

# ***Saints Catering Menu***

## ***COLD HORS D' OEUVRES/PLATTERS priced per guest***

**Fresh Seasonal Fruit Tray** An assortment of colorful seasonal fruits. 2.00

**Domestic Cheese Tray** Various domestic cheeses served with a cracker assortment. 2.50

**Garden Vegetable Tray** Crisp, fresh vegetable arrangement served with a choice of ranch or bleu cheese dipping sauce. 2.00

**Cheese Ball** Cream cheese seasoned with fresh herbs and imported Smithwick's beer rolled in toasted almonds. Served with a cracker assortment. 2.50

**Antipasto Tray** An assortment of sliced Italian ham, pepperoni, Genoa salami, seasonal vegetables, and assorted cheeses. 4.00

**Assorted Finger Sandwiches** Assorted turkey, and ham sandwiches served on cocktail buns. Mustard and mayonnaise served on the side. 2.50

**Pinwheels** Italian ham, turkey, romaine lettuce, thinly sliced tomatoes and herb-seasoned cream cheese rolled up in roasted tomato tortillas and sliced into pinwheels. 2.50

**Bruschetta** Diced Roma tomatoes, onions, and garlic tossed with fresh basil then lightly marinated with balsamic vinegar and olive oil. Served with golden toast rounds. 3.00

**Black Bean Salsa and Chips** Homemade salsa made from black beans, tomatoes, peppers, cilantro, onions and sweet corn. Served with homemade tortilla chips. (Mild) 2.50

## ***WARM APPETIZERS priced per guest***

**Stuffed Mushrooms** Fresh mushroom caps: half stuffed with a blend of Italian sausage, Parmesan cheese, and seasoning; the other half stuffed with a savory vegetarian filling. 3.00

**Fried Appetizer Platter** An assortment of semi-sweet mild banana peppers, fried breaded cheese ravioli, breaded mozzarella sticks, and homemade cheesebread. Served with homemade Marinara. 4.00

**Barbecue Meatballs** A Saint's bestseller! Our own special cocktail-sized meatballs smothered our signature sweet and savory barbecue sauce. 3.00

**Queso and Chips** Blended Mexican cheeses with tomatoes, peppers, and spices. Served with fresh tortilla chips. (Mild) 2.50

**Chicken Wings** Our signature hand-smoked chicken wings served with a variety of our homemade sauces on the side. Market price

**Beer Cheese and Bread Bites** Chilled beer cheese made in house with one of our seasonal draft beers, served with warm homemade bread bites. 4.00

### ***ENTRÉES priced per guest***

**Chicken Tenders** Hand-breaded all white meat tenders with your choice of two dipping sauces served on the side. 5.00

**Chicken Cordon Bleu** Breaded chicken breast with Italian ham, and provolone cheese. Served with a Dijon mustard cream. 7.00

**Grilled Chicken with White Wine (also available as Marsala)** Fresh grilled chicken breast served in a white wine, rosemary and butter reduction on a bed of pasta. 8.00 **Shrimp with White Wine** 9.00

**Chicken Parmesan** Breaded chicken breast topped with homemade Marinara and mozzarella and provolone cheeses. Served on a bed of pasta. 8.00

**Eggplant Parmesan** Thick-sliced breaded eggplant topped with homemade Marinara, and mozzarella and provolone cheeses. Served on a bed of pasta. 6.00

**Fettuccine Alfredo with Chicken** Lightly seasoned grilled chicken breast served over a bed of fettuccine in a rich cream sauce made in our kitchen with Parmesan cheese and fresh garlic. 7.00

**Baked Ziti** Pasta smothered in our homemade Marinara and topped with mozzarella cheese. 6.00

**Baked Ziti with Italian Meatballs** 7.00

**Meat Lasagna** (minimum of 25 people) An Italian Classic. Pasta layered with homemade Marinara, Italian sausage, beef, and a special blend of mozzarella, Romano and Ricotta cheeses. 7.00

**Vegetarian Lasagna** (minimum of 25 people) Lasagna layered with zucchini, yellow squash, and fresh bell peppers. 6.00

**Top Round** (minimum of 50 people) Slow-roasted top round in our Italian au jus. 7.00

### ***SIDE DISHES priced per guest***

Garlic Mashed Potatoes 2.50  
Roasted Red Potatoes 2.50  
Vegetable Medley 2.50  
Green Beans 2.50  
Asparagus 3.50  
Fresh Yeast Rolls 2.50

### ***DESSERTS priced per guest***

**Cheesecake** New York style cheesecake. Simple and delicious. 4.00

**Chocolate Chip Cheesecake** Wonderfully decadent cheesecake for the chocolate lover. 4.00

**Chocolate Fountain** A flowing fountain of warm chocolate served with assorted dippers including fresh fruit, brownie bites, and Angel food cake. 4.00

**Assorted Dessert Bars** 3.00

### ***BUFFET PACKAGES priced per guest***

**Pasta Bar** Includes your choice of;

two pastas: penne, linguine, or rigatoni

two sauces: Marinara, Alfredo, Marsala, or Cajun

two meats: chicken, Italian meatballs, beef, or sausage. (Add \$1 for shrimp)  
and yeast rolls. \$13

Also included; sauteed mushrooms, red and green peppers, onions, black olives, green olives,  
and Parmesan cheese

**Buffet #1:** Your choice of:

any 2 items from cold hors d'oeuvres

any 2 items from our warm appetizers

either finger sandwiches or pinwheels. \$14.50

Additional charge for wings or antipasto based on market pricing

**Buffet #2:** Your choice of:

any item from cold hors d'oeuvres

garden salad

any two of the following: chicken cordon bleu, chicken or eggplant Parmesan, meat or vegetarian lasagna, chicken marsala, fettuccine Alfredo with chicken, or top round

any 2 sides

yeast rolls. \$16

**Buffet #3:** Pulled pork barbecue or pulled chicken barbecue; any two sides; and rolls. \$13

Rental fees vary from \$150 to \$2,000 depending on event type, date and time. The full amount is required in advance to hold the date.

Serving ware, napkins, plates, utensils, and linens are included in the price per person. There is no additional charge for these items.

All items and prices are subject to change due to market circumstances. Thank you for your understanding.

The Sky Bar at Saints Pizza Pub

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