



NORTHWOODS CATERING

The cuisine of the world brought to you!
Chef Stephen Ewen & Sons • Antigo, WI • (715) 853-2317

Championship Chili Feast

Chili originated in Texas/Mexico border towns and spread across North America in the late 1800s with regional takes, flares, and ingredients. The dish is now an institution with formal competitions featuring many styles.



Open Diet



Vegetarian



Dairy



Shellfish



Raw

≡≡ APPETIZERS ≡≡

Fried Cheese Curds 
Fried Onion Rings 

The Chef's very special recipes with his 100%-from-scratch Ranch dipping sauce.

≡≡ MAIN ≡≡

Championship Wisconsin Roughneck Chili



Applewood smoked beef brisket and pork, kielbasa, handmade bean medley made from dried beans, hominy, fresh tomatoes and tomatillos, fire-roasted sweet peppers and onions and roasted garlic, bone marrow broth, masa harina, the chef's

long perfected chili spice mixture, secrets, plenteous toppings. Mild.

≡≡ T O P P I N G S & S A U C E S ≡≡

Chipotle-Spiced Crema (mild)



Queso Fresco (fresh crumble cheese)

Pico de Guillo (mild)

Tortilla Chip Mix

Minced Cilantro



Minced Onion

Pickled Red Onions

Chef-made Chipotle Hot Sauce

≡≡ S I D E S ≡≡

Smoked Macaroni & Cheese with Kielbasa



Smooth, creamy, not overly smoked, sweet pepper and onion specks, so delicious.

A Chef Steve crowd-amazer. Doubles as an amazing chili topping!



Curtido

(Semi-Fermented Mexican Cabbage Slaw)

If you love sauerkraut, you will love this more. The side dish that midwesterners have often not yet had the opportunity to fall in love with.

≡≡ C O L D B E V E R A G E ≡≡

Agua Frescas



Decadently delicious chef-selected fruit and floral drinks ladled from jugs.

≡≡ D E S S E R T ≡≡

Chef's Specialty Apple Fritters



Local farm apple slices baked in a buttery cinnamon-sugar syrup in a special mix that is then coated with beer batter, deep fried, and topped with sweet spice.

Simply irresistible!