



SAHM'S & ROCKSTONE PIZZERIA CATERING MENU

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CATERING MENUS

Sahm's provides complete food and beverage service for a variety of events. The following menus are suggested for our convenience and can be customized to meet your specific needs.

For large events, menu selections should be finalized seven days prior to your event. For events large than 400 guests please ask about special pricing. All applicable prices will be subject to the appropriate food and beverage tax.

MINIMUMS

Sahm's catering does not have an overall guest or food and beverage minimum, however there are noted items and packages that do require a certain amount of guests in order to be ordered. Any orders over 30 miles from our downtown catering headquarters must reach a minimum of \$300 in food and beverage before taxes.

DEPOSITS

We require a 25% deposit for all business and private functions exceeding 75 guests. Deposits are considered a down payment for the event and will be credited to your final bill. Deposits are refundable if we are notified at least fourteen (14) business days prior to the event.

BILLING

Payment is due on the day of the event. An itemized invoice will be presented at the completion of the event. **All charges will be based upon the guaranteed or actual attendance, whichever is greater.** Acceptable forms of payment include cash and personal or business checks. Visa, MasterCard, Discover and American Express are also accepted.

TAX EXEMPT CLIENTS

Clients and/or organizations that are tax exempt are required by law to provide Sahm's with a tax exempt certificate on the date the event is booked.

FACILITIES

Sahm's is a preferred and recommended vendor at several venues in and around the extended metro area of Indianapolis. We do travel up to 75 miles, but full menu availability is subject to chef and coordinators' discretions. Ask your coordinator or look at sahmscateringcompany.com for a list of approved venues.

SPECIAL MENUS

Do you have something in mind that is not on our menu? We can arrange a custom menu to fit your needs! We have catered over 40,00 events since 1986, and we have the culinary experience to make your special menu just that – special. We are always happy to accommodate any dietary restrictions your guests may have; however, we are not a nut, gluten, dairy, soy or shellfish free facility and cannot guarantee there will not be cross-contamination.

All pricing is per guest

- All food/beverage orders include complimentary styrofoam tableware
- All food/beverage orders include complimentary buffet linens upon request



SERVICE AND DELIVERY FEES

Delivery Fee	Determined by mileage
Pick Up Fee	Determined by mileage
*Premium delivery and pick up fees may apply depending on times	
Catering Fee	20% service fee for full service events
Plated Meal	Additional \$5.00 per guest
Passed Hors D'oeuvres	Additional \$2.00 per guest
Entrée China – Entrée Plate, Salad Plate and Metal Flatware	\$4.00 per guest
Hors D'oeuvres China	\$2.00 per guest
Dessert China	\$1.00 per guest
Water Goblets	\$1.00 per guest
Beverage Glassware	\$1.50 per guest
Bar Glassware	\$3.00 per guest
China Coffee Cup & Saucer	\$1.00 per guest
Entrée Scrollware – Entrée Plate, Salad Plate and Scrollware Utensils	\$1.39 per guest
Hors D'oeuvres Scrollware	\$1.00 per guest
Dessert Scrollware	\$.50 per guest
Beverage Scrollware	\$.50 per guest
Bar Scrollware	\$1.00 per guest
Poly Napkin Rental	Starting at \$.50 per napkin
Tablecloth Rental	Starting at \$8.00 per linen
Table Rental	Starting at \$8.00 per table
Cake Cutting	\$.75 per guest with Scrollware; \$1.50 per guest with China

All pricing is per guest

- All food/beverage orders include complimentary styrofoam tableware
- All food/beverage orders include complimentary buffet linens upon request



BREAKFAST BUFFETS

CONTINENTAL BUFFET

1-15 Guests
\$11.59/guest

16-50 Guests
\$9.29/guest

51-100 Guests
\$8.19/guest

101-400 Guests
\$6.99/guest

- Our Famous Sour Cream Coffee Cake
- Fresh Seasonal Fruit Tray
- Assorted Bagels
- Butter, Cream Cheese and Preserves
- Assorted Bottled Fruit Juice

YOGURT BAR

1-15 Guests
\$7.99/guest

16-50 Guests
\$5.49/guest

51-100 Guests
\$4.89/guest

101-400 Guests
\$3.99/guest

- Vanilla Yogurts
- Strawberries
- Blueberries
- Granola

BAGELS & LOX - \$4.99 per guest

*Minimum of 10 Guests per Order

- Smoked Salmon
- Mini Bagels
- Herb Cream Cheese
- Sliced Cucumbers
- Sliced Red Onions
- Sliced Tomatoes
- Garnished with Capers

All pricing is per guest

- All food/beverage orders include complimentary styrofoam tableware
- All food/beverage orders include complimentary buffet linens upon request



CONTINENTAL EXECUTIVE BUFFET

1-15 Guests \$14.99/guest	16-50 Guests \$12.59/guest	51-100 Guests \$11.49/guest	101-400 Guests \$10.39/guest
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| <ul style="list-style-type: none"> • Quiche or Egg Casserole • Our Famous Sour Cream Coffee Cake • Fresh Seasonal Fruit Tray • Assorted Granola Bars | <ul style="list-style-type: none"> • Assorted Bagels • Butter, Cream Cheese and Preserves • Assorted Yogurt • Assorted Bottled Fruit Juice |
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BRUNCH BUFFET

1-15 Guests \$17.49/guest	16-50 Guests \$14.49/guest	51-100 Guests \$13.49/guest	101-400 Guests \$12.49/guest
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| <ul style="list-style-type: none"> • Quiche or Egg Casserole • Our Famous Sour Cream Coffee Cake • Bacon or Sausage • Hash Browns | <ul style="list-style-type: none"> • Fresh Seasonal Fruit Tray • Biscuits or Assorted Bagels • Butter, Cream Cheese and Preserves • Assorted Bottled Fruit Juice |
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QUICHE & EGG CASSEROLE OPTIONS

*only available as quiche

Four Cheese	Broccoli Cheddar
Ham & Swiss	Sausage & Mozzarella
Veggie	Turkey Broccoli
Country King	Florentine
Mexican Style	*Chicken Benedict
Spinach Artichoke	*Herb Cheese & Sausage
Lorraine	Four Cheese & Tomato
The Club	*Cordon Bleu

All pricing is per guest

- All food/beverage orders include complimentary styrofoam tableware
- All food/beverage orders include complimentary buffet linens upon request



BOX LUNCHES

*All Sandwich and Wrap Box Lunches include a cold side (see next page), potato chips or pretzels, Sour Cream Coffee Cake or cookie and plastic ware.

*Gluten Free Bread is available for an additional \$1.00 per guest.

GROUP A BOX LUNCHES

1-15 Guests \$11.79	16-50 Guests \$8.99	51-100 Guests \$8.59	101-400 Guests \$7.59
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| <ul style="list-style-type: none"> • Ham • Turkey | <ul style="list-style-type: none"> • Roast Beef • Chicken Salad | <ul style="list-style-type: none"> • Tuna Salad • Egg Salad | <ul style="list-style-type: none"> • Garden Veggie Club |
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*Choose fresh baked white or wheat bread

GROUP B BOX LUNCHES

1-15 Guests \$11.99	16-50 Guests \$9.79	51-100 Guests \$8.99	101-400 Guests \$7.99
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| <ul style="list-style-type: none"> • Turkey, Ham or Roast Beef on Croissant • Egg, Tuna or Chicken Salad on Croissant • Club Sandwich on White or Wheat | <ul style="list-style-type: none"> • Hero Sub on French Roll • Garden Veggie Club on Croissant |
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SALAD BOX LUNCHES

Served with Sour Cream Coffee Cake or Cookie

1-15 Guests \$11.99	16-50 Guests \$9.79	51-100 Guests \$8.99	101-400 Guests \$7.99
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- Veggie Chopped Salad: Diced artichokes, avocado, carrots, green beans, celery, red onions, corn and Roma tomatoes served over mixed greens with your choice of dressing
- Big Chop Salad: Diced turkey breast, baked ham, bacon, broccoli, cauliflower, Roma tomatoes, hardboiled eggs, scallions, shredded cheddar and mozzarella cheese served with your choice of dressing
- Southwest Chicken Salad: Grilled southwest chicken, black olives, scallions, Roma tomatoes and tortilla straws served with ranch or salsa ranch dressing
- Chicken Caesar Salad: Fresh Romaine lettuce, parmesan cheese, homemade croutons and grilled chicken breast served with our homemade Caesar dressing.
- Chicken Cranberry Poppyseed Salad: Diced chicken breast, dried cranberries, cucumbers, roasted walnuts and crumbled feta cheese served over mixed lettuce with our cranberry poppyseed dressing.
- Chicken Mediterranean Salad: Grilled chicken breast strips, diced Roma tomatoes, black olives, red onions, cucumbers, crumbled feta, bell peppers and almonds served over mixed lettuce with your choice of dressing
- Black and Bleu Chop: Chopped blackened chicken breast, bleu cheese crumbles, Roma tomatoes, cucumbers, scallions and bacon served over mixed lettuce served with your choice of dressing.

All pricing is per guest

-All food/beverage orders include complimentary styrofoam tableware

-All food/beverage orders include complimentary buffet linens upon request



WRAP BOX LUNCHES

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$12.99	\$10.29	\$9.49	\$8.49

- California Wrap: Tomato basil wrap filled with sliced turkey breast, Roma tomatoes, cucumbers, shredded mixed lettuce, herb cream cheese and shredded mozzarella
- Chicken Caesar Wrap: Herb garlic wrap filled with grilled chicken breast, Roma tomatoes, herb cream cheese and romaine lettuce tossed in our Caesar dressing
- Horsey Club: Honey Wheat wrap filled with sliced roast beef, cooked medium rare, shredded mixed lettuce, Roma tomatoes, shredded cheese, herb cream cheese and horseradish sauce
- Southwestern Chicken Wrap: Tomato basil wrap filled with sliced southwestern chicken breast, salsa ranch, herb cream cheese, shredded mixed lettuce, shredded cheese, black olives and cucumbers
- Veggie/Vegan Wrap: Honey Wheat wrap filled with lettuce, cucumbers, tomatoes, alfalfa sprouts, peppers, carrots, avocado and hummus
- BLT Wrap: Tomato basil wrap filled with strips of bacon, lettuce, tomatoes and herb cream cheese
- Club Wrap: Sliced turkey breast, sliced ham, diced bacon, lettuce, tomato, shredded cheddar and mozzarella, ranch and herb cream cheese on a whole wheat wrap

COLD SIDE OPTIONS:

Fresh Fruit Salad
Redskin Potato Salad
Asian Slaw
Seedless Grapes

Cottage Cheese
Whole Apple
Cole Slaw

Baby Carrots with Ranch
Pasta Salad with Ranch
Pasta Salad with Vinaigrette
Celery Sticks with Hummus

All pricing is per guest

- All food/beverage orders include complimentary styrofoam tableware
- All food/beverage orders include complimentary buffet linens upon request



LUNCH BUFFETS

DELI BUFFET

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$13.49	\$10.49	\$9.49	\$8.29

- Sliced Turkey Breast, Baked Ham and Roast Beef
- Sliced Swiss, Muenster and American Cheeses
- Sliced Tomatoes and Iceberg Lettuce
- Mustard, Mayonnaise and Pickles
- Homemade White and Wheat Bread
- Choice of Potato Chips or Pretzels
- Choice of Two Sahm's Salads
- Choice of Dessert
- Add Egg, Chicken or Tuna Salad for \$2 per guest
 - Add Croissants for \$1 per guest

WRAP BUFFET

*See Wrap Box Lunches (previous page) for options

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$14.99	\$12.49	\$11.79	\$10.49

- Choice of Three Wraps
- Choice of Potato Chips or Pretzels
- Choice of Two Sahm's Salads
- Choice of Dessert

BAKED POTATO BAR

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$15.49	\$12.59	\$11.89	\$10.99

- Baked Potatoes
- Butter
- Sour Cream
- Scallions
- Shredded Cheese
- Cheese Sauce
- Bacon
- Chili
- Broccoli
- Choice of a Sahm's Salad
- Choice of Dessert

PASTA or SOUP, SALAD & BREAD

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$12.99	\$10.79	\$9.99	\$8.99

- Choice of One Pasta OR One Soup:
 - Spaghetti with Meat Sauce
 - Fettuccini Alfredo
 - Baked Penne
 - Four Cheese Al Forno
 - Baked Meatball
 - See page 12 for soup options
- Choice of a Sahm's Salad
- Choice Homemade Rolls, Garlic Bread or Breadsticks

All pricing is per guest

-All food/beverage orders include complimentary styrofoam tableware
 -All food/beverage orders include complimentary buffet linens upon request



LUNCH & DINNER BUFFETS

All buffets include your choice of any three Sahm's sides and fresh baked rolls and butter.
Add an additional side for \$1.00 per guest

GROUP A

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
One Entrée	\$15.29	\$11.99	\$10.99	\$9.99
Two Entrée	\$17.29	\$13.99	\$12.99	\$11.99

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| <ul style="list-style-type: none"> • Meatloaf • Fettuccini Alfredo • Vegetable Lasagna • Bake Penne • Vegetable Lo Mein | <ul style="list-style-type: none"> • Fried Chicken • Lasagna • Oven Roasted Chicken • Homemade Chicken & Noodles • Pot Roast |
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GROUP B

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
One Entrée	\$17.29	\$14.29	\$13.29	\$12.09
Two Entrée	\$19.29	\$16.29	\$15.29	\$14.09

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| <ul style="list-style-type: none"> • Herb Crusted Pork Loin • Chicken Vera Cruz • Chicken Parmesan • Stuffed Bell Pepper • Chicken Florentine • Beef Bourguignon • Ratatouille Penne • Herb Crusted Tilapia | <ul style="list-style-type: none"> • Chicken Marsala • Chicken Piccata • Roast Sirloin with Mushroom Bordelaise • Grilled Chicken Breast, with Teriyaki or BBQ Sauce • Fettuccini Alfredo with Grilled Chicken • Chicken Bruschetta • Cajun or BBQ Style Pork Chops |
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GROUP C

	1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
One Entrée	\$19.99	\$17.09	\$16.29	\$15.09
Two Entrée	\$21.99	\$19.09	\$18.29	\$17.09

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| <ul style="list-style-type: none"> • Shrimp Scampi • Sliced Prime Rib • Herb Stuffed Chicken Breast • Chicken Cordon Bleu • Fresh Atlantic Salmon | <ul style="list-style-type: none"> • London Broil with Sautéed Herb Mushroom • Pork Tenderloin with Shallot Bordelaise • Mediterranean Chicken Breast • Stuffed Portobello Mushroom • Tropical Mahi Mahi |
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All pricing is per guest

-All food/beverage orders include complimentary styrofoam tableware
-All food/beverage orders include complimentary buffet linens upon request



INTERNATIONAL DINNER BUFFETS

MINIMUM OF 10 GUESTS

SOUTHWESTERN

10-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$18.99	\$14.99	\$13.49	\$12.49

Fajita Bar with steak, chicken, sautéed peppers and onions, refried beans, shredded cheese, sour cream, guacamole, black bean corn relish, homemade salsa, shredded lettuce, diced tomatoes, pico de gallo, Spanish rice, soft and hard shells, tortilla chips and queso dip. A fiesta salad, fruit salad and cornbread is also included.

ITALIAN

10-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$19.99	\$15.99	\$14.99	\$14.25

Manicotti stuffed with ricotta cheese then topped with marinara sauce
 Grilled chicken topped with fresh vegetables and sautéed in a pesto cream sauce
 Penne pasta tossed in basil tomato sauce
 Includes a Caesar salad, steamed green beans and garlic bread

ASIAN

10-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$19.99	\$16.79	\$15.49	\$13.99

Asian Salad – julienne carrots, water chestnuts, bean sprouts, bell peppers, snow peas, rice noodles and mandarin oranges tossed in a soy citrus vinaigrette
 Cashew Chicken – stir fried chicken with cashews, mushrooms, bell peppers, water chestnuts, scallions and fresh garlic in a hoisin soy sauce
 Szechwan Beef – stir fried with bell peppers, water chestnuts, bamboo shoots, bean sprouts, carrots and bok choy
 Vegetable Lo Mein – tossed with water chestnuts, julienne carrots, bamboo shoots and bok choy
 Shrimp Wontons – stuffed with cream cheese and shrimp
 Includes rice pilaf, stir fried green beans and homemade rolls and butter

BBQ

10-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$18.99	\$14.59	\$13.29	\$12.29

Oven Roasted Chicken – combinations of legs, breasts, thighs and wings in our homemade BBQ sauce
 BBQ Pulled Pork – pulled pork simmered in our homemade BBQ sauce
 Breaded Chicken Strips – deep fried or Cajun style
 Includes roasted redskin potatoes, a tossed salad, green bean casserole and homemade rolls and butter

All pricing is per guest

-All food/beverage orders include complimentary styrofoam tableware
 -All food/beverage orders include complimentary buffet linens upon request



PICNIC BUFFETS

All picnic buffets include your choice of any three Sahm's sides.

CHICKEN PICNIC

Up to 30 Guests	31-100 Guests	101-400 Guests
\$14.99	\$12.99	\$11.99

Fresh chicken coated with our cornmeal breading, fried to a gold brown, and paired with fresh oven roasted chicken. Includes your choice of homemade rolls with butter or fried biscuits with apple butter

SANDWICHES OFF THE GRILL

	Up to 30 Guests	31-100 Guests	101-400 Guests
One Entrée	\$13.99	\$11.99	\$10.29
Two Entrée	\$15.79	\$13.79	\$12.29

- Hamburgers and Cheeseburgers
- Chicken Breast, served plain or with Teriyaki or BBQ Sauce
- Hot Dogs
- BBQ Pulled Pork
- Bratwursts

PICNIC ENTRÉES

Includes your choice of homemade rolls with butter or fried biscuits with apple butter

	Up to 30 Guests	31-100 Guests	101-400 Guests
One Entrée	\$19.29	\$17.79	\$16.79
Two Entrée	\$21.99	\$19.79	\$18.79

- Baby Back Ribs
- Fresh Atlantic Salmon
- 7oz. Center Cut Pork Chops
- 8oz. Top Sirloin Steak

STEAK FEST

Market Price – Ask your coordinator about pricing

Your choice of center cut 12oz. New York Strip, 16oz. T-Bones or 6oz. Filets
Includes your choice of homemade rolls with butter or fried biscuits with apple butter

ONSITE GRILLING

Onsite grilling is available for groups of 75 guests or more.
\$75 grill fee and a 20% catering fee will apply.

All pricing is per guest

- All food/beverage orders include complimentary styrofoam tableware
- All food/beverage orders include complimentary buffet linens upon request



SAHM'S SIDES

SALADS

Traditional Tossed Salad	Greek Salad	Pasta Salad with Ranch
Caesar Salad	Layered Salad	Pasta Salad with Vinaigrette
Southwestern Salad	Asian Salad	Cole Slaw
Cranberry Poppyseed Salad	Fresh Fruit Salad	Cottage Cheese and Tomatoes
Spring Mix Bruschetta	Redskin Potato Salad	

***Choose a Rockstone Salad for an additional \$1.50 per guest (page 15)**

STARCHES

Homemade Mashed Potatoes	Macaroni and Cheese	Twice Baked Potato Casserole
Baked Potato	Baked Beans	Roasted Redskin Potatoes
Rice Pilaf		

VEGETABLES

Steamed Green Beans	Home-Style Green Beans	Steamed Green Bean Almondine
Green Bean Casserole	Buttered Baby Carrots	Sautéed Peas and Corn
Two-Tone Squash	California Medley	

ADD SOUP TO ANY MENU FOR \$2.00 PER GUEST!

Alaskan Clam Chowder	Broccoli Cheddar	Chicken Noodle
Sahm's Chili	Potato Bacon	Vegetable
Chicken Artichoke	Spinach Mushroom	Tomato Florentine
Chicken Tortilla	Beef Noodle	White Chicken Chili
Tomato Basil	Chicken Velvet	And many more!

*For groups less than 20 guests, client may pick between Sahm's Chili, Alaskan Clam Chowder or the Soup of the Day. May only pick 1 soup selection

All pricing is per guest

- All food/beverage orders include complimentary styrofoam tableware
- All food/beverage orders include complimentary buffet linens upon request



ROCKSTONE PIZZERIA CATERING PACKAGES

MINIMUM OF 10 GUESTS

THE TRADITIONAL - \$12.99 / guest

- Assortment of any 3 Pizzas
- Choice of 1 Rockstone Pasta
- Choice of 1 Rockstone Salad
- Breadsticks with 2 Sauces

THE CLASSIC - \$15.99 / guest

- Assortment of any 4 Pizzas
- Choice of 2 Rockstone Pastas
- Choice of 2 Rockstone Salads
- Breadsticks with 2 Sauces

THE PASTA & SALAD BAR - \$13.99 / guest

- Choice of 2 Rockstone Pastas
- Choice of 2 Rockstone Salads
- Breadsticks with 2 Sauces

SOUP & SALAD BAR - \$11.99 / guest

- Choice of 2 Homemade Rockstone Soups
 - Choice of 2 Rockstone Salads
 - Breadsticks with 2 Sauces

THE ROCKSTONE - \$18.99 / guest

MINIMUM OF 50 GUESTS

- Assortment of any 5 Pizzas
- Choice of 2 Rockstone Pastas
- Choice of 1 Homemade Rockstone Soup
 - Choice of 2 Rockstone Salads
 - Breadsticks with 2 Sauces

All pricing is per guest

- All food/beverage orders include complimentary styrofoam tableware
- All food/beverage orders include complimentary buffet linens upon request



ROCKSTONE PIZZA OPTIONS

AVAILABLE IN WOOD-FIRED OR TRADITIONAL

CLASSIC TRIO

Pepperoni, Italian sausage, crimini mushrooms, house tomato sauce and mozzarella

MARGHERITA

Extra virgin olive oil, roasted tomatoes, tomato sauce, fresh basil, fresh mozzarella, asiago blend

WIKI WAHOO

City ham, pineapple, chili oil, pepperoncini, house tomato sauce, mozzarella

SASSY KARL

Chorizo, diced capocollo, chili oil, pepperoncini, house tomato sauce, mozzarella

RUSTICA

Italian sausage, black olives, roasted tomatoes, broccoli, peperonata, mozzarella

ARCHIE B

Extra virgin olive oil, ricotta, crumbled gorgonzola, Italian sausage, crimini mushrooms, peperonata, asiago blend

BUFF CHICK

Chopped roast chicken, Buffalo sauce, crumbled gorgonzola, mozzarella, red onion, choice of herb ranch or gorgonzola dressing

SHRIMP BISQUE

Wood roasted shrimp, shrimp bisque sauce, peperonata, ricotta, fresh garlic, pistachios, asiago blend

FUN GUY PIE

Mushroom true spread, olive oil, crimini mushrooms, roasted tomatoes, ricotta, goat cheese, topped with fresh basil

POTATO BACON PIE

Olive oil, herb ranch, roasted redskin potatoes, diced bacon, mozzarella, scallions

MEATBALL EXPRESS

Homemade meatballs, caramelized onions, bell peppers, house tomato sauce, mozzarella

ROAST PORK PIE

Wood roasted pork, caramelized onions, peppadew peppers, Dijon mustard, BBQ sauce, mozzarella

DELUXIOUS

Italian sausage, pepperoni, green bell peppers, shaved red onions, crimini mushrooms, house tomato sauce, mozzarella

THE GOOSE

Diced capocollo, City ham, caramelized onions, house tomato sauce, fresh mozzarella, chili oil

CLUB MED

Diced artichokes, basil pesto, roasted tomatoes, pistachios, ricotta, peperonata, crumbled feta

VAVA VEGGIE

Roma tomatoes, fresh basil pesto, crimini mushrooms, red and green bell peppers, broccoli, house tomato sauce, mozzarella

MEATZORILLA

Pepperoni, diced bacon, City ham, Italian sausage, capocollo, house tomato sauce, mozzarella

MONTERREY MEX

Chorizo, chili oil, red bell peppers, house tomato sauce, caramelized onions, mozzarella, avocado

FRESCA

Fresh basil pesto, peperonata, fresh spinach, fresh mozzarella, ricotta, goat cheese, fresh arugula

BLT

Diced bacon, house tomato sauce, mozzarella, roasted tomatoes, arugula

RATATOUILLE CHICKEN

Olive oil, fresh basil pesto, fresh mozzarella, asiago blend, roast chicken, eggplant, zucchini, onions, crimini mushrooms, bell peppers, roasted tomatoes

BBQ CHICKEN

Wood roasted BBQ chicken, BBQ sauce, mozzarella, caramelized onions, peppadew, house tomato sauce

SAUCE OPTIONS

House Tomato Sauce, Mac Daddy Cheese Sauce and Pale Ale Chorizo Cheese Sauce

All pricing is per guest

-All food/beverage orders include complimentary styrofoam tableware

-All food/beverage orders include complimentary buffet linens upon request



ROCKSTONE SALAD OPTIONS

ROCKSTONE SALAD

Mixed greens, peppadew peppers, shaved red onions, mozzarella, pistachios, served with Herb Ranch dressing

THE GREEK

Mixed greens, black olives, green olives, Roma tomatoes, shaved red onions, crumbled feta, served with Greek Yogurt Vinaigrette dressing

CAESAR CHOP

Chopped romaine, asiago blend, parmesan Romano cheese, served with our Caesar dressing and topped with house croutons

ROASTED BEET & ARUGULA

Wood roasted beets dices, crumbled feta, pistachios, peppadew peppers, arugula, mixed greens, served with balsamic vinaigrette

CHOP CHOP

Diced bacon, peppadew peppers, Roma tomatoes, roasted beets, capocollo, black olives, romaine, crumbled gorgonzola, pistachios, served with balsamic vinaigrette

PENNE PASTA

Diced capocollo, crumbled feta, bell peppers, Roma tomatoes, whole wheat penne, creamy Italian dressing, served over mixed greens, topped with asiago blend

DRESSINGS

Balsamic Vinaigrette, Greek Yogurt Vinaigrette, Herb Ranch, Dijon BBQ Ranch, Creamy Italian, Creamy Gorgonzola, Fat Free Bistro, Caesar

ROCKSTONE SOUP OPTIONS

SHRIMP BISQUE

Roasted shrimp, shrimp stock, cream, Old Bay seasoning, roasted garlic tomatoes

GARDEN MARGHERITA

Eggplant, zucchini, onions, crimini mushrooms, bell peppers, roasted tomatoes, fresh vegetable stock, topped with a fire cracker margherita chip

CHEEZY CHORIZO TATER ALE

IPA draught simmered with cheddar, jack, ricotta, chorizo, roasted redskin potatoes and cream. Topped with ricotta cheese and scallions

ROCKSTONE PASTA OPTIONS

SHRIMP BISQUE

Shrimp, shrimp bisque sauce, pistachios, roasted tomatoes, ricotta, mozzarella, cavatappi

MEATBALL MESS

Sliced meatballs, caramelized onions, sautéed bell peppers, house tomato sauce, four cheese sauce, Mac Daddy Sauce, cavatappi, mozzarella, asiago blend

POLLO PARMESAN

Chopped roast chicken, chorizo, caramelized onions, house tomato sauce, roasted tomatoes, mozzarella, ricotta, asiago blend, rigatoni

FOUR CHEESE AL FORNO

Ricotta, fontina, asiago blend, mascarpone, cream, rigatoni

MAC DADDY

Diced capocollo, City ham, diced bacon, Mac Daddy cheese sauce, asiago blend, cavatappi

BAKED MEATBALL

Homemade meatballs, roasted tomatoes, house tomato sauce, ricotta, mozzarella, rigatoni

CHICKEN RATATOUILLE

Roasted chicken, eggplant, zucchini, onions, crimini mushrooms, bell peppers, roasted tomatoes, fresh basil pesto, peperonata, fresh chicken stock, cavatappi, fresh mozzarella

RATATOUILLE PENNE

Eggplant, zucchini, onions, crimini mushrooms, bell peppers, roasted tomatoes, fresh basil pesto, peperonata, fresh vegetable stock, whole wheat pepper, fresh mozzarella

All pricing is per guest

-All food/beverage orders include complimentary styrofoam tableware

-All food/beverage orders include complimentary buffet linens upon request



HORS D'OEUVRES

PACKAGE A

Choice of two hot items & three cold items from Group A

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$17.99	\$14.99	\$12.99	\$10.99

PACKAGE B

Choice of two hot items & three cold items from Group A or B

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$18.99	\$15.99	\$13.99	\$11.99

PACKAGE C

Choice of three hot items & four cold items from Group A

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$19.99	\$16.99	\$14.99	\$12.99

PACKAGE D

Choice of three hot items & four cold items from Group A or B

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$20.99	\$17.99	\$15.99	\$13.99

PACKAGE E

Choice of four hot items & five cold items from Group A

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$21.99	\$18.99	\$16.99	\$14.99

PACKAGE F

Choice of four hot items & five cold items from Group A or B

1-15 Guests	16-50 Guests	51-100 Guests	101-400 Guests
\$22.99	\$19.99	\$17.99	\$15.99

All pricing is per guest

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- All food/beverage orders include complimentary buffet linens upon request



HORS D'OEUVRES CHOICES

GROUP A HOT CHOICES

Spinach Stuffed Mushroom Caps
Homemade Meatballs in Burgundy Sauce
Classic Breaded Chicken Bites with Ranch
Buffalo Breaded Chicken Bites with Bleu Cheese
Spinach Artichoke Dip with Crostini
Chicken Flatbread
Classic Rumaki
Bacon Wrapped Kielbasa
Hawaiian Chicken Kabobs
Cream Cheese Wontons
Yellow Curry Grilled Chicken Bites

GROUP A COLD CHOICES

Fresh Seasonal Fruit Display
Fresh Vegetable Display with Dips
Artisan Cheese and Crackers Display
Nine Layer Dip with Homemade Tortilla Chips
Assorted Finger Sandwiches
Antipasto Display with Crackers
Assorted Mini Wraps
Fresh Salsa, Guacamole & Tortilla Chips
Cherry Tomato & Salami Bites
Gorgonzola Stuffed Tomatoes
Bruschetta
Tortellini Caprese Kabobs
Mediterranean Flatbread

GROUP B HOT CHOICES

Scallop Rumaki
Bacon Wrapped Barbecued Shrimp
Mini Chicken Cordon Bleu
Crab Stuffed Mushroom Caps
Teriyaki Sesame Pork Kabobs
Strip Steak Kabobs
Stuffed Beef Tenderloin Rolls
Fresh Crab Puff Pasties
Mini Crab Cakes
Thai Beef Kabobs
Mini Chicken or Shrimp Cigars
Coconut Crusted Chicken Bites

GROUP B COLD CHOICES

Roasted Red Pepper & Goat Cheese Bruschetta
Gorgonzola Dip with Flatbread Crisps
Large Shrimp Cocktail
Beef Tenderloin Pesto Crostini
Bleu Crab Dip with Flatbread Crisps
Sirloin Vera Cruz
Avocado & Black Bean Salsa Deviled Eggs
Shrimp wrapped with Arugula and Prosciutto
Mediterranean Skewer

*****SEE NEXT PAGE ON HOW TO UPGRADE
TO PREMIUM HORS D'OEUVRES *****

All pricing is per guest

-All food/beverage orders include complimentary styrofoam tableware
-All food/beverage orders include complimentary buffet linens upon request



PREMIUM HORS D'OEUVRES

MINIMUM OF 20 GUESTS

LOX CROSTINI

Homemade crostini, dill cream cheese and fresh smoked salmon topped with capers

Substitute a hors d'oeuvre: additional \$1.00 per guest

Package add on: additional \$3.49 per guest

A La Carte: \$2.49 per piece

AHI SESAME TUNA WITH WONTON CRISPS

Served with a citrus wasabi aioli on the side.

Substitute a hors d'oeuvre: additional \$1.99 per guest

Package add on: additional \$3.99 per guest

A La Carte: \$4.99 per guest

CHARCUTERIE & CHEESE PLATTER

Served with homemade crostini, assorted crackers, herb cream cheese, Smoking Goose Capocollo, Genoa Salami and two rotating Smoking Goose Sausages.

Choose 2 house cheeses and 2 premium cheeses.

HOUSE CHEESE:

Cheddar
Mozzarella
Muenster
Pepper Jack

PREMIUM CHEESE:

Baby Swiss
Brie
Port Wine
Havarti with Dill
Sundried Tomato

Substitute a hors d'oeuvre: additional \$3.00 per guest

Package add on: additional \$4.99 per guest

A La Carte: \$6.99 per guest

All pricing is per guest

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ACTION STATIONS & LATE NIGHT SNACKS

*Requires an onsite chef - \$28 per chef/hour
 -1 chef required for every 100 guests
 -Catering fee will apply

All Action Stations & Late Night Snacks require a minimum of 30 guests.

Slider Bar with Potato Wedges		Package add on \$7.99	A La Carte \$12.99
Choose Two Meats:	Ketchup	Mayonnaise	
Cheeseburger	Mustard	Pickles	
Pulled Pork			
Breaded Chicken			
Breaded Buffalo Chicken			
Black Bean & Mushroom			

Potato Bar		Package add on \$6.99	A La Carte \$10.99
Choose One Style:	Bacon	Chives	Add Pulled Pork or Chicken - \$2
Baked Potato	Butter	Broccoli	Add Chorizo Cheese Sauce - \$1
Mashed Potatoes	Ketchup	Cheese Sauce	
Smashed Potato Skins	Sour Cream	Chili	

Macaroni and Cheese Bar		Package add on \$6.99	A La Carte \$11.99
Choose Two Pastas:	Cheese Sauce	Add Grilled/Buffalo Chicken - \$2	
Penne	Butter	Add Shrimp - \$3	
Shells	Chives	Add Ground Beef - \$2	
Rotini	Broccoli		
Bowtie	Bacon		
Rigatoni	Sausage		
Cavatappi			

Pizza Bites & Breadsticks		Package add on \$6.99	A La Carte \$8.99
Choose Two Kinds:	Choose 1 Sauce:	Add Additional Sauces for - \$1	
Cheese	Marinara		
Sausage	Nacho Cheese		
Pepperoni	Garlic Butter		
Veggie	Alfredo Sauce		
The Works			

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 -All food/beverage orders include complimentary buffet linens upon request



***Ice Cream Sundae Bar**

Ice Cream Flavors:	Chocolate Syrup	Whipped Cream
Vanilla	Caramel Sauce	Nuts
Chocolate	Cherries	Sprinkles

Package add on \$3.99 A La Carte \$5.99

****Omelet Station with Hash Browns**

Eggs	Sausage	Peppers	Onions
Egg Whites	Bacon	Mushrooms	Spinach
Cheese	Ham	Tomatoes	Salsa

Package add on \$7.29 A La Carte \$12.99

****1 Chef required for every 50 guests**

Nacho Bar

Homemade Tortilla Chips	Guacamole
Ground Beef	Sour Cream
Queso Dip	Jalapenos
Salsa	Diced Tomatoes

Package add on \$5.99 A La Carte \$9.99

Add Chicken - \$2
Add Steak - \$3
Add Pulled Pork - \$2

***Prime Rib Carving Station**

Au Jus and Horseradish Sauce

Package add on \$9.99 A La Carte \$17.99
Substitute Entrée \$3.99

***Ham Carving Station**

Molasses Glaze

Package add on \$6.99 A La Carte \$12.99
Substitute Entrée \$3.99

***Turkey Carving Station**

Turkey Gravy

Package add on \$7.99 A La Carte \$13.99
Substitute Entrée \$3.99

***Pork Loin Carving Station**

Au Jus and Cilantro Chipotle Sauce

Package add on \$7.49 A La Carte \$13.49
Substitute Entrée \$3.99

***Requites and onsite chef - \$28 per chef/hour**
-1 chef required for every 100 guests
-Catering fee will apply

All Action Stations & Late Night Snacks require a minimum of 30 guests.

All pricing is per guest

-All food/beverage orders include complimentary styrofoam tableware
-All food/beverage orders include complimentary buffet linens upon request



DESSERT TRAYS

Choose One Dessert - \$2.09 per guest

Choose Three Desserts - \$3.89 per guest

Choose Two Desserts - \$3.09 per guest

Choose Four Desserts - \$4.09 per guest

Mix and match any of the following items to create your own dessert tray.

Sour Cream Coffee Cake

Fudge Brownies

Tollhouse Squares

Cheesecake Squares

Carrot Cake Squares

Homemade Cookies

Key Lime Bars

Lemon Bars

PIES & CAKES - \$4.99/slice

Cheesecake with Berry Topping

Key Lime Pie

Tollhouse Pie

Carrot Cake

Red Velvet Layered Cheesecake

Italian Lemon Cake

Angel Food Cake with Strawberries

BEVERAGE SERVICES

COFFEE SERVICE

Regular and Decaf

Cream and Sweeteners

Up to 100 guests: \$2.09

101-399 guests: \$1.79

400 or more guests: \$1.59

ICED TEA & LEMONADE

Fresh Brewed Iced Tea

Lemonade

Sweeteners

\$2.09 per guest

Soda: \$1.39/can

Bottled Water: \$1.39/bottle

Bottled Iced Tea: \$2.39/bottle

Bottled Juice: \$1.99/bottle

WHOLE SAHM'S SOUR CREAM COFFEE CAKES AVAILABLE FOR PURCHASE!

All pricing is per guest

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BAR PACKAGES

All bar packages include disposable cups, stir sticks, beverage napkins and ice.

UNLIMITED BEER, WINE & SODA

Includes premium and domestic beer, house wines (Moscato, Pinot Grigio, Cabernet & Merlot), Coke, Diet Coke, Sprite and bottled water.

Two Hours	\$13.99 per guest
Three Hours	\$16.99 per guest
Four Hours	\$19.99 per guest
Each Additional Hour	\$3.00 per guest

UNLIMITED PREMIUM FULL BAR

Includes premium and domestic beer, house wines (Moscato, Pinot Grigio, Cabernet & Merlot), Coke, Diet Coke, Sprite, bottled water, all mixers, plus Premium Vodka, Bacardi Rum, Tanqueray Gin, Seagram's 7 Whiskey, Jim Bean Bourbon, Dewar's Scotch, Jack Daniel's Whiskey and Jose Cuervo Tequila

Two Hours	\$17.99 per guest
Three Hours	\$20.99 per guest
Four Hours	\$23.99 per guest
Each Additional Hour	\$4.00 per guest

CASH BAR

House Wines	\$5	Cocktail	\$7
Domestic Beer	\$5	Bottled Water	\$1
Premium Beer	\$6	Soda	\$1

A bartender fee of \$30 per hour per bartender applies to all events with a cash bar.

A \$150 per bar set up fee applies to all cash bars.

All cash bars require a minimum of \$600 in cash bar sales.

****All premium liquor is subject to change****

*****All pricing is per guest*****

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A LA CARTE BREAKFAST

Quiche - \$20 (8 slices)	Bacon - \$2.99 per guest	Donuts - \$2.99 per guest
Egg Casserole - \$2.99 per guest	Ham - \$2.99 per guest	Muffins - \$2.09 per guest
Biscuits & Gravy - \$3.29 per guest	Sausage - \$2.99 per guest	Biscuits - \$1.99 per guest
Hash Browns - \$2.79 per guest	Pancakes - \$2.69 per guest	Bagels - \$2.29 per bagel
Egg Sandwich - \$3.79 per sandwich	Waffles - \$2.99 per guest	Pastries - \$2.99 per guest
Fresh Seasonal Fruit Salad - \$2.29 per guest	French Toast - \$2.99 per guest	Yogurt - \$1.79 per yogurt

SNACKS

Fresh Seasonal Fruit Display - \$2.29 per guest
Fresh Vegetable Display with Dips - \$1.99 per guest
Assorted Finger Sandwiches - \$1.09 per piece
Assorted Mini Wraps - \$1.09 per piece
Artisan Cheese and Crackers Display - \$2.49 per guest
Salsa & Con Queso Dip with Tortilla Chips - \$3.29 per guest
Nine Layer Dip with Tortilla Chips - \$2.49 per guest
Potato Chips & Pretzels - \$1.99 per guest
Chex Mix - \$2.49 per guest
Popcorn - \$1.99 per guest
Tortilla Chips and Salsa - \$1.99 per guest
Large Shrimp Cocktail - \$3.99 per guest
Cream Cheese or Peanut Butter Stuffed Celery - \$2.29 per guest
Mixed Nuts - \$3.29 per guest
Cream Cheese Cucumbers - \$1.99 per guest
Carrot Curls - \$2.29 per guest

All pricing is per guest

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- All food/beverage orders include complimentary buffet linens upon request