

2020 Off Premise Event Catering Menu

1-440-933-4739



GREATER CLEVELAND'S PREMIER CATERING COMPANY

HORS D'OEUVRES

Prices shown below are two (2) pieces per serving. Minimum of 50 servings per item for any booking. We can assist you in determining how many servings to order. Let us incorporate your theme into the appetizers!

- Meatballs Sweet-n-Sour Classic \$2.50/pp
- Stuffed Mushrooms \$4.95/pp
- Oriental Chicken or Beef Sate' \$5.50/pp
- Wings: BBQ, Mild, Hot, Teriyaki \$2.95/pp
- Spinach Artichoke, Wild Buffalo Dip \$2.95/pp
- Pot stickers Chicken or Pork \$3.95/pp
- Petite Quiches, Egg Rolls, Spanakopita \$3.95/pp
- Mini Frank Wraps \$2.50/pp
- Puff Pastry Brie & Baked Apples or custom \$4.95/pp
- Petite Sandwiches (Variety) \$5.95/pp
- Italian Sub (Oversize, Rings, Shapes) \$2.75/pp
- Sliders (Burger, Chicken, Pulled Pork Vegetarian) \$5.95/pp
- Water Chestnuts & Bacon \$4.95/pp
- Stuffed Philo Cups Feta & Cranberry, or custom \$3.50/pp
- Vegetable Medley \$2.95/pp
- Fruit Medley \$4.95/pp
- Fruit Sculpture Palm Tree \$6.95/pp
- Cheese Medley with Crackers \$5.95/pp
- Apricot Cream Cheese ball \$2.95/pp
- Cheese Fondue Fountain \$7.95 /pp
- Petite Dessert Pastries \$2.95/pp
- Nuts & Gourmet Snacks \$3.95/pp
- Gourmet Chip Station \$2.95/pp
- Gourmet Popcorn Station \$2.95/pp
- Chocolate Dream Fountain \$4.95/pp to \$8.95 /pp
- Filet Mignon Platter , Anti Pasta, Charcuterie, \$8.95/pp
- Yukon Masher Martini Bar \$6.95 /pp
- Tortellini Skewers or Tower \$4.95/pp
- Tomato & Mozzarella Skewers \$4.95/pp
- Grilled Lamb Chops \$10.95/pp
- Succulent Crab Fondue \$3.95/pp
- Smoked Salmon: Whole Display \$7.95/pp
- Crab Cakes or Bacon Wrapped Scallops \$5.95/pp
- Chilled Tiger Shrimp \$5.95/pp

Aftertizers

Top off the party with some end-of-the-night deliciousness!

Slider Bar and JoJo Fries \$5.95/pp

Breakfast Bar Eggs, hashbrowns, muffins \$5.95/pp

Nacho Bar with Toppings \$5.95/pp

Pre-Dinner Teaser Packages

The Teaser 1 \$6.95/pp

Vegetable Medley Platter & Cheese Medley Platter with dips, crackers, and grapes.

The Master Teaser I \$8.95/pp

Teaser I with an Array Of Imported Cheeses; such as Goat and Brie

The Teaser II 10.95/pp

Teaser I with the addition of Fresh Fruit Medley w/ raspberry yogurt sauce

Hors d'oeuvres Stations as a Dinner Buffet

Package I

Includes Teaser 1, Choice of 2 Stations as listed below, Dessert at a Station (or a \$1.95 credit /pp) \$28.95 /pp

Package II

Includes Choice of 3 Stations as listed below, Dessert at a Station (or a \$1.95 credit /pp) \$32.95 /pp

Package III

Includes Choice of 4 Stations as listed below: \$38.95 /pp

Pasta & Salad Station

Pasta Station Choose from 2 each of our Pasta & Salad selections off our Main Menu

Meat Carving Station

Choose 3: Turkey, Ham, Beef, or Pork; w/ Garnishes, Cheeses, Sauces, & Breads

Hot Appetizer Station

Petite Meatballs, Oriental Chicken Sates, Stuffed Philos

Asian Station

An Asian Delight of Chicken Stir Fry, Pot Stickers, Egg Rolls, & Vegetarian Rice

Southwestern Station

Ole! Mini Burritos, Mexican Rice, Spanish Black Bean & Corn, Chips & Salsa

Middle Eastern Station

All the best of the East: Olives, Pita bread, Hummus, Tabioli, Stuffed Grape Leaves

Dessert Station

A breathtaking decadent display of Assorted Pastries and Cakes

Gourmet Coffee Station

Coffee, Decaf, Tazo Teas, Whipping Cream, Chocolate Chips, Liquor Flavorings, etc.

THE DINNER BUFFET

prices include full service catering. (includes buffet linen, chafers, serving utensils, disposable plates, silverware, napkins, set up and tear down of buffet) Includes \$1.95 worth of dessert /pp. Food pick up only: Entrees are \$4.50 /pp, Sides \$2.50
Delivery charges available. Tipping is optional but appreciated!

Elite Dinner Buffet \$21.95/ per person.

Two Meat Entrees, One Pasta Entree, Two Side Dishes, Salad, Rolls and Butter, Dessert

Deluxe Dinner Buffet \$19.95/ per person.

Two Meat Entrees, Two Side Dishes, Salad, Rolls/Butter, Dessert.

Premier Dinner Buffet \$17.95/ per person.

One Meat Entree, One Pasta Entree, Two Side Dishes, Salad, Rolls/Butter, Dessert.

Classic Dinner Buffet \$15.95/ per person.

One Meat Entree, One Pasta Entree, One Side Dish, Salad, Rolls/Butter, Dessert.

Standard Dinner Buffet \$13.95/ per person.

One Meat Entree, One Pasta Entree, Salad, Rolls/Butter, Dessert.

THE LUNCHEON & SUNDAY BUFFET

Price includes full service catering. (includes buffet linen, chafers, serving utensils, disposable plates, silverware, napkins, set up and tear down of buffet)

Dessert includes \$1.95/pp. Food pick up only: Entrees are \$4.50 /pp, Sides \$2.50/pp.

Tipping is optional but appreciated

Gold Luncheon Buffet \$17.95/ per person

One Meat Entree, One Pasta, Two Side Dishes, Rolls/ Butter, Dessert

Silver Luncheon Buffet \$15.95/ per person

One Meat Entree, One Pasta, Salad, Rolls/Butter, Dessert

Bronze Luncheon Buffet \$13.95/ per person (drop off only \$10.95/pp)

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

Fiesta Lunch Buffet \$14.95/ per person

Beef Soft and Hard Tacos, Spanish Rice, Chips & Salsa, Fruit Display, Brownies.

Soup & Salad Luncheon Buffet \$13.95/ per person

Handmade Soup, Mixed Green Salad, Fresh Melon Slices, Dessert.

Boxed Lunch \$8.95/pp (drop off)

Turkey Sandwich, Chips, Whole Fruit, Cookie

Gourmet boxed lunch \$10.95 (drop off)

Turkey Wrap, Pasta Salad, Fruit Salad, Cookie

BREAKFAST & BRUNCH BUFFET

Prices include full service catering. (includes buffet linen, chafers, serving utensils, disposable plates, silverware, napkins, set up and tear down of buffet)

Tipping is optional but appreciated

The Sweet Start \$7.95/ per person

Fresh Fruit Medley, Warm Cinnamon Buns, Hashbrowns.

The Early Start \$9.95/ per person

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

The All American Start \$19.95/ 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 \$25.95/ per person

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

Additional Breakfast and Brunch Options

Substitute French Toast with Waffles to order \$2.95/pp,

Substitute Eggs with Omelet Station made to order or Eggs Burrito Bar \$4.95,

OUTDOOR GRILLING MENU

~Chargrilled LUNCHES~

Prices include choice of one side, chips, dessert brownie. Price includes full service catering (includes buffet linen, chafers, serving utensils, disposable plates, silverware, napkins, set up and tear down of buffet) Grilling is done on location. We use mesquite & hickory wood for infused flavor. Additional rental grille charge of \$200 may apply.

Tipping is optional but appreciated

Hotdogs \$9.50/pp

All beef with condiments of mustard, ketchup, relish, chopped onions, and cheese

Brauts ot Italian Sausages with Grilled Peppers & Onions \$13.95/pp

Brauts with grilled peppers & onions, mustard, and ketchup.

Burgers OR Grilled Chicken w/ the Fixing's \$13.95/pp

All Beef half pounders with grilled mushrooms, cheese, lettuce, tomato, onions, pickles, mustard, and ketchup.

~CHARGRILLED DINNERS~

Grilling is done on location. We use mesquite & hickory wood chips for great atmosphere. Rental Grille of \$200 may apply. Includes 3 Side Dishes, Rolls & Butter, dessert (\$1.95 credit/pp). Price includes full service catering (includes buffet linen, chafers, serving utensils, disposable plates, silverware, napkins, set up and tear down of buffet) Tipping is optional but appreciated.

Black Angus Steaks~ See prices below

Choice Angus Strip Steaks are hand cut, and marinated for 24 hours. Accompanied with grilled mushrooms & onions. (add real silverware: steak knife and fork \$2.00/pp)

10oz Steak \$29.95/pp, 12oz Steak \$32.95/pp, 14oz Steak \$34.95/pp, 16oz Steak \$36.95/pp

BBQ Ribs & Chicken~ \$32.95/pp

St. Louis Style Ribs & boneless Chicken with Teriyaki, Honey Mustard, and BBQ Sauce.

Salmon, Swordfish, or Tuna~ \$29.95/pp

Salmon, Swordfish, or Tuna Steak marinated and grilled with a Chutney Sauce.

Grilled Chicken Or Burger~ 8 oz \$24.95/pp 4oz \$19.95

8 ozs of boneless Chicken with Teriyaki, Honey Mustard, and BBQ Sauce.

COMBINATION ENTREES add \$1.50/pp

Offer a combination of multiple entrees above. Let your guests choose!

Burgers & Chicken Combo~ \$25.95/pp

All Beef quarter pounders with grilled mushrooms, Chicken breasts are grilled with Teriyaki, Honey Mustard, and BBQ Sauce. Fixings and condiments included.

Beef & Chicken Kabobs~ \$29.95/pp

Marinated Beef filet & Chicken kabobs with veggies and glazed.

Clambake \$29.95/pp

One dozen Middle Neck Clams , Roasted Rotisserie Chicken, & Clam Chowder!

Substitute a steak for chicken: add \$12.00/pp. Add Lobster tail \$24 -\$30/pp.

Roasted Rack of Pork \$24.95/pp

Roasted Rack of Pork is even better than a Pig Roast ! We take a Frenched Rack of Pork loin, and slowly sear on the grille. It carves like a huge Lamb Chop and is accompanied with Brandy Baked Apples. Have us add a Centerpiece Suckling Pig: add \$200.

PLATED & FAMILY STYLE DINNERS

Always plated masterfully in a show-stopping display! Includes a \$1.95 credit towards the dessert of your choice or appetizers. Price includes salad plate, dinner plate, fork & knife, table linen to lap, linen napkin. Tipping is optional but appreciated

Double Entree Family Style Platters \$47.95/ per person.

Two Meat Entrees, Two Side Dishes, Family Style Salads, Rolls, Dessert.

Single Entree Family Style Platters \$43.95/ per person.

Two Meat Entrees, Two Side Dishes, Family Style Salads, Rolls, Dessert.

Double Entree Plated Dinner \$52.95/ per person.

Two Meat Entrees, Two Side Dishes, Family Style Salad, Rolls and Butter, Dessert

Single Entree Plated Buffet \$47.95/ per person Individually Plated

One Meat Entree, Two Side Dishes, Family Style Salads, Rolls and Butter, Dessert

SIT DOWN PLATED LUNCHEON

Always plated masterfully in a show-stopping display! Includes a \$1.95 credit towards the dessert of your choice or appetizers. Price includes salad plate, dinner plate, fork & knife, table linen to lap, linen napkin. Tipping is optional but appreciated.

Entree Plated Luncheon \$29.95/ per person.

Family Style Salad & Rolls, One Meat Entree, Side Dish, Dessert

Pasta Plated Luncheon \$23.95/ per person.

Family Style Salads & Rolls, One Pasta Entree w/ /Chicken, Dessert.

Salad Plated Luncheon \$21.95/ per person.

Rolls and Butter, Fruit Wedge, Green Salad w/Chicken Salad, Dessert.

ENTREE OPTIONS

CHICKEN ENTREES

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

Marinated Mediterranean

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

Gorgonzola Chicken w/ Berries

Gorgonzola Crème Sauce, Fresh Herbs, Raspberries, and Blackberries.

Pistachio Chicken

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

Stuffed Chicken Florentine

Stuffed with gourmet cheeses and spinach

Lemon Caper Chicken

Lightly crusted and topped with a Lemon Butter Caper Sauce.

Wild Mushroom Chicken

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

Key Lime Breast of Chicken

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.

Honey Wheat Baked Chicken

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

Chicken Cordon Bleu

Stuffed with Ham & Swiss and drizzled with Crème Sauce.

Chicken Romano

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

Rotisserie Style Chicken

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

Apple Brandy Glazed Chicken

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

Orange & Apricot Pecan Glazed Chicken

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

Greek Isles Chicken

Baked with Spinach & Feta & Tomato Pesto.

Smothered Chicken

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

Chicken Marsala

Sautéed with mushrooms and marsala wine. A classic.

SEAFOOD ENTREES

Tapped Up Tilapia

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

Honey Berry Salmon

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

Tarragon Crème Salmon

Baked Salmon with a light tarragon crème sauce.

Bourbon Glazed Pecan Salmon

Pecan crusted salmon with a bourbon teriyaki glaze

Crab Stuffed Flounder

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

Shrimp Skewers

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

ROAST BEEF ENTREES

Sliced Roast Beef

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

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

Sweet & Sour Meatloaf

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

Filet of Beef Skewers

Tender Chunks of Filet are skewered and rubbed w/ our Teriyaki & Sweet Plum Glaze. Add \$2.50/pp

Beef Tips in Merlot

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

Filet Mignon Medallions

Filet Mignon Medallions prepared in the selection of your choice : Wrapped in bacon and topped w/ asparagus garnish; Topped with Gorgonzola Butter and Shitake mushrooms; or Slathered with a Cabernet Glaze. Add \$8.00/pp to \$18.00/pp (3 to 8 oz)

Prime Rib

Served w/ Horseradish and Aus Jus. Add \$3.00/pp. Carved add \$4.00/pp, Plated \$10add

PORK ENTREES

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

Fruit & Grain Breaded Pork Chops

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

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

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

Black Forest Pork

Dark Cherries soaked with Amaretto and garnished with almond slivers.

Scandinavian Pork Medallions

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

Baked Apricot & Maple Glazed Ham Slices

As wonderful as it sounds! Simplicity with a twist!

Slow Cooked BBQ Pulled Pork

Seasoned and slow cooked pork butt with a sweet and tangy sauce finger lickin' sauce!

Gravy Smothered Pork Chops

Just like grandma used to make Lightly Breaded chicken smothered in gravy!

Misc, Entrees

Roasted Turkey

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

Cabbage Rolls

Traditional Beef & Rice Cabbage Rolls with tomato sauce.

Stuffed Peppers

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

Sausage with Peppers & Onions

Italian Sausages, Buffalo Chicken, or Cranberry Apple with peppers & onions.

Pierogies

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

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

Traditional Meat Sauce

Traditional Marinara simmered with ground beef. Mama Mia!!

Pomodora Sauce

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

Alfredo Sauce

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

Roasted Red Pepper Crème Sauce

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

Greek Aisles Sauce

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

Roasted Veggie Sauce

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

Spinach & Artichoke Pasta

A Light Crème Sauce with sautéed Spinach & Marinated Artichokes

Lasagna

Traditional Meat Lasagna or Vegetarian Three Cheese Lasagna. Add \$ 2.50/pp

Cheddar Bake or Mac & Cheese traditional.

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

Lemon Caper Pasta

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

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

Garden Salad

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

Spinach Salad

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

Greek Salad

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

Caribbean Salad

Fresh Romaine /Iceburg Greens, Mangos, Avocados, Toasted Coconut, and Tomatoes.

Pistachio Salad

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

Iceberg Wedge

Beautiful Display of Iceberg Wedges fanned out on a platter and speckled w/ a colorful display of chopped veggies and drizzled dressings. Wait until you see this!

Dried Cherries Salad

Mixed Romaine/Iceburg Greens with Goat Cheese, Dried Cherries, and Almonds.
Drizzled with A Cherry Brandy Dressing.

Autumn Fig Salad

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

Napa Cabbage Salad

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

Cucumber Tomato Salad

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

Italian Anti Pasta Salad

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

Cobb Salad

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

Apple Cheddar & Bacon Salad

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

COLD SIDE DISHES

Roasted Veggie Salad

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

Cucumber Dill Salad

Slices of cool Cucumbers in a Sour Cream Dill Sauce

Fruit Medley

A Beautiful Display of Fresh Fruits.

Waldorf Salad

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

Fruit Ambrosia Salad

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

Broccoli Bombay Pasta Salad

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

Zita Bleu Pasta Salad

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

Sicilian Pasta Salad

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

Creamy Bowtie Pasta Salad

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

Goat Cheese Tortellini Pasta Salad

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

Add \$1.00/pp

Green Apple & Horseradish Coleslaw

Sweet, with a nice little tang at the finish.

Potato Salad

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

Macaroni Salad

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

HOT SIDE DISHES

Roasted Potato Medley

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

Scalloped Potatoes

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

Yukon Mashers

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

Whipped Sweet Potatoes

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

Smashed Redskins

Redskins roasted and smashed with goat cheese and rosemary.

Baked Potato

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

Wild Grain Rice

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

Green Beans

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

Baked Veggie Layer

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

Vegetable Bouquetiere Medley

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

Broccoli Spears

Steamed with butter and garlic.

Fresh Asparagus

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

5 Star BBQ Baked Beans

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

Peas & Carrots

Sugar snap peas and carrots with caramelized red onions.

Seasonal Corn on the Cob

Local ears of corn roasted.

Baked Apple Compote

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 \$1.95 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 \$4.95/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 75 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 \$1.95/pp

Homemade Berry or Crème Pies.

BEVERAGES

Urns of Punch, Iced Tea, Lemonade \$1.50/ea. 2 choices \$2.50/pp 3 choices \$3.95/pp

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. 2 choices \$2.50/pp 3 choices \$3.95/pp

Bar Wash

Bring in your own alcohol, we will supply in the Bar Wash. Pop, sodas, juices, mixes, garnish, ice, napkins. **\$10.50/pp** (with real glassware) **\$4.50/pp** (with disposables)

Recommendation of how much alcohol to purchase is provided.

Bartenders

\$150/ea. (Recommended 1 per 100 guests for 5 hours)

Corking

Of Champagne or Wine bottles at the tables \$1.50 per bottle.

Pouring

We pour Wine or Champagne for a toast 20 cents per person.

RENTALS

China Plate:\$2.00 each, Silverware: \$1.00 each, Water Goblet or Glassware: \$2.00 each

Linen Tablecloth \$8.00 to \$25 each, Napkin:\$2.00 each, White Vinyl Folding Chairs: \$2.50 ea,

White Padded Folding Chairs \$3.65 each, Margarita Machine: \$200 ea, Bar \$200

Chair Covers: \$4.00 each, Chair Sash \$1.50 each, Arch- Brass, or White Wooden \$100 each

Tents: by quote, MORE rentals available

ADDITIONS, TERMS & CONDITIONS

Minimums. Minimum of 50 people. Counts below 50 will incur an upcharge approval only.

Final/Counts Final number must be guaranteed 2 weeks before event. (It is the customer's responsibility to schedule this final appointment, or else we will choose a menu for you and base the count on the quote.) Customer must pay for this number guaranteed regardless of cancellations or no-shows. Additions can be made up to 2 weekdays before the event at 9:00 am. All final details for timing, menu, cake, set up, etc, must be finalized two weeks prior (or we will decide for you) Any change requests after this point are not guaranteed. Customers must pay for the minimum amount of people required. Final payment is due at the final appointment or two weeks before at the latest. Any additions after this time can be paid on event day before the start time as approved. Final counts less than 20% may incur an upcharge at full per person price. Final appointment may be done over the phone or an available weekday by 2pm.

Room Rentals Offsite - it is the customer's responsibility for paying & signing a contract with the facility of choice. The Big Show holds no affiliation or responsibility.

Set Up/Timing Full service catering pays for set up of buffet. We arrive approximately 15 minutes to half hour before serve time to set up. If we are required to arrive earlier, time is billed at \$50 an hour per staff member. Dinner and dessert service is for one hour. Afterwards, servers will clean up food items, tear down buffet, etc and leave. ADDITIONAL charges are at \$50 an hour per server. (Such as deviation of times, set up of rentals, set up of customer's name cards, favors, etc.)

Tear Down tear down of buffet and clean up of food items purchased from Big Show only. Additional charges will incur for tear down of rentals or customer's items. Cost is \$50 an hour per server.

Rentals Rental prices are for rentals only. Set up charges and tear down charges will apply. China, glassware, & silverware prices include bussing fees. The Big Show will work with you to develop a layout for the rentals. If customer is choosing to do their own tear down; some rental items (such as linens on the tables) may need to be returned to The Big Show by the following Tuesday after their event. (separate from table, chair, and tent pick up) Failure to do so will result in charges for those items. Customer will be responsible for any damage to rental items or theft of rental items at full replacement value. Delivery and pick up times will be arranged at your final appointment. Prices for rentals are subject to change from quote price. A deposit may be required or card for incidentals, damages, failure to return rentals. .

Alcohol Must be provided by the customer, except for facilities that The Big Show hold liquor permits at. Ask us for recommendations of Liquor Agencies that deliver. It is the customer's responsibility to secure any permits needed. Big Show reserves the right to not serve any guest. Bar set up times, tear down, equipment, are additional.

Tippling Tips are optional but appreciated. Please pay tips on the final bill with check or credit card or mail to main office, in order for The Big Show to assure they are distributed to key event staff that may not be present at the end of the event.

Timing will be prescheduled. Any deviation from this may result in extra charges.

Prices Price on non food items are subject to change without notice. Additions billed at current prices. Sales tax for rentals and beverages may apply. Children 10 & under are 25% off adult buffet menu prices only. (however, their counts can not be included to meet our minimum requirements) Special customized children menus are available by quote. Prices for rental items are subject to change with out notice. Additions or changes are billed at current prices. Mastercard, Visa, American Express, Check & Cash are accepted. There is a 3% charge for credit or debit cards. Promotional discounts are on the buffet price only.

Quantity final meal count is per person. Additional guests will incur another meal charge. Prices are one meal per person and include the average portion consumed. Big Show is not responsible for guests eating more than one meal or beverage serving portion, or using more than one plate, silverware, or napkin.

Deposit 50% non refundable deposit secures date and contract quantity pricing. Partial deposits or payments are non refundable. Final payment is due two weeks before your event. If rentals are ordered, a security deposit may be held from this amount until thirty days after the event.

Payment for the event is due with the final count unless approved for upon receipt.

Cancellation of event from 8 months before the event date and up until two weeks before the event date will incur an additional 25% liquidation fee. Cancellation two weeks before and up to the actual the event date will require the customer to pay the guaranteed count amount or the contract amount if no guaranteed count was given. A cancellation letter will be sent to contract holder and must be signed. Any payments still due must be paid within 10 days of cancellation or an additional 100% liquidation fee will be assessed. Any court costs or attorney fees will be paid by the customer.

Confidentiality details of the contract, services, products, recipes, pictures, prices, and menus of Big Show must be kept confidential, including verbal, written, or video; in any manner deemed giving other competitors an edge.

Indemnification Customer holds The Big Show harmless against any claims from the acts of themselves and guests including any accident, injury or damage, however caused, to any person or property related to the event, and against any costs, attorney fees, expenses, and liabilities. The Big Show is not liable for lost or stolen items.

Liability Customer will be responsible for any negligent acts of themselves or guests damaging the property of The Big Show, Ltd., or Premises Loss In the event the facility suffers temporary loss of utilities, fixtures, acts of nature, or acts of terrorism; customer hereby waives all claims against The Big Show for injury or damage, physical, emotional, or contractual, or service start delay from acts of nature, traffic, vehicular error, lack or access to premises. An NSF fee of \$30 will be charged per incident. If the Big Show must take collection action against the customer, the customer is required to pay all fees incurred for collection, attorney, travel time, and interest.