

2020 CARRY OUT MENU

1-440-933-4739



GREATER CLEVELAND'S PREMIER CATERING COMPANY



HORS D'OEUVRES Carry Out

Minimum of 10 servings per item. We can assist you in determining how many servings to order. Let us incorporate your theme into the appetizers!

- Meatballs Sweet-n-Sour Classic .50/ea
- Chicken Sate' (Teriyaki, Buffalo, Peanut Thai) \$2.25/ea
- Wings: BBQ, Mild, Hot, Teriyaki \$.95/ea
- Spinach Artichoke, Wild Buffalo Dip \$1.75/pp
- Hummus, Tabouli, Pita \$2.50/pp
- Petite Quiches, Egg Rolls, Spanakopita \$.95/ea
- Mini Frank Wraps \$.95/ea
- Puff Pastry Brie & Baked Apples or custom \$2.95/pp
- Petite Sandwiches (Variety) \$1.95/pp
- Italian Sub (Oversize, Rings, Shapes) \$1.75/pp
- Deli Tray (Meat, Cheese, Condiments, Bread) \$2.95/pp
- Sliders (Burger, Chicken, Pulled Pork, Vegetarian) \$1.95/ea
- Water Chestnuts & Bacon \$1.50/ea
- Stuffed Philo Cups Feta & Cranberry, or custom \$1.25/ea
- Vegetable Medley \$1.50/pp
- Fruit Medley \$1.75/pp
- Fruit Sculpture Palm Tree \$4.95/pp
- Cheese Medley with Crackers \$2.50/pp
- Apricot Cream Cheese ball \$1.50/pp
- Cheese Fondue with veggies , fruit, bread \$6.95 /pp
- Petite Dessert Pastries \$1.25/ea
- Gourmet Chip or Popcorn Station \$1.95/pp
- Filet Mignon Platter , Anti Pasta, Charcuterie, \$7.95/pp
- Tortellini Skewers or Tomato & Mozzarella Skewers \$2.00/ea
- Succulent Crab Fondue , apple slices & bread \$2.95/pp
- Smoked Salmon: Whole Display \$6.95/pp
- Crab Cakes or Bacon Wrapped Scallops \$2.75/ea
- Chilled Tiger Shrimp \$1.50 ea

- Slider Bar** and JoJo Fries \$4.95/pp
- Breakfast Bar** Eggs, hashbrowns, muffins \$4.95/pp
- Nacho Bar** with Toppings \$4.95/pp

- Disposable Plate, Silverware, napkin 75 cents/pp**
- Disposable Serving Utensils \$1.50 ea**
- Disposable Chafer rack, Pan, and Sterno \$10**



LUNCH PACKAGES

Bronze Luncheon Buffet \$9.95/pp)

Chicken Salad on Croissants, Pasta Salad or Green Salad, Fruit Medley

Fiesta Lunch Buffet \$7.95/ per person

Beef or Chicken Soft and Hard Tacos, Toppings, Rice, Chips & Salsa & Queso

Soup & Salad Luncheon Buffet \$9.95/ per person

Handmade Soup, Mixed Green Salad, Fresh Melon Slices.

Boxed Lunch \$8.95/pp

Turkey Sandwich, Chips, Whole Fruit, Cookie

Gourmet boxed lunch \$10.95 (drop off)

Turkey Wrap, Pasta Salad, Fruit Salad, Cookie

Disposable Plate, Silverware, napkin 75 cents/pp

Disposable Serving Utensils \$1.50 ea

Disposable Chafer rack, Pan, and Sterno \$10



Carry Out BREAKFAST & BRUNCH

Biscuits & Gravy \$2.95/ per person

Yogurt Parfaits with Fruit \$2.95/ per person

The Sweet Start \$5.95/ per person

Fresh Fruit Medley, Warm Cinnamon Buns, Hashbrowns.

The Early Start \$5.95/ per person

Egg Strata Cheese & Bacon, Handmade Hash browns, Fresh Melon Slices & Muffin

The All American Start \$9.50/ per person

Scrambled Eggs or Strata, Blackberry French Toast or Bagels & Cream Cheese, Ham Slices or Bacon, Hash browns or Scalloped Potatoes, Fresh Melon Slices.

The Elegant Brunch \$14.95/ per person

Shrimp Cocktail, Scrambled Eggs, Blackberry French Toast, Scalloped Potatoes, Fresh Melon Slices, Roasted Veggie Pasta, Pistachio Pear Salad, Fresh Berries & Mousse

Disposable Plate, Silverware, napkin 75 cents/pp



PICNIC FOOD carry out

Hotdogs \$2.00/ea

Brauts or Italian Sausages with Grilled Peppers & Onions \$3.00/ea

Burgers, BBQ or Breaded Chicken, Pulled Pork (Quarter Pounders) \$3.50/ea

Chicken Kabobs~ \$4.50/ea BBQ St Lois Ribs \$4.50/pp

Potato Salad, Macaroni Salad, Pasta Salad \$1.75/pp

Baked Beans \$1.25/pp

See other side dish options



SEAFOOD ENTREES

Tapped Up Tilapia \$3.75/ea

Brushed with Herbed Butter; then baked with Tomatoes, Mushrooms, Roasted Red Peppers, and Almonds.

Honey Berry Salmon \$4.75/ea

Rubbed with Herbed Honey Mustard, and topped with Mixed Berry Chutney

Tarragon Crème Salmon \$4.75/ea

Baked Salmon with a light tarragon crème sauce.

Bourbon Glazed Pecan Salmon \$4.75/ea

Pecan crusted salmon with a bourbon teriyaki glaze

Crab Stuffed Flounder \$6.50 ea

Filet of Flounder stuffed with Herbed Crab Meat. Add \$5.00/pp

Shrimp Skewers \$6.50/ea

Sautéed shrimp on a skewer with Lime garnish. Add \$2.95/pp



ala carte **ENTREE OPTIONS** carry out **CHICKEN ENTREES**

We use fresh, boneless chicken breasts. Our creative dishes have your guests raving!

Marinated Mediterranean \$3.00/ea

Marinated with Olive Oil, Balsamic, Artichokes, Tomatoes, Mushrooms, Parmesan,

Pistachio Chicken \$3.50/ea

Lightly breaded in a Pistachio Crumb Crust, then topped with Pineapple Mojo Drizzle.

Stuffed Chicken Florentine \$3.50 ea

Stuffed with gourmet cheeses and spinach

Lemon Caper Chicken \$3.00/ea

Lightly crusted and topped with a Lemon Butter Caper Sauce.

Wild Mushroom Chicken \$3.00/ea

Medley of Gourmet Mushrooms and Leeks in a light crème sauce.

Key Lime Breast of Chicken \$3.00/ea

Delight the senses with a chicken inspired by the Islands. Baked in A Crisp Coconut Bread Crumb Crust and topped with a Key Lime Essence Chutney and raspberries.

Baked Chicken Or Fried \$2.00/ea

Inspired by Grandmother's Kitchen. Boneless breasts baked to golden perfection.

Chicken Cordon Bleu \$3.50/pp

Stuffed with Ham & Swiss and drizzled with Crème Sauce.

Chicken Romano \$2.75 ea

Lightly breaded, topped with Three Cheeses & a Tomato Rosa Sauce.

Rotisserie Style Chicken \$2.50

Rotisserie Seasoned Chicken breasts basted with a sweet herb sauce and slow roasted

Apple Brandy Glazed Chicken \$3.00/ea

Tender chicken baked with Apples soaked in Brandy with Brown Sugar and Pecans.

Orange & Apricot Pecan Glazed Chicken \$3.00/ea

Baked in a Citrus Marmalade infused with Grand Marinier and Pecans.

Greek Isles Chicken \$3.00.ea

Baked with Spinach & Feta & Tomato Pesto.

Smothered Chicken \$3.00ea

Lightly Breaded chicken smothered in chicken gravy...a true comfort food.

Chicken Paprikash \$3.00/pp

Chicken Marsala \$2.50/ea

Sautéed with mushrooms and marsala wine. A classic.



ROAST BEEF ENTREES

Sliced Roast Beef \$4.50ea

Slow cooked to tender perfection; then sliced and topped with Aus Jus Gravy, Mushroom & Asparagus tips garnish. Always a favorite!

Carved at a Station and accompanied w/ Horseradish & Spicy Mustard. Add \$2.00/pp

Tender New England Pot Roast \$4.50/pp

Marinated Top Round slow cooked until it is so tender it falls apart.

Sweet & Sour Meatloaf \$2.75/pp

This Sweet & Sour Glaze kicks meatloaf up a whole new level!

Filet of Beef Skewers Kabobs \$5.75/pp

Tender Chunks of Filet are skewered and rubbed w/ our Teriyaki & Sweet Plum Glaze.

Beef Tips in Merlot \$4.50/pp

Tender Tips of Beef simmered in a Merlot Reduction Sauce over a bed of Wild Mushroom Rice or Noodles



ala carte PORK ENTREES carry out

We use only the finest cut of center cut boneless chops.

Fruit & Grain Breaded Pork Chops \$3.00/ea

Inspired by a visit to Hamburg Germany. Marinated then baked with an incredible crust of Bread Grains, Dried Fruits, and Almonds. Served with a baked apple chutney.

Marinated Pork Tenderloin \$3.00/ea

Inspired by a trip to Maui. Center cut chops marinated and baked with a fresh Mango, Pineapple, Red Pepper, and sugared Pecan Chutney.

Pork Tenderloin in Apple Pear Compote \$3.00/ea

Tender Cuts of Pork roasted in a Sweet Port Sauce with Herbs. Finished w/ fresh Apple & Pear Compote. Sure to impress!

Scandinavian Pork Medallions & Cabbage \$2.75/pp

Slow cooked in a bed of Cabbage with Spaetzle, Bacon, Brown Sugar, and Apples.

Baked Apricot & Maple Glazed Ham Slices \$2.00/pp

As wonderful as it sounds! Simplicity with a twist!

Gravy Smothered Pork Chops \$2.75/pp Just like grandma used to make!



Misc, Entrees

Roasted Turkey \$2.50/pp

Roasted Turkey in natural Aus Jus with Apple Stuffing, and Cranberry Sauce side.

Cabbage Rolls \$2.00/ ea

Traditional Beef & Rice Cabbage Rolls with tomato sauce.

Stuffed Peppers \$3.50/pp

Red Peppers stuffed with beef & rice with a tomato sauce.

Pierogies \$2.00/ea

Stuffed with potatoes & cheeses, with grilled onions and sour cream.



PASTA ENTREES

Choose your favorite sauce to accompany your favorite pasta:

PASTA NOODLE CHOICES

Standard Noodles

Penne, Bowtie, Spirals, Orecchiette Shells, XX & OO's.

Supreme Noodles

Four Cheese Ravioli, Portabella Ravioli, Cheese Stuffed Tortellini, Gnocchi ... Add \$1.50/pp (Other gourmet options available.)



PASTA SAUCE CHOICES

All sauces are homemade in-house with the finest ingredients.

Marinara \$2.50

A Traditional Tomato Sauce slow simmered with fresh Italian Herbs. Wonderful taste!

Traditional Meat Sauce \$2.75

Traditional Marinara simmered with ground beef. Mama Mia!!

Pomodora Sauce \$2.50

A light toss of sautéed Basil, Garlic, Roma Tomatoes, with olive oil and Parmesan.

Alfredo Sauce \$2.75

Three Cheeses, Crème, and Butter blended into a Rich, Decadent Sauce.

Roasted Red Pepper Crème Sauce \$2.75

Roasted Red Peppers, Peas, Red Onion, and Bacon tossed in a Rich Roasted Red Pepper Crème Sauce.

Greek Aisles Sauce \$2.50

Light Virgin Olive Oil Sauce with fresh sautéed Spinach, Tomatoes, and Feta Cheese.

Roasted Veggie Sauce \$2.75

Signature dish of seasonal market vegetables sautéed & tossed w/ a White Wine ragout.

Rave reviews always

Spinach & Artichoke Pasta \$2.75

A Light Crème Sauce with sautéed Spinach & Marinated Artichokes

Lasagna \$4.50

Traditional Meat Lasagna or Vegetarian Three Cheese Lasagna.

Cheddar Bake or Mac & Cheese traditional. \$2.75

Creamy Triple Cheddar Bake with bacon and Light Bread Crumb Crust. A Classic!

Lemon Caper Pasta \$2.75

A light and refreshing sauce with hints of lemon essence, mushrooms, and capers.



ENTREE SIDE DISHES

(Customized versions are an option!)

SALAD GREENS

(Each salad has a signature dressing! Additional dressings can be added on the side for 50 cents)

Gourmet Salad \$2.25

Fresh Romaine/Iceburg Greens w/ Mozz, Cranberries, Mandarins, and Almonds.

Garden Salad \$2.25

Fresh Romaine/Iceburg Greens w/ Cucumber, Tomato, Cheddar.

Spinach Salad \$2.25

Fresh Spinach w/ mozzarella, crumbled bacon, eggs, mushrooms, & tomato wedge.

Greek Salad \$2.25

Fresh Romaine/Iceburg Greens w/ Feta, Cucumbers, Tomatoes, & Olives.

Pistachio Salad \$2.50

Fresh Romaine /Iceburg Greens, Mozz, Pears, Dried Fruits, & Pistachio medley.

Dried Cherries Salad \$2.50

Mixed Romaine/Iceburg Greens with Goat Cheese, Dried Cherries, and Almonds.

Drizzled with A Cherry Brandy Dressing.

Autumn Fig Salad \$2.50

Mixed Romaine/Iceburg Greens with Asiago Cheese, Dried Figs, & Almonds

Napa Cabbage Salad \$2.25

Shredded Napa Cabbage with Asiago, Almonds, Mandarins, Scallions, Crunchy Noodle

Cucumber Tomato Salad \$2.25

Fresh Cucumber, Roma Tomatoes, Black Olives, Vidalia Onions, Feta Cheese, and Basil

Italian Anti Pasta Salad \$2.25

Romaine/Iceburg lettuce w/ a medley of Cheeses, Pepperoni, and Peppercini Peppers.

Cobb Salad \$2.25

Romaine Lettuce topped with Cheddar, Crumbled Bleu Cheese, Bacon, Red Onion.

Apple Cheddar & Bacon Salad \$2.75

Baby Spinach Leaves with Granny Smith Apples, Cheddar & Bacon.



COLD SIDE DISHES

Roasted Veggie Salad \$2.25

A medley of Gourmet Veggies roasted, chilled, and marinated.

Cucumber Dill Salad \$2.25

Slices of cool Cucumbers in a Sour Cream Dill Sauce

Fruit Medley \$2.25

A Beautiful Display of Fresh Fruits.

Waldorf Salad \$2.50

A Fruited Creamy delight of Grapes, Apples, Celery & Walnuts.

Fruit Ambrosia Salad \$2.50

A Tropical Delight of Exotic Fruits, Coconut, and Whipped Crème.

Broccoli Bombay Pasta Salad \$2.50

Pasta with balsamic dressing, fresh Broccoli florets, Raisins, Pecans, and Red onions.

Zita Bleu Pasta Salad \$2.00

Pasta mixed w/ chunky Blue Cheese Dressing, Gourmet Veggies & Asparagus tips.

Sicilian Pasta Salad \$2.00

Orecchiette Shells mixed w/ a Vinaigrette Dressing, Fresh Vegetables & Cheeses.

Creamy Bowtie Pasta Salad \$2.00

Everyone's Favorite with sweet peas, carrots, bacon, and cheddar cheese.

Goat Cheese Tortellini Pasta Salad \$3.00

Cheese tortellini with goat cheese, roasted red peppers, pecans, and asparagus tips.

Add \$1.00/pp

Green Apple & Horseradish Coleslaw \$1.75

Sweet, with a nice little tang at the finish.

Potato Salad \$1.75

Dill Potato Salad, Classic Potato Salad, Or Russian Peas & Bacon Potato Salad

Macaroni Salad \$1.75

Elbow Mac with carrots, onions, celery, and Mayo.



HOT SIDE DISHES

Roasted Potato Medley \$2.25

A Step above the Norm! A medley of Redskins, Yukons, Russet, and Yams roasted in a Sweet Butter Garlic Sauce. A beautiful display! Herbed Redskins only are available.

Scalloped Potatoes \$2.25

Layered w/ Three Cheeses, Fresh Rosemary, and Crumbled Bacon.

Yukon Mashers \$2.75

Golden Potatoes mashed w/ Buttermilk, Roasted Garlic, Whipped Butter (add \$.75/pp)

Whipped Sweet Potatoes \$2.75

Sweet potatoes Whipped with butter, garlic, and brown sugar. (add \$.75/pp)

Smashed Redskins \$2.75

Redskins roasted and smashed with goat cheese and rosemary.

Baked Potato \$3.00

Idaho Russet with sides of butter, cheddar, bacon, and sour cream.

Wild Grain Rice \$1.75

Slow steamed in Chicken Broth w/ Wild Mushrooms, Asparagus, and Parmesan.

Green Beans \$2.25

Steamed fresh with butter, sliced mushrooms and almonds. Or choose a creamy casserole bake version.

Baked Veggie Layer \$2.50

A Medley of fresh Vegetables, Rice, and Cheeses baked with a light Parmesan Crust.

Vegetable Bouquetiere Medley \$1.75

Medley of Vegetables; such as Zucchini, Yellow Squash, Asparagus; in a citrus butter.

Broccoli Spears \$2.50 Steamed with butter and garlic.

Fresh Asparagus \$3.75

Steamed Tender and drizzled w/ Hollandaise Sauce .. Add \$2.00/pp

5 Star BBQ Baked Beans \$1.50

5 varieties of beans baked in a sweet & smoky bbq sauce with bacon.

Peas & Carrots \$2.25

Sugar snap peas and carrots with caramelized red onions.

Seasonal Corn on the Cob \$1.75

Local ears of corn roasted.

Baked Apple Compote \$2.25

A medley of Apples baked w/ Butter, Brown Sugar, & Pecans.

Dietary Requests

Please let us know of any allergies for hidden ingredients. We will be glad to accommodate any dietary needs given at the final menu appointment.

DESSERT CAKES & CUPCAKES

A custom work of art designed just for you! Prices may vary from \$1.50 and up. Choose two flavors if desired. Liqueurs such as Kahlua, Amaretto, and Rum can be soaked into the cake layers. Be creative and match flavors to your colors!

Flavors

Deep Dark Chocolate White Yellow Butter Pecan Strawberry Spice Confetti
Carrot Mocha Espresso Chocolate Chip Marble Date Nut Tiramisu Toffee
Chocolate Cherry Forest Pineapple Banana Pumpkin Almond Lemon

Fillings

(50 cents to \$1.00 additional)

Turn any cake into a decadent dessert! Always a crowd-pleaser. Be creative and match your organization's colors.

Layers of jams such as Strawberry, Raspberry, Blackberry, or Apricot.

Almond slices can be added also.

Bavarian White Chocolate Mousse w/ fresh Raspberries, Strawberries, Cherry filling, or Mixed Berries.

Chocolate Mousse with Fresh Raspberries

Chocolate Bavarian Mousse w/ Chocolate Shavings, Toffee Crunch, Peanut Butter Chips, or Ferrero Rocher

Chocolate Mousse with Liqueur of Amaretto, Grand Marinier, or Coffee Espresso

Chantilly Champagne Mousse with Raspberry Puree

Key Lime Essence Mousse or Lemony Fluff Mousse

Pistachio Puff Mousse

Coconut Crème Mousse, or Crème de Menthe Mint Mousse

New York Style Cheesecake Mousse

Pumpkin Spice Mousse

Icing Flavors

Traditional Buttercream, Butter Icing, Whipping Crème, Cream Cheese Icing, Mousse Icing, Fondant.



Other Assorted DESSERT Options

Pastry Trays \$1.00 to \$5.95 /pp

Delicious Display of decadent pastries; such as Mini Eclairs, Crème Puffs, Lemon Squares, Cheesecake Squares, Pecan Tarts, Baklava, Kolachkis, Seven Layer Bars, Apple Caramel Crunch, Mousse Cups, Chocolate Covered Strawberries, and even more!

Cheesecakes \$3.95/pp

Luscious, Creamy, and always Homemade! New York Style w/ Berry Mounds, Raspberry Swirl, Oreo Crunch, Snicker Bar, Peanut Butter Cup, and more!

Cookies or Brownies 50 cents to \$1.50

Oversized delights always made as sinfully as possible!

Mousses \$1.95 to \$2.95/pp

Homemade with pure Whipping Crème and topped w/ Berries or Chocolate Filigrees.

Pies \$1.50/pp

Homemade Berry or Crème Pies.

BEVERAGES

Cans of Pop, Water, Powerade \$1.50/ each.

Bottles of Pop, Water, Powerade \$2.50/ each.

Coffee, Decaf, Hot Tea, Hot Chocolate \$1.50/pp.

Disposables

Disposable Plate, Silverware, napkin 75 cents/pp

Disposable Serving Utensils \$1.50 ea

Disposable Chafer rack, Pan, and Sterno \$10