



ESTABLISHED 2019

AKRON, NY

Ala Carte Menu

A \$500 minimum required.

Any item can be added to other catering packages.

We are a catering company and do not have ingredients readily on hand.

Shopping for and preparing your food takes time.

We appreciate your understanding of our requirement.

Wrap Trays – fresh wraps cut into halves

Ham and Swiss, mixed greens, tomato, house mustard

Turkey, cheddar, mixed greens, tomato, garlic mayo

Roast beef, cheddar, mixed greens, tomato, garlic mayo

Chicken salad, provolone, mixed greens, tomato

Tuna salad, cheddar, mixed greens, tomato

Hummus, provolone, cucumber, mixed greens, tomatoes

20 – 25 people – 15 full wraps - \$165.00 Choose 3 above

45 – 50 people – 30 full wraps - \$300.00 Choose 5 above

Deli Platters

*Ham, Turkey, Roast Beef, Cheddar, Swiss, romaine lettuce, sliced tomatoes,
mayo, mustard and house sandwich oil with our fresh baked rolls*

20 – 25 people – 25 sandwiches - \$165.00

45 – 50 people – 50 sandwiches - \$300.00

Roast Beef Sandwiches

Our roast beef with our fresh baked kummelweck rolls and horseradish

20 – 25 people - \$165.00

45 – 50 people - \$300.00

Pulled Pork Sandwiches

House- smoked pork with our traditional Memphis sauce on our fresh baked rolls

20 – 25 people - \$165.00

45 – 50 people - \$300.00

Artisan Pizzas

Sicilian-style made with local organic flour and long-fermented.

*Cheese, Margarita, Pepperoni, White, GOAT (roasted red peppers, goat cheese, arugula),
Buffalo Chicken, Elektrik Aprikot (house original – dried apricots, caramelized onions, bleu
cheese and rosemary oil base),*

Each pizza serves three as a main or 10 as an appetizer.

\$20.00

Smoked Chicken Wings

Plain, Buffalo (hot, medium, mild), Memphis Rub, Cajun, Italian, Ethiopian

1 pound serves 1 guest as a main or 4 guests as a side

\$18.00 per pound

Vegetable platter

*Carrots, celery, cucumber, broccoli, peppers, cherry tomatoes,
with House Ranch and or House Hummus*

20 – 25 people - \$50.00

40 – 45 people - \$85.00

Fruit platter

Honeydew, watermelon, cantaloupe, pineapple, grapes with vanilla yogurt

20 – 25 people - \$55.00

45 – 50 people - \$95.00

Gourmet Cheese and Charcuterie Board

*A variety of international cheeses, cured meats, grapes, candied pecans, dried apricots,
and assorted crackers*

20 – 25 people - \$90.00

45 – 50 people - \$165.00

Cheese and Pepperoni Board

Cheddar, Swiss, and Fontina Cheese, Pepperoni Slices, Crackers

20 – 25 people - \$55.00

45 – 50 people - \$95.00

Greek Platter

Feta cheese, mixed olives, roasted red pepper, house hummus, grape tomatoes, house crostini

20 – 25 people - \$55.00

45 – 50 people - \$90.00

Sides

20 – 25 people \$65.00

40 – 45 people \$110.00

Roasted Red Potato Salad

Lemon Potato Salad

Greek Pasta Salad

Baked Ziti

Macaroni and Cheese

Tuscan Beans

Baked Beans

Roasted Vegetables

Broccoli Salad

Garden Salad

Strawberry Poppyseed

Coleslaw

Traditional Coleslaw

Salads

As a side: 20 – 25 people/ As a main: 8 - 10 people - \$65.00

As a side: 45 – 50 people/ As a main: 15 - 18 people - \$115.00

Beet and Arugula Salad

Romaine, Arugula, roasted beets, candied pecans, shallots, goat cheese, house poppyseed dressing

Cobb Salad

Romaine, mixed greens, bacon pieces, hard-boiled egg, avocado, tomatoes, blue cheese crumbles, house red wine vinaigrette

South of the Border Salad

Romaine, mixed greens, black beans, red onion, corn, tomatoes, cheddar cheese, house ranch dressing

Greek Salad

Romaine, mixed greens, tomatoes, white onion, Kalamata olives, cucumbers, Feta cheese, house Greek vinaigrette

Fine Print

- All pricing is based on food being served in disposable trays and being picked up from our Café located at 25 Buffalo Street.
 - Delivery starts at \$85 and varies with location and menu selection
 - Plates, Utensils, Cutlery are \$1.75 per person
 - To reserve a date, a 30% deposit is required.
 - Final head count and final payment are due 10 days prior to the event.
- Pricing does not include 8% sales tax.