



# Picnic 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 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 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.

## Picnic Foods

**All entrees are served unassembled (protein, buns, and cheese are packaged separately)**

- **Flame Grilled Quarter Pound Burgers** \$52.95/dozen (*minimum 2 dozen*)  
*includes hamburger buns & sliced cheddar cheese Minimum order of 2 dozen, then sold in increments of 1 dozen*
- **Flame Grilled 2oz. Slider Burgers** \$45.95/dozen (*minimum 2 dozen*)  
*includes slider buns & sliced cheddar cheese Minimum order of 2 dozen, then sold in increments of 1 dozen*
- **5-Star Flame Grilled All Beef Hot Dogs** \$25.95/dozen (*minimum 2 dozen*)  
*includes hot dog buns Minimum order of 2 dozen, then sold in increments of 1 dozen*
- **Garden Veggie Burgers (Vegetarian)** \$62.95/dozen (*minimum 2 dozen*)  
*includes hamburger buns & sliced cheddar cheese Minimum order of 2 dozen, then sold in increments of 1 dozen*
- **Bratwursts (with bun)** \$47.95/dozen (*minimum 2 dozen*)  
*includes hot dog buns Minimum order of 2 dozen, then sold in increments of 1 dozen*
- **Bratwursts (without bun)** \$31.45/dozen (*minimum 2 dozen*)  
*Does NOT include hot dog bun Minimum order of 2 dozen, then sold in increments of 1 dozen*
- **Sauerkraut** \$50.00/full pan: \$25.00/half pan  
*traditional fermented cabbage (Gluten-Free) (Dairy-Free) (Vegan)*
- **Burger Condiment Packets** \$12.00 (*serves 24*)  
*Includes 24 ketchup, 24 mustard, & 12 mayo packets*
- **Hot Dog Condiment Packets** \$10.95 (*serves 24*)  
*Includes 24 ketchup, 24 mustard, & 12 relish packets*
- **Condiment Vegetable Tray** \$38.95 per 16" tray (*serves 24*)  
*includes leaf lettuce, sliced beefsteak tomatoes, and sliced onions, sliced to fit Quarter Pound Burgers & Veggie Burgers*  
*We recommend one tray per every 4 dozen burgers*

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



## 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** \$11.95/quart or \$5.98/pint  
House Vinaigrette Dressing (tomato based) (DF) (Vegan) Golden Italian Dressing (GF) (DF) (Vegan)  
Creamy Italian Dressing (GF) (Vegetarian) Ranch Dressing (GF) (Vegetarian)  
*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)*

## 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.