



*Modern cuisine perfect
for luncheons, showers,
small weddings, business
retreats, meetings, etc.*

**IN DOWNTOWN
WISCONSIN DELLS**

High Rock

CAFE

Catering Menu

- Variety of Wrap Platters
- Composed Entrée Salads
- Fresh Side Dishes
- Eclectic Appetizers
- House-made Desserts

232 Broadway, Wisconsin Dells, WI 53965

www.highrockcafe.com

608.254.5677

20% service fee includes plastic plates, silverware, napkins and delivery within an 8 mile radius.
To place your catering/takeout order, call the restaurant at 608-254-5677 or contact info@highrockcafe.com
We ask for a 24 hour advance notice on catering orders.

APPETIZERS Based on a dozen.

BRUSCHETTA Tomatoes, garlic, basil, parm & mozzarella with a balsamic reduction and garlic rubbed crostini. \$35 (24 pieces)

HUMMUS AMOUNGUS Classic combo of ground garbanzo beans, lemon juice, garlic, tahini, and olive oil served with sliced tomatoes, cucumbers and flat bread. \$35 (24 pieces)

CHARCUTERIE A seasonal platter of mixed fruit, cheeses, olives, pickled vegetables, crackers, and mixed nuts. \$55
(Add prosciutto and salami for \$20)

PORK POTSTICKERS Pork pot stickers seared golden brown with mixed greens & honey soy dipping sauce. \$35 (24 pieces)

WRAP PLATTERS \$135 per dozen wraps.

Minimum order of a dozen. You can mix and match to create a platter. Wraps are cut in half. Each additional wrap is \$12.

ZEPPLIN Thinly sliced Angus Beef, sautéed peppers & onions, melted mozzarella, lettuce, & tomato with a jalapeno spread.

TREE HUGGER Peppers, onions, broccoli, tomatoes, kettle chips, mixed greens & home-made hummus finished with tomato basil mayonnaise.

RIO GRANDE Chicken, avocado, corn salsa, bacon and lettuce finished with ranch dressing.

SOPRANO WRAP Sautéed garlic shrimp, swiss cheese, bacon, tomato, and lettuce with a tomato basil mayonnaise.

SALADS Based on a dozen.

ESMERALDA SALAD Romaine, garlic shrimp, black beans, corn salsa, cheddar cheese, pico de gallo and tortilla strips, with homemade cilantro lime dressing. \$87

HAIL CAESAR Chopped romaine, caesar dressing, diced apples, gorgonzola, croutons & parmesan. \$75

SUMMER BOOST SALAD Massaged kale, apples, edamame, orange cranberry quinoa with watermelon vinaigrette - topped with crispy balsamic beets. \$87

SIDES Based on a dozen.

BROCCOLI SALAD Broccoli, bacon, golden raisins, red onion, & chopped peanuts tossed in a maple apple dressing. \$45

PESTO PASTA SALAD Cavatappi noodles with pesto, parmesan, roasted tomatoes & spinach. \$40

ROASTED GARLIC POTATO SALAD Roasted garlic, green onions, potatoes, and a mayo-dijonaise. \$40

THAI CUCUMBER SALAD Chopped seeded cucumbers, red onion, peanuts, cilantro with sweet chili vinegar. \$45

ORANGE QUINOA SALAD Orange marmalade, cranberries, green onions, massaged kale and quinoa. \$45

CHIPS & PICO Fresh fried corn tortillas chips with house-made pico de gallo. \$35 - Add guacamole for \$10

ENTREES Based on a dozen.

BIG KID MAC & CHEESE A house favorite, rich and creamy. \$185

FREDO PASTA Oven roasted chicken, garlic and broccoli, sautéed with cream and parmesan, cavatappi noodles. \$205

ALL AMERICAN Ground beef and bacon meatloaf studded with cheddar cheese. Served with fresh garlic green beans, garlic mashed potatoes & gravy; smothered in our big kid mac & cheese. \$250

BRUCHETTA CHICKEN Prosciutto wrapped grilled chicken breast with melted mozzarella cheese and tomato bruschetta, with garlic mashed potatoes and green beans. \$250

VEGGIE LASAGNA Kale, artichoke & tomato lasagna with Wisconsin cheeses, served with a basil pesto cream. \$225

PORK CARNITAS TACO BAR Seasoned pork served with fresh pico de gallo, cilantro lime sour cream, lettuce, onion cilantro, corn & flour tortillas. \$180

DESSERTS Based on a dozen.

POP ROCK CHEESECAKE Whole cheesecake laced with pop rocks. \$48

KIT KAT BAR House-made kit kats with chocolate peanut butter ganache, cut into squares. \$48

HALF BAKED CUPCAKE Chocolate chip cookie dough stuffed vanilla cupcake with cookies & cream frosting. \$48

CHOCOLATE CHIP COOKIES House-made. \$36