



HUGO'S

2011



CUSTOM CATERING MENU

- Corporate Functions
- Weddings
- Anniversaries
- School & Family
- Reunions
- Holiday Parties
- Graduation
- Confirmation



Orders for catering can be placed via e-mail or phone
Catering Manager - Mitch Vervalen
Catering Email: catering@gohugos.com
Phone: 701-746-0688 Ext. 8171

**Gatherings of all sizes, no event is too large or too small
We make your event our event!**

CUSTOMIZE YOUR CATERING

Want to make your event even better? Now you can! Let the professionals at **HUGO'S** come to you and custom design a menu with all of your favorites. The custom catering at **HUGO'S** allows you to have just what you want for your Wedding, Class Reunion, Graduation, Family Get Together or that all important next big Meeting at the office or meeting center. No event is too big or too small for **HUGO'S** Custom Catering! We are ready to listen and provide you with exactly the type of meal you want!

Just call our Catering Department and we will meet with you to plan your special event based on YOUR favorite dishes. After your visit we will even make samples of your items and have a private tasting for you in your home, office, or at **HUGO'S**.

We will make every attempt to work within your budget to provide you with the best menu designed just for you. Rest assured that your event will be exactly as planned.

Grilling Wagon Available From **HUGO'S** Custom Catering
Do you love your food grilled over an open flame? Do you need to serve your guests over a longer period of time? Serving a group of all ages? **HUGO'S** Grilling wagon could be just the answer for you! We will park the wagon at your event and grill the foods you choose your way!

Call for availability now for that extra special event next summer to reserve the **HUGO'S** Grilling Wagon. A \$100 service fee applies for local service up to 30 miles. Mileage charges for longer distances apply and will be depending on current fuel cost at the time of your event.

Some items we will need 5-10 days advance notice to get in. 10 % minimum gratuity is added to all events over 100 people and a \$10 delivery fee is added to all orders. All prices are per person and are subject to change without notice due to seasonal availability and other factors beyond our control. We will make every effort to provide you with up to date information. Call our office if you have questions regarding the current menu publication date or item availability.



HUGO'S

BREAKFAST



Egg Bake (any kind you want) with one side - \$5⁹⁹

Breakfast Croissant Bar- Build your own breakfast sandwich - \$9⁹⁹

Ham Steaks with one side - \$5⁹⁹

Breakfast Sides - \$1⁰⁰ each additional side or drink

- Sausage Links
- Bacon Strips
- Biscuits & Gravy
- Scrambled Eggs
- Cheesy Hash browns
- Assorted Pastries Doughnuts, Muffins, Carmel Rolls
- Fruit
- Juice, Coffee, Milk


*Pricing is per person



SALADS, SOUPS & MISC.




Salad with dressings and dinner roll with butter - \$7⁹⁹

- Garden Salad
- Caesar Salad (with Chicken add 50¢)
- Chef Salad
-  Taco Salad

Taco Bar - \$8⁹⁹

Fajita Bar - \$9⁹⁹

Taco In A Bag - \$4⁹⁹

 Soup, Salad & Bread - \$8⁹⁹

Soups with Dinner Rolls & Butter - \$4⁴⁹

Baked Potato Bar - \$4⁴⁹

*Pricing is per person



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PASTA



Choose one pasta dish with dinner roll & one side – \$9⁹⁹

- Lasagna
- Spaghetti
- Beef Stroganoff
- **POP SELLER** Stuffed Jumbo Shells
- Chicken or Shrimp Alfredo
- Sun Dried Tomato Penne
- **POP SELLER** Salmon Artichoke Rotini
- Basil Pesto Bowtie Pasta

*Pricing is per plate

APPETIZERS

Pick one for \$5⁹⁹, pick two for \$7⁹⁹, or pick three for \$9⁹⁹

*Pricing is per plate

Artichoke or Spinach Dip with Cracker Tray

Queso Dip with Chips

POP SELLER Thai Peanut Chicken

Turkey Bites

Bruschetta on Garlic Toast

Prosciutto Wrapped Asparagus

Prosciutto Wrapped Apples

Cajun Walleye Fingers with Jalapeño Tartar Sauce

POP SELLER Coconut Shrimp with Caribbean Sauce

Shrimp Cocktail with Cocktail Sauce

POP SELLER Stuffed Mushrooms with Cheese, Wild Rice, or Crab

Bacon Wrapped BBQ Sirloin Chunks

Fruit Skewers

Riblets

Chicken Wings

Boneless Wings

Pinwheels

Small Sandwich Platter

Meat and Cheese Tray

Veggie Tray

Fruit Tray

Relish Tray

Meatballs

Jalepeno Pineapple Won tons



HOT SANDWICHES

Hot Sandwiches with one side - \$6⁹⁹

TOP SELLER BBQ Pulled Pork

TOP SELLER Sloppy Joe's

Hot Ham & Cheese

Burgers

Brats

Beef or Chicken Philly

Hot Beef

French Dip with Au Jus

Grilled Chicken

\$1⁰⁰ more each for additional sides, chips, drinks, etc.

*Pricing is per person



COLD SANDWICHES



Cold Sandwiches with one side - \$6⁹⁹

Choice of Bread

Croissant, Cibbata, Focacia, Monster Buns,
White Bread, Wheat Bread, or Wraps

Choice of Deli Meats and Cheese

\$1⁰⁰ more each for additional sides, chips, drinks, etc.

*Pricing is per person

BOX LUNCHES

TOP SELLER Box Lunches - \$7⁹⁹

Sandwich, Potato Salad, Chips, and Cookie all in a box with mayo & mustard packets, plastic ware, and napkin.

Add soup or side salad for additional \$2⁰⁰

*Pricing is per person



2 PIECE CHICKEN DINNER



2 Piece Chicken Dinner - \$7⁹⁹

- Fried, Baked, or BBQ
- Two Sides
- Dinner Roll with butter

*Pricing is per person

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ENTREES

BEEF

Call For Pricing



Prime Rib with Bearnaise sauce or Au Jus

Brisket Dry Rub or BBQ

Herb Crusted Beef Loin

Roast Beef with Gravy or Au Jus

Teriyaki Marinated Beef Strips



Asian Beef Skewers

Tips with your choice of Peppers, Onions, Mushrooms,
& Gravy

Beef Ribs

Steaks

Choice of any hand cut (Sirloin, Ribeye, New York Strip, T-bone, etc.)

Any size you want - 6 oz. 8 oz. 10 oz. or 12 oz.

Smoother with veggies, cheese, or blackened



Blue Hawaiian Steak – Steak Covered In Blue Cheese
with grilled pineapple



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ENTREES



CHICKEN/POULTRY

Call For Pricing

**POP
SELLER**

Chicken Del Montico

Chicken Tettrizinni

Chicken Parmesan

Rosemary Chicken

Chicken Florentine

**POP
SELLER**

Greek Stuffed Chicken Breast: Stuffed with spinach,

Cherry tomatoes, feta cheese and drizzled with a balsamic reduction and crème fresh

Cordon Blue

Turkey Dinner

PORK

Call For Pricing

Chops

**POP
SELLER** Ribs: Choice of baby back or side ribs

Stuffed Pork Loin

Teriyaki Pork Skewers

Ham Dinner

Ham Steaks



SEAFOOD

Call For Pricing

Shrimp Scampi

Shrimp Mornay

**POP
SELLER**

Salmon Papiote

Walleye: Fried, Broiled, or Cajun



DESSERTS

- POP SELLER** White Chocolate Mouse with Raspberry - \$1⁵⁰
- Pineapple Upside down Cake - \$1⁰⁰
- Pecan Bars - .50¢
- Brownies - .50¢
- Cookies - .50¢
- Apple Crisp - .50¢
- Apple Chimmichunga - .50¢
- Fruit Cobbler - .75¢
- Double Layer Brownie - \$1⁰⁰
- Butterscotch Rice Krispie Bars - .75¢

*Pricing is per person

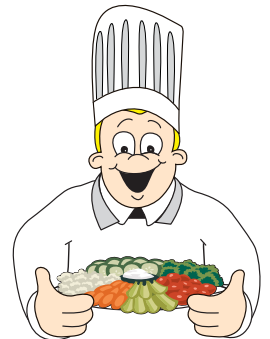


SIDES



- POP SELLER** Baby Red River Valley Potatoes in a Pepper Jack Cream Sauce

- Baked Red River Valley Potatoes
- Sweet Potatoes
- Twice Baked Potatoes
- Scalloped potatoes with ham
- Au Gratin Potatoes
- Rosemary Potatoes
- Garlic Mashed Potatoes
- Mashed Potatoes with gravy
- Hugo's Potato Salad
- Honey Glazed Carrots
- Green Bean Almondine
- Stuffing
- Birdseed Salad
- Fruit Salad
- Any Single Veggie
- Chips
- Mac & Cheese or Adult Mac & Cheese
- Baked Beans
- Calico Beans
- Garden Salad
- Caesar Salad
- California Blend with cheese
- Coleslaw
- Garden Fresh Pasta Salad
- White & Wild Rice Mixture
- Dinner Rolls with butter
- Homemade Soups



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