

The Reserve House Carryout and A la Carte Catering Menu

The minimum order per items priced individually is 10, unless otherwise noted. Pricing is for food only, see last page for guidance on additional items and services available.

Appetizers

Veggie Platter with Dip *small 10-20 \$20, medium 20-30 \$36, large 30-40 \$48*

Fruit Platter and Yogurt Dip *small 10-20 \$25, medium 20-30 \$38, large 30-40 \$50*

Cheese, Meat and Cracker Platter *small 10-20 \$25, medium 20-30 \$38, large \$50*

Hummus Platter Pita, Cucumbers, Peppers, Tomatoes, Olives *small-\$25, medium-\$38, large-\$50*

Combination Platters *Combine 2 of the above and we will prepare and platter enough for each guest to fill an average appetizer plate. 10-20 guests \$40, 20-30 guests \$60, 30-40 guests \$85*

Party Wings or Boneless Wing Fritters

in Multiples of 25: 25-\$20.00, 50-\$38.00, 75-\$55.00 (see sauce choices below)

Sauces: *Buffalo, Garlic Ranch, Maple BBQ, Honey Mustard, Season Salt, Sweet Chili*

Note: We also have a more extensive selection of appetizers available from our Catering Appetizer Menu available on our website or e-mailed to you by request.

Deli Sandwiches

Deluxe Cold Cut and Cheese Platter. *Quality meats and cheeses sliced and artistically displayed with bakery breads and condiments. Enough for 1½ sandwiches per person. \$6.50 person*

Fully Prepared Wrap, Sub, Ciabatta or Slider Roll Sandwiches. Choose a variety of 3 or 4 selections from our Sandwich Descriptions Menu. *We will prepare half sandwiches, arrange them on a platter and label them so your guests can choose from the variety. \$5.25 Per Sandwich. Add sides:*

\$18.00 per Half Pan \$36.00 per Full pan *(Redskin Potato Salad, Macaroni Salad, Cole Slaw, Italian Veggie Pasta Salad, Tossed Salad with Italian and Ranch and Croutons) half 10-15 servings, full 20-30 servings.*

Assorted House Baked Cookies and Brownies *24-\$20.00, 48-\$36.00, 72-\$54.00*

Chips or Pretzels *\$.75 each per bag, or Baked Chip Variety \$.85 each per bag, 10 bag minimum*

Award Winning Pizza and Flatbreads

Half Sheet *(cut to 12,16 or 24 slices) \$12.00 With up to three toppings: \$16.00 (\$2.50 ea)*

Full Sheet *(cut to 24, 32 or 48 slices) \$20.00 With up to three toppings: \$28.00 (\$4.00 ea)*

Specialty Pizzas

Meat Lovers *with Tons of Sausage, Pepperoni, Meatballs, Ham, and Salami: Half \$18.00 Full \$34.00*

Pesto Veggie *with White Garlic Sauce, Sundried Tomato Pesto, Onions, Green Peppers, Roasted Red Peppers, Tomatoes, Black Olives, and Fresh Spinach: Half \$16.00 Full \$30.00 (add Chicken \$4/\$8)*

Maple BBQ Chicken *with Real Geauga Maple BBQ Sauce, Grilled Chicken, Caramelized Onions, Cheddar and Mozzarella Cheese, Bacon and Crispy Fried Onions Half \$17.00 Full \$32.00*

Gourmet Apple Jack *Pizza with ham, sliced apples, real maple glaze, cheddar and jack cheeses (1st place pizza cookoff winner) Half \$18.00 Full \$34.00*

NEW! Thai Grilled Chicken *with Peanut Sauce, Sweet Peppers, Broccoli, Carrots, Half \$16.00 Full \$30.00*

Focaccia- *Thick soft flatbread with Garlic, Herbs, Butter, Olive Oil, Fresh Tomato Basil Bruschetta Topping. Also delicious as an appetizer. Half (24 triangle)-\$15.00. Full (48 triangles)-\$28.00*

Toppings

pepperoni, sausage, ham, salami, meatballs, grilled chicken, onions, green peppers, roasted red peppers, caramelized onions, crisp fried onions, spinach, mushrooms, tomatoes, black olives, banana peppers

Sandwich Descriptions

Classics

Italian- Ham, Salami, Pepperoni, Mozzarella, Lettuce, Tomato, Onion, Pepper Rings, and Our House Italian Dressing.

Chicken Caesar- Chicken, Mozzarella, Parmesan, Lettuce, Tomato, Caesar Dressing

Greek Chicken- Mozzarella, Chicken, Spinach, Lettuce, Greek Olives, Tomatoes, Feta, Vinaigrette.

Club- Ham, Turkey, Bacon, Lettuce, Tomato, and Mayo

Ham and Swiss- Ham, Swiss Cheese, Lettuce, Tomato, and Mayo

Signature

Turkey Dijon- Turkey Breast, Bacon, Swiss, Lettuce, Tomato, and Honey Mustard Sauce.

Turkey Jack- Turkey Breast, Monterey Jack Cheese, Lettuce, Tomato, Green Pepper, Onion, Ranch.

North Coast Roast-Roast Beef, Cheddar Cheese, Lettuce, Tomato, Onion and Honey Mustard Sauce.

Italian Veggie- Sun-dried Tomato and Basil Veggie Spread, Spinach, Olives, Roasted Red Peppers, Green Peppers, Tomatoes, Parmesan, Mozzarella.

Pesto Chicken- Sun-dried Tomato and Basil Pesto, Grilled Chicken, Spinach, Olives, Roasted Red Peppers, Green Peppers, Mozzarella, House Italian.

Lite & Tasty

Healthy Harvest- Low-fat Mozzarella, Lettuce, Tomato, Green Peppers, Onions, Black Olives, Roasted Red Peppers, Pickles, Banana Pepper Rings, and Low-fat Vinaigrette

Frisco Turkey- Turkey Breast, Low-fat Mozzarella, Black Olives, Roasted Red Peppers, Caramelized Onions, Lettuce, Tomato, and Low-Fat Vinaigrette

Breads to choose from:

Variety Wraps: Wheat Wraps, White Wraps, Spinach Wraps, Tomato Basil Wraps

Subs: Multi Grain Sub, Italian Sub

Buns: Italian Ciabatta, Soft Potato Rolls

For Plattered Sandwiches:

Each Sandwich is prepared and cut in half for two pieces each. We suggest ordering 1.5 to 2 pieces per person, and no more than 3-4 varieties of sandwich.

Value Menu

Prepared in Half Pan or Full Pan Portions. A half pan contains enough for approx. 10, a full pan 20.

Entrees, Pasta, and Casserole Dishes

Chicken Parmesan - breaded cutlets with marinara and mozzarella	\$40 half	\$75 full
Chicken Italiano - breaded cutlets with white garlic and olive sauce	\$40 half	\$75 full
Chicken Cutlets -breaded cutlets with creamy gravy, option: mushrooms	\$40 half	\$75 full
Chicken Marsala or Picatta - sauteed and served with pan sauce	\$40 half	\$75 full
Southern Fried Chicken or Herb Roasted (bone-in light and dark)	\$35 half	\$65 full
Southwest Grilled Chicken Breast – Fajita seasoned, peppers, onions	\$38 half	\$70 full
Shaved Roast Beef - thinly sliced in jus	\$45 half	\$80 full
New! Beef Paisano and Cavatelli - braised with red wine, mushrooms, onions, tomatoes, peppers, bacon, buttered cavatelli on the side	\$45 half	\$80 full
Tuscan Roast Pork Loin - herb crust, thinly sliced with pork jus	\$40 half	\$75 full
Kebabs (lamb sausage or pork tender) - veggies, pita, mint/cuke sauce	\$38 half	\$70 full
Maple Ham - maple/brown sugar glaze	\$38 half	\$70 full
Roast Turkey - with dressing and gravy	\$38 half	\$70 full
Penne Marinara - with our fresh basil Italian crushed tomato sauce	\$23 half	\$40 full
Cavatelli with Meatballs - 3 meatballs per portion	\$36 half	\$68 full
Rotini Italiano Prima Vera - white garlic pesto, peppers, veg. medley	\$33 half	\$60 full
Stuffed Cabbage - our family traditional recipe, 2 rolls per person	\$38 half	\$70 full
Sausage and Peppers (cut into 2 inch pieces) with light tomato sauce	\$35 half	\$65 full
Kielbasi or Slovenian Sausage and Kraut with redskin potatoes	\$33 half	\$60 full
Lasagna - traditional Italian meats and cheeses	\$36 half	\$68 full
Vegetable Lasagna - eggplant, peppers, onions, broccoli, carrots	\$36 half	\$68 full
Eggplant Parmesan Rollups -filled with Italian Cheeses with marinara	\$28 half	\$52 full
Pierogi Casserole - Layers of fresh pasta, potato onion filling and cheese	\$30 half	\$54 full

Grill and BBQ

St. Louis Ribs - *tender & meaty ribs slowly roasted, smoked then brushed with our sweet smoky sauce.*
\$ 17.99 per slab cut to your needs, we recommend at least 1/3 slab per person.

Pulled BBQ Pork - *slowly simmered and smoked pork shoulder, hand pulled then topped with a delicious Southern style bbq sauce, served with a fresh baked kaiser roll.* **\$4.95 pp**

Smoked Brisket- *marinated and slowly smoked tender slices of beef in jus with rolls* **\$5.50 pp**

Grilled 1/3 Pound Hamburger *with condiments* **\$4.25** Add Cheese **\$.30**

Veggie Burgers *on Whole Wheat Kaisers with condiments* **\$4.25** Add Cheese **\$.30**

Grilled All Beef Hot Dog *with condiments* **\$2.50**

DiRusso's Italian Sausage and Pepper Sandwiches *with homemade hoagie rolls* **\$4.75**

Sides and Accompaniments

Redskin Potatoes- <i>fry roasted with our signature seasoned salt</i>	\$22 half	\$40 full
Smashed Redskins- <i>butter, cream, salt and pepper</i>	\$22 half	\$40 full
Cheesy Potatoes- <i>shredded Idaho potatoes, American and Cheddar</i>	\$25 half	\$45 full
Scalloped Potatoes- <i>tender sliced creamy Idaho potatoes</i>	\$25 half	\$45 full
Macaroni and Cheese- <i>baked with buttered crumb crust</i>	\$25 half	\$45 full
<i>*Upgrades: Lobster \$40/\$75, Bacon/Asiago \$30/56, Chorizo \$30/56, Broccolini/Sundried Tomato \$30/56</i>		
Buttered Corn, Green Beans, Squash Medley or California Blend	\$18 half	\$32 full
Green Bean Casserole- <i>creamy mushroom sauce, fried onion topping</i>	\$25 half	\$47 full
Rice- Choose Spanish Pilaf or Asian Fried, or Creole with Red Beans	\$22 half	\$40 full
Baked Beans- <i>pork, maple brown sugar (can be vegetarian)</i>	\$18 half	\$32 full
Vegetables Florentine a la Fromage- <i>broccoli, cauliflower, carrots, creamy Italian cheese sauce.</i>	\$26 half	\$49 full
Tossed Salad <i>with House Italian and/or Ranch, croûtons</i>	\$16 half	\$30 full
Cole Slaw, Potato Salad, Italian Pasta Salad, Macaroni Salad- <i>all chef prepared</i>	\$18 half	\$33 full
Fresh Baked Dinner Rolls- <i>our signature soft rich rolls with butter</i>	\$3.80 dozen	

Other Items and Services

We can also provide delivery, setup and full buffet service for all our catering orders. This would include disposable plates, napkins, forks, etc. Hot chafers equipment, serving utensils, platters, bowls, etc., as well as serving staff to assist you and your guests! Give us a call for a custom quote.

Delivery based on mileage from our location: \$10.00 first 5 miles, \$.60/mile round trip beyond first 5 miles. Plus tax.

Linen Table Coverings: \$5.00 per table plus tax

Linen Napkins: White, Ivory or Black \$.75 ea. plus tax. Other colors available, call for quote.

Disposable Plate Pack and serving utensils. \$.50 per person plus tax. Eco-Friendly "Green" pack- \$.85 person.

Chafers, Fuels - \$8.50 each plus tax and pickup fee if not returned to our location by client.

Serving Staff- \$15.00 per hour per server plus tax and additional gratuity is left to the discretion of our clients.

Bartenders- \$20.00 per hour per bartender plus tax and additional gratuity is left to the discretion of our clients.

Anything we missed? Just give us a call. You'll find we're very easy to work with!

Chef/Owner Christopher Sotkovsky The Reserve House Culinary and Catering

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