

CATERING MENU - Spring 2018



THE PICKLED CHEF

Kitchen & Farmers Market

1020 Latrobe 30 Shoppes, Suite 427, Latrobe

724-420-6105

ThePickledChef.com

HOT BREAKFAST

\$10.99 / person

Choice of Two Breakfast Options - \$2 / person for each additional option

Served with Fresh Fruit Salad

#1 Signature Breakfast Grilled Cheese Sandwich*

Fried Farm Fresh Egg, Sautéed Spinach, Tomato Jam

#2 Turkey Sausage Florentine Grilled Cheese Sandwich *

Farm Fresh Egg Scramble with All-Natural Turkey Sausage, Fresh Tomato,
Spinach Pesto

#3 Western Omelet Grilled Cheese Sandwich*

Farm Fresh Egg Scramble with Local Smoked Ham, Pickled Peppers & Onions

#4 Bacon & Egg Waffle Grilled Cheese Sandwich

Fried Farm Fresh Egg, Maple Bacon, Pepper Jelly and Cheddar Cheese
on a Buttermilk Waffle

#5 Breakfast Bowl

All-Natural Oats, Vanilla Yogurt, Toasted Almonds, Maple-Apple Jam

**All Grilled Cheese Sandwiches are made with Local Artisanal Bread
and Clover Creek Cheese Cellars White Cheddar Cheese*

GRILLED CHEESE SANDWICHES

\$11.99/person

Choice of Two SANDWICH Options and One SIDE Option

\$2/person for each additional option

\$13.99/person

Choice of Two SANDWICH Options and One #1 and One #2 SIDE Options

\$2/person for each additional option

OPTIONS:

#1 Classic Grilled Cheese Sandwich
Stuffed with Dill Pickle Relish

#2 Kim Cheese Grilled Cheese Sandwich
House Fermented Kim Chi (Korean style Sauerkraut) and Spicy Mayo

#3 BLT Grilled Cheese Sandwich
Local Bacon, Spinach & Arugula, Tomato Jam

#4 Margherita
Marinated Fresh Tomatoes, Basil Pesto Mayo

#5 Local Smoked Ham
Herb Grain Mustard

SIDES #1

Fresh Fruit Salad

Bread & Butter Cole Slaw

Fresh Green Salad

Mixed Greens, Seasonal Vegetables,
Pickled Beets,
Grain Mustard – Tarragon Dressing
Sauce

Signature Kale Salad

Pickled Golden Raisins, Carrots,
Toasted Almonds
Creamy Sriracha Dressing

SIDES #2

House Made Potato Chips

Creamy Potato Salad

Oven Roasted Tomato Soup

Mac & Cheese

Local Pasta, White Cheddar Cheese Béchamel

WRAPS & SOUPS

\$11.99

Choice of One WRAP, One SOUP and One SIDE

\$13.99

Choice of Two WRAPS, One SOUP and One SIDE

Additional Wrap, Soup or Side +\$2.00/person each

WRAPS

#1 Grilled Seasonal Vegetable Wrap

Zucchini, Squash, Mushroom and Peppers with Creamy Boursin Cheese

#2 Tuna Salad Wrap

Sustainable White Chunk Tuna with Creamy Mayo & Seasonings, Lettuce and Tomato

#3 Turkey Florentine Wrap

Sliced Turkey, Fresh Tomato, Provolone, Spinach Pesto

#4 Southwest Chicken Caesar Wrap

Grilled Chicken, Roasted Corn, Fresh Tomato, Lettuce, Chipotle Caesar Dressing

#5 Italian Club Wrap

Ham, Salami, Pepperoni, Fresh Spinach, Provolone, Roasted Red Pepper Aioli

SOUPS

Oven Roasted Tomato

Loaded Baked Potato

Garden Vegetable Orzo

Broccoli Cheddar

Vegetarian Black Bean Chili

Chicken-Spinach-Rice

SIDES

Fresh Fruit Salad

House Made Potato Chips

Bread & Butter Cole Slaw

Creamy Potato Salad

Fresh Green Salad

Mixed Greens, Seasonal Vegetables, House Pickled Beets, Grain Mustard – Tarragon Dressing

Signature Kale Salad

Pickled Golden Raisins, Carrots, Toasted Almonds, Creamy Sriracha Dressing

FRIED CHICKEN

*\$19.99/person includes choice of **Two Sides***

All-Natural Sweet Tea-Lemonade Brined Crispy Fried Chicken

Mixed light & dark meat (thigh, breast, leg, wing)

Includes house made buttermilk biscuits

CLASSIC TEXAS STYLE-HOUSE SMOKED BBQ

\$19.99/person

*Includes Choice of **One Meat and Two Sides** (Additional Meat \$3/person)*

Local-All-Natural Slow Smoked Meats Served with Sides of The Pickled Chef BBQ Sauces

Includes House Made Cornbread Muffins

BBQ MEAT CHOICES

Beef Brisket

Roasted All-Natural Chicken

Pulled Pork

SIDE CHOICES

Mac & Cheese

Bread & Butter Cole Slaw

Ranch Style Baked Beans

Creamy Potato Salad

DESSERT OPTIONS *All desserts are fresh, and scratch made.*

Coconut Macaroons - \$12/dozen

Jumbo Chocolate Chip Cookies

Chocolate or Vanilla Cupcakes with Vanilla Buttercream Icing - \$2 each

Colored Icing/Minimal decorations included upon request

Individual Crème Brulee - \$4 each

Dessert Display - \$6/person

Individual Mason Jar Trifles - Lemon Meringue, Banana Pudding, Chocolate Peanut Butter

House Made Gelato Bar - \$7/person

Individually scooped into Decorated Sugar Ice Cream Cones

TERMS & CONDITIONS

The Pickled Chef catering menu is available for 20+ guests. If the group is less than 20, we can discuss options from our regular Pickled Chef Kitchen menu.

A 50% deposit is required after date, time and menu options are finalized. An email confirmation will be sent to the customer confirming menu and pricing. Final number of guests must be determined five days prior to date of the event. After final number is established an invoice will be prepared and final payment must be received prior to or on the day of the event.

A 10% delivery charge and 6% Pennsylvania Sales Tax will be added to all orders. Customers may pick up their catering order by making prior arrangements with the chef.

Please call Deb Driggers or Ashlee Andrews about your upcoming catering. We look forward to speaking with you and assisting with your party, special event, or meeting catering needs.