

Catering MENU

PROVIDED BY WILD WING CAFÉ

BBQ OUTBACK 20 GUEST MIN

WINGS (REGULAR OR BONELESS – CHOOSE YOUR FLAVOR)

BUILD YOUR OWN PULLED BBQ SANDWICHES
(PULLED PORK OR PULLED CHICKEN)

MAC N CHEESE

GREEN BEANS

CELERY AND BLEU CHEESE DIP

ADD BROWNIES FOR \$1.50/GUEST

WINGS & BEYOND 20 GUEST MIN

BUFFALO WINGS

DELI AND TURKEY WRAPS

COOL AND CREAMY SPINACH DIP W/ TORTILLA CHIPS

POTATO SALAD

CORN COBBIES

ADD BROWNIES FOR \$1.50/GUEST

HEAVY APPETIZERS 20 GUEST MIN

BUFFALO WINGS

CHICKEN FINGER BITES

CHEESEBURGER SLIDERS

MEATBALLS IN MARINARA

VEGETABLE PLATTER WITH COOL CREAMY SPINACH DIP

QUESO DIP W/ TORTILLA CHIPS

Catering MENU

PROVIDED BY MORTIMER'S PUB & CAFÉ

MIX & MATCH PACKAGES: 20 GUEST MIN

CHOOSE 1 ITEM:

MINI PIGS IN A BLANKET
MINI CORNDOGS
MEATBALLS-BBQ OR MARINARA

CHOOSE 1 ITEM:

CHICKEN TENDERS
WINGS - 2 SAUCES (BUFFALO, HONEY BUFFALO, HONEY BBQ, BARBALO)
BONELESS CHICKEN WINGS (BUFFALO, HONEY BUFFALO, HONEY BBQ, BARBALO)

SIDES CHOOSE 2 ITEMS:

CRISPY SPRING ROLLS WITH SWEET & SOUR SAUCE
PEPPER JACK MACARONI AND CHEESE BITES
GOUDA MACARONI AND CHEESE BITER
PRETZEL BITES WITH NACHO CHEESE AND WHOLE GRAIN HONEY MUSTARD
CRUNCHY ZUCCHINI STICKS
JALAPEÑO POPPERS
MINI QUESADILLAS
ITALIAN CHEESE RAVIOLI'S
ONION PETALS
DEEP FRIED MUSHROOMS
DEEP FRIED PICKLES
CRAB AND SHRIMP SPRING ROLLS (ADD \$1.50 PER GUEST)

CHOOSE 1 ITEM:

FRESH FRUIT TRAY
FRESH AND CRISPY VEGETABLE TRAY
SPINACH DIP WITH PITA BREAD
GARDEN SALAD
MACARONI SALAD
POTATO SALAD

ADD ON TO A PACKAGE:

SLIDERS (CHOICE OF 1 OR 80 MAX)
BBQ, CHICKEN PARM, ROAST BEEF SLIDERS OR MEAT BALL
MEAT & CHEESE TRAY

Catering MENU

PROVIDED BY LIBRETTO'S

PIZZA MENUS

I LOVE NY PIZZA BUFFET

CHEESE PIZZA

PEPPERONI PIZZA

MUSHROOM PIZZA

GARLIC KNOTS

TOSSED OR CAESAR SALAD

ADD CHEESECAKE. SERVES APPROX 8 GUESTS

CHOOSE 1 ITEM:

WHITE PIZZA

MEAT LOVERS PIZZA

BBQ CHICKEN PIZZA

MOZZARELLA STICKS

GARLIC KNOTS

TOSSED SALAD

Catering MENU

PROVIDED BY PLATE PERFECT

HEAVY HOR D'OEUVRES BUFFET

SHRIMP COCKTAIL CUPS

BEEF & BLEU CHEESE WRAPPED IN BACON STATIONED HORS D'OEUVRES

GARDEN VEGETABLE BASKET SERVED W/ ROASTED GARLIC RANCH & BLEU CHEESE DRESSINGS

CHEESE COLLECTION GARNISHED W/ GRAPES & DRIED FRUITS,

TABLE WATER CRACKERS & BREADSTICKS

SPINACH ARTICHOKE & CHEESE DIP SERVED W/ GRILLED FLATBREAD

CARVING STATION:

PRIME RIB WITH ROSEMARY AU JUS

SERVED W/ SPLIT ROLLS & APPROPRIATE CONDIMENTS.

SALAD STATION:

INDIVIDUAL CHOPPED SALADS SERVED IN MARTINI GLASS WITH BALSAMIC VINAIGRETTE DRESSING

MAMA'S PASTA STATION:

STATION INCLUDES GARLIC KNOTS AND FRESH ROMANO CHEESE

MADE TO ORDER PASTAS – PENNE BROCCOLI & CHICKEN OR PENNE ALLA VODKA

MAMA'S CLASSIC BUFFET

HORS D'OEUVRES:

SCALLOPS WRAPPED IN APPLE WOOD SMOKED BACON

CHICKEN PARMESAN LOLLIPOPS

ASSORTED STUFFED MUSHROOMS

SALAD - TUSCAN SALAD:

HOMEMADE MOZZARELLA, CALAMATA OLIVES, RED ONION, FRESH BASIL,
ROMAINE LETTUCE AND ROMA TOMATOES SERVED WITH BALSAMIC VINEGAR
& ROASTED GARLIC OLIVE OIL DRESSING ON THE SIDE.

PASTA:

PENNE ALLA VODKA

ENTRÉE:

SLICED ROAST BEEF WITH BUTTON MUSHROOM A JUS

SIDE ITEMS:

ROSEMARY ROASTED

VEGETABLES

FAMOUS GARLIC ROLLS

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A PLATE PERFECT OCCASION

HORS D'OEUVRES - CHOICE OF THREE:

MINIATURE CONES FILLED W/ ASPARAGUS AND GOAT CHEESE PUREE W/ ROASTED RED PEPPERS
ANTIPASTO PLATTER PRESENTED WITH BREADSTICKS & TABLE WATER CRACKERS
SHRIMP BRUSCHETTA

SALAD - MINI WEDGE:

LETTUCE WEDGE WITH APPLE WOOD SMOKED BACON PIECES, GORGONZOLA CHEESE, DICED ROMA
TOMATO W/ A GORGONZOLA CHEESE DRESSING.

ENTRÉE - BEEF BRACIOLE:

TENDER BEEF, ROLLED AND STUFFED WITH HOUSE MADE MOZZARELLA, ROASTED RED PEPPERS
& PROSCIUTTO HAM THEN BRAISED IN FRESH TOMATO SAUCE.

CHICKEN ROLLATINI:

CHICKEN ROLLED AND STUFFED WITH PROSCIUTTO HAM & FONTINA
CHEESE THEN ROLLED & BAKED IN A MARSALA WINE SAUCE.

SIDE ITEMS:

RED SKIN GARLIC MASHED
POTATOES
GRILLED ASPARAGUS IN LEMON & GARLIC
FAMOUS GARLIC ROLLS

DUAL ENTRÉE FULL DINNER BUFFET

SALAD - MAMAS SALAD:

CRISP ROMAINE LETTUCE, AN ARRAY OF SEASONAL VEGETABLES, ARTICHOKE HEARTS
& VINE-RIPENED TOMATOES SERVED W/ OUR HOUSE MADE DRESSINGS.

CHICKEN - POLLA ALLA GRIGLIA:

A LEMON & GARLIC MARINATED GRILLED CHICKEN BREAST,
TOPPED W/ MARINATED ROMA TOMATOES

BEEF - RED WINE BRAISED BEEF BRISKET:

SLOW SIMMERED BEEF ROUND W/ ONIONS, CARROTS, POTATOES, GARLIC & RED WINE

SIDE ITEMS:

ROASTED FINGERLING POTATOES
GREEN BEANS WITH BRUSCHETTA TOMATOES
FAMOUS GARLIC ROLLS
ASSORTED DESSERT BARS & BROWNIES

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LIGHT HOR D'OEUVRES

STATIONED:

GARDEN VEGETABLE BASKET SERVED W/ ROASTED GARLIC RANCH & BLEU CHEESE DRESSINGS
MOZZARELLA & TOMATOES DRIZZLED W/ EVOO, BALSAMIC VINEGAR & TOPPED W/ FRESH BASIL

PETIT SANDWICHES:

SMOKED TURKEY W/ APPLE WOOD BACO
ROAST BEEF W/ CAPERS

HOR D'OEUVRES:

CRISPY SPRING ROLLS SERVED W/ DUCK SAUCE
VENETIAN CHICKEN SALAD W/ CURRY, GRAPES & WALNUTS IN CRISPY CONES
ASSORTED STUFFED MUSHROOMS

ACTION STATION:

SHRIMP & GRITS MADE TO ORDER
SOUTHERN GRITS, CHEDDAR CHEESE, SOUR CREAM, BUTTER & BACON BITS

NACHO TACO BUFFET

HOUSE MADE TORTILLA CHIPS W/ TOMATILLO & CHARRED TOMATO SALSA

FILLINGS/TOPPINGS:

RED CHILI GROUND BEEF
ROASTED TINGA CHICKEN BREAST
SHREDDED LETTUCE, PICO DE GALLO, SHREDDED MEXICAN CHEESES & SOUR CREAM
CILANTRO BEANS
VEGETABLE RICE
QUESO FUNDIDO
ASSORTED DESSERTS

Catering MENU

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FULL MOON FIESTA

HOUSE MADE TORTILLA CHIPS W/ TOMATILLO & CHARRED TOMATO SALSA
QUESO FUNDIDO
TOP SHELF GUACAMOLE

ENTRÉE - CHICKEN & SPINACH ENCHILADAS:

ROASTED CHICKEN, FRESH SPINACH & WHITE CHEDDAR CHEESE TOPPED WITH CHILE CON QUESO
& FINISHED WITH AVOCADO & RED PEPPER CREMA

RED CHILE ENCHILADAS

TEXAS-STYLE RED CHILE SEASONED GROUND BEEF ENCHILADAS WITH MIXED CHEESE
TOPPED W/ RANCHERO SAUCE, SOUR CREAM & AVOCADO

SALAD:

MEXICAN CHOPPED SALAD FRESH GREENS, CHOPPED TOMATO, JICAMA, SWEET ONION, AVOCADO,
SCALLIONS, GARBANZO BEANS, ROASTED RED PEPPERS, COJITA CHEESE & CORN SERVED
W/ CHIPOTLE RANCH & BALSAMIC VINAIGRETTE

SIDES:

CILANTRO BLACK BEANS
TOMATO RICE