



THE FATTED CALF FOOD CO.

*Let's have a feast and celebrate!*

## Catering Menu

(Groups of 10 or more)

**Breakfast Bar** includes - your choice of buttermilk pancakes, belgium style waffles or french toast. Choose second bread item (bagel assortment, muffin assortment, english muffins or toast. Also included are scrambled eggs, potatoes, two meat options (chicken, smoked sausage, beef or turkey sausage or turkey bacon), southern style grits and fresh fruit. Cost is \$16 per person.

**Fiesta Bar** includes - grilled chicken, shredded beef, ground beef or turkey, mexican rice, black beans, street corn, homemade salsa and guacamole, shredded cheese, cheddar cheese sauce, lettuce, tomatoes, sour cream, black olives, jalapenos, flour tortillas and corn tortilla chips. Each guest chooses one of two dessert options. Cost is \$18 per person.

**Pasta Station** includes - fettucini, ziti and spaghetti noodles with homemade alfredo and marinara sauce, sauteed green beans, a garden salad, breadsticks and one dessert option. Choose three meat options: grilled or cajun chicken, seasoned ground beef, seasoned ground turkey, homestyle meatballs (turkey, beef or plant based), smoked sausage (beef) and sauteed vegetables. Cost is \$20 per person.

**Grill Out** includes - (choice of two) quarter pound hamburgers, kosher beef hot dogs, grilled chicken wings, pulled chicken, pulled beef, kabobs (beef or chicken). Buns, lettuce, tomatoes and cheese, if applicable. Choose three side items from the list below and one dessert option. Cost is \$22 per person.

**Hibachi Meal** is prepared by the Chef on stove top range in the kitchen. (No presentation). This meal includes your choice of grilled chicken, chicken teriyaki, beef tenderloin, grilled salmon or grilled shrimp with vegetable fried rice, sauteed seasonal vegetables, garden salad with your choice of dressing and spring roll. Cost is \$20 per person. Add \$3 for second entree.



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**Breakfast of Champions** -

Choice of bread, choice of meat, two eggs, breakfast potatoes and 100% fruit juice. Cost is \$12 per person.

**Breakfast Quick Start** -

Breakfast sandwich, potatoes, fresh fruit and bottled water. Cost is \$10 per person.

**One entree/two side option A** - choose from below. Also includes a garden salad and homemade bread. Cost is \$16 per person.

**One entree/three side option B** - choose from below. Also includes a choice of garden salad or cobb salad and homemade bread. Cost is \$18 per person

**Two entree/three side option A** - choose from below. Also includes a choice of garden salad or cobb salad homemade bread and one dessert. (Each guest selects one of the two entrees). Cost is \$20 per person

**Two entree/three side option B** - choose from below. Also includes a choice of garden salad or cobb salad, homemade bread and two desserts (guests choose one of the two desserts). Each guest can have both entrees. Cost is \$23 per person.

**Entree choices**

Grilled or Sauteed Chicken Breast (boneless), Baked Chicken (bone-in), Fried Chicken, Smothered Chicken, Roast Beef, Beef Tenderloin, Oven Roasted Turkey, Pan Seared Salmon, Salmon Croquettes, Southern Style Pot Roast, Mississippi Pot Roast, Fried Fish, Burgers (Beef, Turkey or Plantbased).

**Side items**

Garlic Mashed Potatoes, Roasted Red and Yukon Gold Potatoes, Potato Medley, Southern Potato Salad, Loaded Baked Potato, Sweet Potato Casserole, Rice Pilaf, Vegetable Fried Rice, Macaroni and Cheese, Pasta Salad, Baked Bean w/ground beef, Green Beans, Collard Greens and Cabbage w/Smoked Turkey, Vegetable Medley, Fried Corn, Deviled Eggs, Garden Salad, House Salad, Cobb Salad.



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### **Entree choices - Pasta/Soup**

Alfredo (chicken, shrimp or meatless), Cajun Alfredo, Shrimp Scampi, Spaghetti (veggie, meat sauce or chicken), Chili (with or w/o beans), Chicken Chili, Lasagna, Cheese Ravioli, Tortellini, Tuscan Pasta with Salmon or Chicken, Chicken Marsala, Chicken Noodle Soup, Chicken Wild Rice Soup, Beef Stew, Hearty Vegetable Soup.

### **Dessert options**

Chocolate Cake, Lemon Cake, Five Flavor Pound Cake, Caramel Cake, Cheesecake w/Berry compote

Sweet Potato Pie, Apple Cobbler, Peach Cobbler, Cookie and Brownie assortment.

Mousse Parfait (banana pudding, strawberry shortcake, peanut butter chocolate, sugar cookie, chocolate truffle).

**Bread Options** - Homemade rolls, Garlic Bread, Cornbread Muffins.

### **Appetizers** (serves 25)

Vegetable Crudite - \$35, Veggie Shooters - \$38, Fruit Tray - \$50, Fruit Cups - \$44, Mini Dessert Parfaits - \$48, Mini Dessert tray (cookies, brownies, bars, pies, cupcakes etc) - \$65, Mini Sandwiches on Gourmet Breads (50) - \$120, Pinwheels - \$65, Meatballs (BBQ, Asian Sticky, Swedish) - \$75, Chicken Wings (75 - Roasted, Fried) - \$95, Chicken Satay on Skewers w/peanut drizzle (25) - \$60, Chicken Teriyaki on Skewers (25) - \$60, Mini Salmon Bites (50) - \$72, Shrimp Cocktail (25) - \$58, Dip Trio (Spinach, Buffalo, 7-Layer, Chili, Chicken Jalapeno, Southwest) with bread/cracker assortment - \$100

**Please Contact for a la carte options and pricing, if desired.**

**513-873-4189**