

Graduation Party

carryout catering



salads

garden 12" bowl 15 | 15" bowl 30.
caesar 12" bowl 15 | 15" bowl 30.

chopped greek 12" bowl 18 | 15" bowl 36.
caprese 30/half pan.

fusilli pasta 7/pint.
red bliss potato 6/pint.

appetizers minimum 25 pc./order

blue buffalo tenders boneless tenders, cucumbers, special recipe hot sauce, blue cheese crumble 1.5/pc.
caribbean bbq chicken spicy bbq sauce, blue cheese, carrot sticks 1.5/pc.
cocktail meatballs house-made meatballs, marinara sauce 1/pc.
wings buffalo, bbq, teriyaki, garlic, plain 1.5/pc.
vegetable spring rolls baby bok choy, carrots, bean sprouts wrapped in pastry, drizzled sesame soy sauce 1.5/pc.

stuffed mushrooms italian seasonings 1.25/pc.
crudite cups red and green bell peppers, radish, celery, carrots, cucumbers, ranch or blue cheese dipping cup 2/pc.
caprese skewers buffalo mozzarella, beefsteak tomatoes, basil leaves, balsamic vinegar drizzle 2/pc.
bruschetta cups tomato, artichokes, capers, fresh mozzarella 2/pc.
shrimp cocktail mkt/lb.

sandwiches 36/dz.

black angus rare roast beef swiss cheese, finger roll.
buffalo chicken buffalo sauce, blue cheese, finger roll.
italian sausage peppers, onion, finger roll.
chicken salad pecans, goat cheese, multigrain bread.

tuna salad celery, red onions, multigrain bread.
ham and swiss honey maple ham, swiss cheese, mini croissant.
veggie marinated veggies, gouda cheese, tortilla pinwheels.
caprese buffalo mozzarella, beefsteak tomatoes, baby arugula, basil pesto, balsamic vinegar, tortilla pinwheels.

sliders 36/dz.

bbq pulled pork black served on a potato roll.
angus burger served on a potato roll.
house-made meatballs served on a potato roll.

sheet pan pizzas:

cheese 20/24 pc. | 36/48 pc.
pepperoni 30/24 pc. | 46/48 pc.
veggie delight 30/24pc. | 46/48 pc.

calzones:

italian 20.
buffalo chicken 20.
spinach-ricotta 20.

entrées all pans are 9 x 11 and serve 10-12 ppl

baked ziti 25 | add meatballs 10 | add sausage 10.
lasagna 3 cheese blend, ricotta, fresh herbs, marinara sauce 35.
rigatoni bolognese braised veal, beef, pork, house-made tomato sauce, mushrooms, cream 35.
pasta primavera seasonal julienne vegetables, cavatelle, pecorino romano cheese sauce 35.
country baked mac and cheese elbow pasta, 5 cheese sauce, bread crumbs 35 | add buffalo chicken 10 | add pulled pork 10.

eggplant parmigiana lightly breaded cutlet, mozzarella, portobello mushrooms, tomatoes, spinach, marinara sauce 40.
chicken parmigiana lightly breaded cutlet, mozzarella, marinara sauce, cavatelle with butter and cheese 45.
jambalaya rock shrimp, chicken, andouille sausage, tasso ham, spicy vegetables, dirty rice 50.
grilled steak tips bourbon bbq marinade, grilled balsamic onions 90.

desserts

cupcakes your graduates choice of flavor and frosting 36/dz.
whoopie pie your choice of chocolate, vanilla, chocolate chip, or raspberry 36/dz.

cheese cake lollipops assorted flavors 24/dz.
cake pops chocolate, vanilla, red velvet, peanut butter, carrot cake 24/dz.

Gluten-free breads and pasta are available for an additional 3pp

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions 20190418*