



Catering Menu

Simple. Fresh. Memorable.

Sandwich Platters

Sandwich Platters Feed 18-20 people



Classic Sandwich Platter

Assorted Sandwiches Quartered. Turkey & Cheese, Ham & Cheese, Roast Beef and Cheese. Includes Tomato and Lettuce along with Pickle Spears. Condiments packets provided on the side.

\$139

Signature Sandwich Platter

Choose an Assortment of our Signature Sandwiches. Includes Pickle Spears.

\$179

Build Your Own Sandwich Platter

Includes a Variety of Sliced Meats & Cheeses, Lettuce, Tomato and Red Onion. Assorted Condiments and Breads Accompany the tray along with Crisp Pickle Spears.

\$159

Salad Sandwich Platter

Egg Salad, Chicken Salad and Tuna Salad with either assorted Breads and/or Salad Greens. Served with Lettuce, Tomato and Onion.

\$139

Signature Sandwiches



B's Favorite

French Baguette, Roast Turkey, Hickory Bacon, Swiss Cheese, House Dijonnaise, Tomato & Onion

Club House

Sweet Ham, Roast Turkey, Muenster Cheese, Hickory Bacon, Leaf Lettuce and Tomato on Toasted Wheat dressed with Mayonnaise

Italian Grinder

Genoa Salami, Sweet Ham, Pepperoni, Provolone, Tomato, Onion, Banana Peppers on a Baguette with House Red Wine Vinaigrette

Black & Tan

House Roast Beef, Roast Turkey, Cheddar Cheese, Lettuce, Tomato, Onion, on a Baguette with Russian Dressing

The Bronx

Lean Pastrami, Horseradish Deli Mustard, Swiss Cheese, On Marble Rye Bread

The Buffalonian

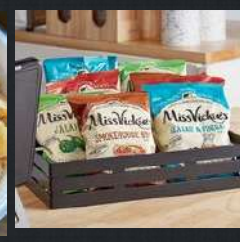
House Roast Beef Piled High on a Kimmelweck Roll with Horseradish Cream

Boxed Lunch

Our Signature Boxed Lunch consists of your choice of one of our Signature Sandwiches with you choice of side, Pickle Spear and a chocolate Chip Cookie.

Note: You may also choose one of our Salads with a Cookie as a substitution

\$14.99 each



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Salads

Small Bowl feeds 18-20 people
Large Bowl feeds 35 people
Add Grilled or Blackened Chicken \$3 per person

Small \$59 Large \$109



Salad Soleil

Organic Mixed Greens, Shredded Carrot, Crisp Cucumber, Tangerines, Blueberries, Feta Cheese and Sunflower Seeds. House Poppyseed Dressing.

Main St. Salad

Organic Mixed Greens, Balsamic Marinated Mushrooms, Diced Tomatoes, Slivered Red Onion, Hard Boiled Egg, Diced Bacon, Crumbled Blue Cheese. House Balsamic Vinaigrette.

Greek Salad

Organic Mixed Greens, Cucumber, Tomato, Greek Olives, Marinated Artichoke Hearts, Pepperoncini Peppers and Crumbled Feta Cheese. House Greek Vinaigrette.

Strawberry Feta Salad

Organic Mixed Greens, Toasted Almonds, Fresh Sliced Strawberries, Red Onion, Crumbled Feta Cheese. House Balsamic Vinaigrette.

Sides

5 pound bowl feeds 15 people



Aunt Lindas Potato Salad

Russet Potatoes, Hard Boiled Eggs, Celery, Mayonnaise, Salt & Pepper

\$35

Smokey Gouda Pasta Salad

Elbow Macaroni, Mayonnaise, Red Wine Vinegar, Sun Dried Tomatoes, Garlic, Roasted Red Peppers, Smoked Gouda Cheese, Parmesan Cheese, Cayenne Pepper

\$45

Leigh's 5 Star Coleslaw

Shredded Cabbage, Carrot, HouseTangy Sweet Poppyseed Dressing

\$29

Fresh Cut Fruit

Cantaloupe, Pineapple, Blueberries & Seedless Grapes

\$49

Assorted Individual Miss Vickies Potato Chips

Choose from Sea Salt, Jalapeno or Smokehouse BBQ

\$1.49 each



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Sweets

Homemade Chocoate Chip Cookies

\$12 per Dozen

Homemade Fudge Brownies (GF)

\$15 per dozen

Homemade Cakes

Whole Cakes are \$59 and serve 16 people.
Whole Cakes require at least 48 hours notice.

Cake Wedge - 1/8 of a Cake. Wedges are \$8 each. Varieties subject to availability.

Cake Varieties

- Carrot Cake w/ Cream Cheese Icing
- Red Velvet w/ Cream Cheese Icing
- Italian Creme Cake w/ Cream Cheese Icing
- Chocolate Cake w/ Cream Cheese Icing
- Chocolate Cake w/ Fudge Icing
- Coconut Cake
- Butter Cake w/ Fudge Icing

Beverages

Coke Products

20 ounce bottles of your Coca Cola favorites

Mexican Coke (made with cane sugar)
Diet Coke , Coke Zero
Pibb Xtra, Sprite, Fanta Orange, Barqs Root Beer
Smart Water

\$2.99 each

Iced Tea / Lemonade

Brisk & Bold Iced Black Tea
Sweet - Unsweet
Fresh Squeezed Lemonade

**\$3.99 per Half Gallon
(serves 6 people)**

Place Setting & Utensils

Individually Wrapped Utensils: Knife, Fork & Spoon

.50 per person

Cups Only .25 per person

Serving Pieces .50 each

Full Place Settings: Cup, Plate, Knife, Fork
Spoon & Napkins

.99 per person