



# Appetizer Carry Out Catering Menu

available for pick-up or delivery

## General Ordering Guidelines: *By placing an order, you agree to the following terms and conditions:*

- **Appetizers sold per pieces must be ordered in increments of 20 pieces.**
- Orders can be placed 7-45 days in advance. Orders placed less than 7 days in advance are subject to availability.
- Orders can not be canceled, modified, or rescheduled less than 72 hours prior to your pick-up/delivery time.
- Delivery is subject to availability. Delivery charges will be applied based on location (\$25.00 and up).
- A \$1,000.00 minimum order is required for deliveries on Fridays, Saturdays, Sundays, and holidays.
- Sunday and Monday orders require a \$1,000.00 minimum order if our kitchen is not already scheduled to be open.
- Carry-Out Catering does **NOT** include wait staff. Paper products are **NOT** included, but may be added (see page 2).
- No contracts or deposits are required. Payment in full is due at the time of pick-up or delivery: cash, check, or credit.
- Carry-out catering is tax-exempt in the state of Ohio.
- Pick-up orders can be picked up at the Service Entrance located on the South side of the building (left hand side).
- You may order your food to be hot & ready to eat -or- fully cooked & chilled with easy reheating instructions.
- We reserve the right to make reasonable substitutions if unable to secure ingredients due to supply chain shortages.

## Small Bites

GF=Gluten Free | DF=Dairy Free **Full Pans serve 30 people | Half Pans serve 10-15 people**

- **Balsamic Fig & Goat Cheese Flatbreads** \$2.45/piece (ordered in increments of 20)  
*sliced figs, balsamic vinegar, goat cheese, and fresh chives on a toasted flatbread (Vegetarian)*
- **Sweet & Sour Meatballs** \$95.00/full pan (160 pieces)  
*half ounce cocktail meatballs slow cooked in sweet and sour sauce*
- **Raspberries & Brie en Croute** \$2.75/piece (ordered in increments of 20)  
*ripe raspberries and creamy brie cheese baked in flaky puff pastry (Vegetarian)*
- **Mini Vegetable Egg Rolls** \$1.15/piece (ordered in increments of 20)  
*vegetables wrapped in egg roll paper lightly fried (DF) (Vegetarian) add Orange Ginger Sauce, \$14.95/quart;\$7.48/pint*
- **Bacon Wrapped Water Chestnuts** \$0.95/piece (ordered in increments of 20)  
*smoked bacon wrapped around crunchy water chestnuts and lightly fried (GF) (DF)*
- **Wild Mushroom Phyllo Purses** \$2.15/piece (ordered in increments of 20)  
*sautéed cremini, oyster, portabella, and shiitake mushrooms in light cream sauce, baked in flaky phyllo (Vegetarian)*
- **Stuffed Mushroom Caps** \$2.15/piece (ordered in increments of 20)  
*mushrooms caps stuffed with minced sautéed mushrooms, breadcrumbs, mustard aioli, & spices (Vegetarian)*
- **Italian Sausage Stuffed Mushroom Caps** \$2.25/piece (ordered in increments of 20)  
*mushrooms caps stuffed with breadcrumbs, mustard aioli, spices, and our house-made mild Italian sausage*
- **Mini Teriyaki Chicken & Pineapple Kabobs** \$1.95/piece (ordered in increments of 20)  
*grilled chicken breast and fresh pineapple brushed with sweet teriyaki sauce (DF)*
- **Bacon Wrapped Sea Scallops** \$2.75/piece (ordered in increments of 20)  
*smoked bacon wrapped around fresh sea scallops and baked golden brown (GF) (DF)*
- **Mini Crab Cakes** \$2.50/piece (ordered in increments of 20)  
*seasoned crab meat, herbs and spices, and breadcrumbs lightly fried*



## Appetizer Displays

**GF=Gluten Free | DF=Dairy Free**

- **Fresh Fruit Tray** (*seasonally available*)  
*fresh pineapple, grapes, cantaloupe, honeydew, and watermelon (GF) (DF) (Vegan)*  
\$95.00 per 18" tray (*serves 100*)
- **Assorted Cheese Tray**  
*cubed baby Swiss, hot pepper, and Colby jack cheeses (GF) (Vegetarian)*  
\$48.95 per 12" tray (*serves 50*) (*4.5 total pounds*)  
\$93.75 per 16" tray (*serves 80*) (*9 total pounds*)  
\$125.00 per 18" tray (*serves 120*) (*13.5 total pounds*)
- **Assorted Cracker Tray**  
*assorted gourmet crackers, approximately 250 pieces (Vegetarian)*  
\$42.50 per 16" tray (*serves 75*)
- **Garden Vegetable Tray**  
*baby carrots, celery, broccoli, cauliflower, yellow pepper (GF) (DF) (Vegan), with creamy ranch dip (Vegetarian)*  
\$60.00 per 16" tray (*serves 40*)  
\$90.00 per 18" tray (*serves 60*)
- **Gulf Shrimp Bowl**  
*approximately 70 pieces of cocktail shrimp (GF) (DF), house-made cocktail sauce, and fresh lemon wedges*  
\$60.00 per bowl (*serves 30*)

## Paper Products & Catering Supplies

- **10" Dinner Plates - three-compartment** \$0.15 each (*Heavy Paper*); \$0.25 each (*Styrofoam*)
- **Signature Paper Dinner Napkin** \$0.06 each
- **Plastic Cutlery Kit** (*Knife, Spoon, Fork, Salt & Pepper*) \$0.25 each
- **6" Foam Plate** (*dessert/appetizer plate*) \$0.10 each
- **Foam Salad Bowl** \$0.10 each
- **Foam Carry-Out Containers** \$0.45 each
- **Serving Utensils** \$0.95 each  
*Solid Spoon, Slotted Spoon, Tong, Cake Server, Knife, Ladle*
- **Two-Hour Sterno** (*does NOT include Chafing Dish*) \$1.50 each
- **Six-Hour Sterno** (*does NOT include Chafing Dish*) \$3.60 each
- **Reusable Wire Chafing Dish Kit with Sterno** \$12.00 (*2-hour Sterno*); \$14.00 (*6-hour Sterno*)  
*holds 1 full pan or 2 half pans, includes wire rack, water steam pan, and 1 Sterno (choice of 2-hour or 6-hour burn time)*

Chafing Dish Directions: Place Chafing Dish Frame on table. Remove cap from Sterno and place in the fuel holder space of the Chafing Dish Frame. Place the Water Pan in the Chafing Dish Frame. Add 1/2 inch of hot water to the Water Pan. Light the Sterno and allow it to warm the water for 10-15 minutes. Remove the lid from the Food Pan and place the Food Pan on top of the Water Pan. The Food Pan does not need to touch the water; food is kept warm by the hot water's steam, not by the water itself. If the Sterno burns out, use a pot holder to remove the used Sterno and insert and light a new Sterno. We recommend using 1 Sterno at a time.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*