcuterie is Our signature appetizer table





WOW! That's a table full of food!
As an appetizer for 100 guests and up the price is \$4.95 per guest
(3 to 4 servings each)
with an entrée purchase.
Keep in mind you have a big meal next.

As a full meal for 100 guests and up the price is \$19.95 per guest (12 servings for lunch and 16 servings for dinner each)

If you have special requests for your charcuterie table let us know.

Items listed can be seasonal but always a good assortment

Mozzarella sticks with salami
Assorted salami
Deli meats
Smoked cheddar
Cheddar
Wensleydale cheese
Pepper cheese
Jarlsberg cheese
Red grapes

Baby cucumbers
Strawberries
Raspberries
Blackberries
Colored peppers
Assorted olives
Baby pickles
Stuffed peppers
Sweet pickles

Artichoke hearts
Smoked almonds
Red pepper hummus
Spinach artichoke dip
Pita wedges
Club crackers
Assorted crackers
Bread sticks
GF crackers







A taste of home menu on a budget

All meals in this section take \$3.00 off the listed pricing per guest includes:

Delivery and setup once each day and pickup equipment the next day 8" Chinette plates, fork, knife, dinner napkins, chaffers & sterno, and serving utensils.

Traditional Beef Chili or White Chicken Chili

cornbread, shredded cheddar, diced black olives, diced yellow onion, goldfish crackers, chives, sour cream, Ranch, jalapenos, cilantro, hot sauce, Frito bags, French fried onions

Chicken Comfort bowl

Grilled chicken strips, Mashed potatoes, Gravy, Corn, and Parker house roll

Spaghetti Bake Casserole

Hamburger, spaghetti, onion, garlic, spaghetti sauce, Mozzarella cheese, and Parker house roll

Egg Bake Casserole

Bacon, sausage, cheese, hash browns, and Parker house roll

Sloppy joe

House made sloppy Joe, buns, bag of chips, jalapenos, pickles and raw onion.

Sheppard's Pie Casserole

Shredded beef, gravy, veggies topped with cheesy mashed potatoes, and Parker house roll

Chili cheese dog (add a second hotdog for \$3)

Quarter pound beef hotdog in a bun, chili, shredded cheese, nacho cheese sauce, jalapenos, black olives, diced onion, diced tomatoes and a bag of Fritos.

Street taco 3 per quest

4" tortillas, Fajita chicken, taco beef, red onion, cilantro, salsa, Mexican cheese, sour cream, Spanish rice and refried beans

Pulled pork sandwich.

buns, BBQ sauce, pickles, jalapenos, hot sauce, coleslaw, and chips

Cheeseburger Casserole

Hamburger, American cheese, bacon, onion, pickles, and Parker house roll

Loaded mac & cheese.

House made mac & cheese with grilled Black Oak sausage in the mix and a Parker house roll.

Chicken Cordon Bleu Casserole

Grilled chicken, ham, Swiss cheese, pasta, and Parker house roll

Chicken Noodle Casserole

Grilled chicken, egg noodles, peas & carrots, cream of chicken cheesy sauce topped with French fried onions, and Parker house roll.

Chicken Divan

Grilled chicken, broccoli, cheesy creamy sauce, and Parker house roll

Continental breakfast \$8.95 mini croissant ham & Swiss, yogurt, granola, fresh fruit, boiled eggs, assorted mini pastries.

Pasta and grilled chicken

in an alfredo sauce, parmesan cheese and garlic roll

Tator Tot Hot Dish

Tator Tots, hamburger, gravy, veggies, cheese, and Parker house roll

Jambalaya

Sausage, rice, veggies, Creole spices, and a Parker house roll

All catering in this section includes:

One delivery and setup each day and pickup equipment the next day

8" Chinette plates, fork, knife, dinner napkins, chaffers & sterno, and serving utensils.

Monthly suggestions

January Stir fry or Chili and White Chicken Chili

February Comfort bowl or Lasagna or Chicken Alfredo and Meatballs in Marinara

March Corned beef dinner or Bangers and Mash

April Philly roast beef or Pancake, yogurt parfait and meat breakfast
May Taco/ burrito buffet or Beef and chicken enchiladas dinner

June Burger buffet or Half Elenor deep pit chicken or Smoked pork Ribs & Elenor deep pit chicken Quarter

July Southern BBQ Choose up to 3 meats
August Sliced Pork tenderloin over Alfredo Penne

September Sliced Pork tenderloin over mashed butternut squash
October Brats and Hot German potato salad or Sauer Braten dinner
November Thanksgiving dinner or Commercials or Bangers and Mash

December Texas Brisket or Prime rib dinner







Appetizer Ideas or add these to your Charcuterie table

Servings			
Warn 30 20 25 30 25 25 30 30 30 31	Stuffed Mushrooms (bacon, cheddar, onion, ma Cocktail Wieners in BBQ (5/serving) Meatballs (2/servings) side of marinara or gravy Jumbo Wings with sauces with sauces Gyro Tots (2/servings) Tator Tot wrapped in gyro Prosciutto wrapped Asparagus (2/servings) Creamy tomato basil soup shots with a grilled ch Cocktail wieners in a Cresent blanket Jalapeno & Cream cheese w/ bacon Poppers Brie topped with jam (30 servings)	\$40 \$50 \$60 o meat \$50 \$50	
Cold 16 16 30 30 30 30 25	\$50 \$50 acon or jalapenos) \$50 \$60 \$90 e, cheddar stockedar am cheese. green onions a, cilantro, sour cream, cream cheese eese, green onions		
60	Cheesecake bites	\$60	
Cold Platters (25 servings) 6# Veggie Tray 6# Fruit Platter 6# Fruit Bowl 3# Wensleydale cheese (assorted flavors) 5# Meat and cheese platter with crackers of dollar buns		\$50 (already on Charcuterie) \$50 (already on Charcuterie) \$50 (already on Charcuterie) \$50 (already on Charcuterie) \$50 (already on Charcuterie)	
Hot E 4# 3# 3# 3# 3#	Dips (w/ corn chips and crackers) 20 servings Nacho cheese dip Bacon Cheeseburger dip Taco dip Hot Bean and cheese dip Cheesy Buffalo Chicken dip	\$35 \$35 \$35 \$35 \$35	
Cold 2# 2#	Dips (w/corn chips and crackers) 20 servings Spinach Artichoke dip Roasted red pepper hummus	\$35 (already on Charcuterie) \$35 (already on Charcuterie)	
Party 5# 5# 5#	Mixes (25 servings) Spicy Not Spicy Sweet (candied popcorn type)	\$50 (can be substituted on Charcuterie) \$50 (can be substituted on Charcuterie) \$50 (can be substituted on Charcuterie)	

For appetizers ahead of a meal order 3 to 4 servings per guest.

For a full meal order 12 to 16 servings per guest.

Appetizers include small plates, napkins, forks, frill picks, serving utensils and chaffers if needed.