



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 seasoned 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 serviced 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 ROAST

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

| Potatoes & Starches

MASHED

A traditional classic serviced with homemade gravy to compliment your meat choice

MASHED REDSKINS

A creamy potato cooked and mashed with a rustic look

| Potatoes & Starches (cont'd)

MASHED GARLIC REDSKINS

Our creamy mashed redskins with a hint of garlic

SCALLOPED

Another classic - sliced and baked in a creamy white sauce

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, raisins, feta cheese, and candied walnuts tossed in a red wine vinaigrette. It's addictive!

CAESAR

Romaine lettuce, grape tomatoes, croutons and fresh parmesan cheese tossed with a cream Caesar dressing

COLESLAW

Fresh grated cabbage and chopped carrot with our own homemade dressing

POTATO

Cooked shredded potatoes, boiled eggs, sliced carrot and celery all tossed with 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 w/ a hint of dill

ITALIAN

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

RANCH

Rotini pasta, grape tomatoes, diced cucumber and carrot with 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 desserts 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 the old-fashioned good taste - choose from apple, cherry, mixed berry, and rhubarb

PIE

These are homemade right now 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

\$18 per person

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

Dessert Pricing per person

- \$1.75 (Sheet cake, assorted brownies, cookies)
- \$2.00 (Trifle, Cobbler)
- \$2.75 (Pie)

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

SANDWICH, SOUP & SALAD MENU

| Sandwiches

Served on Homemade Bun or 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, red pepper, lettuce, colby jack cheese, homemade pesto and mayo.

| Salad + Sides

POTATO

Made from scratch

COLESLAW

Creamy homemade dressing

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, raisins and candied walnuts

ASIAN CRUNCHY SALAD

Romaine lettuce, bacon and parmesan cheese topped with sweet Asian noodle 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 chops 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 WITH DIP

CHIPS

PICKLE TRAY

GRAHAM CRACKER FLUFF

CHEESY POTATO

BAKED BEANS

MACARONI & CHEESE



SANDWICH, SOUP & SALAD 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

Most soups can be made vegetarian - ask for details!

| Hot Sandwiches

Served on Homemade Buns

BBQ Beef
Smoked Pork
Sloppy Joe



| Sandwich, Soup + Side Pricing

\$12 per person

(1) Sandwich
(1) Soup
(1) Salad/Side

\$11 per person

(1) Sandwich
(1) Salad

\$11 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 option for \$1.50 extra per person.

MEXICAN MENU

| Taco and Nacho Bar

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

| Taco + Nacho Bar Pricing

\$13 per person

Add pork carnitas or shredded chicken for \$3 extra per person

All meals include condiments and service ware.

PASTA MENU

| Pasta Options

LASAGNA

Lasagna noodles layered with cheese and homemade meat sauce

VEGETABLE LASGNA

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 slightly spicy cream sauce, chicken, mushrooms, sliced red and green peppers

Choose one main dish - served with choice of vegetable, salad and homemade dinner rolls or French break 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.

BBQ MENU

| Meat

Choose from: Grilled Brats, Chicken, Hamburgers, Hot Dogs, Smoked Pork

| Salad

Choose from: Fresh Fruit, Potato, Pasta, Taco, Coleslaw

| Hot Sides

Choose from: Baked Beans, Cheesy Potatoes, Mac & Cheese

| BBQ Pricing

\$18 per person

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

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

BREAKFAST MENU

| Breakfast Options

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

\$12 per person

(1) meal option

All meals include coffee, juice and service ware.