

Anomaly Catering



Taking your taste buds on an adventure with every bite.

SALAD

Midwest Chicken Caesar Salad Bowl

Midwest Chicken Caesar Salad Bowl - Large Grilled chicken, Parmesan, croutons with Caesar dressing. | Serves 8-10 | \$42

Santa Fe Salad Bowl

Large Grilled chicken, Pico De Gallo, fresh diced avocado, chopped cilantro, crispy tortilla strips with dressing & a drizzle of Santa Fe sauce. | Serves 8-10 | \$42

House Salad Bowl

Large Fresh cherry tomatoes, red onions, shredded carrots, cucumbers, croutons. Served with your choice of dressing. Serves 8-10 | \$40

Greek Freak Salad Bowl

Diced cucumbers, feta cheese, Kalamata Olives, Roma tomatoes, reserved sun-dried tomato oil, Pepperoncini, and Red Onion, Greek dressing. Serves 8-10 | \$45

Quinoa Salad Bowl

Taco seasoned Quinoa, cherry tomatoes, red/ yellow /and green peppers, red onion, cilantro and lime. Avocado & black olives optional. Serves 8-10 | \$50

SOUP

Tomato Bisque Soup

Serves 8-10 | (120 cal.) |\$35

Broccoli Cheddar

Serves 8-10 | (360 cal.) |\$35

Minestrone Soup

Serves 8-10 | (200 cal.) |\$35

Vegan Potato Soup

Serves 8-10 | (307 cal.) |\$35

PLATTERS

Customize it any way you want.

Fruit | Vegetable Combo Platters:

Small (12") 10-15 Servings | \$30
Medium (16") 20-25 Servings | \$45
Large (18") 25-30+ Servings | \$55

Cheese/Meat Platters

(Choose any combination for the same price)

Sliced popular cheeses, fresh deli meats.

Pita chips and crackers sold separately for \$1 per sleeve.

Small (12") 10-15 Servings | \$30.00 (Recommend 1-2 sleeves of crackers)
Medium (16") 20-25 Servings | \$40.00 (Recommend 3-4 sleeves of crackers)
Large (18") 25-30+ Servings | \$50.00 (Recommend 5-6 sleeves of crackers)

Deviled Egg Platter

Mix and match a classic favorites

- Egg Salad
- Chicken Salad
- Tuna salad

| 2 Pieces Per-Person | \$49 | 4 Dz Platter

Cocktail Sandwich Platter

Sliced Deli Meat Cocktail Sandwich Platter: Vegetable, turkey, chicken or mixed with a small slice of cheese on a mini Italian sub roll, garnished with pickle and olive.

- With Vegetables - With Turkey - With Chicken - With Combination
12 Servings Per Platter. | \$42

Chips and Dips

Variety of chips, tortillas, bagels, and House-made dips:
Spinach and artichoke (hot or cold). Buffalo Chicken Dip. Pico De Gallo.
Guacamole, Quinoa Salad. Taco Dip. Vegetable Caviar Salad.
Serves 10 | \$65

Samosa Platter

10 Crisp flaky baked pastries with a savory filling of spiced potatoes, onions, peas, or lentils. Served with chutney, and Tamarind sauce.
Serves 10 | \$30

Stay In Touch & Informed

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Disclaimer:

Servers are priced at \$30 each. An additional fee of \$25.00 per hour, per staff member. Breakdown of Costs: (\$30+\$25 hr charge per server). Events normally require a minimum of 4 staffed hours which includes: One hour of serving time, and three hours to load, drive to your location, buffet set up, buffet tear down, drive back and unloading. All events require a 50% deposit which is due at time of booking. The remaining balance is due two weeks prior to event date. **Allergy statement:** Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and/or MILK. For more information Contact Us Via Email. Please include allergen statement and diet restrictions Upon placing order.

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Buffets, Bars, & Spreads

All main courses can be made gluten free.

8 A.M. BREAKFAST SPREAD

Two meats, eggs, grits, potatoes, yogurt, danishes, coffee, juice.
| \$15 Per-Person.

Appetizer Bar

Upon Request - Starting at \$16 Per-Person

Deli Buffet

A variety of deli meats and cheeses, with specialty assorted buns, lettuce, tomato, red onions, mustard, and mayo, (vegan). Served with chips, and pickles. (140-850 Cal. Per serving) | \$14 Per -Person.

Add fruit, soup (290 cal) or pasta salad. (200 Cal.) | \$2 Per-Person.

Jumbo Potato Bar

Oversize salted buttery potatoes served with scallions, sour cream, cheddar cheese, and freshly steamed broccoli.

Choice of one of two meats for an additional \$2 per person.
(Shredded Chicken, Ground Turkey)
(180-470 Cal.) | \$12 Per -Person.

Grand Spread

Entree, Starch, Vegetable, Salad.

Vegetable Choices

• Mixed Vegetables - Lightly Buttered and Himalayan seasoned Carrots, Zucchini, Squash, and Green Beans.

• Grilled Vegetables - (Seasonal) bell peppers, red peppers, button mushrooms, and red onions.

• Marinara Sauce Mixed - A beautiful mixture of lightly marinara coated chunky zucchini, red and green peppers, onions, celery, carrots, mushrooms, tomatoes and fresh Italian Herb Blend

• Asparagus - Steamed in Garlic Roasted Tomatoes, and Lemon Vinaigrette

• Steamed Broccoli - Steamed in soy free plant based goodness.

Salad Choices

House, Caesar, or Asian salad (190 cal.)

Homemade bread (80 cal. Per-Slice), & Chef's choice vegetables.
(20-260 Cal.)

Entree / Starch Choices

- Chicken Piccata - Mashed potato (whole rotisserie chicken pieces or pan seared breast) (880 cal.)
- Garlic Cream Chicken Alfredo - Fettuccine, Linguine, or Rotini (790 cal.)
- Mushroom spinach, or Broccoli Alfredo (309 cal.)
- Chicken Salsa Fresca - Rice or Penne (520 cal.)
- Bruschetta Chicken - Rice or Penne (540 cal.)
- Tuscan Chicken Mac & Cheese (940 cal.)
- Chicken Marsala - Baby Roasted Potatoes (320 cal.)
- Turkey Lasagna (572 cal.)
- Vegetable Lasagna (310 cal.)
- Drunken Chicken - Baked Beans **Contains alcohol** (803 cal.)
- Jambalaya with smoked turkey kielbasa & Rice (393 cal.)

| \$17 Per-Person

Add an additional entree &/or starch | \$2 Per-Person

Taco Bar

• One meat choice: (540-550 cal. Per-serving) | \$11 Per-Person

• Two meat choices: (540-550 cal. Per-serving) | \$13 Per-Person

Choice of seasoned turkey, or shredded Southwest Chicken in your choice of soft (flour/corn) or hard tortilla chips with lettuce, tomato, jalapeño, melted or shredded cheddar cheese, sour cream, and salsa.

• Add two sides of either Spanish, Puerto Rican, Mexican Jambalaya, Spicy Dirty Rice, Beans (Black, Pinto, or Refried), taco dip, or Guacamole for an additional | \$2 Per-Person

Salad Bar

Build Your Own Salad Bar. Baby spinach, Spring mix, Butter Crunch Lettuce (seasonal), cucumbers, tomatoes, onions, carrots, Kalamata Olives, croutons, sunflower seeds, roasted nuts, and assorted cheeses.

Choice of Two Salad Dressings.

- Cucumber Ranch (200 cal.)
 - Lite Italian (15 cal.)
 - Raspberry Walnut Vinaigrette (270 cal.)
 - Cesar (310 cal.)
- | \$12 Per-Person

Meat toppings available for an additional | \$2 Per-Person
(Chicken strips or deli chunks)

Pasta Bar

Choose three or our five different choices.

- Creamy Garlic Alfredo (790 cal)
 - Cajun Penne Fresca (920 cal)
 - Tuscan Mac & Cheese (940 cal)
 - Mushroom Florentine (259 cal)
 - Organic Vodka Pasta (210 cal)
- | \$16 Per-Person

B.Y.O - Build Your Own Buffet

One meat, one starch, one vegetable or salad, buffet.
| \$16 Per-Person

One meat, one starch, one vegetable, one salad or dessert buffet.
| \$17 Per-Person

Two meat, two starch, two vegetable, and one dessert buffet.
| \$18 Per-Person

One appetizers, fruit or vegetable tray, salad, two meat, two starch, Two vegetable, two dessert and beverage buffet.
| \$22 Per-Person

Two appetizers, fruit or vegetable tray, salad, two meat, two starch, Three vegetable, two dessert and beverage buffet.
| \$24 Per-Person

Bread included. No meat quantity substitutions allowed.

Oven Baked Wing Bar

Customize four wing flavors, celery carrots & two dipping sauces, with bread.

Wing Flavors

- BBQ •Cambodian •Parmesan •Buffalo
- Spicy •Traditional Baked •Garlic Oven Fried

Wing Sauces

- Spicy BBQ •Dill ranch •Zing Flare •Blue cheese.)

Plan On Four Wings Per-Person | \$18 Per-Person

“ All Main Courses Can Be Customized To Be Plant Based Vegan, Vegetarian, Gluten Free, &/Or Spicy. ”