

# 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*