

## 2020 DIY Catering Menu

***Food prepared for pickup in disposable pans. Each pan feeds about 20 guests unless otherwise noted. These items can be usually be ready within hours, during our normal operating hours.***

Gorgonzola Salad, 8 entrée portions/20 side salads, 50.00

Chicken Piccata with lemon-butter and capers, 95.00

Chicken Marsala with rosemary and mushrooms, 95.00

Chicken Parmesan with marinara and mozzarella, 95.00

Chicken Tenders with honey mustard dip, 75.00

Broiled Salmon with lemon-butter (20 6-ounce portions), 180.00

Cherry-berry Sautéed Pork Tenderloin, 95.00

French Market Steak Tips with mushroom, onions and peppers, 180.00

Spaghetti & Meatballs (separate pans), 95.00

Sausage, Peppers and Onions in light marinara, 80.00

Baked Ziti with Penne Pasta, 60.00

Penne A La Vodka, 75.00

Chicken Penne A La Vodka, 95.00

Rolls & Butter (20 rolls), 18.00

Steamed Fresh Vegetables, 60.00

Rice Pilaf, 40.00

Mashed Potatoes, 50.00

Manero's Port Wine Cheese Spread with cracker and fruit garnish, 75.00

Shrimp Cocktail Platter (60 large shrimp), 125.00

Fresh Baked Chocolate Chip Cookies (40 cookies), 55.00

Whole, Jeff's Homemade Chocolate Cake (12 – 16 slices), 48.00

***Other popular items, usually available with 24-hours' notice, market pricing.***

Fresh Fruit Platter

Whole Prime Rib

Assorted Wrap Sandwiches (Turkey, Ham, Chicken Salad, Italian, Etc.)

Other items possible, please ask...