

“Its NUTTS” Catering menu

HALF TRAY PRICE / FULL TRAY PRICE

SMALL FEEDS 10-15 / LARGE 20-25

CUSTOM MENUS ARE AVAILABLE UPON REQUEST

All items subject to availability / Prices Subject to change

Please allow at least 5 days for all catering orders

S T A R T E R S

Fried Green Tomatoes \$75 / \$150

Served with Ranch

Fried Pickles \$65 / \$120

Served with Honey Mustard

Sweet Plantains \$65 / \$120

Salsa / Guacamole \$50 / \$75

w/ Homemade Tortilla Chips

Philly Cheese Steak Spring Rolls \$70 / \$140

Served with Ketchup

Buffalo Chicken Spring Rolls \$70 / \$140

Served with Blue Cheese and Buffalo Sauce

Fried Calamari \$120 / \$240

Served with Marinara Sauce

Hot Parmesan Crab Dip \$65 / \$120

w/ Homemade Tortilla Chips

Chicken Wings \$140 / \$280

Hot, Mild, BBQ, Cajun Dry Rub, or Sweet Chili. Served with Blue Cheese dipping sauce and Celery

Onion Rings \$70 / \$120

SALADS

Spring Mix Salad \$65 / \$120

Cucumbers, Tomatoes, Roasted Pine Nuts, and Red Onion with Lemon-Honey Vinaigrette

Chopped Antipasto Salad \$75 / \$140

Chopped Ham, Capicola, Salami, Provolone, Cherry Peppers, Pickle, Tomato, Onion, and Black Olives atop a Bed of Lettuce with Balsamic Vinaigrette

Turkey Cobb Salad \$75 / \$140

Roasted Turkey Breast, Avocado, Blue Cheese Crumbles, Tomato, and Bacon atop a Bed of Lettuce Served w/ Your Choice of Dressing

Pulled Turkey Salad \$75 / \$140

Roasted Turkey, Spring Greens, Craisins, Goat Cheese, Caramelized Walnuts, Tomatoes, Cucumber with Balsamic Vinaigrette

Walnut Goat Cheese Arugula Salad \$85 / \$160

Served with a Sherry-Walnut oil Vinaigrette

Greek Salad \$75 / \$130

Served with Grilled Pita Bread

House Salad \$50 / \$100

Romain Lettuce, Tomatoes, Olives, and Onions Served w/ Your Choice of Dressing

SANDWICHES

Homemade BBQ Pulled Pork \$125 / \$200

Crab Cake Sandwich \$180 / \$360

Pesto Mayo, Baby Arugula

Turkey Club \$110 / \$200

Lettuce, Tomato, and Bacon on Your Choice of Bread

Pork Burrito \$125 / \$240

Slow Roasted Pork Shoulder, Jasmine Rice, Black Beans, Pico De Gallo, Cheddar Cheese, Sour Cream, and Avocado

ENTREES

Meatloaf \$110 / \$180

Homemade Beef Veal, and Pork Meatloaf Wrapped in Bacon, Served with Mashed Potatoes, Broccoli, and Garlic Bread

Penne Alla Vodka \$75 / \$140

Pasta Bolognese \$75 / \$140

Slow Cooked Ground Beef in Rich Creamy Tomato Sauce Served over Your Choice of Pasta

Chicken Enchiladas \$120 / \$240

Roasted Chicken in an Enchilada Sauce, rolled into a Tortilla and Baked with Cheddar Cheese. Served with Black Beans, Rice, and Sour Cream

Spaghetti and Meatballs \$65 / \$130

All Beef Meatballs in our Homemade Marinara Sauce

Hand Battered Fish N Chips \$120 / \$240

Served with French Fries, Coleslaw, and Tartar Sauce

Fried Shrimp \$180 / \$360

Served with French Fries, Cocktail Sauce, and Coleslaw

Blackened Basa \$120 / \$240

Served with Mashed Potatoes, Broccoli, and a Blackened Cream Sauce

FRIED CHICKEN

Chicken Trays Contain a mixture of Breasts, Thighs, Wings, and
Legs

Full Tray \$90

Half Tray \$50

Tray of Only Chicken Breasts \$75

S I D E S

Mashed Potatoes \$60 / \$120

Coleslaw \$60 / \$120

Vegetables \$80 / \$140

DESSERTS

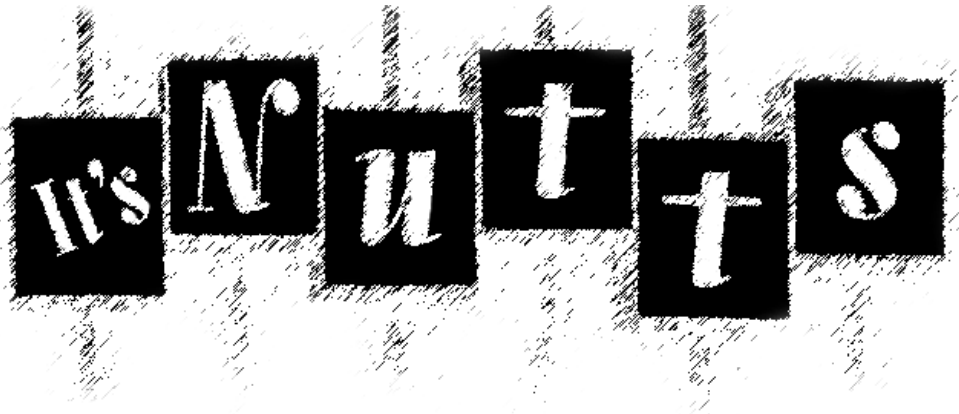
All Our Cakes Feed 12-15

Homemade Carrot Cake \$90

Homemade Chocolate Cake \$65

Homemade Red Velvet Cake \$65

Homemade Strawberry Cake \$65



CONTACT INFORMATION

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