

PARTY CATERING OPTIONS

Delivery & Set-up, or Pick-up options available. All packages include: disposable plates, plastic ware, serving utensils & napkins. For parties below 25, please call for pricing. Side selections are below A La Carte Sides. Increased delivery fee if total is under \$400.00.

PARTY OPTION 1: GRADUATION SPECIAL

Includes 2 of the following: Chicken tenders, BBQ pulled pork, Kielbasa or Baked Rosemary Marinated Chicken with your choice of 2 sides (a la carte sides), tossed garden salad & rolls.
25 guests: \$10.99/person 100 guests: \$8.99/person

PARTY OPTION 2: ITALIAN SPECIAL

Includes 2 of the following: Lasagna, Chicken Parmesan, Baked & Boneless Amish Chicken Breasts or Sweet Italian Sausage with Southern Green Beans, Rigatoni, tossed garden salad & rolls.
25 guests: \$10.99/person 100 guests: \$8.99/person

PARTY OPTION 3: KSU SPECIAL

Includes 3 of the following: BBQ Pulled pork, Burgers, Brats, Thick Hot Dogs, BBQ Chicken Sandwich or Wings and 2 sides + Kettle chips & Watermelon slices or tossed garden salad
25 guests: \$11.49/person 100 guests: \$10.49/person

PARTY OPTION 4: LUAU SPECIAL

Honey Baked Ham & Slow-cooked Turkey, stuffing, mashed potatoes with gravy and corn, tossed garden salad and rolls
25 guests: \$10.99/person 100 guests: \$8.99/person

PARTY OPTION 5: GOOD OLE TRADITIONAL SPECIAL

Baked & Boneless Amish Chicken Breasts, Honey Bake Ham & Pineapple, Homemade Au Gratin Potatoes, Southern Green Beans, Tossed salad & rolls
25 guests: \$10.99/person 100 guests: \$8.99/person

PARTY OPTION 7: THE BBQ SPECIAL

St. Louis Ribs with 1 of the following: BBQ Chicken Quarters, BBQ Roast Beef, Pulled Pork, or Sliced Smoked Brisket (+ \$1.00/person) with Homemade Au Gratin Potatoes, Homemade Baked Beans with sausage, Coleslaw & rolls.
25 guests: \$16.99/person 100 guests: \$14.49/person

KEEPING THE FOOD WARM:

Chafing dishes & Sternos: \$14.00/ea.
Portable Heating & Holding Units \$15.00/ea.

MACHO TACO BAR:

Soft tacos, Tortilla Chips, Ground Beef, Black Beans, Hot Rice, Tomatoes, Lettuce, Onions, Monterrey Jack Cheese, Sour Cream, Nacho Cheese & Salsa
25 guests: \$10.99/person 100 guests: \$7.99/person

HOUSE FAVORITES

FAMOUS WINGS

Flavors [Hot to Mild]

Blast Furnace, Sriracha, Sriracha Ranch, Hot, Hot Garlic Parmesan, Mild, Dry Rub Caribbean Jerk or Cajun, Buffalo Blue Cheezers, Italian Parmesan, Honey Gold, Teriyaki, Louisiana Sweets, Ranch, Garlic, Garlic Ranch, BBQ, Sweet n' Sour
25 pieces [1 flavor]: \$22.00 50 pieces [2 flavors]: \$42.00
100 pieces [3 flavors]: \$76.00 * Celery & Blue Cheese included

HOMEMADE COCKTAIL MEATBALLS

Choose your flavor: Original, Homemade Tomato Sauce, Oriental, BBQ, Teriyaki
25-30 guests: \$49.99

OUR FAMOUS SMOKED BBQ PULLED PORK

Includes: Onions & Coleslaw for toppings & Regular or Slider Buns
25 guests: \$72.00 50 guests: \$132.00
100 guests: \$232.00

HOMEMADE LASAGNA

3 Meat, Ground Beef or Vegetarian Lasagna & Garlic Bread
12 to 15 guests: \$45.00

A LA CARTE ENTREES

*Portions serve 15 guests

Chicken Parmesan \$47.00
Staffed Hungarian Cabbage Rolls \$65.00
Slow Cooked Italian Sausage \$41.00
Chicken Marsala \$46.00
Marinated Rosemary Baked Chicken \$49.00
Meat & Cheese Filled Manicotti \$40.00
Savory Roast Beef & Gravy \$49.00
Baked Amish Chicken Breasts \$49.00
Our Famous Homemade Meatloaf \$49.00
Oven Roasted Turkey & Stuffing \$49.00
Chicken Tenders \$43.00
Honey Baked Ham & Pineapple \$49.00
Hawaiian Luau Chicken \$49.00
Jamaican Jerk Chicken \$45.00
Hungarian Kielbasa with Kraut \$41.00
Traditional Philly Steak \$47.00

A LA CARTE SIDES

**Portions serve 15 guests*

Italian Pasta Salad \$25.00
Macaroni Salad \$25.00
Potato & Cheese Pierogis \$34.00
Nick Antke's Creamy Pink Bean Salad \$25.00
Linguine or Rigatoni with Marinara Sauce \$34.00
Homemade Au Gratin Potatoes \$34.00
German Potato Salad with bacon \$25.00
Cheese or Meat Hash Brown Casserole \$34.00
Tossed Salad or Coleslaw \$25.00
Green Bean Casserole \$34.00
Texas Style Baked Beans \$34.00
Barberton Hot Rice \$34.00
Crested Scalloped Potatoes \$34.00
Oven Roasted Buttered Corn \$34.00
Steamed Broccoli \$34.00
Southern Green Beans \$34.00
Parmesan Baby Potatoes \$34.00
Roasted Butter & Parsley Potatoes \$34.00
Chicken Risotto Romano \$34.00
Cucumber Salad \$25.00
Mashed Potatoes & Gravy \$34.00
Macaroni & Cheese \$34.00
Roasted Glazed Carrots \$34.00
Green Beans with Almonds \$34.00

APPETIZERS

Cheese & Cracker Tray \$30.00
Soft Pretzel Balls & Queso \$40.00
Buffalo Chicken Pinwheels \$37.50
Fruit or Veggie Tray \$32.00
Buffalo Chicken Dip with Tortilla Chips \$30.00
Sausage & Cheese Dip with Tortilla Chips \$30.00
Homemade Hummus with soft pita chips & Veggies \$40.00

Sliced Italian Sausage Coins \$37.00
Hash Puppies with Brown Sugar Dip \$37.00
Shrimp Cocktail \$40.00
Tomato Bruschetta and Baguettes \$40.00

DID YOU SAY BREAKFAST?!?!

Early delivery is subject to an extra fee

Waffle or French Toast Bar \$5.99 per person
Includes a wide variety of toppings! Let us know what you prefer!!!!

Meals \$8.99 per person

Meal 1: Scrambled Eggs, Hash browns, choose 1 meat: Bacon, Sausage Links, Sausage Patties, Ham or Kielbasa, and bread (may substitute for biscuit or English muffin)

Meal 2: Breakfast Sandwiches & hash browns

Meal 3: Stuffed Biscuits & gravy bar: includes scrambled eggs, sausage, bacon, Monterey jack cheese and hash browns! Make your own large Over Stuffed Biscuit!!!!

Meal 4: Breakfast burritos or quesadillas & hash browns

Meal 5: Egg casseroles with hash browns & bagels

Meal 6: \$9.99 per person Scrambled eggs, hash browns, bacon (2 per person), sausage links (2 per person), bread (rye, white, health nut, wheat, sour dough) or english muffin or biscuit. Waffle, French toast or bagel for \$1.50 more per person with condiments!

Add-ons: Sausage gravy (\$0.50 cents extra per person)

Loaded hash browns (\$0.50 cents extra per person)

Fruit cups \$1.50 extra per person

Extra meat \$1.50 (2 extra pieces per person)

Assorted Pastry Tray \$30.00 (per 15 guests)

Ask for other options if you don't see something you like here!

Mike's Place Catering

*Catering Manager and Event
Coordinator: Hope Kostensky*

(330)931-5496

Email is fastest!

Mikesplacecatering@gmail.com

Head Chefs:

Mike Kostensky

Roland Battle II