



LITWILLER

CATERING

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MAIN MENU

| Entrees

SWISS STEAK - +\$1.50 per person

Tender pieces of steak in a rich mushroom gravy

ROAST BEEF

Slow cooked in a special blend of savory seasonings

HOMEMADE MEATBALLS IN GRAVY

We really make our own

BBQ MEATBALLS

Our homemade meatballs in a tangy barbecue sauce

BAKED TURKEY

Deliciously seasoning and slow roasted

SWISS TURKEY

Roasted, pan fried, seasoned and served in a homemade gravy

BAKED CHICKEN

Lightly floured and seasoned then baked to a tender perfection

BAKED HAM

Juicy sliced ham served with an optional pineapple brown sugar glaze

PORK ROAST

Seasoned with our special blend and roasted to excellence

PORK LOIN

Seasoned, slow baked and topped with homemade red sauce - a crowd favorite

HONEY GARLIC PORK LOIN

Pork loin rubbed with a spice blend, cooked and then baked in a caramelized honey garlic sauce. Tender and delicious!

| Potatoes + Starches

MASHED

A traditional classic served with a homemade gravy to compliment your meat choice

MASHED REDSKINS

A creaming potato cooked and mashed with a rustic look

MASHED GARLIC REDSKINS

Our creamy mashed redskins with a hint of garlic

SCALLOPED

Another classic - sliced and baked in a creamy white sauce

| Potatoes + Starches *continued*

GOURMET

This rich and cheesy potato casserole is a favorite

RED SKINNED

Quartered and roasted in olive oil and seasonings

MAC & CHEESE

A traditional creamy favorite

RICE PILAF

Seasoned with onion, spices and topped with toasted almonds

RICE PILAF WITH ORZO

A more hearty version of our rice pilaf with more vegetables and orzo pasta - delicious!

| Vegetables

GREEN BEAN CASSEROLE

Topped with crispy onions

GREEN BEAN ALMANDINE

Green beans in a rich cream sauce with slivered almonds

CALIFORNIA BLEND

A classic blend of broccoli, cauliflower and carrots in a cheese sauce

CORN

Super sweet with butter and seasoning

BABY CARROTS

Carrots seasoned with butter and dill - delicious!

BAKED BEANS

Cooked from scratch and served in a sweet brown sugar sauce



MAIN MENU *continued*

| Salads

TRADITIONAL TOSSED

Romaine lettuce and fresh garden vegetables topped with shredded cheddar and choice of dressings

SOUTHERN SALAD

Lettuce, shredded cheese, crushed chips and egg tossed in a homemade southwest dressing - a favorite!

FESTIVE SALAD

Romaine lettuce, craisins, feta cheese, candied walnuts tossed in a red wine vinaigrette. It's addictive!

CAESAR

Romaine lettuce, grape tomatoes, croutons and fresh grated parmesan cheese tossed with creamy caesar dressing

COLE SLAW

Fresh grated cabbage and chopped carrot with our own homemade dressing

POTATO

Cooked shredded potatoes, boiled eggs, sliced carrot and celery all tossed with our homemade dressing - people love it!

FRESH FRUIT (IN SEASON)

Watermelon, cantaloupe, grapes, strawberries and fresh pineapple - wholesome goodness!

PASTA SALAD CHOICES:

GARDEN VEGETABLE

Rotini pasta, diced cucumber and carrot with shredded cheddar tossed in a creamy dressing with a hint of dill

ITALIAN

Bowtie pasta, red sweet pepper, diced green pepper, cucumber and carrot in our homemade Italian dressing

RANCH

Rotini pasta, grape tomatoes, diced cucumber and carrot and shredded cheddar in a creamy ranch dressing with a touch of dill

TRADITIONAL MACARONI

An all time favorite with macaroni, boiled egg, carrots, cucumber and celery in a homemade creamy dressing

| Desserts

SHEET CAKES

Baked fresh and generously frosted - our most popular selections are lemon, chocolate, cream cheese, candy bar, German chocolate and Italian cream

BROWNIES

Decadent chocolate chunk brownies - who can resist?

COOKIES

Homemade goodness - choose from peanut butter, chocolate chip, frosted sugar and chocolate chocolate chip

TRIFLES

These layered deserts add a touch of elegance to your meal - selections include chocolate mouse brownie, lemon angel, raspberry angel and pistachio heath

COBBLER

Wholesome fruit baked into old fashioned good taste - choose from apple, cherry, mixed berry and rhubarb

PIE

These are homemade right down to the flaky crust - mouthwatering! Our most requested cream pies include banana cream, coconut cream, raspberry cream and peanut butter. Popular baked pies include cherry, mixed berry, apple and pecan. Ask if your favorite is not listed!

| Pricing

\$15 per person

- (1) Meat/Entree
- (1) Potato
- (1) Vegetable
- (1) Salad

\$16 per person

- (2) Meat/Entree
- (1) Potato
- (1) Vegetable
- (1) Salad

Dessert Pricing- per person

- \$1.50 (Sheet cake, assorted brownies, cookies)
- \$1.75 (Trifle, Cobbler)
- \$2.75 (Pie)

All meals include homemade dinner rolls, butter and service ware. Pricing based on minimum of 50 people. If venue is +30 miles away, a travel fee will be added.

SANDWICH, SOUP + SALAD MENU

| Sandwiches

Served On Homemade Bun Or Homemade Croissant

Smoked Turkey
Oven-roasted Turkey
Smoked Ham
Roast Beef Salad
Homemade Chicken Salad
Homemade Egg Salad
Tuna Salad

Gourmet Sandwich - made on a homemade 9 grain bread

Ham, Turkey And Bacon With Fresh Cucumber Slices And Red Peppers; Lettuce, Colby Jack Cheese, Homemade Pesto Mayo

| Salad + Sides

POTATO SALAD

Made from scratch

COLE SLAW

Creamy homemade dressing

TOSSED SALAD

Romaine lettuce, fresh veggies and cheddar cheese

TACO SALAD

Romaine lettuce, shredded cheese, pinto beans, seasoned ground beef, crushed taco chips and homemade, slightly spicy dressing

PASTA SALAD

Choice of garden, ranch, traditional or italian

FESTIVE SALAD

Mixed greens, feta cheese, craisins and candied walnuts

ASIAN CRUNCHY SALAD

Romaine lettuce, bacon and parmesan cheese topped with sweet asian noodles in a light asian dressing

BROCCOLI CAULIFLOWER SALAD

STRAWBERRY POPPYSEED SALAD

Romaine lettuce, feta cheese, toasted walnuts and strawberries with a homemade poppyseed dressing

SOUTHERN SALAD

Lettuce, shredded cheese, crushed chips and egg tossed in a homemade southwest dressing

FRESH FRUIT - In season

| Salad + Sides *continued*

CAESAR SALAD

Romaine lettuce, grape tomatoes, croutons and fresh grated parmesan cheese

SPINACH SALAD

Spinach, crumbled bacon, boiled egg slices and slivered almonds with a tangy, sweet dressing

RELISH TRAY W/ DIP

CHIPS

PICKLE TRAY

GRAHAM CRACKER FLUFF - A crowd favorite!

CHEESY POTATO

BAKED BEANS

MACARONI & CHEESE



Have something else in mind? Ask us! We are happy to accommodate custom requests.

SANDWICH, SOUP + SIDES MENU *continued*

| Soups

BEEF NOODLE

Noodles in a rich beef broth with celery, carrots and tender chunks of beef

CHICKEN NOODLE

Noodles and chicken in a savory broth with carrots and a hint of dill

POTATO

Tastefully seasoned soup made with potatoes, cheese and bacon

BEAN

Michigan grown navies, ham and a bit of carrot - slightly sweet

TOMATO BASIL

A rich comfort soup! Served with croutons

CHIPOTLE

Black beans, chicken and corn in a slightly spicy broth - a crowd favorite

CORN CHOWDER

Potatoes, bacon and corn come together for a tasty soup

VEGETABLE

Carrots, potatoes, green beans and corn in a rich beef broth

BROCCOLI CHEESE

Seasoning and chunks of broccoli in a smooth, cheesy cream sauce

CHICKEN RICE

Rice, chicken, celery and carrot in a homemade chicken broth

SWEET POTATO

Diced sweet potatoes, carrot, red pepper, celery and chicken in a slightly spicy and peanut flavored broth

Most soups can be made vegetarian - ask for details!

| Hot Sandwiches

Served On Homemade Buns

BBQ Beef

Smoked Pork

Sloppy Joe



| Sandwich, Soup + Sides Pricing

\$11.00 per person **\$10.00 per person**

(1) Sandwich

(1) Sandwich

(1) Soup

(1) Salad

(1) Salad/Side

\$10.00 per person

(1) Sandwich

(1) Soup

Gourmet sandwich option is an additional \$3.00 per person. All meals include homemade dinner rolls, butter and service ware. Choose an additional soup, sandwich or salad options for \$1.50 extra per person.

MEXICAN MENU

| Taco + Nacho Bar

Includes seasoned ground beef, lettuce, shredded cheese, tomatoes, sour cream, jalapeños, salsa, soft taco shells and chips - meal includes refried beans and Spanish rice

| Taco + Nacho Bar Pricing

\$11 per person

Add pork carnita's: \$3 per person

All meals include condiments and service ware.

BBQ MENU

| Meat

Choose From:

Grilled Brats
Chicken
Hamburgers
Hotdog
Smoked Pork

| Salad

Choose From:

Fresh Fruit
Potato
Pasta
Taco
Coleslaw

| Hot Sides

Choose From:

Baked Beans
Cheesy Potatoes
Mac And Cheese

| BBQ Pricing

\$16 per person

Choice of two meats and three sides from the salad or hot sides options.

All meals include homemade dinner rolls, butter, condiments and service ware.



PASTA MENU

| Pasta Options

LASAGNA

Lasagna noodles layered with cheese and homemade meat sauce

VEGETABLE LASAGNA

A good vegetarian option! Sautéed vegetables with fresh garlic and basil layered with noodles, cheese and marinara sauce

CHICKEN ALFREDO

Bowtie pasta and marinated chicken with Alfredo sauce made with real heavy cream and fresh parmesan

CAJUN CHICKEN PASTA

Penne pasta with a slightly spicy cream sauce, chicken, mushrooms, sliced red peppers and sliced green peppers

Choose one main dish - served with choice of vegetable, salad and homemade dinner rolls or French bread with herb butter

| Pasta Pricing

\$14 per person

(1) Entree

+ \$4 per person for additional entree

All meals include homemade dinner rolls, butter and service ware.



BREAKFAST MENU

| Breakfast Options

Scrambled eggs, ham or sausage, hash browns, fruit tray, and baked goods

Breakfast Casserole, fruit tray and baked goods

Cornbread and sausage gravy, scrambled eggs, fruit tray, and baked goods

French toast with homemade syrup, ham or sausage, scrambled eggs, fruit tray and baked goods

Pancakes with homemade syrup, ham or sausage, scrambled eggs, fruit tray and baked goods

| Breakfast Pricing

\$11 per person

(1) Meal option

All meals include coffee, juice and service ware.



Additional charges could apply dependent on market value of food, menu selections and event locations.