

# 11th Frame Bar and Grille Catering Menu

#### Hot Hors D'oeuvre Platters

(Prices are based on service for 25 guests.)

- Stuffed Mushrooms Choose either Sausage or Seafood \$60.00
- Cocktail Meatballs Swedish, Honey Hot, Asian, Cajun, Garlic Parmesan, or BBQ \$40.00
- Grilled Chicken Skewers Thai Peanut, Sweet Asian, Caribbean Jerk, Buffalo, Garlic Herb, or Raspberry Hot \$60.00
- Assorted Sliders All American, Cowboy (BBQ, Bacon, Cheddar, Onion Straws),
  Black-n-Blue, Mushroom Swiss, Garlic Herb Turkey, BBQ Pulled Pork \$75.00
- Pot Stickers Chicken or Pork with Asian Dip \$60.00
- Mini Egg Rolls with Sweet Chili Sauce \$60.00
- Mini Crab Cakes with Lemon Caper Aioli \$60.00
- Southwest Salmon Cakes with Smoked Jalapeño Bacon Ranch \$50.00
- Steel City Sticks Kielbasa and Pierogies on a Stick \$40.00
- Bacon Shrimp or Scallops \$75.00
- Sweet Chili Beef Satays \$60.00
- Chicken Tenders (BBQ, Honey Mustard, or Ranch) \$50.00
- Mini Pizza \$40.00
- Coconut Shrimp \$60.00
- Caramel Pork Belly Banh Mi Lettuce Wrap \$75.00
- Mini Beef Wellington \$150.00
- Mushroom/Parmesan Tart \$70.00

### **Cold Hors D'oeuvre Platters**

(Prices are based on service for 25 guests.)

- Old Bay Spiced Shrimp Cocktail with Bloody Mary Cocktail Sauce \$60.00
- Petite Southwest Black Bean Cakes with Creamy Jalapeno Lime Sauce \$40.00
- Fresh Fruit Kabobs with Raspberry Fruit Dip Market Price
- Caprese Skewers with Aged Balsamic Reduction \$62.50
- Bruschetta-Your-Way, Choose From: Classic, Mushrooms Parmesan, Black and Blue (Shaved Sirloin, Tomatoes, Blue Cheese, and Bacon) \$60.00 - \$75.00
- Mini Rueben Corned or Turkey \$65.00
- Cool Cucumber Rounds with a Roasted Red Pepper Mousse \$40.00
- The Say Hey Skewer Tortellini, Salami, Cheese, Peppers, Olives, and Cherry Tomatoes \$50.00

#### **Platters**

Meat and Cheese Display – Salami Roll-ups, Pepperoni, Cubed Pepper Jack, Cheddar, Crackers, Grapes, Strawberries, and Olives \$6.95/person

Fruit and Cheese – Cubed Pepper Jack, Cheddar, Crackers and Fresh Fruit Kabobs Market Price

Fresh Fruit Tray – Seasonal Assorted Fruits served with Fruit Dip Market Price

Fresh Vegetable Tray – Seasonal Fresh Vegetables with Creamy Ranch \$3.25/person

The Big Greek Platter – Roasted Red Pepper and Garlic Hummus, Grilled Pita Triangles, Tomato & Cucumber Salad with Feta Cheese, and Antipasta Skewers \$7.50/person

Two Amigos – Fresh Tortilla Chips with Chili Queso Dip and Fresh Salsa \$6.00/person

### Fresh Garden Salad

(Price is based on service for 25 guests.)

Freshly prepared Garden Salad served with Italian Dressing and Ranch Dressing. \$45.00

# The Dipping Bowl

- French Onion Dip and Chips \$35.00
- Charleston Crab Dip \$45.00
- White Bean, Ham, and Bacon \$35.00
- Pizza Dip \$30.00
- Artichoke Spinach \$40.00

#### **Fun Foods**

Wing Bar – One case of wings served with an assortment of Sauces and Seasonings. Market Price

Munchie Platter – This platter features a variety of popular appetizers including: Provolone Sticks, Pizza Balls, Chicken Fries, and Beer-Battered Onion Rings and served with Marinara Sauce and Ranch Dressing.

Munchie Platter	7-9 Guests	\$45.00
Munchie Platter	10-12 Guests	\$60.00
Munchie Platter	12-15 Guests	\$80.00
Munchie Platter	25-30 Guests	\$150.00

10-Cut Fresh Baked Cheese Pizza \$10.99 (\$1.00 per Topping; Toppings include: Pepperoni, Sausage, Mushrooms, Onions, Banana Peppers, Bacon and Green Peppers)

#### **Buffet Menu**

Select 2 Entrees, 2 Vegetables, and 1 Starch from the options below. Lunch \$11.00 per guest OR Dinner \$13.00 per guest. Add a fresh Garden Salad for ONLY \$1.80 per guest. (Italian and Ranch Dressings included).

Select 3 Entrees, 2 Vegetables, and 1 Starch from the options below. Lunch \$12.50 per guest OR Dinner \$16.00 per guest. Add a fresh Garden Salad for ONLY \$1.80 per guest. (Italian and Ranch Dressings included).

#### **Entrees**

- Salisbury Steak with Onion Mushroom Gravy
- Parmesan Crusted Chicken with a Blush Cream Sauce
- Hot Kentucky Brown Sandwich Open Roasted Beef Sandwiches with Gravy Mashed Potatoes and Crispy Onion Straws
- Herb Baked Chicken
- Chicken Cacciatore
- Steak Frankie Sirloin Steak smothered in Garlic Red Sauce with Peppers, Onions, and Sausage
- Pretzel Crusted Salmon with Cheesy Mustard Butter Sauce
- Lemon Pepper Tilapia
- Athena's Salmon or Tilapia Pesto Butter Sauce, Spinach, Feta, Olives, and Tomatoes
- Chicken New Orleans Blackened Chicken, Andouille Sausage, Peppers, and Onions over Jambalaya Rice Pilaf
- Chicken Marsala
- Apple Jack Herb Crusted Pork Loin with Jack Daniel's Apple Glaze
- Honey Dijon Pork Loin
- Asian Pineapple Pork Crispy Pork, Diced Pineapples, Peppers, and Onions in an Aloha Glaze
- Chicken Parmesan
- Sliced Ham with Brown Sugar Rum Glaze
- Pierogies and Kielbasa over Haluski
- Beef Stroganoff
- Sliced Turkey with Gravy
- Pasta with Vodka Cream and Chicken
- Sonoma Valley Chicken Grilled Chicken topped with a Chardonnay Buerre Blanc and Roasted Vegetable Blend
- Apple Butter Pulled Pork with BBQ Bacon Glaze

## **Potatoes and Vegetables**

- Herb Roasted Red Skins
- Garlic Herb Whipped Potatoes
- Country Mashed Potatoes
- Rancher Roasted Potatoes (Ranch Seasoning, Peppers, and Onions)
- Cheesy Potato Casserole
- Three Cheese Mac-n-Cheese
- Savannah Red Rice
- Garlic Green Beans
- Squash Medley
- Calico Baked Beans (with Ground Beef, Pineapple, and Peppers)
- Honey Glazed Carrots
- Corn O'Brien
- Mushroom Orzo
- Mediterranean Rice Pilaf
- Corn Bread Muffins
- Southern Style Greens
- Sweet Potato Casserole

#### **Select Salads**

- Potato Salad
- Fruit Salad
- Creamy or Vinegar-Style Coleslaw
- Garden Salad
- Caesar Salad
- Broccoli Salad
- Pasta Salad
- Linguini Salad

**PLEASE NOTE:** An 18% gratuity will be added to your bill for all parties of 8 or more guests. Thank you!

Updated: January 29, 2016