

HI-LO-CLUB

SUPPER CLUB

EST. 1946

Jim and Tresa Hussong are excited to continue the Hi-Lo Club's tradition of catering to celebrations and events in southwest Minnesota and northwest Iowa! Keep us in mind for...

*Rehearsal Dinners | Wedding Receptions | Bridal Showers | Business & Corporate Meetings | Retirement Parties
Holiday Celebrations | Family Reunions | Anniversaries | Birthday Parties | School Events | Graduation Parties
Class Reunions | Fundraisers | Award Ceremonies | Dinner Theaters | Baby Showers | Baptisms | Funerals*

Hi-Lo Club's Catering Menu offers a unique variety of options, and we are happy to customize a menu to reflect your personal preferences and budget.

CATERING MENU

APPETIZERS

- **Veggie Tray** - Assorted fresh cut raw vegetables with your choice of dill veggie dip or hummus
- **Cheese & Cracker Tray** - Assorted cheese cubes and crackers
- **Gourmet Cheese Display** - Assorted display of gourmet cheeses, cheese cubes, fruit, nuts, and crackers
- **Crudit  Shooters** - Assorted cut vegetables served in a plastic shot glass of dill veggie dip
- **Caprese Skewers** - Grape tomatoes, crisp basil, & fresh mozzarella cheese balls served on a skewer, and finished with cracked pepper, olive oil, and balsamic glaze
- **Shrimp Cocktail Shooters** - One jumbo shrimp served in a plastic shot glass of cocktail sauce
- **Blackened Shrimp Avocado Cucumber Bites** - Blackened seasoned shrimp and creamy avocado topped on a crisp and juicy cucumber slice
- **Smoked Salmon Toasts** - Toasted crostini spread with a dill cream cheese, topped with cold smoked salmon, and garnished with lemon and capers (served cold)
- **Brie & Jam Bites** - Crisp phyllo shells filled with warm brie cheese, apricot jam, and chopped walnuts
- **Bacon Wrapped Dates** - Sweet medjool dates stuffed with creamy goat cheese and wrapped in thinly sliced bacon...tossed in rosemary honey
- **Prosciutto Asparagus Bundles** - Thinly sliced prosciutto, tender grilled asparagus, and warm gruyere cheese, all nestled inside a light puff pastry
- **Blue Cheese & Roasted Grape Crostini** - Toasted crostini spread with whipped blue cheese, and topped with roasted grapes...finished with fresh thyme and balsamic glaze
- **Peach & Prosciutto Crostini** - Toasted crostini spread with honey ricotta cheese, and topped with a fresh peach slice and crisp prosciutto...finished with fresh basil and balsamic glaze
- **Cocktail Smokies** - Classic BBQ (available bacon wrapped with brown sugar glaze)
- **Wings** - Bone in chicken wings with your choice of sauce...honey garlic, spicy garlic, teriyaki, buffalo, hot buffalo, honey barbeque, hot barbeque, mango habanero, Caribbean jerk, honey sriracha or Asian zing
- **Meatballs** - Available with your choice of sauce...barbeque or sweet & sour
- **Asian Chicken Meatballs** - Tossed in our sweet & tangy glaze, and topped with white sesame seeds
- **Hi-Lo Club's Signature Bacon & Bourbon Shooters** - It speaks for itself

PASTA

*Includes your choice of salad and bread. Caesar Salad or House Salad | Dinner Rolls or Garlic Bread Sticks.

- **“Create Your Own” Pasta Bar** - Penne pasta served with choices of alfredo sauce, marinara sauce, meatballs, and sliced chicken breast.
- **Chicken Fettuccini Alfredo** - A traditional blend of fettuccini noodles, chicken, cream, garlic, & parmesan cheese.
- **Lemon Butter Garlic Shrimp Pasta** - Pasta with sauteed shrimp, zesty lemon butter sauce, & fresh garlic.
- **Spicy Italian Sausage & Pepper Pasta** - Pasta with spicy Italian sausage, sauteed bell peppers and onions, tossed in a rich tomato sauce.
- **Pasta Primavera** - A veggie packed pasta dish with Italian seasonings and topped with fresh shredded parmesan cheese. **Can also be made as a vegan and/or a gluten free option.
- **Lasagna** - Baked lasagna noodles layered between ricotta and a meat marinara sauce. **Also available as a spinach and pork sausage lasagna, in a white alfredo sauce.

ENTRÉE BUFFETS

*Includes your choice of 1 vegetable, 1 potato, and 2 salads.

- **Vegetables (1)** - Hot Buttered Corn, Green Bean Casserole, Candied Carrots, Baked Beans
- **Potatoes (1)** - Mashed Potatoes & Gravy, Baked Potatoes, Sweet Potatoes, Oven Roasted Red-Skinned Baby Potatoes, Garlic Red-Skinned Mashed Potatoes
- **Salads (2)** - House Salad, Caesar Salad, Hi-Lo's Famous Potato Salad, Creamy Cole Slaw, Crunchy Oriental Cole Slaw, Broccoli Salad, Pasta Salad, Creamy Cucumber Salad

ENTRÉE BUFFET OPTIONS:

- Pork Loin | Baked Ham | Broasted Chicken | Chicken Breast | Roast Sirloin Beef | Homemade Meatloaf

ALL-IN-ONE

*Served as is and does not come with additional sides.

- **Taco Bar** - Hard & soft shells, taco meat, chicken fajita strips, refried beans, Spanish rice, crunchy tortilla chips, warm queso, shredded cheddar cheese, lettuce, tomatoes, onions, jalapeños, sour cream, salsa
- **Baked Potato Bar** - Baked potatoes, butter, sour cream, cheese sauce, chili, sauteed broccoli, corn, gravy, ham, sausage, bacon, shredded cheddar cheese, red onion, and chives
- **Soup & Salad Bar** - Homemade soup of your choice... Chicken Noodle, Chicken Tortilla, Vegetable Beef, Chili, Baked Potato (option to make it “loaded,” with cheese and bacon), or Tomato Bisque. Locally grown mixed greens, diced ham, diced chicken, sliced cucumber, cherry tomatoes, bacon, chopped onion, shredded cheddar cheese, chopped bell peppers, peas, broccoli florets, croutons, sunflower seeds, and freshly made coleslaw.
- **Boxed Lunches** - Thinly sliced deli meat (ham, roast beef, and/or turkey) on sliced bread (white or wheat) with lettuce leaf, cheese slice, mustard & mayo packets, potato salad, bag of chips, and cookies

BUILD-YOUR-OWN

*Includes your choice of 2 salads.

- **Salads (2)** - House Salad, Caesar Salad, Hi-Lo's Famous Potato Salad, Creamy Cole Slaw, Crunchy Oriental Cole Slaw, Broccoli Salad, Pasta Salad, Creamy Cucumber Salad

BUILD-YOUR-OWN BUFFET OPTIONS:

- **Burger Bar** - Your choice of beef burger, grilled chicken breast, and/or the impossible burger. Served with brioche buns, slices of Swiss, American, and Pepper Jack cheeses, lettuce leaf, sliced tomato, onion, and dill pickle slices. Condiments include ketchup, mayonnaise, and mustard.
- **Brat Bar** - Grilled brats served with brat buns, chopped onions, relish, and sauerkraut.
- **Hot Meat Sandwiches** - Your choice of roast beef, pulled pork, and/or sliced turkey. Served with brioche buns, barbeque sauce, chipotle mayo, horseradish mayo, and dill pickle slices.
- **Deli Meat Sandwiches** - Your choice of deli-sliced roast beef, turkey breast, and/or ham. Served with brioche buns, slices of Swiss, American, and Pepper Jack cheeses, lettuce leaf, sliced tomato, onion, and dill pickle slices. Condiments include mayonnaise, chipotle mayo, and mustard.
- **Creamy Chicken Salad Croissants** - Grilled chicken, celery, grapes, and candied pecans combined and mixed in our creamy chicken salad dressing, served with lettuce leaf and large flaky croissants.
- **Ham Salad Sandwiches** - Ham salad, served with lettuce leaf and sliced bread (white or wheat).
- **Scalloped Potatoes & Ham** - Creamy cheesy-potatoes with cubes of ham.
- **Roast Beef Commercial** - Hot roast beef, sliced white bread, mashed potatoes, and creamy beef gravy.

SPECIALITY AND CUSTOMIZABLE ENTRÉES

*Pick and choose a variety of entrée proteins and sides that complete your desired entree.

PROTEINS:

- **Poultry**
 - **Prosciutto & Mushroom Chicken Breast**
 - **Caper Chicken Breast** - Capers & sun-dried tomatoes in a cream sauce
 - **Bacon and Garlic Chicken Breast** - Bacon wrapped in a garlic butter sauce
 - **Mushroom Chicken Breast** - Shallots and mushrooms in a heavy cream sauce
 - **Cranberry, Apple & Brie Chicken Breast**
 - **Wild Rice & Mushroom Chicken Breast**
 - **Broccoli & Cheese Chicken Breast**
- **Beef**
 - **Roast Sirloin Beef**
 - **BBQ Sirloin Beef**
 - **Tri-Tip of Beef** - Served in a portabella mushroom & wine sauce
 - **Beef Prime Rib (8, 10, or 12 oz)** - Served with au jus
 - **Smoked Beef Brisket**
- **Pork**
 - **Baked Ham**
 - **Pork Roast**
 - **BBQ Pork**
 - **BBQ Pork Ribs**
 - **Pork Loin**
- **Seafood**
 - **Baked Wild Salmon** - Served in a lemon butter & caper sauce

SIDES:

- **VEGETABLES**
 - **Hot Buttered Corn**
 - **Green Bean Casserole**
 - **Candied Carrots**
 - **Baked Beans**
 - **Sautéed Green Beans** - Option to add slivered almonds, bacon, and/or mushrooms
 - **Sautéed Mixed Vegetables** - A mix of asparagus, mushrooms, squash, zucchini, onions, and bell peppers
 - **Grilled Asparagus**
- **STARCHES**
 - **Mashed Potatoes & Gravy** (beef or chicken gravy)
 - **Baked Potatoes** - Served with butter & sour cream
 - **Twice Baked Potatoes**
 - **Sweet Potatoes** - Served with butter & mini marshmallows
 - **Oven Roasted Red-Skinned Baby Parsley Potatoes**
 - **Garlic Red-Skinned Mashed Potatoes**
 - **Au Gratin Potatoes**
 - **Scalloped Potatoes**
 - **Long Grain & Wild Rice Blend**
 - **Stuffing**
- **LETTUCE SALADS**
 - **House Salad** - Salad greens garnished with cucumbers, cherry tomatoes, shredded parmesan cheese, house made croutons, and served with ranch dressing.
 - **Caesar Salad** - Romaine lettuce tossed with house made croutons, shredded parmesan cheese, and Caesar dressing.
 - **Wedge Salad** - Iceberg lettuce wedge garnished with diced tomatoes, red onions, bacon, blue cheese crumbles, blue cheese dressing & balsamic glaze.
 - **Spinach Strawberry Salad** - Spinach greens tossed with fresh strawberry slices, crumbled feta cheese, diced red onions, chopped pecans, and served with honey poppy seed dressing.
 - **Blueberry Feta Salad** - Salad greens tossed with fresh blueberries, crumbled feta cheese, diced red onions, chopped walnuts, and served with raspberry vinaigrette dressing.
- **NON-LETTUCE SALADS**
 - **Hi-Lo's Famous Potato Salad** - The same recipe that has been handed down through the generations.
 - **Creamy Cole Slaw** - Shredded cabbage in our creamy homemade dressing.
 - **Crunchy Oriental Cole Slaw** - Shredded cabbage & ramen noodles mixed with a vinaigrette dressing
 - **Broccoli Salad** - Broccoli florets, bacon, red onion, cheddar cheese, sunflower seeds, and raisins
 - **Pasta Salad** - Rotini pasta, sliced pepperoni, cheese cubes, sliced black olives, cherry tomato halves, diced onion, & Italian dressing.
 - **Creamy Cucumber Salad** - Slices of cucumbers & onions in a creamy dill sauce.
 - **Caprese Salad** - Tomatoes, fresh mozzarella cheese, basil & greens, served with balsamic vinaigrette.

DESSERTS, BEVERAGES, & ADDITIONAL ITEMS

DESSERTS:

- **Dessert Crisps** - Apple | Blueberry | Cherry | Peach
- **Bars** - Chocolate Brownies | Blondies | Pumpkin (with cream cheese frosting) | Carrot | Lemon
- **Cookies** - Chocolate Chip | Macadamia Nut | Peanut Butter | Snickerdoodle | Sugar
- **“Simply Sweet” Cupcake Cheesecakes** - Variety of Flavors
- **“Simply Sweet” Mini Cupcake Cheesecakes** - Variety of Flavors

BEVERAGES:

- **Bottled Water | Canned Pop | Bottled Iced Tea | Bottled Lemonade | Milk | Regular or Decaffeinated Coffee**

RENTALS | SERVICES:

- **Linen Tablecloths** - White, Black & Ivory
 - **Available Sizes** - 90-inch Round, 6-foot Fitted, & 8-Foot Fitted
- **Linen Napkins** - White, Black & Ivory
- **Service Ware** - Catering Quality Disposable, Upscale Disposable, & Real
- **Charger Plates** - White, Black, Gold, & Silver
- **Wait Staff / Table Bussers**
- **Passed Appetizer Service**
- **Plated Meal Service**
- **Carving Stations** - Available for various protein options
- **On-Site Grilling** - Available May through September (weather permitting)
- **Bar & Bartenders** - Hi-Lo Club offers off-site bar services and is recommended when your venue does not provide a bar option. Our staff can create a customized bar menu that fits your preference of drink selections.