



# 11<sup>th</sup> FRAME BAR AND GRILLE



540 Fairground Hill Road, Butler, PA 16001

(724)283-6533

## 2021 Catering Menu

*Buffet pricing is based on 20 guests per tray.*

*Please note a 20% gratuity will be added to your bill for all catered events.*

*Prices are subject to change without notice prior to booking.*

### Hot Appetizers

#### **Sausage Stuffed Mushrooms**

Seasoned sweet italian sausage stuffed in a mushroom cap, baked, and topped with parmesan cheese.

*Price: \$100.00*

#### **Cocktail Meatballs, Choice of Sauce**

Cocktail meatballs baked in a choice of sauce; Swedish, BBQ, or Marinara.

*Price: \$70.00*

#### **Pot Stickers, Choice of Sauce**

Pork stuffed dumplings grilled. Served with sauce choice; General Tso's or Soy Sauce.

*Price: \$110.00*

#### **Mini Egg Rolls, General Tso's**

Crispy golden-brown one and a half ounce pork and vegetable stuffed egg rolls served with sauce on the side.

*Price: \$80.00*

#### **Chicken Tenders**

Golden-brown tenders served with ranch dressing.

*Price: \$80.00*

#### **Munchie Platter**

A platter full of guest favorites; provolone cheese sticks, onion rings, chicken tenders, and pizza balls. Served with ranch and pizza sauce on the side.

*Price: \$160.00*

#### **Spinach Artichoke Dip**

Served with pita chips. Feeds up to thirty.

*Price: \$70.00*

#### **Southwest Chicken Egg Rolls**

Three ounce egg rolls stuffed with seasoned chicken, cheese, vegetables, and black beans. Served with seasoned ranch dressing.

*Price: \$85.00*

#### **Buffalo Chicken Dip**

Served with pita chips. Feeds up to thirty.

*Price: \$70.00*

#### **Assorted Sliders**

A mix of Wild West, All American and Mushroom Swiss Sliders served with lettuce, tomato, red onion, pickles, mustard and ketchup on the side.

*Price: \$100.00*

## **Cold Appetizers**

### **Shrimp Cocktail**

Steamed and chilled tender shrimp served with our house made cocktail sauce.

*Price: \$100.00*

### **Antipasto Skewers**

Tender tortellini, salami and cheese cubes, green olive, tomato and bell pepper skewered to serve.

*Price: \$125.00*

### **French Onion Dip and Chips**

Thin sliced homemade chips fried till crispy served with house made French Onion Dip.

*Price: \$35.00*

## **Simple Selections**

### **Party Pizza**

*Price: \$11.00 each*

- Additional toppings available; Red onions, mushrooms, tomatoes, bell peppers, banana peppers, ham, crumbled bacon, salami, black olives, pepperoni, or extra cheese.

*Price: \$1.00 each*

### **Jumbo Wings**

Forty jumbo wings served with BBQ sauce, hot sauce, garlic parmesan, and ranch dressing.

*Price: Market Price*

### **Garden Salad**

Tomatoes, onions, cucumbers, and carrots topping fresh mixed salad greens served with a side of italian and ranch dressings.

*Price: \$45.00*

### **Vegetable Tray**

Assorted seasonal vegetables served fresh with ranch vegetable dip.

*Price: Market Price*

### **Fruit Tray**

Assorted seasonal fresh fruits.

*Price: Market Price*

### **Cheese and Crackers**

Assorted cheeses served with crackers and a tangy Dusseldorf brown mustard.

*Price: \$50.00*

## **Entrees**

### **Apple Butter Pulled Pork, with Buns**

Slow-cooked boneless pork loin pulled and baked in an apple butter BBQ sauce served with brioche buns.

*Price: \$120.00*

### **BBQ Pulled Chicken**

BBQ seasoned chicken breast slow-cooked and pulled. Tossed in our house BBQ sauce. Request buns for an upcharge.

*Price: \$120.00*

### **Garlic Herb Roasted Chicken**

Chicken breasts seasoned with fresh herbs, chopped garlic, lemon and baked topped with a light lemon herb sauce.

*Price: \$150.00*

### **Stuffed Chicken, Spinach Stuffing**

Tender chicken breasts stuffed with spinach and a three cheese blend then baked topped with a light parmesan drizzle.

*Price: \$165.00*

### **Stuffed Chicken, Traditional Stuffing**

Tender chicken breasts stuffed with traditional bread stuffing and topped with chicken gravy.

*Price: \$165.00*

### **Parmesan Crusted Chicken**

Tender chicken breasts tossed in a seasoned Italian and parmesan cheese flash fried then baked till golden brown. drizzled with a parmesan pink sauce.

*Price: \$150.00*

### **Pot Roast with Mixed Vegetables**

Our tender pot roast slow-cooked with vegetables and potatoes with a savory house-made gravy.

*Price: \$160.00*

### **Chicken Parmesan**

Breaded chicken breasts cooked till golden brown topped with provolone cheese and marinara sauce.

*Price: \$150.00*

### **Pierogi and Kielbasa over Haluski**

Tender egg noodles covered in cabbage pierogies and kielbasa.

*Price: \$165.00*

### **Italian Beef**

Savory pulled chuck roast marinated in italian seasonings and pepperoncini peppers served with brioche buns.

*Price: \$135.00*

### **6 oz. Sirloin**

Lightly seasoned 6-ounce savory center cut sirloin steak.

*Price: Market Price*

### **Sliced Ham, with Brown Sugar Pineapple Glaze**

Ham covered in a pineapple brown sugar glaze baked then sliced to serve.

*Price: \$110.00*

### **Lemon Garlic Pepper Tilapia**

Tilapia marinated in a lemon, garlic, pepper blend sprinkled with some bread crumbs and baked.

*Price: \$95.00*

### **Parmesan Crusted Tilapia**

Tilapia tossed in Italian parmesan bread crumb mixture then flash-fried till golden brown served with a pink sauce drizzle.

*Price: \$110.00*

### **Turkey, with Gravy**

Oven roasted turkey, carved and served with a side of turkey gravy.

*Price: \$130.00*

## Pasta

### **Beef Stroganoff**

Egg noodles in a savory mushroom gravy with tender slow-cooked beef.

*Price: \$120.00*

### **Baked Ziti**

Tender ziti noodles covered in our house-made marinara sauce topped with a three cheese blend and baked.

*Price: \$55.00*

### **Baked Ziti, Italian Sausage & Ground Beef**

Tender ziti noodles with a ground beef and sweet sausage blend covered in our house-made marinara sauce topped with a three cheese blend.

*Price: \$75.00*

### **Chicken Broccoli Alfredo**

Tender penne noodles covered in a house made creamy alfredo sauce, baked chicken and steamed broccoli.

*Price: \$120.00*

### **Lasagna**

Layered lasagna noodles filled with ground beef, sweet sausage, a three cheese blend, and marinara sauce.

*Price: \$75.00*

### **Mac-n-Cheese**

Our famous house-made four cheese mac-n-Cheese.

*Price: \$75.00*

### **Penne Pasta, Alfredo**

Tender penne noodles in a house made creamy alfredo sauce.

*Price: \$55.00*

## Sides

### **Brown Sugar Baked Beans**

Traditional baked beans with brown sugar and bacon.

*Price: \$50.00*

### **Roasted Redskin Potatoes**

Redskin potatoes lightly dusted with a herb season mix and baked.

*Price: \$40.00*

### **Mashed Potatoes, with Brown Gravy**

Fluffy mashed potatoes served with brown gravy.

*Price: \$50.00*

### **Cheesy Potato Casserole**

Shredded potatoes mixed with a sour cream cheese blend and baked until tender.

*Price: \$65.00*

### **Rice Pilaf**

House-made tender rice pilaf with fresh herbs.

*Price: \$40.00*

### **Spanish Rice**

Tender white rice stewed with tomatoes and onions until tender and seasoned with spanish seasonings.

*Price: \$40.00*

### **Garlic Green Beans**

Green Beans cooked with chopped garlic and seasoned to serve.

*Price: \$45.00*

### **California Blend Vegetables**

A blend of carrots, cauliflower and broccoli cooked till tender and served.

*Price: \$45.00*

**Southern Green Beans, with Bacon**

Homemade southern style green beans cooked with bacon and onions.

*Price: \$40.00*

**Broccoli Florets**

Delicious, steamed broccoli florets.

*Price: \$40.00*

**Honey Glazed Carrots**

Tender coin cut carrots in a brown sugar honey glaze.

*Price: \$40.00*

**Corn Cobettes**

Delicious mini-corn cobettes boiled till tender served with butter cups.

*Price: \$40.00*