

Clevelander

APPETIZERS

PRICING DOES NOT INCLUDE SALES TAX & GRATUITY

VEGETABLE TRAY:

ASSORTED VEGETABLES SERVED WITH RANCH DRESSING \$5 PER PERSON OR HUMMUS \$5.50 PER PERSON (MIN 10PPL)

MAC & CHEESE BITES:

SERVED WITH RANCH \$120 FULL PAN (APPROX. 60PPL) \$75 HALF PAN (APPROX. 30PPL)

MEAT AND CHEESE BOARD:

ASSORTED MEATS AND CHEESES SERVED WITH VARIOUS CRACKERS \$10 PER PERSON (MIN 10PPL)

SANDWICH PLATTER:

DELICIOUS ASSORTMENT OF ITALIAN SUBS, TURKEY BACON WRAPS AND CHICKEN SALAD CROISSANTS. SMALL PLATTER 21 SANDWICHES \$155, LARGE PLATTER 42 SANDWICHES \$310. PLATTERS SOLD AS IS

JUMBO CHICKEN WINGS:

OUR WINGS COME IN YOUR CHOICE OF MILD, BBQ, HONEY MUSTARD, TERIYAKI, GARLIC PARM., HOT, SPICY GARLIC, JAMAICAN JERK, SPICY RANCH, CHIPOTLE BBQ, ANGRY ARTS, APOCALYPSE NOW OR OUR RANCH RUB, CAJUN, OR LEMON PEPPER \$14 (10 WINGS; 3 ORDERS MINIMUM PER SAUCE)

CHICKEN TENDERS:

OUR LARGE CHICKEN TENDERS SERVED WITH YOUR CHOICE BBQ, HONEY MUSTARD OR RANCH DRESSING \$130 FULL PAN (APPROX. 60PPL) \$85 HALF PAN (APPROX. 30PPL)

FRESH FRUIT TRAY:

FRESH IN- SEASON BERRIES, MELON, PINEAPPLE AND GRAPES. SMALL TRAY \$55 (APPROX. 10-12PPL) LARGE TRAY \$80 (APPROX. 15-20PPL)

COCKTAIL MEATBALLS:

1/2 OUNCE MEATBALLS TOSSED IN OUR CHOICE OF SAUCES SWEET BBQ, HONEY SRIRACHA OR TANGY SWEET & SOUR SAUCE \$120 FULL PAN (APPROX. 80PPL) \$85 HALF PAN (APPROX. 50PPL)

CLEVELANDER PIZZA:

OUR POPULAR HOUSE-MADE FULL SHEET PIZZA 36 SLICES (LARGE CUT) OR 48 SLICES (SMALL CUT) \$28 (CHEESE) \$30 (1 ITEM) \$5 EACH FOR EXTRA ITEMS

MOZZARELLA TRIANGLES:

BREADED MOZZARELLA TRIANGLES MADE FROM WHOLE-MILK MOZZARELLA CHEESE IN AN ITALIAN SEASONING WITH GARLIC, OREGANO AND ROMANO \$120 FULL PAN (APPROX. 80PPL) \$75 HALF PAN (APPROX. 50PPL)

SALADS:

YOUR CHOICE OF **HOUSE SALAD**, FRESH MIXED GREENS WITH TOMATOES, ONIONS, CUCUMBERS, CHEDDAR CHEESE AND CROUTONS \$80 FULL PAN (30-50PPL) \$50 HALF PAN (10-15PPL);
CAESAR SALAD, CRISP ROMAINE LETTUCE WITH PARMESAN AND CROUTONS DRESSING SERVED ON THE SIDE \$85 FULL PAN (30-50PPL) \$55 HALF PAN (10-15PPL);
SPINACH SALAD, BABY SPINACH, BACON, HARD-BOILED EGGS AND RED ONIONS. SERVED WITH YOUR CHOICE OF DRESSING \$90 FULL PAN (30-50PPL) \$60 HALF PAN (10-15PPL)

MINI- QUESADILLAS:

FILLED WITH GRILLED CHICKEN, ONIONS, CHEESE AND PEPPERS FULL SHEET (APPROX. 20- 30PPL) \$130

DESSERTS:

NEW YORK STYLE CHEESECAKE, COOKIE ASSORTMENT TRAY AND PARFAIT ASSORTMENTS (PRICES VARY)

TATOR TOT BARRELS:

POTATO JUMBO STUFFED TATER KEG WITH BACON. CHEDDAR AND CHIVES \$110 FULL PAN (APPROX. 50PPL) \$75 HALF PAN (APPROX. 25PPL)

ENTREES

ALL ENTREES COME WITH YOUR CHOICE OF TWO SIDES

MINIMUM 10 ORDERS PER ENTRÉE

PARMESAN- CRUSTED CHICKEN:

JUICY CHICKEN BREAST COATED IN A CRISPY PARMESAN- HERB CRUST, COOKED TO GOLDEN PERFECTION AND FINISHED WITH A TOUCH OF BUTTER AND FRESH HERBS \$23 PER PERSON

STEAK TIP W/ GARLIC BUTTER:

SAVORY STEAK TRI TIPS SAUTÉED WITH A HOUSE GARLIC BUTTER FULL PAN \$410

BAKED SALMON:

PAN- SEARED SALMON WITH A GARLIC BUTTER SAUCE \$27 PER PERSON

BEEF TENDERLOIN:

SEARED AND ROASTED TENDERLOIN RUBBED WITH GARLIC AND ROSEMARY *MARKET PRICE*

GRILLED BALSAMIC CHICKEN:

GRILLED CHICKEN BREAST MARINATED IN A BALSAMIC HERB BLEND AND FINISHED WITH A LUSCIOUS BALSAMIC GLAZE \$23 PER PERSON

SIDES

FULL PAN (30-40PPL) HALF PAN (10-20PPL)

HONEY GLAZED CARROTS

\$85 HALF PAN, \$105 FULL PAN

SAUTÉED GREEN BEANS W/ GARLIC

\$85 HALF PAN, \$105 FULL PAN

LEMON ROASTED ASPARAGUS

\$85 HALF PAN, \$105 FULL PAN

MASHED POTATOES

\$80 HALF PAN, \$100 FULL PAN

SEASONED FRIES

\$75 HALF PAN, \$95 FULL PAN

PASTAS

RIGATONI MARINARA:

YOUR CHOICE OF ITALIAN SAUSAGE OR MEATBALLS WITH SAUTÉED PEPPERS AND ONIONS TOPPED WITH MOZZARELLA CHEESE. \$120 FULL PAN (30-40PPL) \$90 HALF PAN (10-20PPL)

GATEWAY PASTA:

ROASTED CHICKEN SERVED OVER PENNE TOSSED WITH A BLUSH SAUCE \$120 FULL PAN (30-40PPL) \$90 HALF PAN (10-20PPL)

CHICKEN BACON RANCH:

GRILLED CHICKEN, APPLEWOOD BACON AND PENNE PASTA TOSSED IN A HOUSEMADE ALFREDO RANCH SAUCE \$120 FULL PAN (30-40PPL) \$90 HALF PAN (10-20PPL)

MUSHROOM TRUFFLE:

PAPPARDELLE PASTA TOSSED IN A RICH PARMESAN CREAM SAUCE WITH SAUTÉED WILD MUSHROOMS, GARLIC, SHALLOTS AND FRESH HERBS FINISHED WITH TRUFFLE OIL \$120 FULL PAN (30-40PPL) \$90 HALF PAN (10-20PPL)

BBQ PULLED PORK MAC & CHEESE:

TENDER, SLOW-COOKED PULLED PORK SMOTHERED IN OUR HOUSE BBQ SAUCE, SERVED OVER CREAMY, CHEESY MAC & CHEESE TOPPED WITH CRUMBLED CORN BREAD \$120 FULL PAN (30-40PPL) \$90 HALF PAN (10-20PPL)

TAILGATE

ADD SEASONED FRIES TO ANY TAILGATE
FOR \$5 PER PERSON

BURGER BAR:

HALF POUND BLACK ANGUS BEEF BURGER WITH ASSORTED CHEESES, TOPPINGS AND CONDIMENTS \$17 (PER PERSON) MINIMUM 15PPL

TACO BAR:

YOUR CHOICE OF BEEF OR CHICKEN, SERVED WITH HARD AND SOFT SHELLS, ASSORTED TOPPINGS AND CONDIMENTS \$14 (PER PERSON) MINIMUM 15PPL.