

## PONTIAC CONVENTION CENTER

*Where Excellence is...  
Delivered!*

Whether you're planning a corporate event or celebrating a special occasion, you simply won't find a venue more inviting than the Pontiac Convention Center! We are Janesville's premier meeting and convention space with the latest in technology and extra amenities to make your experience exceptional.

With over 10,000 square feet of space, you will find an enticing area for meetings, conventions and weddings with the ability to provide catering for up to 525 guests. But our friendly, flexible level of service is what you will find most impressive, providing creative assistance with attention to every detail.

Find out how you can create an event to remember. Contact us today to find out why so many of our satisfied guests have proclaimed... Excellence Delivered!



Voted #1 Caterer  
2012, 2013, 2014, 2015, 2016 & 2017

*Pontiac Convention Center*  
**Dinner Buffet Menu Selections**  
**2018**



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# Basic Dinner

## BASIC DINNER Buffet

All dinners include dinner rolls with butter, appropriate condiments, regular and decaffeinated coffee, tea and milk. Choose TWO vegetables, TWO starches, FOUR salads and your choice of entrées.

### Side Selections

#### CHOICE OF ANY TWO VEGETABLES

Peas with Mushrooms  
 Glazed Carrots  
 California Blend  
 Corn O'Brien  
 Green Beans Almondine  
 Scalloped Corn  
 Broccoli Cuts with Cheese  
 Mixed Vegetables  
 Molasses Baked Beans  
 Buttered Corn  
 Green Bean Casserole  
 Glazed Yams

#### CHOICE OF ANY TWO STARCHES

Whipped Potatoes with Gravy  
 Baked Potatoes  
 Au Gratin Potatoes  
 Scalloped Potatoes  
 Parsley White Rice  
 Glazed Yams  
 Garlic Deep Fried Potatoes  
 Curried Rice Pilaf  
 Vegetable Garden Rice  
 Twice Baked Potatoes (1.00)  
 Parsley Butter Baby Potatoes  
 Red Jacket Cubed Potatoes with Garlic Butter

#### CHOICE OF ANY FOUR SALADS

Vegetables and Dip  
 Creamy Coleslaw  
 Jell-O Molds  
 Cucumber Salad  
 Green Pea Salad  
 Fresh Seasonal Fruits  
 Macaroni Salad  
 Pistachio Salad  
 Italian Spiral Pasta  
 Marinated Vegetables  
 Seven Layered Salad  
 Three Bean Salad  
 Tuna and Seashell Salad  
 Macaroni Shrimp Salad  
 Fruited Dream Salad  
 Angel Hair Pasta Salad  
 Marinated Cucumbers & Onions  
 Herbed Tomato Salad  
 Tossed Salad (counts as TWO)

### Entrée Selections

#### COLUMN A

Turkey Tetrazzini  
 Baked Herbed Chicken  
 Swedish Meatballs with Noodles  
 Salisbury Steak with Mushrooms  
 Mostaccioli with Sauce  
 Fettuccine with Alfredo Sauce  
 Beef Tips with Mushrooms with Noodles  
 Barbecue Chicken  
 Tortellini with Sauce  
 Jambalaya  
 Chicken Stir Fry with Vegetables

#### COLUMN B

Sliced Pork Tenderloin\*  
 Spinach Stuffed Shells in Cream Sauce  
 Sliced Inside Round of Beef\*  
 Whole Sliced Turkey\*  
 (optional glazes available)  
 Baked Ham\*  
 Cod New Brunswick or Bella Vista (4 oz.)  
 Chicken Cordon Bleu  
 Seafood Fettuccine  
 Barbecue Ribs  
 Swiss Steak Jardiniere  
 Prime Rib Au Jus (\$4.00)\*

\*Starred items available chef-carved at the additional cost of \$1.00 per person.

#### TWO-ENTREE BUFFET

\$21.25 per person (1 of A, 1 of B)  
 \$22.25 per person (2 of B)

#### THREE-ENTREE BUFFET

\$22.25 per person (2 of A, 1 of B)  
 \$24.25 per person (3 of B)

#### FOUR-ENTREE BUFFET

\$24.25 per person (2 of A, 2 of B)  
 \$25.25 per person (4 of B)



# Every Occasion

## EVERY OCCASION Buffet

Includes appropriate condiments, regular and decaffeinated coffee, tea and milk.

### CHOICE OF ANY TWO SANDWICHES

Shaved Roast Beef  
Shaved Roast Turkey  
Shaved Ham  
Pastrami  
Egg Salad  
Tuna Salad  
Italian Beef  
Barbecue Beef or  
Pork Sloppy Joes

### CHOICE OF ANY ONE SIDE

Hot Potato Selection  
Molasses Baked Beans  
Hot Vegetable Selection

### CHOICE OF ANY TWO SALADS

(A third salad selection is available for an additional \$1.00 per person)

Tossed Salad  
Fruited Dream Salad  
Fresh Potato Salad  
Creamy Coleslaw  
Fresh Fruit Salad (additional \$.50 per person, in season)  
Decorated Jell-O Molds  
Italian Pasta Salad  
Vegetables with Dill Dip  
Three-Bean Salad  
Tomatoes Vinaigrette  
Seven-Layer Salad  
Mexican Taco Salad  
Cucumber Salad  
Macaroni Salad  
Carrot/Apple/Walnut Salad  
Corn Relish Salad  
Peas/Cheese/Bacon Salad  
Basil Pasta Salad with Tomatoes

COLD ASSEMBLED SANDWICHES	\$12.50 per person
HOT BUILD-YOUR-OWN SANDWICHES	\$15.25 per person
ONE HOT, ONE COLD SANDWICHES	\$14.50 per person

# Special Event

## SPECIAL EVENT Buffet

Includes dinner rolls and butter, regular and decaffeinated coffee, tea and milk.

### CHOICE OF ANY ONE STARCH

Au Gratin Potatoes  
Scalloped Potatoes  
Parsley Buttered Baby Potatoes  
Whipped Potatoes with Gravy  
Baked Potatoes  
Buttered Egg Noodles  
Fluffy White Rice  
Curried Rice Pilaf  
Vegetable Garden Rice  
Sweet Yams

### CHOICE OF ANY ONE VEGETABLE

Peas with Onions  
Honey Glazed Carrots  
Buttered Carrots  
Buttered Corn  
Scalloped Corn  
Corn O'Brien  
Lima Beans  
Green Beans Almondine  
Mixed Vegetables  
Molasses Baked Beans

### CHOICE OF ANY TWO SALADS

Macaroni  
Pasta  
Tossed with Dressing  
Potato  
Fruit Salad  
Fresh Vegetables and Dip  
Coleslaw  
Mexican Taco  
Seven-Layer Ranch  
Angel Hair Pasta  
Marinated Vegetable Medley  
Cucumber  
Italian Spiral  
Kidney Bean  
Peas/Cheese  
Herbed Tomatoes  
Fruited Dream Salad  
Fresh Seasonal Fruit Wedges

### CHOICE OF ANY ONE ENTRÉE

Baked Herb Chicken  
Honey Glazed Ham  
Roast Beef Au Jus  
Roasted Turkey

### SPECIAL EVENT BUFFET

\$16.75 per person







## Back Forty BACK FORTY Buffet

Includes appropriate condiments, regular and decaffeinated coffee, tea and milk.

**BACK FORTY  
BUFFET**

\$18.50 per person

**INCLUDES ALL  
OF THE FOLLOWING**

Fresh Vegetables and Dip  
Fruited Dream Salad  
Buttered Corn  
Au Gratin Potatoes  
Buttered Egg Noodles  
Beef Stroganoff  
Baked Herbed Chicken  
Dinner Rolls & Butter

## Country Dinner COUNTRY DINNER Buffet

Includes appropriate condiments, regular and decaffeinated coffee, tea and milk.

**CHOICE OF  
ANY ONE STARCH**

Baked Potatoes  
Au Gratin Potatoes  
Whipped Potatoes with Gravy

**CHOICE OF  
ANY ONE SIDE**

Buttered Corn  
Green Beans Almondine  
California Blend Vegetables

**CHOICE OF  
ANY ONE SALAD**

Tossed Salad  
Mexican Taco Salad  
Fresh Potato Salad  
Cucumber Salad  
Fruited Dream Salad  
Decorated Jell-O Molds  
Creamy Coleslaw  
Seven-Layer Salad  
Italian Pasta

**COUNTRY DINNER  
BUFFET**

\$18.25 per person

**INCLUDES ALL  
OF THE FOLLOWING**

Macaroni Salad  
Baked Spiced Chicken  
Dinner Rolls With Butter

All prices are based upon a minimum of 25 persons.

If full-service staff is to remain on-site during your function, add an additional 22% service charge.  
Any order placed with less than a 24-hour notice will be charged a \$10.00 or 10% surcharge (whichever is greater).  
All menu prices do not include Wisconsin state tax (5.5%) or service charge (22%) (where applicable).