



DELIVER CATERING INFO & PRICING

Thank you for your interest in big Catering!
We are the fresh, innovative catering division of the big Burrito Restaurant Group.

Mix and match from any of our concepts to build your perfect spread.

ALTA VIA PIZZERIA | Modern Italian Pizzeria

ALTA VIA | Modern Italian

KAYA | Caribbean

MAD MEX | California-Mexican

CASBAH | Mediterranean

SOBA | Modern Asian

ELEVEN | Contemporary American

We offer our chocolate chip cookies by the dozen
from Alta Via's in-house bakery for \$18.
We also offer finger pastries from Bella Christie's for \$12.00 per person.

ORDERING

To get started planning your event, please contact our catering office at **412-361-3272 x208**.
We will be happy to assist you in selecting a menu that will be well suited to your needs.
We can also recommend outside vendors for any additional needs you may have, and look forward to working with you!

DELIVERY + SET-UP

Our Delivery + Set-Up catering arrives ready to eat from our restaurants. Disposable plates, flatware, napkins and serving utensils are included as well as buffet set up.

DELIVERY + STAFF

Our **Delivery + Staff** is a casual-style service well suited for all types of events: **corporate meetings, weddings, casual dinner parties, birthday celebrations and cocktail parties**. We pride ourselves on providing professional and friendly service while showcasing the food our restaurants have to offer. Our staff will set up your buffet, replenish as necessary, and help clean up once the event has ended.

alta via

DELIVERY CATERING MENU

ALTA VIA PASTA BUFFET

\$23 per person | Includes bread and butter

Choose One Salad:

Caesar Salad

arugula, pickled red onions, asiago,
focaccia bread crumbs,
Caesar dressing

Chopped Salad

romaine, cucumbers, blackberries,
cherry tomato, pickled red onion,
Gorgonzola, celery seed vinaigrette

Heirloom Tomato

buffalo mozzarella, basil, balsamic vinegar, extra virgin olive oil

Roasted Beets

citrus, grapes, whipped ricotta, mint, crispy parsnips

Choose two pastas:

Rigatoni

roasted tomato sauce, roasted garlic,
basil, parmigiano reggiano

Beef Short Rib Sugo

campanelle, stracciatella

Ricotta Cavatelli

roasted sweet corn, heirloom grape tomatoes, braised leeks,
basil, herbs

Mushroom Bolognese

mafaldini, fresh ricotta, rosemary

Fusilli

vodka sauce, Calabrian chili,
whipped mascarpone, chives

ALTA VIA PARTY TRAYS

Trays contain 10 light portions | Mix and match to build a buffet

Appetizers

Castelvetro Olives 15

(1 quart)
orange, rosemary

Burrata Tray 70

(5 pcs)
blistered cherry tomato, basil,
roasted sweet peppers, vin cotto,
focaccia

Stuffed Banana Peppers 85

(15 pcs)
sausage, mozzarella, roasted tomato
sauce, oregano

Heirloom Carrots 65

miso-honey, roasted celery root, mint
salsa crudo, pistachio

Meatballs 85

(15 pcs)
Veal, pork, beef, roasted tomato
sauce, ricotta, basil

Beans & Greens 65

cannellini beans, parmesan brodo,
pine nut pesto

Baby Artichokes 65

mint salsa crudo, lemon aioli

Crispy Parmesan Potatoes 45

Parmigiano Reggiano

Salads

Caesar Salad 70

arugula, pickled red onions,
asiago, focaccia bread crumbs,
Caesar dressing

Chopped Salad 75

romaine, cucumbers, blackberries,
cherry tomato, pickled red onion,
Gorgonzola, celery seed vinaigrette

Heirloom Tomato 80

buffalo mozzarella, basil, balsamic
vinegar, extra virgin olive oil

Roasted Beets 70

citrus, grapes, whipped ricotta, mint,
crispy parsnips

Entrées

Gerber Farms Chicken 150

(10 pcs)
roasted lemon, rosemary, jus

Chicken Parmesan 85

(10 pcs)
roasted tomato sauce, mozzarella,
basil

Salmon 175

(10 pcs)
roasted sugar snap peas, black
lentils, hazelnuts, sherry beurre blanc

Rigatoni 90

roasted tomato sauce, roasted
garlic, basil, Parmigiano Reggiano

Fusilli 115

vodka sauce, Calabrian chili,
whipped mascarpone, chives

Beef Short Rib Sugo 145

campanelle, stracciatella

Mushroom Bolognese 120

mafaldini, fresh ricotta, rosemary

Ravioli 85

(25 pcs)
butternut squash, sage, brown
butter, hazelnuts

Ricotta Cavatelli 130

roasted sweet corn, heirloom grape
tomatoes, braised leeks, basil, herbs



DELIVERY CATERING MENU

AVP PARTY TRAYS

Trays contain 10 light portions | Mix and match to build a buffet

Appetizers

Meatballs 50
(15 per tray)
red sauce, Grana Padano, basil

Arancini 45
(20 per tray)
quattro formaggi, oregano,
roasted tomato sauce

Vegetables

Broccolini 70
whipped ricotta, lemon vinaigrette,
Calabrian chili

Beans & Greens 70
cannellini beans, baby kale,
Parmesan brodo, basil pesto
(contains pine nuts)

Heirloom Tomato 70
fresh mozzarella, olive oil, basil, balsamic glaze, pine nuts

Artichokes 85
lemon aioli, citrus-olive salsa,
oregano on vinaigrette, Calabrian chili

Crispy Brussels Sprouts 70
sundried tomato aioli, fig balsamic,
Parmigiano Reggiano

Salads

Caesar Salad 65
baby kale, romaine, radicchio, pickled red onions, shaved
Asiago, bread crumbs, Caesar dressing

Grilled Peach & Goat Cheese 70
romaine, grilled corn, grilled peaches, radish, goat cheese,
hazelnuts, white balsamic vinaigrette

Greek Salad 65
romaine, cherry tomatoes, red onion, kalamata olives,
cucumber, feta, sunflower seeds, oregano, Italian vinaigrette

Chopped Salad 70
salami, mozzarella, romaine, radicchio, kale, chickpeas,
giardiniera, pine nuts, basil, red wine vinaigrette

Entrées

Spaghetti 90
roasted tomato sauce, roasted garlic, Parmigiano Reggiano,
basil

Chicken Parmesan 85
(10 pieces)
roasted tomato sauce, mozzarella, basil

Rigatoni 90
red sauce, roasted garlic, Grana Padano, basil

PIZZAS

all pizzas are 14", 8 cuts, made with imported Italian flour
Round / Square

Original 19 / 23
roasted red sauce, cheese blend,
Grana Padano, oregano

White 19 / 23
fresh mozzarella, ricotta cream,
Pecorino Romano, garlic, black
pepper

Margherita 19 / --
crushed tomatoes, garlic,
fresh mozzarella,
extra virgin olive oil, basil

Vodka 19 / 23
vodka sauce, fresh mozzarella,
Pecorino Romano, basil

Pepperoni Classic 24 / 28
roasted red sauce, cheese blend,
pepperoni, hot banana pepper rings,
Parmigiano Reggiano, chili flakes

Alta Vegan (V+) 27 / --
roasted tomato sauce, Selfish Cow
Vegan Mozzarella, Worthington
Pepperoni, Beyond Sausage,
oregano

Ya Gotta Ricotta 24 / 28
roasted tomato sauce, cheese blend,
sausage, pepperoni, ricotta,
Parmigiano Reggiano, herbs

Sausage & Shroom 25 / 29
roasted tomato sauce, cheese blend,
sausage, mushrooms, caramelized
onions, Parmigiano Reggiano,
oregano

The Bacon Jam 24 / 28
vodka sauce, cheese blend, fresh
mozzarella, bacon, spinach,
Calabrian chili marmellata, Pecorino
Romano, basil

Big Veggie (V) 23 / 27
creamed corn, fresh mozzarella,
grilled corn, zucchini, extra virgin
olive oil, basil

Pepperoni & Taleggio 24 / 28
pepperoni, taleggio, fresh
mozzarella, red onion, pecorino
romano, chives, chili flakes

Hot Honey Pepperoni 25 / 29
vodka sauce, fresh mozzarella,
pepperoni, hot honey, chives

Romeo 24 / 28
Original with sausage, calabrian chili,
caramelized onions, ricotta, chives

Prosciutto 24 / 28
vodka sauce with fresh mozzarella,
prosciutto, Grana Padano, arugula,
vin cotto, basil

Chicken & Spinach 24 / 28
cheese blend, fresh mozzarella,
chicken, spinach, ricotta, garlic,
Pecorino Romano, herbs

Cacio E Pepe 21 / 25
fresh mozzarella, Pecorino Romano,
Parmigiano Reggiano, toasted black
pepper

Fig & Brie 27 / 31
fresh mozzarella, figs, brie,
arugula, fig jam, pistachios

Funghi 23 / 27
resh mozzarella, cremini,
oyster & beech mushrooms,
truffle cream, herbs

CASBAH

DELIVERY CATERING MENU

MEDITERRANEAN BUFFET

25 per person | Includes bread and butter

Mezze Platter

baba ghanoush, chickpea hummus, red pepper muhummara, flatbread crackers

Choose One Salad:

Roasted Beet Salad

whipped ricotta, field greens,
French green lentil vinaigrette,
Marcona almonds, fines herbs

Summer Salad

farm greens, basil, grilled peaches, pistachio,
blackberry crème fraiche, orange vinaigrette, Pleasant
Ridge Reserve

Arugula Salad

house made pancetta, crimini mushrooms,
potatoes, riverview farms goat cheese,
pancetta vinaigrette

Choose two pastas:

Ricotta Cavatelli

house-made fennel sausage, spinach,
crushed tomatoes, ricotta

Orecchiette

grilled chicken, dried cranberries,
riverview farms goat cheese, sage cream

Seasonal Vegetarian Pasta

tomatoes, grilled corn, lemon, basil

Three Cheese Mac and Cheese

rigatoni pasta, mascarpone, cheddar,
pecorino-romano, bread crumbs

CASBAH APPETIZER BUFFET

28 per person | minimum 10 people

Grilled Artichokes

ezme, lemon

Chickpea Hummus

with flatbread crackers

Crudité

with green goddess dressing

Mixed Italian Olives

orange, thyme, rosemary

Chicken Kabobs

with tzatziki

CASBAH PARTY TRAYS

Trays contain 10 light portions | Mix and match to build a buffet

Appetizers

Mezze 50

baba ghanoush, chickpea hummus,
red pepper muhummara,
includes olives and flatbread crackers

Cheese Tray 65

Selection of four artisanal and
farmstead cheeses with
prosciutto, mostarda, quince
jam and baguette

Shrimp Cocktail Platter 70

(25 pcs)

choose from two preparations:
poached with cocktail sauce or
poached with harissa sauce

Crudité 35

with green goddess dressing

Burrata 90

(5 pcs)

cherry tomato, greens, basil,
prosciutto, aged balsamic
vinegar, grilled sourdough

Falafel 70

(15 pcs)

tzatziki, water cress, preserved
lemon, fresh figs

Chicken Satay 45

(20 pcs)

marinated with lemon and
oregano + served with tzatziki

Grilled Vegetable 40

assorted seasonal grilled vegetables

Mixed Italian Olives 15

(1 quart)

orange, thyme, rosemary

Grilled Artichokes 90

(20 pcs)

ezme, lemon

Wagyu Beef Meatballs 90

(10 pcs)

polenta, roasted tomato, garlic,
crispy Brussels sprouts

Salads

Roasted Beet Salad 70

whipped ricotta, field greens,
French green lentil vinaigrette,
Marcona almonds, fines herbes

Arugula Salad 75

house made pancetta, cremini
mushrooms, potatoes, Riverview
farms goat cheese, pancetta
vinaigrette

Summer Salad 70

farm greens, basil, grilled
peaches, pistachio, blackberry
crème fraiche, orange
vinaigrette, Pleasant Ridge
Reserve

Continued on next page

CASBAH PARTY TRAYS

continued

Sandwiches

Roasted Turkey Sandwich 75

(5 per tray, cut in half)
pesto, bacon, arugula,
fontina, grilled sourdough

Crab Cake Sandwich 115

(5 per tray, cut in half)
sun dried tomato aioli, greens,
potato roll

Italian Panini 75

(5 per tray, cut in half)
capicola, prosciutto,
soppressata, provolone, lettuce,
shallot-herb vinaigrette, toasted
focaccia

Pastas

Seasonal Vegetarian Pasta 100

tomatoes, grilled corn, lemon, basil

Three Cheese Mac and Cheese 70

rigatoni pasta, mascarpone, cheddar,
pecorino-romano, bread crumbs

Ricotta Cavatelli 110

house-made fennel sausage,
spinach, crushed tomatoes,
ricotta

Orecchiette Pasta 110

grilled chicken, dried cranberries,
riverview farms goat cheese,
sage cream

Short Rib Ravioli 150

(25 pcs)
Swiss chard, oyster mushrooms,
roasted shallots, gremolata

Entrées

Filet Mignon 265

(10 pcs)
crispy potato cake, broccolini,
roasted mushrooms, red wine
jus, blue cheese

Scottish Salmon 175

(10 pcs)
crispy harissa potatoes, heirloom
tomatoes, corn, cucumber,
capers, lemon dill crema

Grilled Chicken Breast 110

(10 pcs)
crispy fingerling potatoes,
carrots, squash, forest
mushrooms, pistachio duqqa,
thyme jus

ELEVEN

DELIVERY CATERING MENU

ELEVEN APPETIZER BUFFET

\$28 per person

Poached shrimp
with traditional cocktail sauce and
eleven hot sauce

Marinated Olives
with orange, thyme, rosemary

**Fine artisanal and
farmstead cheeses**
with charcuterie &
flatbread crackers

Wagyu Beef Meatballs
roasted garlic tomato sauce,
stracciatella, basil, balsamic glaze

Red Pepper Goat Cheese Dip
with flatbread crackers

ELEVEN DINNER BUFFET

\$35 per person | Includes bread and butter

Mezze

hummus, goat cheese & red pepper dip, kalamata tapenade, flatbread crackers

Meat:

Arugula Salad
macerated peaches, tart cherries, toasted pecans, lime-ginger
vinaigrette, Aleppo

Heirloom Tomato Salad
stracciatella, sweet corn, smoked repper vinaigrette, basil oil,
aged balsamic, crispy quinoa

Roasted Beet Salad
whipped smoked blue cheese, golden raisins, grapes, farmer
greens, white balsamic, pistachio, black lime

Choice of two:

Roasted Chicken
braised leg risotto, Swiss chard, thyme jus

Ricotta Cavatelli
chanterelles, sweet corn, zucchini, rapini, corn broth, basil,
Pleasant Ridge Reserve

Scottish Salmon
scallion-roasted garlic potato fritter, herb oil, warm tomato
vinaigrette, sweet corn, heirloom peppers, mustard seeds

ELEVEN PARTY TRAYS

Trays contain 10 light portions | Mix and match to build a buffet

Appetizers

Marinated Olives 15
orange, thyme, rosemary
(1 quart)

Cheese Tray 60
selection of:
four artisanal and farmstead
cheeses with prosciutto,
quince jam, and focaccia

Mezze 50
hummus, goat cheese & red pepper
dip, kalamata tapenade, house bread
(1 pint each)

Shrimp Cocktail Platter 70
poached shrimp with traditional
cocktail sauce and eleven hot sauce
(25 pcs)

Mini Crab Cakes 115
lemon aioli
(15 pcs)

Wagyu Meatballs 115
roasted garlic tomato sauce,
stracciatella, basil, balsamic glaze
(15 pcs)

Grilled Vegetable 40
assorted seasonal grilled vegetables

Crudit  35
assorted fresh raw vegetables with
fine herb & black pepper cr me fraiche

Salads

Roasted Beet Salad 75
whipped smoked blue cheese, golden
raisins, grapes, farmer greens, white
balsamic, pistachio, black lime

Heirloom Tomato Salad 75
stracciatella, sweet corn, smoked
repper vinaigrette, basil oil, aged
balsamic, crispy quinoa

Arugula Salad 75
macerated peaches, tart cherries,
toasted pecans, lime-ginger
vinaigrette, Aleppo

Entr es

Roasted Chicken 110
braised leg risotto, Swiss chard, thyme
jus
(10 pcs)

Scottish Salmon 175
scallion-roasted garlic potato fritter,
herb oil, warm tomato vinaigrette,
sweet corn, heirloom peppers, mustard
seeds
(10 pcs)

Beef Tenderloin 265
fingerling potatoes, wild mushrooms,
spinach, jus
(10 pcs)

Ricotta Cavatelli 140
chanterelles, sweet corn, zucchini,
rapini, corn broth, basil, Pleasant Ridge
Reserve

KAYA®

DELIVERY CATERING MENU

KAYA SANDWICH, SALAD, PAELLA BUFFET

\$20 per person

Field Greens Salad
lime-cilantro vinaigrette,
pepitas

Carrot & Cauliflower Paella
mushrooms, peas, roasted
peppers, pineapple, broccoli,
onions, sofrito, garlic, saffron rice

Tropical Paella
sofrito, garlic, pineapple, saffron
rice, chicken, chorizo, shrimp,
scallops, seasonal vegetables

choose two:

(half sandwich per guest)

Grilled Jerked Chicken Torta
mayo, tomato, lettuce, avocado

Veggie Cuban Sandwich
baked tofu, swiss cheese, yellow mustard, pickles,
chipotle aioli

Fried Chicken Sandwich
habanero honey mustard, cabbage, pickles

Cuban Sandwich
pork, turkey, ham, mayo, Swiss, whole grain mustard,
pickles, chipotle aioli

Birria Sandwich
beef birria, Chihuahua cheese, pickled red onions,
cilantro, consommé

KAYA TACO BAR

\$18 per person

Field Green Salad
lime-cilantro vinaigrette, pepitas

Dips and Salsas
Yucatán Black Bean Dip,
Pineapple Mango-Tomatillo Salsa,
Kaya® Chips

**Saffron Rice
and Black Beans**

choose two:

Grilled Jerk Chicken | Adobo Flank Steak | Crispy Tofu

Toppings

flour tortillas, Kaya® slaw, chipotle aioli, cucumber aioli, tropical guacamole

CARIBBEAN BUFFET

\$33 per person

Dips and Salsas
Yucatán Black Bean Dip, Pineapple
Mango-Tomatillo Salsa, Kaya® Chips

Field Green Salad
lime-cilantro vinaigrette, pepitas

choose any three entrées:

Jerked Chicken
plantains, avocado, jalapeño,
pineapple, scallions, cilantro, lime

Kaya Steak Stir Fry
broccoli, carrots, onions, peppers,
mojo rojo, saffron rice, sesame,
purple cabbage, cilantro, scallion

Carrot & Cauliflower Paella
mushrooms, peas, roasted
peppers, pineapple, broccoli,
onions, sofrito, garlic, saffron rice

Kaya® Tropical Paella
sofrito, garlic, pineapple, saffron
rice, chicken, chorizo, shrimp,
scallops, seasonal vegetables

Grilled Salmon
yellow curry chayote squash,
white rice, ghee, pickled mango,
red pepper, onion, cilantro

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KAYA PARTY TRAYS

Trays contain 10 light portions | Mix and match to build a buffet

Appetizers

Pineapple Mango-Tomatillo Salsa 10
with Tortilla Chips
16 oz.

Tropical Guacamole 17
with Tortilla Chips
16 oz.

Corn and Lentil Beignets 50
green curry sauce
(35 pcs)

Yucatán Bean Dip 12
with Kaya® Chips
16 oz.

Jamaican Jerk Wings 70
cilantro cream sauce
(60 pcs)

Red Pipian 95
roasted cauliflower, roasted sweet potatoes, garnished
with pepitas and micro greens, peanuts, pepitas

Salads

Add protein to any salad:

jerked chicken, crispy tofu +50; marinated flank steak, shrimp, salmon +60

Kaya Salad 50
lime-cilantro vinaigrette, pepitas

Miami Salad 70
avocado, tomato, cucumber, red cabbage, orange,
jalapeño, pepitas, queso fresco, sesame vinaigrette

Rainbow Salad 90
avocado, mango, carrot, cucumber, pickled onion, bell
pepper, chickpeas, sweet potatoes, cherry tomatoes,
pepitas, jalapeño, sesame seeds, crispy garlic, cilantro,
basil, mint, scallions, romaine, mixed greens, citrus
vinaigrette

Sandwiches

(5 sandwiches per tray)

Grilled Jerked Chicken Torta 80
mayo, tomato, lettuce, avocado

Cuban Sandwich Platter 80
pork, turkey, ham, mayo, Swiss,
whole grain mustard, pickles, chipotle aioli, cut in half

Veggie Cuban Sandwich Platter 90
baked tofu, swiss cheese, yellow mustard, pickles,
chipotle aioli, cut in half

Fried Chicken Sandwich 80
habanero honey mustard, cabbage, pickles, cut in half

Birria Sandwich 90
beef birria, Chihuahua cheese, pickled red onions,
cilantro, consommé, cut in half

Entrées

Jerked Chicken 135
plantains, avocado, jalapeño, pineapple, scallions,
cherry tomato, cilantro, lime
(10 pcs)

Steak Stir Fry 130
broccoli, carrots, onions, peppers, mojo rojo, saffron
rice, sesame, purple cabbage, cilantro, scallion
(10 pcs)

Carrot & Cauliflower Paella 105
mushrooms, peas, roasted peppers, pineapple, broccoli,
onions, sofrito, garlic, saffron rice

Seared Salmon 145
yellow curry chayote squash, white rice, ghee, pickled
mango, red pepper, onion, cilantro
(10 pcs)

Tropical Paella 135
chicken, chorizo, shrimp, bay scallop, red pepper, peas,
pineapple, sofrito, garlic, saffron rice
(10 pcs)



DELIVERY CATERING MENU

MAD MEX TACO BAR

\$16 per person

choose two proteins:

Flank Steak • Chicken Breast • Crispy Tofu • Portobello
Beef Birria • Chicken Tinga • Taco Beef • Carnitas

Includes:

Taco Fixins:
sour cream, lettuce,
shredded jack cheese,
crispy and/or soft taco shells

Mad Mex® Chips:
w/ original salsa,
tomatillo-avocado salsa
and guacamole

**Mexican Rice
& Black Beans**

MAD MEX® SUPER TACO BAR

\$18 per person | minimum 10 people

choose 3 proteins:

Flank Steak • Chicken Breast • Crispy Tofu • Portobello
Beef Birria • Taco Beef • Chicken Tinga • Carnitas

Includes:

Taco Fixins:
sour cream, lettuce, shredded
jack cheese, grilled fajita veggies
crispy and/or soft taco shells

Mad Mex® Chips:
w/ original salsa,
tomatillo-avocado salsa, queso,
and guacamole

**Mexican Rice
& Black Beans**

MAD MEX® BUENO BUFFET

\$18 per person

Mini Burritos
(choose two fillings)

Quesadilla
(choose two fillings)

Fillings:

Flank Steak • Chicken Breast • Crispy Tofu • Portobello
Beef Birria • Chicken Tinga • Shrimp • Carnitas

Includes:

Mad Mex® Chips
choice of two salsas:
original • fire roasted • tomato-chipotle
pico de gallo • mango tomatillo
tomatillo-avocado • grilled corn

**Sour cream
and guacamole**

Casa Salad
leaf lettuce, cherry tomatoes, red onions, blue cheese
crumbles, pepitas

Choice of two dressings:
blue cheese • creamy ranch
house vinaigrette • lime-cilantro vinaigrette
vegan chipotle ranch

Continued on next page

MAD MEX® NACHO BAR

\$13 per person

Nacho Toppings

Pico De Gallo, Guacamole, Sour Cream, Queso Blanco,
Fresh Sliced Jalapeno, Shredded Lettuce, Black Beans

Chicken Breast or Taco Beef

Mad Mex® Chips

PARTY TRAYS

Trays contain 10 light portions | Mix and match to build a buffet

Mad Mex® Quesadilla Tray 70

served with sour cream and original salsa

Choice of two proteins:

Flank steak, Chicken Breast, Crispy Tofu, Portobello,
Beef Birria, Chicken Tinga, Shrimp, Carnitas

Mega Pickadippa 55

Includes chips **plus:**

guacamole • original salsa
tomatillo salsa • fire roasted
tomato-chipotle • queso
Yucatán black bean dip

Mad Mex® Wing Tray 80

choice of two sauces and intensities;
served with blue cheese, ranch, and celery
(70 per tray)

Sauces:

Buffalo • Southwestern • San Francisco
Honey Chipotle • General Zaragoza

Intensities:

Mild • Wild • Insane

Mad Mex® Mini Burrito Tray 70

wrapped in a flour tortilla and served
with sour cream and original salsa

Choice of two proteins:

Flank steak, Chicken Breast, Crispy Tofu, Portobello,
Beef Birria, Chicken Tinga, Shrimp, Carnitas

Casa Grande Salad 40

leaf lettuce, cherry tomatoes, red onions,
blue cheese crumbles, pepitas

Choice of two dressings:

blue cheese • creamy ranch
house vinaigrette • lime-cilantro vinaigrette
vegan chipotle ranch

Rice & Beans 15

Mexican rice, black beans

Build Your Own Margaritas 15

makes 6-8 drinks

½ gallon of Mad Mex® margarita mix
just add tequila and triple sec
(assembly guide included)



DELIVERY CATERING MENU

SOBA COCKTAIL PARTY

\$25 per person

Edamame Hummus

Red Curry Hummus; flatbread
crackers

Veggie Samosa

sweet and sour sauce

Spicy Tuna Roll

avocado, cucumber, tempura,
spicy aioli

Vegetable Roll

avocado, asparagus, Persian
cucumber, togarashi

Vegetable Spring Roll

with hot mustard

SOBA BAO BUFFET

\$20 per person

Mixed Green Salad

mixed greens, cucumber, carrots, tomato, spicy miso dressing

choice of steamed buns:

Short Rib Bao Buns

char sui braised beef, napa cabbage slaw,
jalapeno, honey-mustard

Veggie Bao Buns

shitake mushroom,
bean sprout, basil

choice of rice:

Thai Style Pork & Pineapple Fried Rice

pork belly, pineapple, bok choy, egg, cilantro

Seasonal Vegetable Fried Rice

seasonal veggies, egg

THAI BUFFET

\$35 per person

Chopped Salad

papaya, mango, cucumber, daikon, avocado, iceberg lettuce, mint,
basil, cashews, coconut tempura, spicy miso dressing

Spicy Pork Lettuce Wraps

crispy rice, thai chili, peanut
or

Spicy Tofu Lettuce Wraps

crispy chickpeas, green lentils, pickled red onion,
green beans, roasted corn, peanuts

Choose any two entrées:

Thai Chicken Curry

jasmine rice, yellow coconut curry,
bok choy, pickled red onion,
cilantro, lime

Pad Thai

chicken, shrimp, rice noodles, tofu,
peanuts, mung bean sprouts,
cilantro

Thai Style Pork & Pineapple Fried Rice

pork belly, bok choy, egg, cilantro

Vegetable Pad Thai

rice noodles, seasonal vegetables, tofu, peanuts, mung
bean sprouts, cilantro

Seasonal Vegetable Fried Rice

seasonal veggies, egg

Continued on next page

MORE INFORMATION

ADDITIONAL SERVICES FOR DELIVERY WITH STAFF

CAKE CUTTING
\$1.00 per person

⋮

REAL CHINA HANDLING FEE
\$2.00 per person

⋮

COOKIE TABLE SET UP
\$3.00 per person (using clients platters)

CHAFING KITS \$8.00
- 1 Foil pan
- 1 Sterno
- 1 Chafing Rack

⋮

EXTRAS

—or—

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Foil Pan \$2.00
Sterno \$1.00
Chafing Rack \$5.00
Disposable bar glassware
\$2.00 per person

SERVICE STAFF

The number of staff needed for your Delivery + Staff event will depend upon the style of event, quantity of food, and duties requested of the staff members. We typically staff 1 server per event 20-40 guests. Larger and more involved events will also require the staffing of a service captain.

BARTENDERS

FULL COCKTAIL BAR:
1 bartender/50 guests.

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BEER AND WINE BAR:
1 bartender/every 75 guests.

DISHWASHERS

Any event not using disposable dishware will require the staffing of a dishwasher.
We require **1 dishwasher per every 75 guests**.

STAFF CHARGES:

SERVICE CAPTAIN
\$235 each

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**SERVICE STAFF,
BARTENDERS, DISHWASHERS**
\$165 each

OVERTIME CHARGES

Any event over 7 hours (including setup and breakdown) will incur overtime charges. A charge of \$22.00 per hour per staff member will be billed in 15-minute increments for all events over seven hours. Events held on holidays and on New Year's Eve will be billed at double the normal staff charge and delivery fees.

BEVERAGES

We offer canned coke, diet coke, sprite for **\$1.50** each and bottled water for **\$2.00** each.

PEET'S COFFEE & TEA

Peet's coffee (regular & decaf) and assorted hot teas are available for \$5.00 per person. Available for Delivery + Staff only.

BAR SUPPLIES

We provide non-alcoholic bar supplies, coke, diet coke, sprite, ginger ale, club soda, tonic, oj, cranberry juice, plastic cups, cocktail napkins, stirrers, bar picks and bar fruit for \$6.00 per person. (Delivery + Staff only)

ICE

Delivery of ice \$150.00

ALL CHARGES ARE SUBJECT TO 7% PA SALES TAX. ALL PRICES & MENUS ARE SUBJECT TO CHANGE.

****CANCELLATIONS OR CHANGES MUST BE MADE 72 HOURS IN ADVANCE OR FULL CHARGES FOR FOOD WILL INCUR****

**** ALL ORDERS FOR MONDAY DELIVERIES NEED TO BE PLACED BY 12PM ON THE PREVIOUS FRIDAY****