



330-607-4360

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## **Graduation Party Menu by the Tray**

***TLC Catering, Inc. realizes that this year's graduation parties are like no others before. With that in mind, we came up with this Graduation Party "by the tray" menu with amounts that will suit your needs if you wish to still have a celebration for your graduate, even if that means limiting how many guests you're inviting.***

***We prepare our food using the finest ingredients and recipes handed down through the years.***

***We will deliver your food "Ready-to-Eat" in disposable pans or with "Heat & Serve" instructions. All you have to do is open and serve and take credit for serving Good Food, not banquet food to your guests!***

***Our large trays serve 40 people on average and the small trays 20. We will customize for a smaller group if you prefer and assist you in creating a menu.***

***Please look over the options below if there's anything else you'd like us to provide when we deliver your food.***

**Add on Styrofoam Plates, Bowls and Utensils—\$1.75 per person**

**Add on Quality Plastic Plates and Utensils—\$2.25 per person**

**Wire Chafing Pan Rack Rental—\$3 each. Chafers must be cleaned after use.**

**Stainless Steel Chafing Pan Rack Rental—\$10 each. Chafers must be cleaned after use.**

**Insulated Food Carrier Rental—\$25 each. Carriers must be cleaned after use.**

**(Chafers and Food Carriers to be returned to pre-arranged location)**



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	<i>Large</i>	<i>Small</i>
<i>BBQ Pulled Pork</i>	<b>\$79.95</b>	<b>\$44.00</b>
<i>Grilled Chicken Marie</i>	<b>\$89.95</b>	<b>\$49.00</b>
<i>Bourbon Chicken</i>	<b>\$79.95</b>	<b>\$44.00</b>
<i>BBQ St. Louis Style Ribs</i>	<b>\$79.95</b>	<b>\$44.00</b>
<i>Cabbage Rolls (Homemade)</i>	<b>\$79.95</b>	<b>\$44.00</b>
<i>Slow Roasted Beef Brisket</i>	<b>\$89.95</b>	<b>\$49.00</b>
<i>Fried Chicken</i>	<b>\$75.95</b>	<b>\$41.00</b>
<i>Italian Sausage with Peppers and Onions</i>	<b>\$69.95</b>	<b>\$38.50</b>
<i>Roast Beef auJus</i>	<b>\$75.95</b>	<b>\$36.00</b>
<i>Baked Ham with Brown Sugar Glaze</i>	<b>\$59.95</b>	<b>\$33.00</b>
<i>Breaded Chicken Strips -</i>	<b>\$59.95</b>	<b>\$33.00</b>
<i>Lasagna with Meat Sauce – So Good!</i>	<b>\$59.95</b>	<b>\$33.00</b>
<i>Breaded Chicken Wing Dings</i>	<b>\$59.95</b>	<b>\$33.00</b>
<i>Penne Pasta with Meatballs</i>	<b>\$54.95</b>	<b>\$30.25</b>
<i>Lasagna (No Meat)</i>	<b>\$49.95</b>	<b>\$27.50</b>
<i>Redskin Potatoes</i>	<b>\$44.95</b>	<b>\$24.75</b>
<i>Penne Pasta Marinara</i>	<b>\$44.95</b>	<b>\$24.75</b>
<i>Parsley Potatoes</i>	<b>\$44.95</b>	<b>\$24.75</b>
<i>Homemade Mac &amp; Cheese</i>	<b>\$44.95</b>	<b>\$24.75</b>
<i>Seasoned Green Beans</i>	<b>\$44.95</b>	<b>\$24.75</b>
<i>Buttered Corn</i>	<b>\$44.95</b>	<b>\$24.75</b>
<i>Tossed Salad with Golden Italian Dressing</i>	<b>\$29.95</b>	<b>\$16.50</b>
<i>Dinner Rolls with Butter</i>	<b>\$24.95</b>	<b>\$13.75</b>