

ORIGINAL ALCOHOL BEVERAGE LICENSE APPLICATION

Submit to municipal clerk

For the license period beginning _____ 20____; ending _____ 20____;

TO THE GOVERNING BODY of the: Town of Village of City of Madison

County of Dane Aldermanic Dist No _____ (if required by ordinance)

- 1 The named INDIVIDUAL PARTNERSHIP LIMITED LIABILITY COMPANY CORPORATION/NONPROFIT ORGANIZATION

hereby makes application for the alcohol beverage license(s) checked above

2. Name (individual/partners give last name, first, middle; corporations/limited liability companies give registered name): Henry Vilas Zoological Society

An "Auxiliary Questionnaire," Form AT-403, must be completed and attached to this application by each individual applicant, by each member of a partnership, and by each officer, director and agent of a corporation or nonprofit organization, and by each member/manager and agent of a limited liability company. List the name, title and place of residence of each person

Title	Name	Home Address	Post Office & Zip Code
President/Member	<u>President</u>	<u>Mary Romolino</u>	<u>3820 Hwy K, Barneveld WI. 53507</u>
Vice President/Member	<u>Vice President</u>	<u>Tom Bott</u>	<u>3908 Nicolet Ct. Verona WI. 53593</u>
Secretary/Member	<u>Secretary</u>	<u>Phil O'Leary</u>	<u>432 N. Lake St. Madison, WI. 53706</u>
Treasurer/Member			
Agent	<u>Ann de Tienne</u>		

Directors/Managers _____
 3 Trade Name Henry Vilas Zoological Society Business Phone Number 608-258-9490
 4 Address of Premises 666 South Randall Avenue Post Office & Zip Code 53715

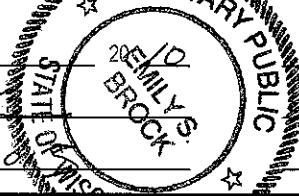
- 5 Is individual, partners or agent of corporation/limited liability company subject to completion of the responsible beverage server training course for this license period? Yes No
 6 Is the applicant an employe or agent of or acting on behalf of anyone except the named applicant? Yes No
 7 Does any other alcohol beverage retail licensee or wholesale permittee have any interest in or control of this business? Yes No
 8 (a) **Corporate/limited liability company applicants only:** Insert state _____ and date _____ of registration
 (b) Is applicant corporation/limited liability company a subsidiary of any other corporation or limited liability company? Yes No
 (c) Does the corporation, or any officer, director, stockholder or agent or limited liability company, or any member/manager or agent hold any interest in any other alcohol beverage license or permit in Wisconsin? Yes No

(NOTE All applicants explain fully on reverse side of this form every YES answer in sections 5, 6, 7 and 8 above)

9 Premises description: Describe building or buildings where alcohol beverages are to be sold and stored. The applicant must include all rooms including living quarters, if used for the sales, service and/or storage of alcohol beverages and records (Alcohol beverages may be sold and stored only on the premises described) Not applicable. Using outside vendors, alcohol won't be stored on site.

- 10 Legal description (omit if street address is given above): _____
 11 (a) Was this premises licensed for the sale of liquor or beer during the past license year? Yes No
 (b) If yes under what name was license issued? _____
 12 Does the applicant understand they must file a Special Occupational Tax return (TTB form 5630 5) before beginning business? [phone 1-800-937-8864] N/A Yes No
 13 Does the applicant understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in Section 2 above? [phone (608) 266-2776] N/A Yes No
 14 Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor? Yes No

READ CAREFULLY BEFORE SIGNING: Under penalty provided by law the applicant states that each of the above questions has been truthfully answered to the best of the knowledge of the signers. Signers agree to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another (Individual applicants and each member of a partnership applicant must sign. Officer(s), members/managers of Limited Liability Companies must sign.) Any lack of access to any portion of a licensed premises during inspection will be deemed a refusal to apply for a license. Such refusal is a misdemeanor and grounds for revocation of this license.

SUBSCRIBED AND SWORN TO BEFORE ME
 this 10 day of March

[Signature] (Clerk/Notary Public)
[Signature: Suzzy Reynolds] (Officer of Corporation/Member/Manager of Limited Liability Company/Partner/Individual)
 My commission expires April 7, 2010
 _____ (Additional Partner(s)/Member/Manager of Limited Liability Company if Any)

TO BE COMPLETED BY CLERK		Signature of Clerk / Deputy Clerk
Date received and filed with municipal clerk <u>3/23/10</u>	Date reported to council/board	
Date license granted	Date license issued	
	License number issued	

Applicant's Wisconsin Seller's Permit Number: <u>Exempt</u>	
Federal Employer Identification Number (FEIN): <u>39-6077008</u>	
LICENSE REQUESTED	
TYPE	FEE
<input type="checkbox"/> Class A beer	\$
<input checked="" type="checkbox"/> Class B beer	\$
<input type="checkbox"/> Wholesale beer	\$
<input type="checkbox"/> Class C wine	\$
<input type="checkbox"/> Class A liquor	\$
<input checked="" type="checkbox"/> Class B liquor	\$
<input type="checkbox"/> Reserve Class B liquor	\$
Publication fee	\$
TOTAL FEE	\$

City of Madison Supplemental Class B License Application

<input checked="" type="checkbox"/> Seller's Permit Number <input checked="" type="checkbox"/> Federal Employer Identification Number <input checked="" type="checkbox"/> Notarized Original Application Form <input checked="" type="checkbox"/> Notarized Supplemental Form	<input type="checkbox"/> Description of Licensed Premise <input checked="" type="checkbox"/> *Notarized Appointment of Agent <input checked="" type="checkbox"/> Background Investigation Form(s) <input type="checkbox"/> Notarized Transfer of Ownership <input type="checkbox"/> *Articles of Incorporation	<input type="checkbox"/> Floor Plans <input type="checkbox"/> Lease <input checked="" type="checkbox"/> Sample Menu <input type="checkbox"/> Business Plan * Corporation/LLC only
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1. Name of Applicant/Partner/Corporation/LLC Henry Vilas Zoological Society
 2. Address of Licensed Premise 606 South Randall Avenue Madison WI 53715
 3. Telephone Number: 608-258-9490 4. Anticipated opening date: Established in 1914
 5. Mailing address if not opening immediately _____

6. Have you contacted the Alderperson, Police Department District Captain, Alcohol Policy Coordinator, and the neighborhood association representative for the area in which you intend to locate? Yes No

7. Are there any special conditions desired by the neighborhood? Yes No
 Explain. _____

8. Business Description, including hours of operation: The Henry Vilas Zoological Society is the nonprofit side. We raise money to keep our free zoo, free. Hours: 8:30-4:30p.

9. Do you plan to have live entertainment? No Yes—What kind? Music

10. Detailed written description of building, including overall dimensions, seating arrangements, capacity, bar size and all areas where alcohol beverages are to be sold and stored. **The licensed premise described below shall not be expanded or changed without the approval of the Common Council.**

Alcohol won't be sold. We will have alcohol on grounds (zoo) for our grounds.

11. Are any living quarters directly or indirectly accessible and under control of the applicant? Yes No
 Please note that alcohol may be sold and stored only on the licensed premise, not in living quarters.

12. Describe existing parking and how parking lot is to be monitored. Public free parking

13. Describe your management experience, staffing levels, duties and employee training.
I am the Special Events Coordinator. I coordinate all of the events for the Henry Vilas Zoological Society.

14. Identify the **registered agent** for your Corporation or LLC. This is your corporation's agent for service of process, notice or demand required or permitted by law to be served on the corporation.
Ann De Tienne 537 W. Washington Apt. 3
 Name Address Madison, WI 53703

15. Utilizing your market research, who would you project your target market to be?

N/A

16. What age range would you hope to attract to your establishment? 0-100+

17. Describe how you plan to advertise/promote your business. What products will you be advertising?

We will be putting on fundraising events: Corporate Nights, Zoo Run Run, Art ZooBilee etc.

18. Are you operating under a lease or franchise agreement? Yes (attach a copy) No

19. Owner of building where establishment is located: Dane^{County} Owner

Address of Owner: _____ Phone Number _____

20. Private organizations (clubs): Do your membership policies contain any requirement of "Invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin? Yes No

21. List the Directors of your Corporation/LLC

Boris Frank 606 S. Randall Avenue, Madison WI
Name Address 53715

Name Address

Name Address

22. List the Stockholders of your Corporation/LLC

Name Address % of Ownership

Name Address % of Ownership

Name Address % of Ownership

23. What type of establishment are you? (Check all that apply) Tavern Nightclub Restaurant

Other Please Explain. Nonprofit organization

24. What type of food will you be serving, if any? TBD

Breakfast Lunch Dinner

25. Please submit a sample menu with your application, if possible. What might eventually be included on your operational menu when you open? Appetizers Salads Soups Sandwiches Entrees

Desserts Pizza Full Dinners

26. During what hours of your operation do you plan to serve food? TBD: during the hours when we have an event.

27. What hours, if any, will food service not be available? 10pm - 9am

28. Indicate any other product/service offered. _____

29. Will your establishment have a kitchen manager? Yes No

30. Will you have a kitchen support staff? Yes No

31. How many wait staff do you anticipate will be employed at your establishment? TBD

During what hours do you anticipate they will be on duty? TBD

32. Do you plan to have hosts or hostesses seating customers? Yes No

33. Do your plans call for a full-service bar? Yes No

If yes, how many bar stools do you anticipate having at your bar? won't have bar stools

How many bartenders do you anticipate you would have working at one time on a busy night? 1

34. Will there be a kitchen facility separate from the bar? Yes No

35. Will there be a separate and specific area for eating only? Yes No

If yes, what will be the seating capacity for that area? 150

36. What type of cooking equipment will you have? Stove Oven Fryers Grill Microwave

TBD

37. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? Yes No

38. What percentage of your overall payroll do you anticipate will be devoted to food operation salaries?

N/A

39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? N/A

What percentage of your advertising budget do you anticipate will be drink related? N/A

40. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? Yes No

41. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? Yes No

42. What is your estimated capacity? Main Tent: 150 Education Pavillion = 150
Visitor Center = 70
43. Pursuant to Chapter 23 of the Madison General Ordinances, all restaurants and taverns serving alcohol beverages shall substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. For new establishments, the percentage will be an estimate.

Gross Receipts from Alcoholic Beverages	%
Gross Receipts from Food and Non-Alcoholic Beverages	%
Gross Receipts from Other	%
Total Gross Receipts	100%

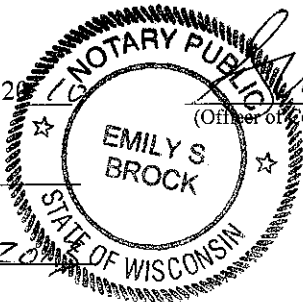
44. Do you have written records to document the percentages shown? Yes No
 You may be required to submit documentation verifying the percentages you've indicated.

Read carefully before signing: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted will not be assigned to another. Any lack of access to any portion of a licensed premise during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this 10 day of MARCH, 2010

 (Clerk/Notary Public)

 _____
 (Officer of Corporation/Member of LLC/Partner/Individual)

My commission expires APRIL 7, 2011


Appointment of New Liquor/Beer Agent

To be completed by Corporate Officer or Member of LLC

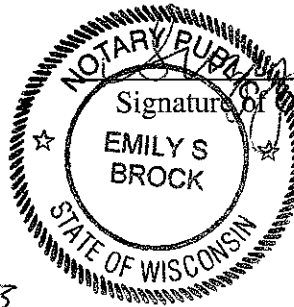
I, Suzy Reynolds, officer/member for Henry Vilas Zoological Society
(Corporation/LLC), doing business as Event Coordinator, authorize and appoint
Ann De Tienne (Name) as the liquor/beer agent for the premise
located at 606 South Randall Avenue
Madison WI. 53715

Subscribed and sworn to before me this

10 Day of March, 2010


Notary Public, Dane County, Wisconsin

My Commission Expires APRIL 7 2013



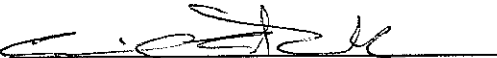
Reynolds
Signature of Officer/Member

To be completed by appointed Liquor/Beer Agent

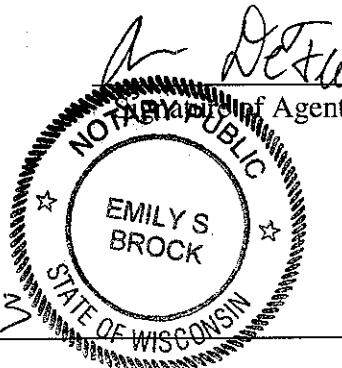
I, Ann DeTienne, appointed liquor/beer agent for
Friends of the Zoo (name of Corporation or LLC), being first duly sworn
say I have vested in me, by properly authorized and executed written delegation, full authority
and control of the premise described in the license of such corporation or limited liability
company, and I am involved in the actual conduct of the business as an employee, or have a
direct financial interest in the business of the licensee, therein relating to the intoxicating
liquor/fermented malt beverage. The interest I have in the business is _____ %

Subscribed and sworn to before me this

10 Day of March, 2010


Notary Public, Dane County, Wisconsin

My Commission Expires APRIL 7, 2013



DeTienne
Signature of Agent

The appointed Liquor/Beer Agent must complete the other side of this form.



KITCHEN HEARTH

Homemade Food To Go!



- CATERING MENU
- LARGE GROUP MENU
- GROUP POLICIES
- CONTACT US
- DOWNTOWN SPECIALS

Picnic Menu

\$8.95 per person
(25 Person Minimum)

Choose 3

- Wisconsin Brats
- BBQ Pulled Pork
- Sloppy Joes
- Hamburger
- BBQ Pulled Beef
- Veggie Burger
- All-Beef Frank

All sandwiches include buns, tomatoes, pickle spears, lettuce, ketchup, mustard and chopped onions.

Sides (choose 3)

- Fresh Fruit Salad
- Potato Salad
- Garden Salad
- Old Fashioned Baked Beans
- Tomato Basil Cucumber Salad
- Pasta Primavera
- Coleslaw
- Fresh Corn-on-the-Cob
- Potato Chips & Dip
- Tortilla Chips and Salsa

- Vegetable Platter & Spinach Dip

Beverages (choose 2)

- Fruit Punch, Lemonade or Iced Tea

Picnic Plus Menu

\$10.50 per person
(25 Person Minimum)

Select 2 meats, 3 sides and 2 beverages from the Picnic Menu above and one entree from the choices below.

- Ribeye Steak Sandwich
- Grilled Tuna Steak Sandwich
- Baby Back BBQ Ribs
- Honey Dijon Grilled Chicken Sandwich
- Grilled BBQ Chicken Sandwich

Interested in adding a dessert? Kitchen Hearth's made-from-scratch bakery is second to none offering a wide variety of cookies, bars, cakes and much, much more. Please inquire for more information.

Large Group Dinner Menu

Price is Per Person
(40 Person Minimum)

BEEF

Beef Burgundy Tips*	\$14 25
<i>Tender beef tips with robust burgundy sauce and fresh mushrooms. Best served over rice or fettuccine.</i>	
Stuffed Beef Tenderloin	\$22 25
<i>Stuffed with mushroom duxelle and glazed with a Madeira wine reduction.</i>	
Classic Meat Lasagna*	\$10.50
Sliced Roast Beef in Au Jus	\$13 00
7 oz Sirloin Steak	\$15 50

PORK

Glazed Baked Ham	\$11 50
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Sliced Pork Roast
Served with your choice of Door County Cherry or Cognac
Cream Sauce \$13.00

VEGETARIAN

Vegetarian Spinach Lasagna*
Homemade marinara sauce, spinach, ricotta, mozzarella and
parmesan cheeses layered with lasagna noodles. \$9.75

Spanish Stuffed Peppers*
Stuffed bell pepper with seasoned rice, beans, onions, red
peppers and tomatoes and topped with red mule sauce and
cheddar cheese. \$10.75

Stuffed Portabella Caps*
Stuffed with spinach, artichoke, onion, and garlic Served over
fettuccine with an artichoke cream sauce. \$12.00

CHICKEN

Greek Lemon Chicken*
Chicken breast pieces in a lemon-herb sauce prepared with
mozzarella and feta cheese and folded into fettuccine and
garnished with black olives. \$13.75

Chicken Asparagus Alfredo*
Tender strips of chicken, sundried tomatoes, asparagus and
fettuccine in a velvety cream sauce. \$12.50

Chicken Marsala
Boneless chicken breast served in a marsala-wine sauce. \$13.50

Sauteed Chicken Breast
Boneless chicken breast served with lemon sherry rosemary
glaze. \$13.50

SEAFOOD

Fresh Salmon Filet
Grilled 6 ounce fillet of salmon served with you choice of Zesty
BBQ sauce or Orange Citrus glaze. \$17.00

Shrimp Kabobs
Jumbo shrimp and fresh vegetable skewer served with a soy-
ginger glaze over brown rice \$14.75

Choose 1

(*ed items do not include an additional starch)

- Mashed Potatoes (garlic or traditional)
 - Parsley Buttered Red Potatoes
 - Rice Pilaf
- Parmesan Buttered Fettuccine

Choose 1

- Green Beans Almondine
- Honey Glazed Baby Carrots
- Fresh Steamed Seasonal Vegetables

Menu Includes

- Assorted Dinner Rolls & Butter
- Fresh Garden Salad with Assorted Dressing

Choose 2

Regular Coffee, Decaf Coffee, Lemonade, Iced Tea

Interested in adding a dessert? Kitchen Hearth's made-from-scratch bakery is second to none offering a wide variety of cookies, bars, cakes and much, much more. Please inquire for more information.

Large Group Hors D'Oeuvres Menu

\$10.95 per person
(40 Person Minimum)

COLD (Choose 3)

Mini sandwiches

Turkey, Ham, Roast Beef and Veggie cream cheese spread

Focaccia Sandwich Wedges

Stuffed Pastry Puffs

Smoked Turkey Salad, Chicken Salad or Seafood Salad

Turkey or Veggie Tortilla Rounds

Fresh Fruit Platter with Honey Yogurt Sauce

Vegetable Platter with Spinach Dip

Gourmet Cheese Tray with Crackers

Stuffed Cherry Tomatoes

Sundried Tomato Hummus Triangles

HOT (Choose 3)

Spinach and Feta Phyllo Triangles

Mini Reubens

BBQ Meatballs

Water Chestnut Rumaki

Vegetable Stuffed Mushrooms

Stuffed Baby Reds

Baked Artichoke and Cheese Dip with Sliced Baguettes

Appetizer Tartlets

• *Caramelized Onion and Fontina Cheese*

• *Tomato, Basil and Olive*

• *Mushroom, Green Onion and Havarti Cheese*

Tuscan Chicken and Sundried Tomato Phyllo Triangles

All equipment for food service, plastic plates, bowls, eating utensils, paper/plastic tablecloths and paper napkins are included.

[\[Catering Menu\]](#) | [\[Large Group Menu\]](#) | [\[Group Policies\]](#) | [\[Contact\]](#)

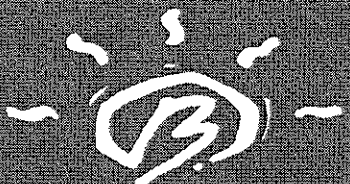
©2002-08 Kitchen Hearth Catering Service



Bluephies
menu

CUSTOM
CATERING

we're serious about fun food



Bluephies
restaurant & vodkaorium

2701 Monroe Street, Madison, WI
231-3663 | bluephies.com

Bluephies takes great pride in the fact that we have provided fun, professional and high quality catering for many local events.

Some of our clients :

UW Pediatrics, UW Engineering, UW Applied Agriculture, Madison Magnet, Madison Magazine, The March Of Dimes, Edgewood Campus School, American Institute of Architects, St Mary's Hospital, UW Hospital, Meriter Hospital, Reap Food Group, Gilda's Club of Madison, Madison Symphony Orchestra, Cha Cha Hair Salon, Barry And Cindy Alvarez, and a host of others as well.

Bluephies will work with you to align a custom menu with your personal style and budget. From intimate affairs to large scale events, we make them all memorable.

Hors d'œuvres

meat

- beef tenderloin slider - sourdough, red pepper, onion, horseradish crème fraîche 2.50
- spicy peanut-hoisin satay with dipping sauce chicken 1.50 pork 2.00 beef 2.50
- sausage stuffed mushrooms - italian sausage, goat cheese and toasted bread crumbs 1.50
- curried beef empanadas - ground beef, potatoes, onions and peas with a flaky crust 1.50
- italian meat skewers - cured italian meats with pepperoncini 1.50
- mini wellingtons - beef tenderloin, mushroom purée with a flaky pastry 2.50
- asian style meatballs with a hoisin glaze 1.25
- veal and ricotta meatballs 1.75
- traditional meatballs - tomato sauce or barbecue 1.50
- chicken purses - chicken, sun-dried tomatoes and peppers hand tied with a scallion 2.00
- peking duck rolls - the traditional dish in a crispy spring roll shell 2.50
- bacon wrapped dates 2.50
- curried chicken triangles - curried chicken and peppers in a flaky pastry 2.00
- saltimbocca bites - chicken, prociutto, and sage 2.50
- bacon and cheese stuffed baby potatoes 1.00
- pepperoni calzones - the mini version of a classic favorite 1.00
- jerk chicken chimichanga - beans, rice, cheese and jerk chicken in a crispy tortilla 2.00
- black and bleu beef- black angus beef and local bleu cheese wrapped in bacon 1.75
- steamed bbq pork asian buns 1.75

seafood

- bacon wrapped scallops 2.25
- seared ahi tuna - cucumber salad on a crispy wonton 1.75
- spicy shrimp - garlic and chili and citrus marinated with a jicama salad on a crispy chip 2.25
- blackend salmon - plantain chips, guacamole, and pickled corn relish 1.25
- deviled crab spoons 2.25
- crab stuffed mushrooms 2.00
- steamed spring rolls - crab 2.00 shrimp 2.00 ceviche 2.50
- smoked salmon - cucumber, dilled cream cheese and lemon 1.75
- niçoise spoons- poached tuna, olives, capers, tomatoes, and green beans 1.75
- crab empanadas - crab claw meat and vegetables with a light dressing and a flaky crust 1.50
- baby shrimp stuffed cucumber cups 2.00
- crab cakes 2.25
- steamed seafood asian buns 1.75
- smoked salmon tarts 2.50
- calamari and olive salad spoons 1.75
- crab rangoons 1.50
- jalapeños stuffed with shrimp bacon and cheese 2.00



vegetable

- artichoke and parmesan stuffed mushrooms 1.50
- grilled primavera flatbread 2.00
- steamed vegetable spring rolls 1.95
- spinach and feta phyllo triangles 1.50
- bruschetta with tomato basil salad 1.00
- bruschetta with artichoke and olive salad 1.00
- bruschetta with olive tapenade 1.00
- cheese tortellini skewers with basil pesto 1.50
- tomato and fresh mozzarella skewers 1.50
- artichoke and boursin beignets 1.50
- vegetable empanadas 1.00
- mediterranean stuffed artichoke 1.50
- fig and mascarpone filled phyllo triangles 1.50
- goat cheese and sun-dried tomato palmiers 1.00
- cheese filled rice balls 1.00
- vegetable calzones 1.00
- mini mushroom tarts 2.00
- steamed vegetable asian buns 1.50
- deviled eggs 1.00

this is just a small sample of the foods that we have made for a variety of parties. talk to us about your individual tastes and we will make something just for you.

substantial & sweet



platters

platters serve approximately 50 people; smaller platters are available

- vegetable platter with assorted dips 150.00
- greek platter - assorted vegetables with hummus, baba ghanoush, and pita chips 175.00
- fresh fruit 175.00
- fruit and cheese platter 200.00
- sausage and cheese platter 200.00
- italian antipasto platter - italian meats and cheeses with marinated vegetables 240.00
- salmon platter - whole smoked salmon or 2 sides of blackened salmon with garnishes 240.00
- shrimp cocktail - 200 jumbo shrimp with a variety of dipping sauces 325.00
- ceviche platter 325.00

cocktail sandwiches

sandwich platters will consist of 50 sandwiches

- turkey blt - roasted turkey, bacon, greens, tomatoes, and garlic aioli 175.00
- dijon turkey - roasted turkey, caramelized onions, roasted red peppers, mozzarella, dijon aioli, lettuce, and greens 200.00
- portobello - roasted portobello, sun-dried tomato tapenade, caramelized onion, mozzarella, tomatoes, and greens 150.00
- cheesesteak - roasted beef, caramelized onions, roasted peppers, horseradish crême fraîche, and gorgonzola 200.00
- chicken apple walnut salad - with gorgonzola, red onions, tomatoes, and greens 175.00
- turkey waldorf salad - turkey, apples, grilled grapes, onions, celery, greens, and tomatoes 175.00
- salmon - cold smoked salmon, bacon, apples, greens, tomatoes, and garlic aioli 225.00

cakes

sheet cakes are available in the following sizes

- 10' round, 6 layer cake - serves 12-16 50.00
- ¼ sheet - serves about 20 40.00
- ½ sheet - serves about 40 75.00
- full sheet - serves about 80 150.00

carrot cake - topped with toasted coconut and pecans

chocolate - topped with chopped brownies

red velvet - topped with chocolate chips

jumbo cupcakes are available in the above flavors 42.00 per dozen

eruption cakes

9' round only - serves 12 50.00

chocolate or raspberry eruption cakes filled with bits of cheese cake, mousse, cake and almonds

sweets

sweet prices based on 100 pieces

- mini cheesecakes - assorted flavors and toppings 175.00
- mini pies and tartlets 200.00
- key lime or lemon tarts 200.00
- mini pecan tarts 200.00
- assorted bars and brownies 150.00
- full sized cookies - classic favorites 150.00
- assorted mousses in little glasses 175.00
- assorted petit fours 175.00
- chocolate covered strawberries 150.00

this is just a small sample of the foods that we have made for a variety of parties. talk to us about your individual tastes and we will make something just for you.



the pricing structures for the entrées n this menu are shown with two prices; the first price is the smaller-lunch sized portion and the second is the larger-dinner sized portion. if one price is listed the price will be per person or per serving.

beef entrées

	lunch	dinner
roasted beef tenderloin with herbed potatoes and a caramelized pearl onion sauce	13 00	16 00
fig and olive braised beef short rib with a potato purée and grilled asparagus	12.00	15 00
hoisin-glazed flank steak with a spicy chimichurri sauce, asian slaw, and steamed buns	12 75	15 75
porcini and cinnamon rubbed beef shank with a cabernet reduction, braised vegetables, and gratin potatoes	13.00	16.00
spicy grilled skirt steak with cheesy polenta fries, grilled vegetable, and herb-citrus mojo	12.50	15.50
roasted strip loin with a mushroom ragout, fingerling potatoes, and zucchini	13.00	16 00
andouille stuffed meatloaf with roasted potatoes, green beans, and bbq gravy	9 50	12 50
slow roasted beef ribs, bacon cabernet sauce, potato galette, and roasted vegetable	12.50	15 50
5 spice sirloin brochette with a vegetable spring roll and sticky rice	10 50	13 50

chicken entrées

	lunch	dinner
roasted chicken breast with a honey-vinegar butter, savory bread pudding, and green beans	12 00	15 00
chicken breast stuffed with mushrooms, sun-dried tomatoes and feta cheese, served with a red pepper sauce and potato cake	12 75	15 75
almond crusted chicken breast with saffron couscous and a curried vegetable stew	12.50	15.50
seared chicken breast with an orange dill sauce, rice, and glazed carrots	11 75	14 75
pumpkin seed crusted chicken breast, chile infused sweet potatoes, broccoli, and an apple cider reduction	12 50	15 50
spice grilled chicken breast with a sweet potato chorizo gratin, and gorgonzola honey butter	12 00	15 00
aborio crusted pan-fried chicken, mashed potato, gravy, and creamed corn	9 50	12 50
grilled chicken with sherried onions, and stroganhoff mushrooms	11 50	14 50
red wine, bacon and mushroom braised chicken with gnocchi	9 50	12 50

lamb and pork entrées

	lunch	dinner
garlic-braised lamb with lentils, honey glazed celery root, and carrots	12.50	15 50
tandoori spiced lamb loin with rice, tomato cucumber salad, and a mint aioli	14.50	17 50
chile-rubbed lamb leg with an apple-raisin chutney and green chile bread pudding	12.50	15.50
traditional bbq ribs with creamy potato salad, baked beans, and bacon and butter braised greens	11 00	14 00
peanut-infused bbq spare ribs with a tomatillo corn salsa, gratin potatoes, and grilled corn	10.00	13 00
ginger and apple brined pork loin, with potato gratin and roasted cauliflower	12.00	15 00
grilled pork tenderloin with a caramelized onions and potato hash with a fig and gorgonzola compote	12.75	15 75

this is just a small sample of the foods that we have made for a variety of parties. talk to us about your individual tastes and we will make something just for you.

salads

the salads are available in three different size portions

	side	lunch	dinner
red wine poached pears with spinach, gorgonzola and candied walnuts with a red wine dressing	2.75	5.75	8.75
jicama, peppers, onions and crispy tortillas with greens and a chipotle dressing	2.00	5.00	8.00
chopped blt salad with ranch dressing	2.50	5.50	8.50
bibb lettuce, cucumbers, snap peas, and radish with a buttermilk dressing	2.25	5.25	8.25
heirloom tomatoes, arugula, feta cheese, and aged balsamic vinaigrette	2.75	5.75	8.75
crab and avocado salad with peppers and a charred corn vinaigrette	4.25	7.25	10.25
grilled asparagus, bleu cheese, wild mushrooms and a honey mustard dressing	3.25	6.25	9.25
nappa cabbage, spinach, carrots, peppers, onions, crisp wonton, sweet chile basil dressing	2.25	5.25	8.25
spinach, red onions, hard boiled eggs, crispy bacon, sweet apple dressing and goat cheese	2.75	5.75	8.75

hot sandwiches

	per person
bbq pork, spice rubbed and vinegar basted	10.50
bbq beef, spice rubbed and braised in bbq sauce	10.50
hot italian beef	9.75
meatballs and tomato sauce	9.75
chili burgers - burgers with a portion of spicy chili in top	9.75
burger au poivre - grilled burgers with a brandy, and a peppercorn sauce	9.75



seafood entrées

	lunch	dinner
artichoke and olive crusted salmon with a sweet pea risotto cake	13.00	16.00
seared salmon with a potato celeriac purée and a pinot noir reduction	12.50	15.50
grilled salmon with cracked green olives, tomato confit, and baby potatoes	12.00	15.00
seared halibut with a potato cauliflower purée and gold raisin jam	13.00	16.00
scallion-ginger crusted mahi mahi with an a coconut almond rice cake topped with a citrus butter	12.50	15.50
prosciutto wrapped cod with a brown butter caper sauce with asparagus and couscous	11.50	14.50
shellfish paella - clams, shrimp, mussels, scallops with spanish chorizo and rice	13.00	16.00
brodetto - tomato based seafood stew served on grilled bread	13.00	16.00
jambalaya - bacon, andouille, ham, crawfish and vegetables slow simmered in a spiced tomato broth	9.50	12.50
tortilla wrapped catfish with dirty rice and a scallion butter and two chile purees	9.50	12.50

vegetarian entrées

	lunch	dinner
spring vegetable rotollo in a light tomato sauce	9.00	12.00
cheese tortellini with grilled vegetables in a light cream sauce	9.00	12.00
napoleon of ratatouille, phyllo, and feta cheese with basil oil	8.50	11.50
spaghetti squash manicotti with brown butter sage sauce and truffle oil	9.75	12.75
vegetable lasagna with tomato sauce	8.00	11.00
vegetable strudel with a roasted tomato and mushroom sauces	9.00	12.00
eggplant parmesan with a crispy noodle cake	8.00	11.00
chile rellanos- poblano peppers, stuffed with cheese, mushrooms, and spinach in a light mole' sauce,	8.50	11.50
avocado salad, black beans and rice		

Pig Up & Go Catering Paks

*Smoky
jons
menu*

Complete Catering Info and Menus Available at Restaurant
smokyjons.com

All Combo Packs are packaged in disposable containers.
All disposable eating and serving utensils and plates are included.

All Combo Meal Packs are Priced For for pick-up.

Delivery available!

All catering done on a first-come, first serve basis.

Thank you for understanding. Cannot be eaten in dining room.

For Catering, for Groups Smaller than 15 persons,

Please use Family Packages section of the Restaurant Menu

Combo Meals

(No Substitutions)

Combo # 3 (Feeds 14-16)		Combo # 5 (Feeds 25-30)
8-1/4 Slabs BBQ Ribs (24 Bones)	Combo # 4 (Feeds 25-30)	8 lbs BBQ Pork Shoulder
2 lbs. BBQ Pork Shoulder or BBQ Beef Brisket	10 lbs. BBQ Pork Shoulder or BBQ Beef Brisket	or
2 lbs. BBQ Turkey Breast	10 lbs. BBQ Turkey Breast	8 lbs. BBQ Beef Brisket
4 lbs. BBQ Baked Beans or Cinnamon Applesauce	8 lbs. BBQ Baked Beans or Cinnamon Applesauce	8 lbs. BBQ Turkey Breast
4 lbs. American Potato Salad or Creamy Cole Slaw	8 lbs. American Potato Salad	8 lbs. BBQ Baked Beans or Cinnamon Applesauce
1-1/2 Dozen Fresh Bakery Buns	or Creamy Cole Slaw	8 lbs. American Potato Salad
(16-1/3 Lb sandwiches)	6 Dozen XL Fresh Bakery Buns	Salad
		or Creamy Cole Slaw
		6 Dozen XL Fresh Bakery Buns
		Buns

	\$142.00	(60-1/3 Lb. sandwiches)		(72-1/3 Lb. sandwiches)
			\$286.00	\$329.00
<u>Combo # 6</u>	(Feeds	<u>Combo # 7</u>	(Feeds 30-	<u>Combo # 8</u>
25-30)		45)		(Feeds
20 -1/4 Slabs BBQ Ribs (60		15 lbs. BBQ Pork Shoulder		30-45)
Bones)		15 lbs. Baked Beans or		15 lbs. Turkey Breast
8 lbs. BBQ Pork Shoulder or		Cinnamon Applesauce		15 lbs. BBQ Baked Beans
BBQ Beef Brisket		15 lbs. American Potato		or
8 lbs. Turkey Breast		Salad		Cinnamon Applesauce
8 lbs. BBQ Baked Beans or		or Creamy Cole Slaw		15 lbs. American Potato
Cinnamon Applesauce		5 Dozen XL Fresh Bakery		Salad
8 lbs. American Potato Salad		Buns		or Creamy Cole Slaw
or Creamy Cole Slaw				5 Dozen XL Fresh Bakery
• 6 Dozen XL Fresh Bakery				Buns
Buns				
• (48-1/3 Lb. sandwiches)		(45-1/3 Lb. sandwiches)		(45-1/3 Lb. sandwiches)
	\$362.00		\$303.00	\$303.00
<u>Combo # 9</u>	(Feeds	<u>Combo # 10</u>	(Feeds	<u>Combo # 11</u>
30-45)		100)		(Feeds
8 lbs Oven Roasted Sliced		30 lbs. BBQ Pork Shoulder		100)
Ham		or		24 lbs. BBQ Pork Shoulder
8 lbs. Oven Roasted Turkey		BBQ Beef Brisket		24 lbs. BBQ Beef Brisket
Breast		30 lbs. BBQ Turkey Breast		24 lbs. BBQ Turkey Breast
15 lbs. Garlic Butter Mashed		24 lbs. BBQ Baked Beans		24 lbs. BBQ Baked Beans
Potatoes		or		or
15 lbs. Spicy Butter Corn		Cinnamon Applesauce		Cinnamon Applesauce
4 Dozen XL Fresh Bakery		24 lbs. American Potato		24 lbs. American Potato
Buns		Salad		Salad
		or Creamy Cole Slaw		or Creamy Cole Slaw
		• 18 Dozen XL Fresh		18 Dozen XL Fresh Bakery
		Bakery Buns		Buns
(48-1/3 Lb. sandwiches)		(180-1/3 Lb. sandwiches)		(216-1/3 Lb. sandwiches)

	\$319.00	\$853.00	\$979.00
<u>Combo # 12</u> (Feeds 100) 60 -1/4 Slabs BBQ Ribs (180 Bones) 24 lbs. BBQ Pork Shoulder or BBQ Beef Brisket 24 lbs. BBQ Turkey Breast 24 lbs. BBQ Baked Beans or Cinnamon Applesauce 24 lbs. American Potato Salad or Creamy Cole Slaw 15 Dozen XL Fresh Bakery Buns (144-1/3 Lb. sandwiches)			
	\$1073.00		

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