



FULL SERVICE CATERING MENUS AND PRICING

THANK YOU FOR YOUR INTEREST IN BIG CATERING. WE ARE THE FRESH, INNOVATIVE CATERING DIVISION OF THE BIG BURRITO RESTAURANT GROUP. WE OFFER CREATIVE IDEAS FOR EVERY EVENT WE COORDINATE: AN ELEGANT WEDDING, A LAVISH MITZVAH, AN INTIMATE DINNER PARTY AT HOME, A CHIC CORPORATE GATHERING, OR A NON-PROFIT GALA.

WE PRIDE OURSELVES IN PROVIDING PROFESSIONAL AND FRIENDLY SERVICE WHILE SHOWCASING THE FOOD OUR RESTAURANTS HAVE TO OFFER. THE MENU DESCRIPTIONS BELOW OFFER A SAMPLING OF WHAT OUR RESTAURANTS ARE CURRENTLY SERVING. THE BIG BURRITO RESTAURANTS WORK WITH LOCAL FARMS IN ORDER TO OFFER THE MOST SEASONAL INGREDIENTS. FOR THAT REASON, THEIR MENUS CHANGE FREQUENTLY. EXACT MENUS WILL BE BASED ON THE CHEF'S CURRENT PREPARATIONS AT THE TIME OF YOUR EVENT.

WE OFFER AN EXCITING CATERING SERVICE DRAWING UPON THE UNIQUE TASTES AND STYLES OF EACH OF OUR RESTAURANTS. BUILD A MENU AROUND YOUR FAVORITE RESTAURANT, OR MIX AND MATCH TO GET A TASTE OF THEM ALL:

CASBAH - MEDITERRANEAN-INSPIRED WITH FRENCH, ITALIAN, SPANISH AND NORTH AFRICAN INFLUENCES
Mediterranean Kitchen & Wine Bar

E L E V E N - CONTEMPORARY AMERICAN



- CARIBBEAN



- PAN-ASIAN CUISINE



- JAPANESE AND SUSHI



- CALIFORNIA-MEXICAN

TO GET STARTED PLANNING YOUR EVENT, PLEASE CONTACT OUR CATERING OFFICE TO SPEAK WITH ONE OF OUR EVENT PLANNERS. BIG CATERING OFFERS A FULL SERVICE PLANNING EXPERIENCE INCLUDING EQUIPMENT RENTALS AND LINENS, EVEN DÉCOR AND FLORAL DESIGN. OUR EVENT PLANNERS WILL ASSIST YOU WITH EVERY DETAIL TO MAKE YOUR ROLE AS HOST OR HOSTESS AS EASY AS POSSIBLE. WE CAN ALSO RECOMMEND OUTSIDE VENDORS FOR ANY ADDITIONAL NEEDS YOU MAY HAVE.

WE LOOK FORWARD TO HEARING FROM YOU!



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PASSED HORS D'OEUVRES

We recommend 4-6 selections

Preparation descriptions are samples of current restaurant menus. Exact preparations may be adjusted based on the restaurant's seasonal offerings at the time of your event.

MEAT

CASBAH

Beef tenderloin, horseradish, arugula pesto, pickled red pepper slaw	\$3.25
Duck confit, wild rice cakes, cranberry apple chutney (seasonal)	\$2.25
Lamb bruschetta, oven roasted tomato salad	\$2.25
La Quercia Prosciutto, fig compote, Maytag blue cheese, grilled baguette	\$2.75
Phyllo cup with chorizo sausage, Manchego, smoked paprika aioli	\$2.25
Seared lamb loin, organic polenta cake, quince mostarda	\$3.25

ELEVEN

Beef and pork meat balls, Kalamata olives, gremolata, roasted tomato gastrique	\$2.75
Chicken Rilette, crostini, green apple slaw, smoked honey mustard	\$2.75
Grilled chicken skewers, curry shallot vinaigrette	\$2.25
Mini braised veal and white cheddar pierogies, veal jus	\$2.75
Mini ELEVEN Burgers, braised veal, cheddar	\$3.75
Mini prime beef pastrami sandwich, sauerkraut, whole grain mustard, emmenthal	\$2.75
Pork Rilette, crostini, Dijon mustard, caper	\$2.25
Prime beef strip loin, chimmichurri	\$3.25
Prime beef tartare, miso, marinated cucumber, red onion, crostini	\$3.25
Seared pork belly, maple gastrique, chow chow	\$2.75
Smoked duck on pumpkin bread with blackberry preserves	\$2.75
Smoked lamb tostada, refried lentils, tomatillo, goat cheese	\$2.75
Spicy smoked duck tasso, buttermilk biscuit, rosemary citrus preserves	\$2.75
Chorizo and manchego stuffed dates, roasted tomato sauce	\$3.25
Foie gras mousse, seasonal accoutrement	\$4.25
Seared foie gras, seasonal preparation	\$4.75

KAYA

Jamaican jerk chicken skewers, cilantro cream sauce	\$2.25
Jerked pulled pork quesadilla, cucumber aioli	\$2.25
Mini Kaya Burgers, Chihuahua cheese, pickles, secret Kaya sauce	\$3.75
Pulled pork mini tacos, guacamole	\$2.25
Sweet and spicy baby back ribs, Pukka glaze	\$2.25

SOBA

Korean beef satay, sesame seeds, scallion	\$3.25
Chicken satay, penang curry rub, peanut sauce	\$2.25
Korean barbecue ribs	\$2.50
Korean pork taco, Kim chi, peanuts, Korean barbecue	\$2.75
Pork belly bao buns, Szechuan cucumber pickles	\$3.50
Pork dumplings, sweet vinegar sauce	\$2.25
Pulled chicken summer roll, lime sweet and sour	\$2.25
Seared filet, garlic soy, pea shoots	\$3.25
Korean fried chicken, barbeque sauce	\$2.75
Duck and mango skewers	\$3.50
Chicken and crimini mushroom skewers	\$2.75

SEAFOOD

CASBAH

Lump crab croquettes, parmesan aioli, chervil	\$3.25
Seared sea scallops, roasted tomato coulis	\$3.50
Seared tuna Niçoise on crispy potato chip, olive tapenade	\$2.75
Smoked salmon on truffled potato cake, aioli, capers	\$2.75
Smoked salmon on crostini, crème fraîche, dill	\$2.75
Tuna tartare on crostini, shallots, celery leaves, preserved lemon aioli, radish	\$2.25

ELEVEN

Fishers Island Oyster, mignonette, ELEVEN hot sauce	\$3.00
Jumbo lump crab cakes, lemon aioli	\$3.25
Mexican shrimp salsa mini taco	\$2.25
Mini ELEVEN Maine lobster salad rolls	\$4.25
Seared rare tuna on a cocktail fork, lemon mignonette, caviar	\$2.75
Smoked salmon mini taco, shaved radish, crème fraîche	\$2.75
Smoked salmon, fennel, lemon, endive, gaufrette chip	\$2.75
Spicy tuna tartare, lemon Miso, sesame lavosh	\$2.25
Tuna tartare mini taco, white truffle oil and avocado	\$2.25
Wild Gulf shrimp, Surryano ham, spicy mustard barbecue	\$2.75
Yellowtail sashimi, uni emulsion, lemon miso, avocado, citrus soy, wasabi	\$3.00

KAYA

Conch hush puppies, habanero papaya aioli	\$2.75
Crab and plantain cakes, mango scotch bonnet salsa, mango aioli	\$3.00
Salmon crab cakes, jalapeno remoulade	\$3.00
Sea scallops, avocado puree, jalapeno	\$3.50
Smoked salmon mini taco, fresh jalapeno, cilantro cream	\$2.75
Tuna tartar on plantain chip, poblano, scallion, avocado, lime, chile, créma	\$2.25
Tuna poke taco, avocado, cucumber, ponzu	\$2.25

SOBA

Lobster taco in gyoza, yuzu aioli, roasted corn, guacamole	\$3.50
Crispy rock shrimp, yuzu aioli, sweet soy, crispy lemon	\$2.75
Umi's rock shrimp tempura, spicy cream sauce, ponzu	\$2.75
Hamachi tartare mini taco, avocado, cucumber, radish, green chili vinaigrette	\$2.75
Salmon tartare on Asian spoon, wasabi, cucumber, shiso	\$2.75
Lobster shumai, sweet and sour sauce	\$3.25
Miniature crab cake, sweet Miso, lemon aioli	\$3.25
Mr. Shu's Miso black cod in an Asian spoon	\$3.25
Seared sea scallop, Meyer lemon, Miso	\$3.25
Sesame seared tuna on a crispy wonton skin, Korean barbecue, cucumber salad	\$3.00
Jumbo lump crab spring roll, penang curry, nuoc chom	\$3.00
Smoked salmon maki roll with chives, cream cheese and caviar	\$1.75
Tuna tartare on crispy taro chip, green chili vinaigrette	\$2.25
California maki roll, crab, avocado, cucumber	\$1.75
Lobster maki roll, mango, mizuna, pistachio, Yuzu aioli	\$2.25
Salmon and avocado maki roll	\$1.75
Spicy tuna maki roll, spicy uni aioli	\$1.75

VEGETARIAN

CASBAH

Cauliflower puree soup shooter, wild mushrooms, black truffle butter	\$2.25
Fresh figs with aged goat cheese and balsamic vinegar (seasonal)	\$2.25
Fig confit, goat cheese, Belgian endive	\$1.75
Organic polenta cake, roasted red pepper walnut spread	\$1.75
Spinach, feta, artichoke phyllo cups	\$1.75
Tomato basil soup shooters, parmesan crouton	\$1.75
Wild mushroom bruschetta, warm goat cheese, herbs	\$1.75
Seasonal bruschetta, i.e, ricotta, brussels sprouts, pomegranate, hazelnuts, lemon	\$1.75
Seasonal tortellini, beurre noisette on cocktail fork	\$1.75

KAYA

Black bean and pineapple quesadilla, red pepper cream	\$1.75
Lentil and corn beignets, green curry sauce	\$1.75
Miniature plantain cakes, banana salsa	\$1.75

ELEVEN

Belgian endive, bleu cheese mousse, apples, walnuts	\$2.25
Beet rosti, lemon crème fraîche, chives	\$1.75
Saffron arancini with roasted tomato sauce	\$2.25
Carolina Gold Rice arancini with roasted onion and buttermilk dip	\$2.25
Goat cheese and caramelized onion tarts	\$1.75
Mini grilled cheese, white cheddar, onion jam	\$1.75
Mini grilled cheese, Maytag bleu, quince	\$1.75
Mini caramelized onion and cheddar pierogies	\$2.25
Chickpea fritters with harissa yogurt	\$1.75
Carrot tartare, curried aioli, dried onion, pappadam	\$1.75
Stuffed Socca flatbread, caponata, parmesan	\$2.25
Cauliflower and brussels sprouts skewers, salsa verde, smoked paprika vinaigrette	\$1.75

SOBA

Mini vegetable spring roll, hot mustard sauce	\$1.75
Mushroom and spinach dumpling, spicy soy sauce	\$1.75
Shiitake bao buns, basil, scallion, mung bean sprouts	\$2.75
Spicy asparagus, cucumber and avocado maki roll	\$1.75
Vegetable summer roll, lime sweet and sour	\$1.75

TABLE ASSORTMENTS

priced per person

Preparation descriptions are samples of current restaurant menus. Exact preparations may be adjusted based on the restaurant's seasonal offerings at the time of your event.

CASBAH

CHEESE TASTING | \$7

Imported and Domestic Artisanal cheeses, marinated olives, dried and fresh fruit, crackers & sliced baguette

GRILLED FLATBREAD | \$4.50

Baba ghanoush, Chickpea hummus, Red pepper muhammara

ANTIPASTO | \$12

Cured meats, Imported and Domestic Artisanal cheeses, Marinated olives, Dried and fresh fruit

Baba ghanoush, Chickpea hummus, Red pepper muhammara, Grilled flatbread, Crackers, Sliced baguette

SMOKED SALMON PLATTER | \$11

Truffled potato cakes, aioli, capers, red onions and egg

SHRIMP COCKTAIL PLATTER | \$7

Choose from three preparations:

Poached with cocktail sauce, Harissa spiced with cucumber tzatziki, Moroccan curry with roasted tomato coulis

KAYA

KAYA CHIPS | \$4

Mango-tomatillo salsa, Yucatan black bean dip, Guacamole, Kaya house made chips

SOBA

MAKI ROLL PLATTERS | \$11

Served with wasabi, pickled ginger, soy sauce

Choose four:

Spicy asparagus, cucumber and avocado

Avocado, cucumber, mango

Salmon, avocado, cucumber

Smoked salmon, chives, cream cheese and caviar

California roll: crab, avocado and cucumber

Lobster, mango, mizuna, and pistachio with Yuzu aioli

Yellowtail, avocado, cucumber

Spicy tuna, avocado and mizuna

Grilled eel, avocado, cucumber and bean sprout

Shrimp, spicy mayonnaise & Nuoc Cham

SHRIMP COCKTAIL PLATTER | \$7

Choose from three preparations:

Poached with wasabi cocktail sauce, Tandoori spiced with raita, Five spiced with sweet and sour dipping

ELEVEN

ANTIPASTO | \$12

Cured meats, Imported and Domestic Artisanal cheeses, Marinated olives, Dried and fresh fruit

Mexican shrimp cocktail dip, Corn tortilla chips

White bean hummus, Goat cheese and red pepper dip, Kalamata olive tapenade, Eleven bakery breads

SEAFOOD STATION | \$18

Oysters on the Half Shell, Mignonette, ELEVEN hot sauce

Jumbo lump crab cakes, caperberry remoulade

Mexican shrimp cocktail dip, corn tortilla chips

Lobster salad with avocado and watercress

MAD MEX

PICKADIPPA | \$4.75

Served with corn tortilla chips

Choose three:

Mad Mex® salsas: Original, Fire-roasted tomato-chipotle, Pico de gallo, Pineapple-habero (HOT), Avocado-tomatillo

Freshly-made dips: XX Cheese Dip, Pepita hummus, Guacamole, Kaya® Yucatan black bean dip

TAQUITOS | \$7

Served with salsa and sour cream

Potato Taquitos: black beans, mashed potatoes and Monterey Jack cheese

Shrimp and Funguy Taquitos: sautéed shrimp, grilled portabello mushrooms and red peppers

DINNER STATIONS

priced per person

Stations are designed to be a light portion for each guest. For that reason, we recommend at least three stations.

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CASBAH PASTA STATION | \$17

Includes: Bread & butter; Mesclun salad

Choose three:

Butternut squash ravioli (seasonal): *sage Buerre noisette, hazelnuts*

Ricotta Cavatelli: *house-made fennel sausage, spinach, crushed tomatoes, ricotta*

Orecchiette: *grilled chicken, dried cranberries, goat cheese, sage cream*

Three Cheese "Mac and Cheese": *tubetti pasta, mascarpone, cheddar, Pecorino-Romano, bread crumbs*

Garganelli: *hen of the woods mushrooms, white beans, sundried tomatoes, arugula pesto, fontina cheese, walnuts*

Seasonal Risotto: *Squash Blossom Risotto, patty pan squash, arugula, fennel pollen, pine nuts*

Red Pepper Casereccia: *seared sea scallops, jumbo lump crab, roasted garlic, parsley butter (+\$4pp)*

Elysian Fields Farm Lamb "Mac and Cheese": *tubetti pasta, mascarpone, cheddar, Pecorino-Romano, bread crumbs (+\$2pp)*

Short rib ravioli: *Swiss chard, oyster mushrooms, roasted shallots, gremolata (+\$2pp)*

SOBA ASIAN STATION | \$18

Chopped Salad: *papaya, mango, cucumber, daikon, avocado, lettuce, mint, basil, cashews, coconut tempura, spicy Miso dressing*

Seared Rare Tuna: *sesame crust, Korean barbeque sauce, kim chi, cucumber-red onion salad*

Choose two:

Pork and Shrimp Fried Rice: *apples, bok choy, fried egg, ginger, garlic, cilantro, scallions, red chili, sesame oil*

Vegetarian Fried Rice: *seasonal vegetables, fried egg, ginger, garlic, red chili, cilantro, scallions*

Red Curry Tofu: *wild mushrooms, yellow wax beans, yu choy, fried cauliflower, carrots, chickenpeas, basil, steamed jasmine rice*

Vegetable and Rice Cake Noodle: *broccoli, bok choy, ssam jang sauce, pine nuts*

MAD MEX TACO STATION | \$12

Includes: Hard and soft shell tacos, corn chips

Casa Grande Salad

Leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, green pepitas, lime cilantro vinaigrette

Fillings:

Choose two:

Spicy taco beef, grilled chicken, steak, shrimp, portabellas, marinated tofu or grilled mahi mahi (+\$2pp)

Toppings

Sliced jalapenos, lettuce, shredded jack cheese, Pico de Gallo, Mexican rice and black beans

Traditional salsa, Avocado tomatillo salsa, XX cheese dip, guacamole, sour cream

KAYA TACO STATION | \$13

Includes: Soft shell tacos, Kaya chips

Field Greens Salad

Pepitas, lime cilantro vinaigrette

Fillings:

Choose two:

Grilled Mahi Mahi, Marinated flank steak, Jerked tofu

Toppings

Sliced avocado, cabbage slaw, sliced jalapenos, Chihuahua cheese

cilantro cream sauce, spicy crème fraîche, Mango tomatillo salsa, Pico de Gallo, Guacamole, Yucatan black bean dip

KAYA PAELLA STATION | \$16

Includes: Kaya chips, Mango tomatillo salsa, Yucatan black bean dip

Field greens salad: *pepitas, lime cilantro vinaigrette*

Tropical paella: *chicken, chorizo, shrimp, bay scallops, mussels, pineapple, roasted red peppers, peas*

Jamaican green curry vegetables: *wild mushrooms, peas, zucchini, potato, kale, pineapple, saffron rice*

DINNER STATIONS - CONTINUED

priced per person

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CARVING STATION

Includes: Bread & butter; Grilled seasonal vegetables, roasted fingerling potatoes

Choose two, take the average price:

Adobo Marinated Flank Steak | \$18

Beef Short Ribs | \$34

Beef Tenderloin | \$34

Prime Beef Strip Loin | \$36

Elysian Fields Lamb loin | \$45

Scottish Salmon | \$25

Seasonal White Fish (i.e. Halibut) | \$30

Sesame Seared Rare Tuna | \$32

Roasted Turkey Breast | \$16

Spice Rubbed Pork Loin | \$16

Each protein will be paired with two coordinating sauces. Examples include: Caramelized sweet onion puree; Sundried tomato caper vinaigrette; Coriander yogurt; Korean barbecue, Cucumber onion salad; Avocado aji sauce; Whole grain mustard, Chipotle aioli; Roasted pepper pesto; Jalapeno marmalade; Cucumber aioli; Garlic cream; Horseradish crème fraîche, Natural jus; Chimmichurri; Garlic soy; Green onion coulis; Veal jus; Red onion marmalade; Lamb jus; Whole grain mustard jus; Thyme jus; Sauce verde; Chipotle barbecue

PITTSBURGH STATION | \$15

Includes: Bread and butter

Iceberg salad: *shredded carrots, cucumber, tomato, cheese, creamy herb dressing*

Caramelized onion and white cheddar pierogies

Kielbasa and Penn Pilsner sauerkraut

Beef and pork meat balls, Kalamata olives, gremolata, roasted tomato gastrique

Mini Prime Beef pastrami sandwich: *sauerkraut, Swiss, whole grain mustard, sourdough bread*

SUSHI STATION | \$16

Maki, Nigiri and Sashimi

Pre-rolled and rolled to order

Includes: Seaweed Salad

PROTEINS

Tuna, Salmon, Hamachi, Shrimp, Surimi (Crab Stick), Eel, Tofu, Lobster, Seared Beef, Smoked Salmon

ADD INS

Scallion, Avocado, Cucumber, Asparagus, Carrot Ribbons, Diakon, Red Peppers, Bean Sprouts, Arugula, Mizuna, Chives, Tobiko

Caviar, Cream Cheese, Tempura Crumbles, Pistachios, Mango

ACCOMPANIMENTS

Soy sauce, pickled ginger, wasabi, spicy aioli, sriracha

SALADTINI STATION | \$10

Choose one: Grilled chicken, grilled shrimp or pancetta (jumbo lump crab +\$3)

Cucumber, tomato, mushrooms, green onion, roasted garlic, black olives, roasted vegetables, caramelized onions, hardboiled egg, shredded carrots, garbanzo beans, fried leeks, green beans, herbs, capers, pine nuts

Bleu cheese, Parmesan-Reggiano, Chevre

Lime cilantro vinaigrette, Creamy herb dressing, Sherry vinaigrette, Balsamic vinaigrette

SLIDER STATION | \$14

Includes: Grilled seasonal vegetables

Lettuce, tomato, red onion, pickles, ketchup, mayonnaise, remoulade, whole grain mustard, secret Kaya sauce

Choose three:

ELEVEN Burgers, braised veal, cheddar

Beef and pork meat balls, roasted tomato coulis, mozzarella

Jerked pulled pork, Chihuahua cheese, cucumber aioli, red onion

Jumbo lump crab cake, caperberry remoulade, slaw

Grilled mahi mahi, fennel, radish, green goddess dressing

Kaya fried chicken, pickles, cabbage, habanero-honey mustard sauce

Grilled portabella, chickpea hummus, roasted tomato

Grilled cheese, white cheddar, onion jam

Grilled cheese, Maytag bleu, quince

DINNER BUFFET

priced per person

Includes: Bread and butter; Grilled seasonal vegetables

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CHOOSE ONE SALAD | \$6

Three Greens: *radicchio, arugula, endive, goat cheese vinaigrette, roasted sweet peppers*

Local Mesclun Greens: *dried cranberries, pistachios, Maytag bleu cheese, sherry vinaigrette*

Caesar Salad: *romaine, white anchovies, Kalamata olive croutons*

Arugula: *house-made pancetta, crimini mushrooms, potatoes, Riverview Farms goat cheese, pancetta vinaigrette*

Chopped Salad: *papaya, mango, cucumber, daikon, avocado, iceberg, mint, basil, cashews, coconut tempura, spicy Miso dressing*

Burmese Tea Leaf Salad: *Napa cabbage, peanuts, tomato, cucumber, yellow split peas, sesame seed, crispy shallot, cilantro*

Casa Grande Salad: *leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, green pepitas, lime cilantro vinaigrette*

CHOOSE ONE SIDE

Caramelized onion and white cheddar pierogies, *green onion coulis, onion jus*

Seasonal Risotto: *roasted cauliflower, Maytag blue cheese, pickled mushroom & Brussels sprout salad*

Garganelli: *hen of the woods mushrooms, white beans, sundried tomatoes, rapini pesto, fontina cheese, walnuts*

Pork and Shrimp Fried Rice: *apples, bok choy, fried egg, ginger, garlic, cilantro, scallions, red chilies, sesame oil*

Vegetable and Rice Cake Noodle: *mushrooms, fava beans, English peas, ramps, spinach, sunflower seeds, arugula and basil pesto*

Thakkali Curry: *eggplant, butternut squash, carrots, spinach, fried cauliflower, chickpeas, mango pickle, peanut, vegetable paratha*

Jamaican Green Curry Vegetables: *wild mushrooms, peas, zucchini, potato, kale, pineapple, saffron rice*

Ricotta Cavatelli: *house-made fennel sausage, spinach, crushed tomatoes, ricotta (+\$2pp)*

Orecchiette: *grilled chicken, dried cranberries, goat cheese, sage cream (+\$2pp)*

CHOOSE TWO PROTEINS

Choose two, take the average price:

Adobo Marinated Flank Steak | \$26

Beef Short Ribs | \$42

Beef Tenderloin | \$38

Prime Beef Strip Loin | \$38

Elysian Fields Lamb loin | \$45

Tropical Paella | \$26

Scottish Salmon | \$28

Seasonal White Fish (i.e. Halibut) | \$34

Sesame Seared Rare Tuna | \$34

Roasted Turkey Breast | \$18

Spice Rubbed Pork Loin | \$18

Each protein will be paired with two coordinating sauces. Examples include: Caramelized sweet onion puree; Sundried tomato caper vinaigrette; Coriander yogurt; Korean barbecue, Cucumber onion salad; Avocado aji sauce; Whole grain mustard, Chipotle aioli; Roasted pepper pesto; Jalapeno marmalade; Cucumber aioli; Garlic cream; Horseradish crème fraîche, Natural jus; Chimmichurri; Garlic soy; Green onion coulis; Veal jus; Red onion marmalade; Lamb jus; Whole grain mustard jus; Thyme jus; Sauce verde; Chipotle barbecue

SAMPLE BUFFET MENU

Bread and butter

Chopped Salad: *papaya, mango, cucumber, daikon, avocado, iceberg, mint, basil, cashews, coconut tempura, spicy Miso dressing*

Jamaican Green Curry Vegetables: *potato, mushroom, pineapple, cherry tomato, squash, escarole, broccoli, cauliflower, peas, rice*

Scottish Salmon, *coriander yogurt, fennel orange salad*

Beef Tenderloin, *horseradish crème fraîche, smoked red onion jam*

Grilled seasonal vegetables

KIDS MEALS | \$9

Choose one to offer all children:

Chicken fingers and fries

Macaroni and cheese

Chicken quesadilla

Cheese quesadilla

Mini cheese pizza

SIT DOWN

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FIRST COURSE

Local Mesclun Greens | \$10

Maytag bleu cheese, pistachios, dried cranberries, sherry vinaigrette

Arugula | \$11

house-made pancetta, crimini mushrooms, potatoes, Riverview Farms goat cheese, pancetta vinaigrette

Three Greens Salad | \$10

radicchio, arugula, endive, goat cheese vinaigrette, roasted sweet peppers

Caesar Salad | \$10

romaine, white anchovies, Kalamata olive croutons

Chopped Salad | \$10

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

Casa Grande Salad | \$9

leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, green pepitas, lime cilantro vinaigrette

Tomato & Basil Bisque | \$8

parmesan crostini

Thai Corn Chowder | \$8

jumbo lump crab meat, roasted corn

Seasonal Soup | \$8

ENTRÉE COURSE

Exact preparations may be adjusted based on the current seasonal preparations at the time of your event.

Choose three (3) for a pre-determined guest's choice or two (2) to create a split plate.

Jumbo Lump Crab Cake | \$32

fingerling potato, grilled asparagus, aioli, chimichurri

Scottish Salmon | \$29

lentils, green beans, fennel-orange salad, coriander yogurt, orange oil

Seasonal Fish (i.e. Halibut) | \$36

Roasted garlic, tomatoes, swiss chard, crispy polenta, meyer lemon vinaigrette

Seared Rare Tuna | \$36

sesame crust, korean barbeque sauce, kim chi, cucumber-red onion salad, ginger fried rice, peanuts

Park Farms Chicken | \$28

braised leg risotto, Swiss chard, thyme jus

Casbah Double-Cut Pork Chop | \$30

braised kale, risotto, garlic cream, sage jus

Long Island Duck | \$30

roasted breast, braised leg, gnocchi, spinach, rosemary, kumquats, duck jus

Elysian Fields Farm Lamb Loin | \$45

flageolet beans, merguez sausage, turnips, greens, whole grain mustard, jus

Adobo Marinated Flank Steak | \$27

spicy sweet potato & plantain hash, red bean puree, cilantro, chimichurri

Braised Beef Short Rib | \$42

Anson Mills polenta, roasted baby carrots, shiitake mushrooms, jus

Filet Mignon | \$39

chili garlic potatoes, wild mushrooms, garlic soy, pea shoots

Prime NY Strip Steak | \$47

roasted fingerlings, pickled peppers, cornichons, cauliflower puree, green peppercorn

Vegetarian Pasta | \$25

garganelli, wild mushrooms, white beans, sundried tomatoes, arugula pesto, fontina cheese, walnuts

Butternut Squash Ravioli (seasonal) | \$25

sage Buerre noisette, hazelnuts

Seasonal Risotto | \$25

DESSERT

Priced per person

FINGER PASTRIES STATION | \$10

Assorted desserts such as mini cupcakes, whoopie pies, cookies, brownies, tartlets, parfaits, cheesecakes, cake pops, etc.

FULL SIZE DESSERT BUFFET | \$10

A selection of served full size desserts such as cakes, tortes, pies, cheesecakes, tarts, etc.

COOKIE TABLE | \$8

A Pittsburgh wedding tradition

ICE CREAM SUNDAE BAR | \$10

Chocolate & vanilla ice cream; Brownies, M&Ms, sprinkles, cherries, nuts, crushed Oreos, whipped cream, chocolate & caramel sauce

PLATED DESSERTS | \$10

Seasonal house-made desserts from our restaurant's pastry kitchens.

Please ask for currently available options.

INTERACTIVE DESSERT STATIONS

DONUT CART | \$1595.00

Hot, fresh mini donuts made to order for your guests. Includes your choice of 6 flavors.

Examples include: glazed, cinnamon sugar, maple bacon, chocolate iced, vanilla iced, strawberry iced, blueberry glazed, chai, coconut, snickers, Oreo, mini M&M, s'more, fluffer nutter, Take 5, chocolate covered pretzel, mocha espresso, dulce de leche, Velvet Elvis

COOKIE DECORATING STATION | \$475.00

Decorate your own cookies with icing, sprinkles and toppers or have our staff personalize your guest's cookies for them. Logos and custom designed cookies are also available. Take home boxes are also available for your guests to take their cookies home as a favor.

CUPCAKE DECORATING STATION | \$475.00

Decorate your own cupcakes with icing, sprinkles and toppers or have our staff personalize your guest's cupcakes for them. Take home boxes are also available for your guests to enjoy their cupcakes at home.

UNIQUE ADDITIONS

PITTSBURGH SELTZER BAR | \$5_{pp}

Create your own flavored soda with locally made seltzer and assorted Torani syrups.

CANDY STATION | *starting at* \$4_{pp}

Assorted candies coordinated with the colors and/or theme of your event make a great favor for your guests to take home.

POPCORN STATION | \$5_{pp}

Freshly popped with assorted toppings such as sea salt and vinegar, white cheddar, ranch, thai spice, truffle asiago, cilantro lime, cajun, garlic oregano parmesan, vanilla almond, coffee cocoa

BEAN CATERING® GOURMET COFFEE BAR

Cappuccinos, lattes and espresso drinks made with Fair Trade Organic espresso, assorted syrups and organic milk.

1-99 people for 2 hours: \$400

100 to 200 people for 2 hours: \$450

More than 200 people must be 3 hours: \$550

BASIC STAFFING CHARGES

Big Catering prides itself in providing exceptional service before, during and after your event. Below is a basic guide that is used to staff your event. Each event is unique and might not fit into this formula. All staff counts are estimates and can vary depending upon menu, location, staff duties requested, setup needed, maintenance required, etc.

CHEFS AND KITCHEN STAFF

A Kitchen Supervisor and Kitchen Assistant are required for each event; larger events may require additional supervision.
Kitchen Staff – exact number of staff varies depending upon the menu, guest count, etc.

SIT DOWN DINNER

Service Staff – (1) one per every ~15 guests

Service Captain – (1) one per event, larger events may require additional supervision

STATIONS AND BUFFETS

Service Staff – (1) one per every ~20 guests

Service Captain – (1) one per event, larger events may require additional supervision

Buffet Server – (1) one per every two buffet items

BARTENDERS

Full Cocktail Bar – (1) one bartender per every 50 guests

Beer and Wine Bar – (1) one bartender per every 75 guests

DINNER STATION ATTENDANTS

Dinner station attendants are included in the price per person of that station for events with 100 guests or more.

A service fee of \$3.50 will be charged for each station attendant needed for the event.

STAFF CHARGES

Chef/ Supervisor*	\$300 each	Service Captain*	\$200 each	Bartenders	\$140 each
Kitchen Assistant*	\$175 each	Service Staff	\$140 each	Kitchen Staff	\$140 each

Any event over 7 hours, including setup and break down, will incur overtime charges. A charge of \$22.00 per hour per staff person will be billed in 15 minute increments for all events over (4) four hours. Events held on holidays and New Years Eve will be billed at double the normal staff charge.

**Events with over 200 guests will incur additional staffing fees for these staff positions*

ADDITIONAL INFORMATION

PEET'S COFFEE AND TEA

Peet's coffee (regular & decaf) and assorted hot teas are included in the price of all events.

STANDARD RENTAL AND LINENS

We work with All Occasions Party Rentals and Mosaic Linens. All Occasions can provide china, glassware, flatware, tables, onsite kitchen equipment, and any other needs. Mosaic offers a wide range of beautiful table linens, napkins, chair sashes and many other products to enhance your event. Rental costs can vary significantly depending upon venue, guest count, menu, cooking equipment required, exact rental selections, etc. and are priced individually for each event.

DÉCOR

We are happy to coordinate additional décor items like flowers, candles, lounge furniture, etc. for your event.

BAR SUPPLIES

We can provide non-alcoholic bar supplies for \$4.00 per person. This includes soft drinks (pepsi, diet pepsi, sierra mist, gingerale); mixers (soda, tonic, cranberry juice, orange juice); bar fruit (lemons, limes, olives, cherries); bottled water (still and sparkling); and ice. We will also provide cocktail napkins, stirrers and bar picks. We can also provide specialty items for an additional charge.

CUSTOM MENUS

If you do not find what you are looking for, please let us know. Custom menus will incur additional charges.

GRATUITY OPTION

Gratuities for our service staff are at the option of the customer. If you would like to add a gratuity for the staff, please let us know and we would be happy to include it on your final invoice. We typically suggest a gratuity of 15% of the total food sales. Staff gratuity is optional, but customary.

SALES TAX

All charges are subject to a 7% sales tax. If you are a tax-exempt group, please provide a current copy of your tax exemption form so that applicable taxes can be deducted from your statement.

PRICES

Prices are subject to change.