



# Lunch & Dinner 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:*

- **Approximate Serving Sizes: Full Pans serve 20-30 people | Half Pans serve 10-15 people | Bowls serve 20-25 people**
- 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 6).
- 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.

## Chicken Entrées **GF=Gluten Free | DF=Dairy Free** *Full Pans serve 20-30 people | Half Pans serve 10-15 people*

- **Traditional Oven Roasted Chicken** \$58.00/full pan (32 pieces); \$29.00/half pan (16 pieces)  
*Our signature family recipe! Bone-in chicken breasts, thighs, wings, and legs lightly breaded in our house blend of savory seasonings and corn flour and oven roasted until fork tender (GF)*  
*Full Pan = 8 breasts, 8 thighs, 8 wings, 8 legs (serves 20) Half Pan = 4 breasts, 4 thighs, 4 wings, 4 legs (serves 10)*
- **Boneless Breast of Roasted Chicken** \$90.00/full pan (30 pieces); \$45.00/half pan (15 pieces)  
*Our signature family recipe! 4oz. boneless chicken breasts, lightly breaded in our house blend of savory seasonings and corn flour and oven roasted until fork tender (GF)*
- **Barbecued Chicken Breast** \$115.00/full pan (30 pieces); \$57.50/half pan (15 pieces)  
*4oz. boneless marinated chicken breasts, grilled and finished with a savory barbecue sauce (DF)*
- **Chicken Piccata** \$105.00/full pan (30 pieces); \$52.50/half pan (15 pieces)  
*4oz. boneless chicken breasts dusted in corn flour and simmered in a lemon caper sauce (GF)*
- **Balsamic Glazed Chicken Breast** \$105.00/full pan (30 pieces); \$52.50/half pan (15 pieces)  
*4oz. boneless marinated chicken breasts, broiled and finished with a white balsamic glaze (GF) (DF)*
- **Bourbon Glazed Chicken Breast** \$105.00/full pan (30 pieces); \$52.50/half pan (15 pieces)  
*4oz. boneless marinated chicken breasts, grilled and finished with a sweet bourbon reduction (DF)*
- **Chicken Marsala** \$105.00/full pan (30 pieces); \$52.50/half pan (15 pieces)  
*4oz. boneless chicken breasts dusted in corn flour, simmered in Marsala wine, beef stock, & sautéed mushrooms (GF)*
- **Tuscan Chicken** \$120.00/full pan (30 pieces); \$60.00/half pan (15 pieces)  
*4oz. boneless chicken breasts, grilled with artichokes & sun dried tomatoes, topped with parmesan cream sauce (GF)*
- **Creamy Pesto Chicken Pasta** \$100.00/full pan (full pans only)  
*penne pasta with strips of grilled chicken breast in a rich and creamy basil pesto sauce*
- **Chicken Tenders** \$95.00/full pan (full pans only) (approx. 60 pieces)  
*10 lbs. breaded and fried chicken tenderloins, sizes of tenders vary, approximately 60 pieces (DF) (add sauces on page 5)*





**Seafood Entrées**      **GF=Gluten Free | DF=Dairy Free**      **Full Pans serve 20-30 people | Half Pans serve 10-15 people**

- **Baked Atlantic Salmon**      Market Price, (10 pound average) (full pans only)  
*fresh premium filet of Atlantic salmon lightly seasoned and oven roasted (GF) (DF), please call for current market price*  
*your choice of presentation: 4oz. filets (approx. 40 pieces) -or- 8oz. filets (approx. 20 pieces)*
- **Parmesan Crusted Baked Cod**      Market Price, (40 pieces) (full pans only)  
*Norwegian farm-raised cod loin breaded in a panco-parmesan cheese crust, please call for current market price*

**Sausage Entrées**      **GF=Gluten Free | DF=Dairy Free**      **Full Pans serve 20-30 people | Half Pans serve 10-15 people**

\* Made in-house with all-natural casings and hand cut to order, the exact size and number of pieces may vary slightly

- **Italian Sausage: Marinara, Peppers & Onions**      **2" pieces:**  
*mild pork and beef sausage smothered in bell peppers and onions and simmered in a hearty marinara sauce (GF) (DF)*      \$130.00/full pan (96 pieces); \$65.00/half pan (48 pieces)  
**4" bun length pieces:**  
\$130.00/full pan (48 pieces); \$65.00/half pan (24 pieces)
- **Fresh Pork Sausage**      **2" pieces:**  
*lightly seasoned all pork sausage (GF) (DF)*      \$85.00/full pan (96 pieces); \$42.50/half pan (48 pieces)  
*add Sauerkraut with the sausage:*      **4" bun length pieces:**  
\$25.00/pan, \$12.50/half pan      \$85.00/full pan (48 pieces); \$42.50/half pan (24 pieces)
- **Smoked Kielbasa & Sauerkraut**      **2" pieces:**  
*mild pork and beef sausage, slowly cooked over hickory smoked and served with sauerkraut (GF) (DF)*      \$95.00/full pan (80 pieces); \$47.50/half pan (40 pieces)  
**4" bun length pieces:**  
\$95.00/full pan (40 pieces); \$47.50/half pan (20 pieces)

**Vegetables**      **GF=Gluten Free | DF=Dairy Free**      **Full Pans serve 20-30 people | Half Pans serve 10-15 people**

- **Green Beans: Toasted Almonds**      \$55.00/full pan: \$27.50/half pan  
*fancy cut green beans tossed in soy-butter & sliced almonds (GF) (DF) (Vegan)*
- **Buttered Whole Kernel Corn**      \$50.00/full pan: \$25.00/half pan  
*tossed in soy-butter, salt & pepper (GF) (DF) (Vegan)*
- **Sauerkraut**      \$50.00/full pan: \$25.00/half pan  
*traditional fermented cabbage (GF) (DF) (Vegan)*
- **Glazed Baby Carrots**      \$75.00/full pan; \$37.50/half pan  
*tossed in a sweet brown sugar glaze (GF) (DF) (Vegan)*
- **California Blend Vegetables**      \$75.00/full pan; \$37.50/half pan  
*broccoli florets, orange carrots, and yellow carrots tossed in soy-butter (GF) (DF) (Vegan)*
- **Bahamas Blend Vegetables**      \$75.00/full pan; \$37.50/half pan  
*broccoli florets, green beans, red peppers, and yellow carrots tossed in soy-butter (GF) (DF) (Vegan)*
- **Broccoli Au Gratin**      \$75.00/full pan (full pans only)  
*steamed broccoli tossed in a creamy cheese sauce (Vegetarian)*
- **Cauliflower Au Gratin**      \$75.00/full pan (full pans only)  
*steamed cauliflower tossed in a creamy cheese sauce (Vegetarian)*
- **Corn on the Cob with Butter Pads** (seasonally available)      \$60.00/full pan (40 pieces)  
*locally grown Ohio sweet corn and individually portioned butter pads (Vegetarian)*



## Starches

GF=Gluten Free | DF=Dairy Free **Full Pans serve 20-30 people | Half Pans serve 10-15 people**

- **Rice Pilaf** \$40.00/full pan (*full pans only*)  
*white rice and orzo pasta simmered in a savory chicken broth (DF)*
- **Parsley Red Jacket Potatoes** \$50.00/full pan; \$25.00/half pan  
*quartered red potatoes tossed in parsley and soy-butter (GF) (DF) (Vegan)*
- **Baked Beans with Smoked Bacon** \$45.00/full pan; \$22.50/half pan  
*wood fired baked beans topped with bacon (DF)*
- **Cabbage and Noodles** \$45.00/full pan (*full pans only*)  
*tender sautéed cabbage and caramelized onions over buttered egg noodles (Vegetarian)*
- **Penne Pasta Marinara** \$50.00/full pan (*full pans only*)  
*penne pasta in a hearty tomato marinara sauce (DF) (Vegan)*
- **Bourbon Glazed Sweet Potatoes** \$80.00/full pan; \$40.00/half pan  
*sweet potatoes tossed in a sweet bourbon reduction (DF) (Vegetarian)*
- **Garlic Roasted Red Bliss Potatoes** \$55.00/full pan; \$27.50/half pan  
*quartered red potatoes tossed in garlic and soy-butter and oven roasted (GF) (DF) (Vegan)*
- **Garlic Mashed Red Potatoes** \$55.00/full pan; \$27.50/half pan  
*red potatoes mashed with milk, butter, and a hint of garlic (GF) (Vegetarian)*
- **Potato & Cheese Pierogis** \$65.00/full pan (*full pans only*)  
*sautéed potato & cheese pierogis topped with caramelized onions (approx. 72 pieces) (Vegetarian)*
- **Traditional Hand Broken Stuffing** \$85.00/full pan (*full pans only*)  
*hand broken bread baked with chicken stock and seasoned with sage and thyme*
- **Scalloped Potatoes au Gratin** \$60.00/full pan; \$30.00/half pan  
*hand sliced Idaho potatoes, baked in a creamy cheese sauce until golden brown (GF) (Vegetarian)*
- **Mashed Yukon Gold Potatoes with Pan Gravy** \$60.00/full pan; \$30.00/half pan  
*Yukon gold potatoes mashed with milk and butter until creamy (GF) (Vegetarian), served with a side of rich pan gravy (full pan includes 1 quart of gravy; half pan includes 1 pint of gravy) (GF) (DF)*
- **Three Cheese Macaroni and Cheese** \$65.00/full pan; \$32.50/half pan  
*elbow macaroni tossed in a creamy three cheese sauce, topped with bread crumbs, baked golden brown (Vegetarian)*
- **Vegetable Lasagna** \$115.00/full pan; \$57.50/half pan  
*carrots, broccoli, spinach, onions, lasagna, Alfredo sauce, breadcrumb topping, baked golden brown (Vegetarian)*
- **Creamy Pesto Pasta** \$80.00/full pan (*full pans only*)  
*penne pasta in a rich basil pesto cream sauce (Vegetarian)*
- **Alfredo Pasta** \$80.00/full pan (*full pans only*)  
*penne pasta in a creamy parmesan cheese sauce (Vegetarian)*
- **Gluten-Free Roasted Vegetable Tortelloni** \$130.00/full pan (*full pans only*)  
*gluten-free cheese tortelloni, sun dried tomatoes, roasted zucchini, artichokes, garlic, tossed in olive oil (GF) (Vegetarian)*
- **Baked Potato** \$20.00/full pan (20 pieces)  
*whole Idaho potato with salt add 20 Butter Pads, \$3.00 add 20 Sour Cream Packets, \$7.00 (GF) (Vegetarian)*



## Salads

GF=Gluten Free | DF=Dairy Free **Bowls serve 20-25 people**

\* **All salads are prepared fresh to order.**

- **Garden Salad** \$32.50/bowl  
*spring greens, romaine, and iceberg lettuces with sliced English cucumbers and grape tomatoes (GF) (DF) (Vegan)*  
*(does NOT include salad dressing, see below to add salad dressings)*
- **Salad Dressings & Dipping Sauces**
  - House Vinaigrette Dressing (*tomato based*) (DF) (Vegan) \$11.95/quart or \$5.98/pint
  - Golden Italian Dressing (GF) (DF) (Vegan) \$11.95/quart or \$5.98/pint
  - Creamy Italian Dressing (GF) (Vegetarian) \$11.95/quart or \$5.98/pint
  - Ranch Dressing (GF) (Vegetarian) \$11.95/quart or \$5.98/pint
  - White Balsamic Dressing (GF) (DF) (Vegan) \$14.95/quart or \$7.48/pint
  - Poppysseed Dressing (GF) (Vegetarian) \$14.95/quart or \$7.48/pint
  - Honey Mustard Dressing (GF) (DF) (Vegetarian) \$14.95/quart or \$7.48/pint
  - Barbecue Dipping Sauce (DF) (Vegetarian) \$14.95/quart or \$7.48/pint
  - Orange-Ginger Dipping Sauce (DF) (Vegan) \$14.95/quart or \$7.48/pint

*We recommend 1 quart or 2 pints of dressing per garden salad bowl*
- **Coleslaw** \$45.00/bowl (10 pounds)  
*fresh shredded red & green cabbage and carrots tossed in a creamy dressing (GF) (Vegetarian)*
- **Melon Fruit Salad (seasonally available)** \$55.00/bowl (10 pounds)  
*fresh cubed watermelon, honeydew, and cantaloupe (GF) (DF) (Vegan)*
- **Macaroni Salad** \$48.95/bowl (10 pounds)  
*elbow macaroni, hard boiled egg, and celery tossed in a creamy dressing (Vegetarian)*
- **Yukon Gold Potato Salad** \$48.95/bowl (10 pounds)  
*Yukon gold potatoes, hard boiled eggs, celery, and onion tossed in a creamy dressing (GF) (Vegetarian)*
- **Garden Blend Pasta Salad** \$65.00/bowl (10 pounds)  
*tri-color rotini pasta, baby bocconcini mozzarella balls, black olives, red peppers, broccoli, cauliflower, and carrots tossed in a blend of poppyseed & golden Italian dressings (Vegetarian)*

## Breads

**All breads are Vegetarian. All breads contain gluten and dairy.**

- **Honey Dinner Rolls & Butter** \$9.25/ 16-pack  
*includes 16 dinner rolls and 24 individually portioned butter pads (Vegetarian)*
- **Warm Garlic Breadsticks** \$29.00/full pan (30 pieces); \$14.50/half pan (15 pieces)  
*brushed with melted butter and garlic (Vegetarian)*
- **Hamburger Buns** \$5.25/ 12-pack  
*per dozen (Vegetarian)*
- **Slider Buns** \$3.95/ 12-pack  
*per dozen (Vegetarian)*
- **Hot Dog Buns** \$5.25/ 12-pack  
*per dozen (Vegetarian)*
- **Sausage Buns** \$6.50/ 12-pack  
*per dozen (Vegetarian)*



## Desserts

All desserts are Vegetarian. All desserts contain gluten and dairy.

- **Strudel Bites Tray** \$30.00/tray (40 strudels)  
*bite-size Cherry & Apple Strudels (20 of each flavor)*
- **Petite Cookie Tray** \$55.00/tray (100 cookies)  
*1 oz. cookies: Chocolate Chip (75 pieces) and Sugar (25 pieces) No substitutions.*
- **Gourmet Cookie Tray** \$75.00/tray (80 cookies)  
*1.5 oz. cookies: Chocolate Chunk, Oatmeal Raisin, Peanut Butter, and M&M (20 of each flavor) No substitutions.*
- **Whole Nut Roll** \$18.50 each
- **Sliced Nut Roll Tray** \$22.50 each  
*sliced and sprinkled with powdered sugar*
- **Triple Chocolate Brownies Tray** \$40.00/half sheet  
*approximately 48, 2oz. pieces*
- **Chocolate Cake with Chocolate Frosting & Walnuts** \$40.00/half sheet (unsliced)
- **Yellow Cake with Vanilla Frosting & Walnuts** \$40.00/half sheet (unsliced)
- **Cheesecake** \$60.00/half sheet (unsliced)
- **Cheesecake Bites Tray** \$85.00/half sheet (sliced)  
*approximately 60 bite-sized pieces individually portioned in pastry liners, half plain, half with cherry topping*

## 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 (with 2-hour Sterno); \$14.00 (with 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.*