

SIDES



SEMPLICE SALAD

MIXED GREENS, FENNEL, TOMATO, RED ONION, WHITE WINE VINAIGRETTE

S L
\$35 • \$70

CAESAR SALAD

ROMAINE, PARMESAN, CROUTONS, CHERRY TOMATOES, CREAMY CAESAR DRESSING

S L
\$35 • \$70

RUSTICA SALAD

MIXED GREENS, ROASTED GRAPES, GORGONZOLA, PROSCIUTTO, BALSAMIC

S L
\$40 • \$80

ROASTED POTATOES

S L
\$32 • \$64

RICE PILAF

S L
\$32 • \$64

SEASONAL VEGGIE MEDLEY

S L
\$40 • \$80

BREAKFAST

PASTRY PLATTER

ASSORTED HOUSE-MADE PASTRIES

PER DOZEN \$50

PARFAIT BAR

SERVES 4-6

\$60

QUICHE

SERVES 6

\$36

BREAKFAST BURRITO PIN-WHEELS

SERVES 4-6

\$40

FRESH FRUIT PLATTER

MELONS, PINEAPPLE & BERRIES WITH YOGURT DIPPING SAUCE.

S M L
\$48 • \$96 • \$160



SLO CATERING
731 PENNSYLVANIA AVENUE
SHEBOYGAN, WISCONSIN
(920) 287-7128 • SLOFOODMARKET.COM

WE PREFER 48 HOURS NOTICE FOR ALL CATERING ORDERS, BUT WE'LL ALWAYS DO OUR BEST TO MAKE IT WORK—EVEN LAST MINUTE. OUR CHEFS ARE HAPPY TO ACCOMMODATE DIETARY RESTRICTIONS, ALLERGIES, AND SPECIAL REQUESTS WHENEVER POSSIBLE.

SANDWICH PLATTERS

ALL SERVED WITH HOUSE-MADE CHIPS AND PICKLES.

TRADITIONAL

S M L
\$48 • \$96 • \$160

CHOOSE THREE:

HAM & CHEDDAR • ROAST BEEF

CHICKEN SALAD • SMOKED TURKEY & ASIAGO

SCHIACCIATA

S M L
\$66 • \$125 • \$205

CHOOSE UP TO THREE:

• NEAPOLITAN

PROSCIUTTO, MOZZARELLA, TOMATO, ARUGULA

• RACHELLE

TURKEY, GRAND CRU, RUSSIAN DRESSING, COLESLAW

• SALAMI

DODGE CITY SALAMI, TRAPANESE PESTO, PROVOLONE

• CHICKPEA

CHICKPEA SALAD, CAPERS, PICKLE, CUCUMBER, PICKLED ONIONS, HUNGARIAN PEPPERS, ARUGULA, GARLIC AIOLI



BOARDS

CRUDITÉ BOARD

FRESH LOCAL VEGETABLES SERVED WITH THREE DIPS & PITA CHIPS.
PIMENTO CHEESE • HUMMUS • SPINACH ARTICHOKE DIP

CHARCUTERIE BOARD

ITALIAN IMPORTED SALAMI, MEDITERRANEAN OLIVES,
MOSTARDA, HOUSE-MADE GIARDINIERA.

ARTISAN CHEESE BOARD

WORLD-CLASS CHEESES SERVED WITH MUSTARD, JAM,
CORNICHONS, FRUIT & CRACKERS.

FOCACCIA BOARD

OUR SIGNATURE PILLOWY FOCACCIA WITH SEASONAL TOPPINGS.

ANTIPASTO BOARD

A SELECTION OF STEFANO'S FAVORITES:

**TOMATO MOZZARELLA ARANCINI • STEFANO'S MEATBALLS
MOZZARELLA PIZZAIOLA • SLICED PROSCIUTTO DI PARMA**

MEDITERRANEAN BOARD

OLIVES, FETA, PITA, HUMMUS, RED ONION, TOMATO, GRAPE LEAVES,
TZATZIKI, CUCUMBER, SPANAKOPITA.

CAPRESE BOARD

HEIRLOOM TOMATOES, BURRATA, CHERRY TOMATOES, BASIL, GREENS,
BUFALA MOZZARELLA, TOMATO CONSERVA, BALSAMIC,
OLIO FRESCO OLIVE OIL, CALABRIAN CHILIS.



S
SERVES 4-6
M
SERVES 8-12
L
SERVES 16-20

S M L
\$45 • \$90 • \$140

S M L
\$60 • \$110 • \$160

S M L
\$35 • \$60 • \$90

S M L
\$65 • \$120 • \$185

S M L
\$40 • \$60 • \$80

S M L
\$65 • \$120 • \$185

PASTA

LASAGNA

SAN MARZANO TOMATO AND RAGU LAYERED BETWEEN PASTA.

RIGATONI ALLA MOZZARELLA

RIGATONI PASTA SMOTHERED IN SAN MARZANO TOMATO SAUCE.

MUSHROOM, LEEK & PANCETTA

LOCAL VEGGIES WITH PANCETTA IN A CREAM SAUCE.

SEAFOOD PLATTER

SHRIMP COCKTAIL, SMOKED SALMON, CHILLED MUSSELS/CLAMS, TROUT MOUSSE, WHITEFISH DIP.

FROM THE GRILL

SERVED WITH YOUR CHOICE OF HOUSE SAUCES:

CHIMICHURRI • ROMESCO • MUSHROOM BRANDY

MARINATED BEEF

TENDER CUTS OF GRASS FED, GRASS FINISHED, HERB MARINATED BEEF.

BONE-IN CHICKEN

PASTURE RAISED CHICKENS SEASONED WITH GARLIC AND HERBS.

HOUSE MADE SAUSAGES

SAMPLER SELECTION OF HOUSE MADE SAUSAGES, MADE FRESH DAILY.

BONELESS PORK CHOPS

LOCAL PASTURE RAISED BERKSHIRE PORK.



S L
\$75 • \$160

S L
\$60 • \$130

S L
\$75 • \$160

S M L
\$75 • \$145 • \$185



S L
\$74 • \$140

S L
\$45 • \$90

S L
\$35 • \$70

S L
\$52 • \$98