



# Drop-Off Menu

| Hot Hors d'oeuvres                     | Price per 100 pieces |                                      |               |
|--|----------------------|--------------------------------------|---------------|
| Swedish Meatballs                      | \$95                 | Mini Pierogies                       | \$90          |
| Mini Egg Rolls with Sweet-n-Sour sauce | <b>\$125</b>         | Italian Meatballs Marinara           | <b>\$95</b>   |
| Bacon Wrapped Water Chestnuts          | \$150                | Batter Dipped Spicy Cauliflower      | \$105         |
| Spinach & Feta Blossoms                | <b>\$95</b>          | Sauerkraut Balls                     | \$100         |
| Sweet-n-Sour Meatballs                 | <b>\$95</b>          | <b>Jalapeno Cheese Pretzel Bites</b> | <b>\$90</b>   |
| Caprese Flatbread                      | <b>\$125</b>         | <b>Boneless Breaded Wings</b>        | <b>\$95</b>   |
| Deep Fried Breaded Ravioli             | \$105                | Stuffed Mushrooms (Crab or Sausage)  | \$150         |
| Cold Hors d'oeuvres                    | Price per person     |                                      |               |
| Assorted Cheese Tray with Crackers     | \$2.50               | Vegetable Platter with Dill Dip      | <b>\$2.50</b> |
| Spinach Dip with Assorted Breads       | \$2.50               | Crab Meat Dip with Crackers          | <b>\$2.75</b> |
| Seasonal Fresh Fruit Tray (in season)  | <b>\$2.75</b>        | Homemade Hommus & Pita               | <b>\$2.50</b> |
| Bruschetta w/ Crostini                 | <b>\$2.75</b>        | Antipasto Tray                       | <b>\$3.50</b> |

### **Buffet Menu**

| <u>Entrees</u>   | <u>Salads</u>   |   |
|--|---|---|
| Roast Beef au Jus<br>Baked Chicken<br>Chicken Cordon Bleu<br>Chicken Marie *   | Our House Salad comes with the meal - Spring mix and Romaine Lettuce, Cucumber, Tomato and Golden Italian Dressing.               |   |
| Bourbon Chicken<br>Sausage with Peppers & Onions   | Sides   | <u>Vegetables</u>   |
| Pulled Pork in Natural Juices Baked Cod with Citrus Grill Red & White Lasagna Lasagna Penne Pasta with Meatballs Pasta Primavera Cheese Tortellini Alfredo | Au Gratin Potatoes Parsley Potatoes Redskin Potatoes Baked 1/2 Potatoes Mediterranean Rice Pilaf Harvest Rice Pilaf Garlic Mashed | Green Beans w/Bacon, Mushrooms & Onions Buttered Sweet Corn Green Beans Almondine Roasted Carrots w/ Dill California Blend (Broccoli, Cauliflower, Carrots) Caribbean Blend (Broccoli, Beans, Yellow Carrots, Red Peppers) Brussels Sprouts with Balsamic * |
|  | Redskin Mashed  | Grilled Vegetable Medley*   |

## **Specialty Item**

Chicken Piccata + \$3 Slow Roasted Beef Brisket +\$2 Pork Tenderloin in Bourbon Sauce +\$2 We have been catering for over 30 years and promise you great service and, as always,
Good Food, not banquet food! Joe Catalano

<sup>\* + \$1</sup> per person



## **Drop-Off Menu**

#### Price Includes:

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

**PRICES** 

Two Entrees \$11.50
Three Entrees \$13.25
Four Entrees \$15.00
Extra Vegetable or Potato - add \$1.50

Add on Styrofoam Plates, Bowls and Utensils—\$1.95 per person Add on Quality Plastic Plates and Utensils—\$2.50 per person

Chafer Rental - \$10 each Stainless Steel. \$5 each wire. Chafers must be cleaned and returned. Insulated Food Carrier Rental—\$25 each. Carriers must be cleaned and returned.

- > 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 0hio in many barns, parks, halls, homes and venues.

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

www.TLCCateringInc.com