

CATERING MENU



601 E McMurray Rd, McMurray, PA 15317 (724) 941-8250 Delivery Available!



A LA CARTE

Half Tray (8-10) Full Tray (16-20) \$45

\$90

Half Tray (8-10) \$50

Full Tray (16-20) \$100

CHICKEN

Chicken Romano

Light parmesan egg batter, served with lemon butter sauce

Chicken Marsala

Sautéed in Marsala wine & mushrooms finished with butter and parsley

Chicken Cordon Bleu

Chicken breast filled with ham & swiss cheese, breaded and pan-fried, served with sauce veloute

Chicken Parmesan

Lightly breaded and pan-fried. Served with tomato-basil sauce and fresh Italian cheese

Grilled Chicken Bruschetta

Grilled chicken with chopped tomatoes, basil, fresh mozzarella and imported olive oil

Classic Stuffed Chicken Breast

Traditional celery-sage stuffing topped with chicken gravy

Tuscan Chicken

Oven cured tomatoes & basil Chiffonade



BEEF

Sliced Roast Sirloin

Wild mushroom with red wine gravy

Steak Pizzaiola

Boneless steak simmered with peppers, onions & mushrooms in a light marinara sauce

Sautéed Beef Medallions

Fire Roasted Peppers & baby spinach in red wine sauce

Classic Italian Meatballs

Served with our homemade fresh tomato-basil sauce

Classic Meatloaf

Served with tomato-basil sauce

Roasted Prime Rib or Filet Mignon

Seasoned and roasted to perfection **Priced by the pound





A LA CARTE

	Half Tray (8-10)	Full Tray (16-20)		Half Tray (8-10)	Full Tray (16-20)
PORK			SEAFOOD		
Wood Oven Roasted Pork Loin Garlic and herb rubbed then slow roasted	\$40	\$80	Lemon-Parsley Panko Crust Finished with white wine butter	\$50	\$100
Pistachio Crusted Pork Tenderloin Served with dried fruit chutney	\$45	\$90	Basil Grilled Faroe Island Salmon Finished with a balsamic glaze	\$60	\$120
Classic Sausage & Peppers Our homemade Italian sausage, sautéed red peppers, green peppers, and onions in a light tomato-basil	\$35	\$70	Crab Stuffed Sole Flash Fried Calamari	\$60 \$40	\$130 \$80
Sautéed Pork Tenderloin Prepared marsala, picatta, or romano	\$45	\$90	Choice of garlic parmesan, tha chili or sea salt & cracked pepper	i	
<i>Half Tray (8-</i> \$25		ay (16-20) 50	<i>Half Tray (8-10)</i> \$30	Full Tra	y (16-20) 60

VEGETABLE & POTATO SIDES

Chef's Vegetable Medley

Green Beans Almandine Herb

Roasted Yukon Gold &

Redskin Potatoes

Classic Mashed Potatoes

Roasted Garlic Whipped Potatoes

Rice Pilaf

Confetti Rice

SPECIALTY SIDES

Creamed Spinach

Four Cheese Macaroni & Cheese

Fried Polenta or Risotto Cakes

Asiago Cheese Baked

Au Gratin Potatoes

Steamed Broccolini with Roasted Peppers

Herb-Garlic Bistro Roasted Vegetables

Chive-Parmesan Twice Baked Potatoes



ALACARTE

FRIED CHICKEN TENDERS

Choose your flavor: Dry rub, hot buffalo, mild, buffalo ranch, BBQ, garlic parmesan, sweet chili

25pc | \$37.99 | 1 sauce 50pc | \$72.99 | 2 sauces 100pc | \$132.99 | 4 sauces

	Half Tray (8-10)	Full Tray (16-20)
BBQ PIT		
BBQ Pulled Pork	\$40	\$80
Slow Roasted Beef Brisket	\$70	\$140

FRIED CHICKEN WINGS

Choose your flavor. Dry rub, hot buffalo, mild, buffalo ranch, BBQ, garlic parmesan, sweet chili

50pc | \$70.00 | 2 sauces 100pc | \$135.00 | 4 sauces

CLASSIC FRIED CHICKEN

8pc | \$9.99 24pc | \$26.99 48pc | \$49.99 100pc | \$99.99

FRESH SALAD SELECTIONS

Serves 10-15 people \$34.00

Garden Salad(Two Dressings)
Classic Caesar
Strawberry, Brie, & Baby Spinach

Tri-Color Couscous Salad

Grainy Mustard, Roasted Shallot & Bacon Potato Salad Classic Potato, Redskin Potato, or German Potato

Cheddar Macaroni or Regular Macaroni

Roasted Vegetables over Boston Bibb Lettuce

Iceberg Wedge: Bacon, Tomatoes, Artichokes & Bleu Cheese









PASTA

	Half Tray (8-10)	Full Tray (16-20)	
Grilled Vegetable Orzo Grilled seasonal vegetables in garlic herb oil	\$30	\$60	
Pasta a la Vodka Choice of penne or rigatoni in our signature vodka sauce	\$30	\$60	
Jumbo Stuffed Shells Herbed ricotta cheese stuffed shells, topped with tomato sauce	\$35	\$70	
Classic Italian Style Lasagna Triple layer of noodles ricotta salata, Italian cheese, herbs, and tomato sauce *Choice of meat, cheese, spinach or roasted vegetable	\$37.50	\$75	
Tortellini Bolognese Sautéed beef, veal, pork, carrots, wine, tomatoes, garlic and fresh basil	\$40	\$80	
Tri-Color Tortellini Carbonara Bacon, peas, and caramelized onions in parmesan cream	\$40	\$80	
Potato Gnocchi Fresh tomato-basil sauce	\$35	\$70	
Eggplant Rollatini Fried eggplant rolled with ricotta, fresh mozzarella , grated provolone cheese	\$40	\$80	
Eggplant or Zucchini Parmesan	\$35	\$70	

Lightly breaded and pan-fried. Served with tomato-basil sauce and fresh Italian cheese.







MINI HORS D'OEUVRES

Priced Per 24 Pieces

HOT SELECTIONS

Mini Pierogies & Caramelized Onions	\$42
Sausage or Spinach Stuffed Mushrooms	\$48
Tempura Chicken Lollipops Served with Sweet Chili Sauce	\$48
Hoisin BBQ Pork in Phyllo Cups	\$48
Vegetable Spring Rolls Served with ginger-orange sauce	\$48
Water Chestnuts & Bacon	\$60
Pork Pot Stickers with teriyaki glaze	\$60
Spanakopita	\$48

COLD SELECTIONS

Cucumber Rounds	\$42
with Herbed Cream Cheese	
Tomato-Basil Bruschetta	\$42
Prosciutto Wrapped Asparagus	\$60









PLATTERS

	Small (8-10)	Large (16-20)
Grand Anti Pasta	\$64.95	\$114.95
Prosciutto De Parma, Sopressatta, Genoa Salami, Grilled Sweet & Hot Sausages, marinated artichokes, cured olives, wood oven roasted peppers, fresh marinated baby mozzarella & tomatoes in olive oil & balsamic vinegar.		
Grilled Vegetables	\$49.95	\$69.95
Our signature wood oven roasted zucchini, yellow squash, eggplant, bell peppers, Portobello mushrooms, carrots & red onions drizzled with roasted garlic oil		
Shrimp Cocktail	35pieces	70 pieces
Fresh 16/20 ct domestic gulf shrimp cooked to perfection. Served with zesty cocktail sauce & lemons	\$60	\$125.00
Garden Vegetable Tray	\$39.95	\$59.95
An array of the freshest vegetables. Served with ranch or bleu cheese dip & roasted red pepper hummus		
Imported & Domestic Cheese	\$54.95	\$74.95
Grilled brie, Maytag bleu cheese, pepper jack, aged Wisconsin cheddar, swiss and provolone cheese.		
Seasonal Sliced Fruit & Berries	\$49.95	\$69.95
Sliced cantaloupe, honeydew, watermelon, pineapple, red & green grapes, strawberries & wild berries. Served with raspberry yogurt dip		
Charcuterie Tray		
Imported & Domestic Cured Meats & Cheeses: Blueberry Goat Cheese, Smoked Gouda, Maytag Blue Cheese, Creamy Boursin and Fontina, Prosciutto De Parma, Grilled Chicken–Apple Sausage, Delallo Cracked	\$60.00	\$150.00





Pepper Salami, Parma Sopressata, Marinated Olives, Cured Tomatoes, Dried Fruit Compote, Roasted Cashews Garlic Crostini & Grilled Italian Flatbreads







DELI	Half Tray (8-12)	Full Tray (16-20)
Gourmet Deli Trays Includes Four Assorted Sliced Meats, three cheese, lettuce, tomato, red onion, pickles, Mayonnaise, mustard and breads and rolls	\$49.95	\$79.95
Signature Boar's Head Sandwich Rings Comes with choice of small side salad:, potato, macaroni salad, or coleslaw fully assembled and ready to serve	\$35	\$60
Boar's Head Italian Style, Turkey, Ham Boar's Head Roast Beef (add \$5 for smalladd \$10 for Large) Swiss, Cheddar, Provolone, American		

Sliders

Assembled on King's Hawaiian Rolls.

Tuna, Chicken, or Ham Salad

Boar's Head Ham, Turkey, or Roast Beef

All sliders: \$2.50 each

Roast Beef sliders: \$3.00 each

Serves up to 15 people

Spinach & Artichoke Served with pita wedges	\$34.95
Classic Hummus	\$34.95
Served with pita wedges	
Buffalo or BBQ Chicken	\$44.95
Served with homemade tortilla chips	
Southwest	\$44.95
Served with homemade tortilla chips	

\$44.95 Queso

Served with homemade tortilla chips



