

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 Tray** - 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 with a dill cream cheese spread, topped with cold smoked salmon and garnished with lemon and capers
- **Brie & Jam Phyllo Bites** - Crisp phyllo shells filled with warm brie cheese, apricot jam, and chopped walnuts
- **Buffalo Chicken Phyllo Bites** - All the classic flavors of buffalo chicken dip nestled in a crisp phyllo shell
- **Spinach Artichoke Phyllo Bites** - A creamy mix of spinach, artichokes, cream cheese, parmesan cheese, and spices...baked inside a crisp phyllo cup
- **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, flaky puff pastry
- **Blue Cheese & Roasted Grape Crostini** - Toasted crostini with whipped blue cheese, topped with roasted grapes...finished with fresh thyme and balsamic glaze
- **Peach & Prosciutto Crostini** - Toasted crostini with honey ricotta cheese, topped with a grilled peach slice and crispy 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...bbq or sweet & sour
- **Asian Chicken Meatballs** - Tossed in our zesty glaze, and topped with white sesame seeds
- **Hi-Lo Club's Signature Bacon & Bourbon Shooters** - It speaks for itself!

PASTA

*Includes Caesar Salad and Garlic Bread Sticks.

- **“Create Your Own” Pasta Bar** - Penne pasta served with alfredo sauce, marinara sauce, meatballs, and sliced chicken breast.
- **Chicken Alfredo** - A traditional blend of penne noodles, chicken, cream, garlic, & parmesan cheese.
- **Lemon Butter Garlic Shrimp Pasta** - Pasta with sauteed shrimp, zesty lemon butter sauce, chopped garlic, & fresh parsley.
- **Cajun Pepper Pasta** - Pasta with andouille sausage, fire roasted tomatoes, red bell peppers, & shallots, tossed in a rich creamy Cajun 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.

ALL-IN-ONE

- **Taco Bar** - Hard & soft shells, taco meat, chicken fajita strips, refried beans, Spanish rice, shredded cheddar cheese, lettuce, tomatoes, onions, jalapeños, and sour cream.
 - **Available Add-Ons** – Crispy tortilla chips with warm queso, salsa, and/or guacamole.
- **Baked Potato Bar** - Baked potatoes, butter, sour cream, shredded cheddar cheese, bacon, green onion, cheese sauce, chili, sauteed broccoli, and ham.
- **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, and choice of dressing.
 - **Dressing Options** - Ranch, Thousand Island, Blue Cheese, Poppy Seed, Raspberry Vinaigrette, Italian, Caesar, and/or French
- **Boxed Lunches** - Thinly sliced deli meat (ham, roast beef, and/or turkey) on a hoagie bun with lettuce leaf, cheese slice, mustard & mayo packets, potato salad, bag of chips, and cookie.

BUILD-YOUR-OWN

*We recommend pairing these with a salad or two.

BUILD-YOUR-OWN BUFFET OPTIONS:

- **Burger Bar** - Your choice of beef burger, grilled chicken breast, and/or the impossible burger.
Served with brioche buns, sliced cheese, 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 pulled pork, sliced turkey, and/or roast beef.
Served with brioche buns, barbeque sauce, and dill pickle slices.
- **Deli Meat Sandwiches** - Your choice of deli-sliced turkey breast, ham, and/or roast beef.
Served with brioche buns, sliced cheese, lettuce leaf, sliced tomato, onion, and dill pickle slices. Condiments include mayonnaise 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.
- **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.

CUSTOMIZABLE ENTRÉES

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

PROTEINS:

- **Poultry**
 - **Bacon Wrapped Chicken Breast** - Smothered with garlic & brown sugar, wrapped with bacon
 - **Prosciutto Wrapped Chicken Breast** - Seasoned, wrapped with thinly sliced prosciutto, & topped with mushrooms
 - **Caper Chicken Breast** - Capers & sun-dried tomatoes in a heavy cream sauce
 - **Mushroom Chicken Breast** - Mushrooms & onion in a heavy cream sauce
 - **Moroccan Chicken Thighs** - Exotic Moroccan seasonings with manzanilla olives, roasted tomato, & feta
 - **Grilled Seasoned Chicken Breast**
 - **Broasted Chicken**
- **Beef (cooked to medium rare and sliced on-site)**
 - **Roast Sirloin Beef**
 - **Tri-Tip of Beef**
 - **Prime Rib (8, 10, or 12 oz)** - Served with au jus
 - ****Available Sauce Add-Ons...** Chimichurri, Horseradish, Creamy Peppercorn, A1
- **Pork**
 - **Baked Ham**
 - **BBQ Pork Loin**
 - **Classic Seasoned 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**
 - **Baked Potatoes** - Served with butter & sour cream
 - **Twice Baked Potatoes**
 - **Garlic Red-Skin Baby Parsley Potatoes**
 - **Garlic Red-Skin Mashed Potatoes**
 - **Cheesy Scalloped Potatoes**
 - **Long Grain & Wild Rice Blend**

- **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 our house made Caesar dressing.
 - **Wedge Salad** - Iceberg lettuce wedge garnished with diced tomatoes, red onion, bacon, blue cheese crumbles, blue cheese dressing, and a balsamic glaze.
 - **Spinach Strawberry Salad** - Spinach tossed with fresh strawberry slices, crumbled feta cheese, diced red onion, chopped pecans, and served with 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
 - **Italian Pasta Salad** - Noodles, sliced pepperoni, mozzarella cheese, olives, cherry tomato, diced bell pepper, diced red onion, & Italian dressing.
 - **Creamy Cucumber Salad** - Slices of cucumbers & onions in a creamy dill sauce.

DESSERTS, BEVERAGES, & ADDITIONAL RENTALS/SERVICES

DESSERTS:

- **Apple Crisp**
- **Bread Pudding**
- **Brownies**
- **Cookies**
- **Scotcheroos**
- **Carrot Cake Bars**
- **“Simply Sweet” Cupcake Cheesecakes (available in regular or mini)**

BEVERAGES:

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

RENTALS | SERVICES:

- **Linen Tablecloths** - Available in Black
 - **Available Sizes** - 90-inch Round, 6-foot Fitted, & 8-Foot Fitted
- **Linen Napkins** – Available in Black, White, & Ivory
- **Service Ware** - Catering Quality Disposable, Upscale Disposable, & Real
- **Charger Plates** - Available in White, Black, Gold, & Silver
- **Pre-Event Set-Up**
- **Wait Staff / Table Bussers**
- **Buffet Style**
- **Plated Meal Service**
- **Portable Bar & Bartender Services** - Hi-Lo Club offers off-site bar services and highly recommends this option when your venue does not provide a bar option. Our staff can create a customized bar menu that fits your preference of drink selections.