



Catering Menu-

Thank you for considering Roasted Clove Food Company, Most items are priced per person with a minimum of 15 orders required. Prices are subject to change given market fluctuations and additional costs may be incurred for smaller orders, changes or special requests and individual boxed food among other reasons. Please allow a minimum of 24 hours notice for all catering orders. Please consider ordering from our Italian TOGO menu for orders needed sooner

Appetizers... *p.1*

Salads & Sandwiches... *p.2*

Pizza & Pasta... *p.3*

Chicken/Pork & Sides... *p.5*

Beef & BBQ & Vegetarian... *p.6*

Seafood & Casseroles & Kids... *p.7*

Dessert & Food Bars & Beverages...*p.8*

Wedding Packages... *p.9*

Breakfast/ Brunch

& Other info and pricing...*p.10*

Appetizers

each item priced per piece

minimum order 10

Canapes/ Bruschetta

Sub endive or lettuce leaf for gluten free option

- Chevre cheese and caramelized onion crostini **\$1.5**
- Steak and Brie with pepper jelly on baguette **\$3.5**
- Fennel—pepper crusted Tuna with gorgonzola on **\$3**
- Shrimp and Avocado Bruschetta **\$2.5**
- Lomi Lomi Salmon on wonton **\$2.5**
- Tuna Poke on wonton **\$2.5**
- Fried Tomato with pimento cheese and chicharron **\$3**

Skewers

- ♦ Lamb Shish with tzatziki **\$4**
- ♦ Pork shoulder and spiced sweet potato **\$3**
- ♦ Beef and mushroom with gorgonzola **\$5**
- ♦ Prosciutto wrapped shrimp with pepper jelly **\$3.5**
- ♦ Chicken Satay with peanut sauce **\$2.5**
- ♦ Shrimp boil skewer (potato, sausage, shrimp) with remoulade **\$4.5**
- ♦ Shrimp artichoke and roasted pepper with aioli **\$4**

Pies and Pastry

Mini Crawfish pie **\$4**

Empanada—

-Bean and cheese **\$2.5**

-Pork/ Chicken **\$3**

Spanakopita **\$2.5**

Salmon and Brie Bundle *with Honey Mustard-* **\$3**

Mini Beef Wellington **\$8**

Favorites

Jalapeno Poppers **\$2.75**

Spinach and sausage stuffed mushroom **\$1.75**

Meatballs with marinara dip **\$1.25**

Mini Crab Cakes with remoulade. **\$10**

Boiled shrimp with remoulade—**Mkt Price**

Kates Roasted Tomato Pies **\$3.25**

Pizza Bites **\$1.5**

Philly Cheese Steak Eggrolls **\$3.5**

Truffled Deviled Eggs- **\$1.5**

Mexican Corn salad stuffed peppers— **\$1.75**

Caprese Tomato Bites with Balsamic—**\$2.75**

Prosciutto Wrapped Gorgonzola stuffed Dates - **\$2.75**

Eastern Influence

Spring roll Vegetarian— **\$3**

Spring roll shrimp- **\$4**

Pork Meatball with sweet chili- **\$1.5**

Pot Stickers—pork with shoyu **\$2.5**

Sushi rolls— **Market Price**

Picks and Platters

Charcuterie set ups— *prices vary based on size and quality of ingredients*

Pizza Box Charcuterie \$85+— 14 in pizza bread topped with chefs choice of cheese, meat, pesto, nuts vegetables and more

Crudit  \$55+ — classic vegetable tray with creamy garlic dip or hummus in 14 in pizza box
(larger trays and setups available)

Mezza Platter— Pita bread, hummus eggplant dip and garlic- yogurt dip (pint each)**\$75**

Salads

All salads listed are made to feed 12-15 adults. Served in full size aluminum pans or 16" plastic rounds. All dressings are served on the side in pint containers or individual portions available upon request. Dressing substitutions available upon request *Add On Chicken— \$6 per breast or Shrimp \$2 each*

Garden Salad \$45

Chopped Romaine, carrot, cucumber, tomato and crouton with choice Ranch or Red Wine Vinaigrette

Caesar \$55

Chopped Romaine, tomato, crouton, grated Parmesan cheese and anchovies upon request with Caesar dressing on the side

Greek \$60

Romaine, cucumber, tomato, bell pepper, red onion, kalamata olive, feta cheese and Red Wine Vinaigrette

Spinach \$65

baby spinach, red onion, sauteed mushrooms, red bell pepper, tomato, bacon bits and crouton with gorgonzola dressing

New Yorker Salad \$70

Spring Mix candied walnut, red onion, tomato, apple, raspberry, gorgonzola cheese and balsamic vinaigrette

Greek Pasta Salad \$70

Rotini pasta with all the ingredients from the Greek salad and spinach tossed with Red Wine Vinaigrette

Creamy Italian Pasta Salad \$70

Rotini Pasta with Caesar dressing, and all the fixens from a Greek salad

Asian Noodle Salad \$75

Angel hair pasta tossed in sweet chili vinaigrette with cucumber, carrot, red onion and shredded romaine

Sandwiches

Trays come with 10 sandwiches packed in aluminum pans or 16 in plastic rounds and a side of pepperoncini peppers. Add on a side of Lettuce, Tomato, Onion and Pickle slices for **\$10**—*no mixed trays*

VHP Club \$75- Turkey, Ham, Bacon and cheddar cheese with honey mustard on 6" Hoagie Roll

VHP Chicken Salad \$70- shredded chicken with creamy sundried tomato, basil and roasted Garlic on Homemade Focaccia

Chicken Caesar Wrap \$70- Diced Chicken with Caesar Dressing and romaine lettuce in tortilla wrap

Philly Cheese Steak \$90- Classic steak with peppers onions and mushroom and American cheese on 7 hoagie

Cuban Press \$85- Roasted Pork, Salami, and ham and mozzarella with Dijon mustard, pickles and roasted garlic pressed on a hoagie

Spicy Italiano \$85- Salami, Capicola, Pepperoni, provolone, roasted tomato and pepperoncini pressed on hoagie roll

Meatball Sando \$90- meatballs and marinara sauce with melted mozzarella cheese

Chicken Parm Sando \$90- crispy fried chicken cutlets with marinara, provolone and mozzarella cheese stacked on homemade bread

Caprese Sandwich \$65- basil pesto, roasted tomato and mozzarella cheese with hint of balsamic on homemade bread

Vegetarian \$65- roasted veggies with pesto and hummus on homemade bread

Ham & Cheese or Turkey & Cheese \$60- Just the plain old Sandwich with Mayo and Mustard on a hoagie roll

PIZZA

SPECIALTY S/M/L

4 Cheesy: Fresh mozzarella, Romano provolone, parmigiana- \$14/\$16/\$18

XX Pepperoni: all the pepperoni your pizza can handle- \$14/\$16/\$18

Margherita: Fresh mozzarella, basil and roasted tomato— \$14/\$16/\$18

Italian Meat: Pepperoni, salami, capicola, and Italian sausage- \$16/\$18/\$20

The Nate: chicken, spinach, roasted tomato and white sauce- \$16/\$18/\$20

Veggie: Spinach, Tomato, black olive, mushroom and onion- \$15/\$17/\$19

Americano: Pepperoni, Italian Sausage, black olive, mushroom, onion, bell pepper.
\$16/\$18/\$20

Traditional CHEESE*

*tomato sauce and shredded Mozzarella

Small \$11/ Medium \$13/ Large \$15

Additional Toppings: \$1.5 per

Provolone, Mozzarella, Romano, Parmigiano, Feta, Gorgonzola.

Pepperoni, Salami, Capicola, Canadian Bacon, Italian Sausage, Bacon, Anchovy.

Roasted Garlic, Spinach, Roasted Tomato, Sun-dried Tomato, Kalamata Olive, Black Olive, Bell Pepper, Pepperoncini, Onion, Pineapple, Mushroom, Jalapeno.

Premium Toppings \$4 per topping

Chicken, Meatballs (4), Fresh Mozzarella, Shrimp, Artichoke Hearts, Basil Pesto

Extra Sauce

Tomato \$2, White \$3, Alfredo \$3,

Pizzas cooked on site!!! Oven rental available \$150 plus pizza costs and labor charges

Pasta/Lasagna

Each pan feeds 10 adults and is served with a loaf of homemade bread

Spaghetti and Meatballs- 40 meatballs with marinara and spaghetti- \$90

Pasta Al freddo— choice of pasta \$60

Penne /Tortellini with Bolognese sauce \$70/\$85— *bake with cheese on top add \$10*

Angel hair with roasted tomato, fresh mozzarella, Olive oil and fresh basil \$70

Tortellini with mushroom cream sauce \$80

Penne with bacon and spicy tomato sauce and Romano cheese \$ 70

Add chicken at \$6 per breast or shrimp at \$1.50 per to the pasta above— lasagna not included

Lasagna Bolognese— our top seller 4 layers of meat sauce, 3 cheeses and bechamel \$100

Cheese Lasagna— 4 layers of Ricotta, marinara and 3 cheeses \$60

Spinach and Mushroom— sauteed spinach and mushrooms layered with ricotta and tomato sauce and three cheeses \$75

Entree— All items are priced per portion. A minimum of 15 must be ordered or additional costs will be incurred. All items priced for bulk delivery, individual boxes will incur an additional \$1.00 per person charge. All portions are 6 oz unless specified. Smaller portions split portions available ask for pricing. Sides are listed but may be changed or substituted. Some substitutions may incur an additional charge. Roasted Clove may sub items with out notice if items are not available.

Chicken/Pork Tenderloin

Piccata— lemon, caper, white wine sauce with roasted potatoes and garlic green beans \$11/\$13

Florentine— Spinach and mushroom cream sauce with mashed potatoes and roasted squash \$12/\$14

Herb crusted— thyme garlic and oregano crusted pork or chicken with Roasted garlic cream sauce parmesan potatoes and green beans \$12/\$14

Parmesan— breaded and fried cutlets with marinara, provolone and mozzarella cheese on spaghetti marinara and roasted veggies \$14/\$16

Marsala— sweet mushroom and marsala wine butter sauce with mashed potato and green beans \$11/\$13.

Caprese— Seared meat topped with roasted tomato, fresh mozzarella, and fresh basil leaf and kissed with balsamic reduction- garlic rice pilaf and roasted potato \$13/\$15

Chicken Fried— white pepper gravy ,mashed potato and corn and peppers \$12/\$14

Lizzy—Seared Cutlets topped with bacon, jalapeno, and mozzarella and finished with ranch dressing \$13/\$15

Island style— Caribbean spiced chicken or pork with pineapple salsa coconut rice and roasted veggies \$12/\$14

Cordon Bleu— stuffed with Canadian bacon and provolone, breaded and pan fried topped with Dijon caper cream sauce with roasted potato and roasted squash \$14/\$16

Odessa— Texas Style blackening seasoning with bacon and jalapeno gravy, gouda mashed potato and green beans \$12/\$14

Teriyaki— Sweet Soy marinated with coconut rice and sautéed veggies \$12/\$14

Cajun— blackened seasoned topped with etouffee gravy over rice pilaf and green beans \$12/\$14

Sides

priced per 9x12 pan each pan feed 10

Pasta

Macaroni and Cheese-\$35
Creamy orzo and herb \$35

Rice

Coconut Rice- \$25
Rice Pilaf-\$30
Mexican Rice-\$30
Cajun Dirty Rice-\$40
Garlic Risotto- \$50
Curry Rice- \$30
Saffron Rice- \$50

Veggies and Beans

Corn Cob- \$25
Corn & Peppers-\$25
Creamed Corn-\$30
Roasted Squash and peppers -\$35
Roasted Garlic green Beans-\$30
Roasted Broccoli-\$30
Roasted Cauliflower-\$30
Vegetable medly-\$35
Asparagus-\$50
Julienne Vegetable-\$30
Spinach- \$35
Peas and Carrots-\$25
Lentils-\$25
Ranch Style/ Borracho beans \$30
Black Beans \$25

Refried Beans \$20
Cole Slaw \$25
Broccoli Slaw \$25

Potato

Mashed-\$30
Gouda Mashed- \$40
Roasted Reds-\$25
Parmesan Potatoes-\$30
Twice baked red potato-\$40
Au Gratin Potato- \$50
Roasted Sweet Potato- \$25
Baked Potato— butter, bacon cheese and chive and sour cream- \$60
Potato Salad— \$30

Beef min order 10

Meatloaf (8oz individual portions) with mashed potato, brown gravy and green beans- \$11

5oz Sirloin Steak with chimmi churri, roasted potato and green beans \$17

Kebabs– Tender marinated beef with skewered with peppers onions and mushrooms with rice pilaf and aujus– \$18

Chicken Fried Steak with mashed potato, gravy and vegetables \$13

Roasted Beef Tenderloin with horseradish sauce and aujus sides sold seperately—Market Price

Prime Rib Roast with horseradish sauce au jus sides sold seperately– Market Price

Grilled Meat & Slow Cooked BBQ

WE do this too! Prices are based upon market prices and quantities ordered. The BBQ is fantastic but it is a labor of love so please allow a minimum of 3 days notice to do it right. All Items include Sauce, pickles, onion, sliced jalapeno, and bread. Sides sold separately. Whole hog done in several flavors call for more information. Equipment rental may apply for cooking on site. Tastings of BBQ are **not** available

Smoked Turkey Breast and/or Legs

Chicken Quarters and Halves

Brisket

Baby Back Ribs

Short Ribs

Pulled Pork

Whole Hog (50lb pigs)

Sausage

Vegetarian-

here are a few of the more common options we offer for Vegetarian and Vegan Clients. For other options and to specify just ask we are happy to accommodate all of our clients dietary preferences, when possible

Stuffed portobello– roasted mushroom cap topped with garlic, spinach, mozzarella cheese, roasted tomato and creamy bechamel sauce served over creamy orzo pasta \$12

Stuffed Bell Pepper filled with chopped mushroom and spinach with parmesan cheese and bechamel sauce served over rice pilaf \$12

Vegan Bolognese– Textured Vegetable Protein (TVP) prepared with herbs and spices and chopped veggies and served with pasta of choice. \$70 per pan

Eggplant Parmesan– fried or sauteed eggplant layered with marinara sauce, and cheese over pasta- \$11

Vegetable skewer with dipping sauce , rice and green beans \$11

SEAFOOD

From Boils to fish fries we know seafood. Local shrimp, and fish are preferred but we don't mind bringing in frozen to make the costs fit your budget. Many of the preparations can be done with a variety of fish, and given the constant price changes in the market please call and ask for current pricing on any all fish and seafood. For more specialized items and chefs new creations, ask us to create a special menu for your event.

Fish

All fish are market price and based on availability—call for pricing

A few of Chefs Specialties

- ♦ Garlic crusted Grouper
- ♦ Pan seared Snapper with crab and sage brown butter
- ♦ Red Drum with Tomato basil bruschetta
- ♦ Black Drum in Papillote with herb butter
- ♦ Soy and honey glazed salmon

Seafood Lasagna

Crab manicotti

Scallops

Oysters

CRAB CAKES—

And more!!!!!!

Shrimp

Cajun Boil— on the beach, in your back yard or delivered ready to go. We do great boils! we use a 21- 25 count shrimp , red potatoes, corn cobs and smoky sausage. Must be purchased in 5 pound increments. \$26 per lb

New Orleans BBQ shrimp

Shrimp Mignon

Shrimp and Tomato Basil

Shrimp or Crawfish Etouffee

Fish fry !!!

Yeah we do that, too.

Catfish, drum, tilapia! its all good we serve it up the way you like it. Hush-puppies, fries or rice and steamed veggies— call for pricing!

Casserole

These Casserole style dishes are comfort food for everyone. They are not available in Box lunches but make a great, option for family gatherings or smaller budget event . Pans are sold 9x12 and feed about 10 per pan . Side dishes are purchased separately

Shepards Pie——\$65

Mousaka— -\$75

Tamale Pie -\$60

King Ranch Chicken-\$70

Arroz Con Pollo-\$65

Enchilada Pie-\$65

Jambalaya—chicken and sausage— \$75

Kids

Chicken Tenders and Fries-\$7

Hot dogs and chips— \$4

Mac and Cheese- \$35 per pan

Mini burgers & fries— \$5

Butter Noodles \$5

Spaghetti with marinara \$5

Spaghetti with meatballs \$7.5

Desserts

sold by the pan or by the each minimum order
apply

Tiramisu— \$55

Bread Pudding (varieties)- \$45

Death by Chocolate Cake— \$60

Nutella Mousse Cups- \$5 each

Kates summer Berry Trifle cups-
\$6.5 each

Peanut Butter Parfait- \$5 each

Tres Leches Cake- \$50

Fruit Cobbler Crisp- \$45

Cheese Cake plain \$45

Cheese cake fruit topping \$55

Cookies \$18 doz

Brownie-\$24 pan

Call for more options

Beverages

Tea— \$8.5 per Gallon with sugar
and lemon

Sweet Tea- \$11 per Gal with
lemon

Lemonade/ Kool Aid -\$14 per
Gal

Coffee/ Decaff—\$25 per airpot
(20c)/ \$65per lg container (60c)

Coke , Diet, Sprite ,Dr. Pepper-
\$1.5 per

Juice- \$3 per person

Ice \$6 per 10 lb bag

Homemade Punch— prices vary

Food Bars- minimum 25

Prices do not include attendant fees to run bar stations

Fajita Bar \$16

served with peppers and onions, pico de gallo, sour cream, rice,
refried beans and tortillas. pork, chicken, beef (add \$3)shrimp
(add \$5)

Burger Bar- \$9

Includes 5-6 oz beef patty and bun with Lettuce, tomato, onion,
pickles and American cheese, mayo, mustard and ketchup.
Additional toppings available

Hot dog bar- \$5

1 hot dog and bun per person with relish, mayo, ketchup and
mustard.

Mac and Cheese Bar- \$6

4 oz portion of mac with bacon, ham, green onion, peas and
cheese

Baked Potato Bar- \$6

Includes potato , butter, cheese, sour cream green onion and
bacon bits

Taco (2) or Nacho Bar— \$12

Ground beef or turkey with pico, cheese, lettuce ,sour cream ,
jalapeno flour or crunchy shells or chips rice and beans

Pasta Bar- \$11

Two pastas, two sauces assorted toppings
additional charge for extra meats or veggies

Bruschetta Bar-\$8

Sliced rustic breads with 3 choice of bruschetta toppings

Breakfast Bars

Omelet Bar— \$10

2 eggs per person, 2 cheese, 5 fillings

Yogurt Bar-\$6

3 flavors of yogurt with 4 assorted toppings

Other breakfast bars available ask for details

Dessert Bars

Ice Cream Bar— \$6

Chocolate and Vanilla with sprinkles, chocolate chips, cut
strawberry, cookie crumbles, assorted candy bits chocolate and
caramel sauce

S'mores Bar \$5

Graham cracker, Marshmallow, and chocolate with sterno and
lava rock fire pit and bamboo skewers

Wedding Packages

Sometimes its easier to have you options picked for you , here are some regional themed Wedding Packages to make deciding the food for your event a bit easier. The pricing is per person with a 25 person minimum. Prices do not include rental , delivery, attendant fees, taxes or gratuities. These packages are not available for drop off catering prices are subject to change and substitutions may be required depending on availability. No substitutiona on items two entrees will incur additional costs . One Package per party

Cajun Party

Crawfish Pies

Boudin Bites

White bean Tomato and cucumber salad with remoulade

Blackened Chicken with etouffee with parsley rice and green beans

Or

Shrimp and Sausage Jambalaya

\$24

Charleston Charm

Pimento cheese on fried tomato

Shrimp Boil Skewer– sausage, potato, and shrimp with drawn butter

Sweet corn and pepper salad

Pulled Pork with Carolina bbq sauce roasted sweet potatoes and creamed corn

Or

Butter milk fried chicken tenders with mash and gravy

\$25

Something South Texas

Pork Empanada bites

Elotes stuffed peppers

Jicama and red peppers salad with chipotle lime dressing

Pork Odessa with gouda mash potato, green beans and jalapeno –bacon gravy

or

Fajita chicken breast with ranche-ro and cheese

Rice and beans

\$21

Middle Eastern Delights

Mezza Platter– Hummus, Eggplant dip and sundried tomato spread with pita bread

Kibbeh

Cucumber, tomato and chick peas salad with sumac vinaigrette

Lamb Kebabs with turmeric rice and veg

or

Chicken Shawarma with tumeric rice and veg

\$27

All American favorites

Jalapeno Poppers

Pizza Bites

Garden salad with ranch

Chicken Tenders with mashed potato and corn gravy

or

Chicken Fried Steak with mash potato, green beans and gravy

\$18

Italian -American

Tomato and basil bruschetta

Fruit and cheese board

Caesar Salad

Chicken Parmesan with green beans and pasta

or

Penne pasta with creamy alfredo sauce and shrimp

\$22

Breakfast and Brunch

- Scrambled egg buffet with two meats (bacon, sausage or ham) and biscuits or toast—\$9.5
- Yougurt Bar- \$5 Per
- Eggs Benedict classic- 9
- Biscuits and sausage gravy— 4.5
- Assorted pastries— prices vary
- Kolaches— \$2.5 plus
- Chicken and waffle bites— \$3
- Mini Quiche assorted varieties available- 2.5+

And much more call for a quote 704-6187

Fees, charges and other business

4% fee can be assessed for credit card transactions to cover processing fees

Rental fees: \$50 deposit – 9in Entrée plate— \$1.50 per, 6in app/salad plate \$1 per, all flatware \$.50 per piece, water goblets \$ 1.5 per.— Assistant fees will be assessed to cover handling— Deposits are refunded if all merchandise is returned in total reduction will be made to account for linin napkins will be additional charge. All dishware is taken at the time of departure unless otherwise arranged, any broken or lost dishes will be charges a replacement fee

Delivery fees are charged per vehicle used and miles traveled. Basis for charge will be determined and included in the bill .

Disposables costs— Paper and light plastic with napkin— free, Clear plastic plate and utensils \$.75 per person, Reflections- \$3 per person, Palm leaf - \$3

Server and assistant fees- we charge \$15per hour with a 3 hour minimum— times will be estimated and if agreed upon time is exceeded it will be billed after the event. Gratuity is also added when servers and assistants are requested.

Contracts— must be signed, deposits and payments made in accordance with the contract or client will forfeit catering with no refund in accordance with the contract

Prices in this menu are subject to change due to market and availability factors. Clients will be informed in a reasonable time frame if changes are to be made.

Thank you for considering Roasted Clove Food Company

Chef Mark and Staff