

Barto's Catering

# Year Round Banquet Package

Contact:

Chef Carl "Chip" Huckaby II  
Executive Chef

Phone: (317)-341-4188

Fax: (888)-371-1976

E-Mail: [chef@thefoodguys.net](mailto:chef@thefoodguys.net)

Website: [www.TheFoodGuys.net](http://www.TheFoodGuys.net)

## Non-Alcoholic Beverages

Bottled Orange, Cranberry or Apple Juice  
**\$2.50 Each**

Assorted Canned Pepsi  
**\$2.50 Each**

Regular and Decaffeinated Coffee  
**\$2.50 Per Person**  
or  
**\$30 Per Gallon (12 cups)**

Bottled Aquafina Water  
**\$2.50 Each**

Iced Tea & Lemonade  
**\$2.50 Per Person**  
or  
**\$25.00 Per Gallon (10 cups)**

## Snacks & Such

Fresh Baked Breakfast Pastries  
**\$2.50 Per Person / \$30.00 Dozen**

Assorted Bagels and Cream Cheese  
**\$2.50 Each / \$30.00 Dozen**

Fresh Baked Cookies or Brownies  
**\$2.00 Per Person / \$24.00 Dozen**

Bagged Snack Mix, Pretzels or Chips  
**\$3.00 Each**

Tortilla Chips and Salsa  
**\$3.50 Per Person**

Domestic Cheese Tray w/ Asst. Crackers  
**\$5.00 Per Person**

Fresh Vegetable & Relish Tray w/ Dip  
**\$4.00 Per Person**

Fresh Fruit Tray w/ Fruit Dip  
**\$5.00 Per Person**

# **BOX LUNCHES**

All Box Lunches are Served with Bagged Chips or Pretzels, Vanilla Cookies, and Apple.  
Additional Salad and Side Options may be substituted or added.  
**Canned Pepsi or Bottled Water is Included in the Price.**

## **Wraps & Sandwiches**

**\$15.00 per person**

### **Grilled Southwest Chicken Wrap**

Grilled Chicken Slices w/ Pico de Gallo, Lettuce, Tomatoes  
Black Beans, Roasted Corn, Cheddar Cheese, and SW Ranch Dressing

### **Southwest Vegetarian Wrap**

Black Beans, Roasted Corn, Roasted Red Peppers, Onion Slivers,  
Tomatoes, Salsa, Lettuce, Mozzarella Cheese, and SW Ranch Dressing

### **Club Wrap**

Ham, Turkey, Tomato, Lettuce, Swiss and American Cheese, and Mayonnaise

### **BBQ Turkey Wrap**

Barto's Signature BBQ Sauce, Turkey, Bacon, Cheddar Cheese, Lettuce, and Tomato

### **Chicken Salad, Ham Salad, or Tuna Salad Croissant**

Served on a Buttery Croissant w/ Lettuce and Tomato

### **Deli Sandwich**

Turkey and Swiss, Ham and American, Ham & Turkey, or Roast Beef and Cheddar  
Served on a Soft Egg Bun with Lettuce and Tomato

### **Smucker's Uncrustables Peanut Butter & Jelly**

## **Salads & Burritos**

**\$17.00 per person**

### **Queen Salad**

Tossed Mixed Greens with Tomatoes, Hard Boiled Egg,  
Cheddar and Mozzarella Cheeses, Red Onion Rings, and Assorted Packaged Dressings

### **Chef Salad**

Tossed Mixed Greens with Tomatoes, Hard Boiled Egg, Ham, Turkey,  
Cheddar and Mozzarella Cheeses, Red Onion Rings, and Assorted Packaged Dressings

### **Breakfast Burritos**

2 Piping Hot Breakfast Burritos Stuffed w/ Eggs, Bacon, Sausage, Ham, Cheese, & Salsa  
Complimented w/a Cupped Fruit Salad, Granola Bar, and Cinnamon Roll

# **CONTINENTAL OPTIONS**

## **BASIC CONTINENTAL BREAKFAST**

Regular and Decaf Coffee  
Orange, Cranberry and Apple Juice  
Bakery Fresh Muffins & Pastries  
**\$10.00 Per Person**

## **UPSCALE CONTINENTAL BREAKFAST**

Regular and Decaf Coffee  
Hot Tea Assortment  
Orange, Cranberry and Apple Juice  
Bakery Fresh Muffins & Pastries  
Fresh Fruit Tray w/ Fruit Dip  
**\$15.00 Per Person**

## **GOURMET CONTINENTAL BREAKFAST**

Regular and Decaf Coffee  
Hot Tea Assortment  
Orange, Cranberry and Apple Juice  
Bakery Fresh Muffins & Pastries  
Bagels and Cream Cheese  
Fresh Croissants and Fruit Spreads  
Fresh Fruit Tray w/ Fruit Dip  
**\$18.00 Per Person**

# **BREAKFAST BUFFETS**

## **BASIC BUFFET BREAKFAST**

Fluffy Scrambled Eggs  
Crisp Bacon & Sausage Links  
Fresh Fruit Salad  
Bakery Fresh Biscuits w/ Jellies and Preserves  
Coffee  
Bottled Juices  
**\$15.00 Per Person**

## **UPSCALE BUFFET BREAKFAST**

Fluffy Scrambled Eggs or Farmers Casserole  
Crisp Bacon & Sausage Links  
Hash Browns  
Sausage Gravy  
Fresh Fruit Salad  
Bakery Fresh Biscuits w/ Jellies and Preserves  
Coffee  
Bottled Juices  
**\$17.50 Per Person**

## **GOURMET BUFFET BREAKFAST**

Fluffy Scrambled Eggs or Cheese Omelets  
Farmers Casserole  
Crisp Bacon & Sausage Links  
Hash Browns  
Sausage Gravy  
Fresh Fruit Salad  
Bakery Fresh Pastries and Muffins  
Bakery Fresh Biscuits w/ Jellies and Preserves  
Coffee and Hot Tea  
Bottled Juices  
**\$20.00 Per Person**

# **BREAKFAST STATIONS**

## **Omelet Station**

Eggs To Order Including Scrambled Eggs  
To Order Omelets  
Including Filling Bar  
(Ham, Sausage, Bacon, Diced Peppers, Diced Onions,  
Green Onions, Mushrooms, Diced Tomatoes, Sliced Black Olives,  
Salsa, Shredded Mozzarella, and Shredded Cheddar)  
**\$8.00 Per Person Plus \$100.00 Chef Fee**

## **Eggs Benedict Station**

Eggs To Order Including Scrambled Eggs  
To Order Poached Eggs  
Toasted English Muffins and Bakery Fresh Biscuits  
Canadian Bacon and Country Ham  
Four Flavored Hollandaise Sauces  
Shredded Cheddar, Salsa, Sliced Black Olives, Fresh Chopped Cilantro  
**\$10.00 Per Person Plus \$100.00 Chef Fee**

## **Waffle & Pancake Station**

4" Wide Individual Belgium Waffle  
4" Wide Silver Dollar Pancakes  
Strawberry Topping and Blueberry Topping  
Maple Syrup and Blueberry Syrup  
Whipped Cream  
Walnut Halves and Pieces  
**\$6.00 Per Person Plus \$100.00 Chef Fee**

# Appetizers

*Hors d'oeuvre Selections May be Served Tabled or Butler Passed.  
There is a \$100.00 Per Server Service Fee for Butler Passed Hors d'oeuvres.*

## COLD SELECTIONS

Jumbo Shrimp Cocktail  
**\$8.00 Per Person**

Smoked Atlantic Salmon Display  
**\$6.00 Per Person**

Sun Dried Tomato Pork Crustinis  
**\$4.00 Per Person**

Black & Blue Boomerang Crustinis  
**\$4.00 Per Person**

Innovative Miniature Wraps  
**\$3.00 Per Person**

Bay Scallop & Shrimp Ceviche Shooters  
**\$7.00 Per Person**

Pulled Pork BBQ Bruschetta Flatbread Pizza  
**\$5.00 Per Person**

Roast Duck Breast and Wilted Arugula Tapas  
**\$6.00 Per Person**

Domestic Cheese Tray w/ Assorted Crackers  
**\$5.00 Per Person**

Fresh Vegetable & Relish Tray w/ Dip  
**\$4.00 Per Person**

Fresh Fruit Tray w/ Fruit Dip  
**\$5.00 Per Person**

Southwest Vegetarian Toast Crisp Towers  
**\$4.00 Per Person**

Seven Layer Dip w/ Tri-Colored Tortilla Chips  
**\$5.00 Per Person**

## HOT SELECTIONS

Sweet & Tangy Meatballs  
**\$3.00 Per Person**

Asian Accented Chicken or Beef Skewers  
**\$5.00 Per Person**

Baked Brie Bites  
**\$5.00 Per Person**

Island Mango Shrimp  
**\$8.00 Per Person**

Fig & Mascarpone Pockets  
**\$4.00 Per Person**

Handmade Jumbo Stuffed Portabella Mushrooms  
**\$4.00 Per Person**

Barto's Signature Hoosier Sweet Pulled Pork BBQ Sliders  
**\$5.00 Per Person**

Grilled Stuffed Chicken Quesadilla  
**\$4.00 Per Person**

Hand Rolled Beef Wellington  
**\$8.00 Per Person**

Tangy Fried Ravioli with Fresh Tomato Basil Sauce  
**\$4.00 Per Person**

Hand Breaded Chicken Tenders w/ Assorted Sauces  
**\$5.00 Per Person**

Handmade Miniature Crab Cakes with Remoulade Sauce  
**\$7.00 Per Person**

Tomato and Vidalia Onions Pastries  
**\$4.00 Per Person**

Baked Chicken Wings w/ Assorted Sauces  
**\$5.00 Per Person**

Duck Pot Stickers  
**\$6.00 Per Person**

Angus Beef Burgers or Hot Dog Sliders  
**\$5.00 Per Person**

Homemade Coquille St. Jacques Pastries  
**\$8.00 Per Person**

## **DESIGNED BUFFETS**

Menus are to be used as templates and starting points.

Feel free to make requests and customize.

Your events success is our foremost priority.

### **Classic Deli Buffet**

Thin Sliced Roast Turkey, Ham, and Roast Beef

Lettuce, Tomatoes, and Pickles

Mayonnaise, Mustard, and Horseradish

American and Swiss Cheese Slices

Assorted Buns and Breads

Potato Salad

Cole Slaw

Cookies and Brownies

Coffee, Iced Tea, and Lemonade

**\$15.00 Per Person**

### **State Fair Buffet**

BBQ Chicken Breasts

Smoked Pork Loin

Fresh Buns and Assorted Rolls w/ Butter

Lettuce, Tomatoes, Pickles, and Mayonnaise

Baked Beans

Cole Slaw

Potato Salad

Cookies and Brownies

Coffee, Iced Tea, and Lemonade

**\$20.00 Per Person**

### **Texas BBQ Buffet**

Smoked Roast Sirloin  
BBQ Chicken Quarters  
Fresh Buns and Assorted Rolls w/ Butter  
Cole Slaw  
Pinto Beans  
Sliced Tomatoes  
Assorted Pies and Watermelon  
Coffee, Iced Tea, and Lemonade  
**\$20.00 Per Person**

### **Grammy's Favorites Buffet**

Swiss Steak  
Pan Fried Chicken Breast  
Assorted Rolls w/ Butter  
Roasted Red Skin Potatoes  
Green Bean Casserole  
Marinated Three Bean Salad  
Mixed Salad w/ 2 Dressings  
Peach Cobbler and Boston Cream Pies  
Coffee, Iced Tea, and Lemonade  
**\$20.00 Per Person**

### **Classic Buffet**

Baked Chicken Breast w/ Cream Sauce or Gravy  
Roast Pork Loin w/ Roasted Garlic Demi-Glace'  
Honey Glazed Carrots  
Broccoli Spears  
Roasted Red Skin Potatoes  
Mixed Salad w/ 2 Dressings  
Pasta Salad  
Assorted Cakes and Pies  
Coffee, Iced Tea, and Lemonade  
**\$20.00 Per Person**

### **Upscale Buffet #1**

Chicken w/ Velveteen Sauce  
London Broil w/ Béarnaise Sauce  
Peas & Carrots  
Three Bean Medley  
Baked Red Skin Potato Casserole  
Garden Blend Rice Pilaf  
Mixed Salad w/ 2 Dressings  
Assorted Cakes, Pies, and Assorted Bars  
Coffee, Iced Tea, and Lemonade  
**\$20.00 Per Person**

### **Upscale Buffet #2**

Chicken w/ Velveteen Sauce  
Peas & Carrots  
Baked Red Skin Potato Casserole  
Mixed Salad w/ 2 Dressings  
Assorted Cakes and Pies  
Coffee, Iced Tea, and Lemonade  
**\$15.00 Per Person**

### **Gourmet Buffet #1**

Marinated Duck Breast w/ Hunters Sauce  
Tender Sliced Beef Tenderloin w/ Demi Glace'  
Green Bean and Mushroom Almandine  
Roasted Zucchini, Red Peppers, Portabella Mushrooms, and Onion Slivers  
Twice Baked Potatoes  
Sun-Dried Tomato Pesto Orzo  
Mixed Salad w/ 2 Dressings  
Baby Greens Salad w/ Balsamic and Black Cherry Vinaigrette  
Snickers Cheesecake and Mocha Whipped Cream Cake  
Coffee, Iced Tea, and Lemonade  
**\$30.00 Per Person**

# **BUILD YOUR OWN BUFFETS**

All Food Options are Listed on the Next Page.

## **PRICING OPTIONS**

### Small Buffet

One Entree Selection  
One Side Dish Selection  
One Dessert Selection  
Bulk Drinks  
**\$12.00 per person**

### Medium Buffet

One Entree Selection  
Two Side Dish Selection  
One Dessert Selection  
Bulk Drinks  
**\$15.00 per person**

### Large Buffet

Two Entree Selection  
Three Side Dish Selection  
One Dessert Selection  
Bulk Drinks  
**\$20.00 per person**

### Grand Buffet

Three Entree Selection  
Three Side Dish Selection  
One Dessert Selection  
One Appetizer  
Bulk Drinks  
**\$25.00 per person**

China Rental is Available for An Additional Charge.

All meals are served on high quality disposable service ware.

Table linens are not included in the pricing.

Equipment Rental is Additional as Needed for Specific Service.

Uncrustable PB&J sandwiches are available for Younger Children.

## **ENTREES**

All entrees are served with their appropriate condiments, buns, and or rolls.

Grilled Pork Chops  
Smoked Pulled Pork w/ Barto's Signature Hoosier Sweet BBQ Sauce  
Rib-Eye Steaks w/ Peppers & Onions  
Barto's Signature Homemade BBQ Beef  
Tilapia Vera Cruz  
Hand Breaded Yellow Perch  
Hickory Smoked Chicken  
Grilled Chicken Breasts  
Crispy Fried Chicken  
Black Angus Hamburgers  
All Beef Hot Dogs  
Oven Roasted Vegetable Medley  
Sautéed Vegetables en Crute  
Tomato & Fresh Basil Penne Pasta  
Roasted Vegetables & Olive Oil Ziti Pasta

## **SIDE DISHES**

Baked Beans  
Garlic Red Skin Mashed Potatoes  
Smoked Baby Baked Potatoes  
Macaroni & Cheese  
Roasted Corn  
Creamy Cole Slaw  
Herb Marinated Potato Salad  
Tossed Salad w/ Dressings  
Sliced Tomatoes  
Fresh Fruit Salad  
Pasta Salad  
Potato Chips & Pretzels

## **DESSERTS**

Assorted Fruit Pies  
Gourmet Fudge Nut Brownies  
Assorted Cookies  
Peach or Cherry Cobbler  
Assorted Layer Cakes

# **BUFFET STATIONS**

## **Carving Station**

Protein Options:

Inside Round, Strip Loin, Fresh Pork Roast,  
Ham, Stuffed Pork Loin, Leg of Lamb, Turkey Breast  
(Prime Rib and Beef Tenderloin are Subject to  
Additional Charges Based on Market Price)

Appropriate Sauce and Au Jus Accompaniments

**Choice of One \$10.00 Per Person Plus \$150.00 Chef Fee**  
**Choice of Two \$15.00 Per Person Plus \$150.00 Chef Fee**

## **Pasta Station**

Marinara Sauce, Basil Pesto, and Alfredo Sauce

Rotini and Linguini Pasta

Including Filling Bar

(Ground Beef, Sausage, Diced Peppers, Diced White Onions,  
Mushrooms, Sun-Dried Tomatoes, Sliced Black Olives,  
Shredded Parmesan, and Crushed Red Pepper)

**\$10.00 Per Person Plus \$150.00 Chef Fee**