



Full Service Menu

Hot Hors d'oeuvres

Price per 100 pieces

Swedish Meatballs	\$95	Mini Pierogies	\$90
Mini Egg Rolls with Sweet-n-Sour sauce	\$125	Italian Meatballs Marinara	\$95
Bacon Wrapped Water Chestnuts	\$150	Batter Dipped Spicy Cauliflower	\$105
Spanokopita	\$150	Sauerkraut Balls	\$100
Sweet-n-Sour Meatballs	\$95	Jalapeno Cheese Pretzel Bites	\$90
Caprese Flatbread	\$125	Boneless Breaded Wings	\$105
Deep Fried Breaded Ravioli	\$105	Stuffed Mushrooms (Crab or Sausage)	\$150

Cold Hors d'oeuvres

Price per person

Assorted Cheese Tray with Crackers	\$2.25	Vegetable Platter with Dill Dip	\$2.25
Spinach Dip with Assorted Breads	\$2.25	Crab Meat Dip with Crackers	\$2.75
Fresh Fruit Tray	\$2.75	Homemade Hummus & Pita	\$2.50
Bruschetta w/ Crostini	\$2.75	Antipasto Tray	\$3.95

Buffet Choices

Entrees

Roast Beef au Jus
 Baked Chicken
 Chicken Cordon Bleu
 Chicken Marie (Grilled Chicken) *
 Bourbon Chicken
 Sausage with Peppers & Onions
 Pulled Pork in Natural Juices
 Baked Cod with Citrus Grill
 Red & White Lasagna
 Lasagna
 Penne Pasta with Meatballs
 Pasta Primavera
 Cheese Tortellini Alfredo

Salads

House Salad comes with the meal - Spring mix and Romaine Lettuce, Cucumber, Tomato and Golden Italian Dressing.

Sides

Au Gratin Potatoes
 Parsley Potatoes
 Redskin Potatoes
 Baby Bakers
 Mediterranean Rice Pilaf
 Harvest Rice Pilaf
 Garlic Mashed
 Redskin Mashed

Vegetables

Green Beans w/Bacon, Mushrooms & Onions
 Buttered Sweet Corn
 Green Beans Almondine
 Seasoned Fresh Roasted Carrots
 California Blend (Broccoli, Cauliflower, Carrots)
 Caribbean Blend (Broccoli, Beans, Yellow Carrots, Red Peppers)
 Brussels Sprouts with Balsamic *
 Grilled Vegetable Medley **

Specialty Items

Chicken Piccata + \$3
 Slow Roasted Beef Brisket +\$2
 Pork Tenderloin in Bourbon Sauce +\$2
 Chef Carved Prime Rib (Market Price)
 Carved Beef Tenderloin (Market Price)

**We have been catering for over 30 years and promise you
 great service and, as always,
 Good Food, not banquet food! Joe Catalano**

* + \$1 per person



TLC CATERING

Good food, not banquet food.

330-607-4360

joe@TLC Catering Inc.com

Full Service Menu

PRICES

Two Entrees \$16.00

Three Entrees \$17.75

Four Entrees \$19.50

Extra Vegetable or Potato - add \$1.50

Price Includes:

Choice of One Potato and One Vegetable, Tossed Garden Salad with House Dressing, Warm Rolls and Butter

A 17% gratuity will be added to the total of the bill.

Dressed Salads and Rolls are served on the buffet. Options: Serve to tables - \$1.50 per person

Add on an additional dressing on the table - \$1.00 per person.

Beverage Service

Bar Set Ups w/ Bartenders - \$7 per person (Included mixes, plastic glasses, napkins, ice, garnish and bartender for 5 hours.

Additional Bartender - \$20 per hour per bartender

Water Station - \$1.50 per person

Coffee Station - \$2.95 per person (Coffee, decaf, cups, napkins, creamer, sugar, sweetener)

OR \$25 per gallon (Includes coffee, cups, napkins, creamer, sweetener)

Add on Styrofoam Plates, Bowls and Utensils—\$1.95 per person

Add on Quality Plastic Plates and Utensils—\$2.50 per person

Add on China - \$7.95 per person (includes Salad Plate, Dinner Plate, Fork, Dinner Knife)

Add Linen : Napkins - 35¢. 85" square cloths- \$6. 114" rectangle cloths - \$6. 120" round cloths - \$15. Table skirting - \$12 each.

Add Water Goblets and pitchers at each table - \$2 per person

Use your china - \$2 per person

No kitchen available—\$100

Travel charge may apply for locations over 20 miles.

- > **We supply all necessary Chafing Pans and Serving Utensils.**
- > **We will customize a menu for you if you desire items not listed.**
- > **We will provide meals for any guests who have 'dietary restrictions', ie.—Gluten Free, Vegan, Dairy Free, etc.**
- > **TLC Catering, Inc. has catered all over Ohio in many barns, parks, halls, homes and venues.**
- > **Five hours of on site service provided.**

Due to fluctuating food prices, charges are subject to a reasonable change without notice

www.TLCCateringInc.com