

Barto's Catering

Indiana ICE Catering Package

Contact:

Chef Carl "Chip" Huckaby II
Executive Chef

Phone: (317)-341-4188

Fax: (888)-371-1976

E-Mail: chef@thefoodguys.net

Website: www.TheFoodGuys.net

Non-Alcoholic Beverages

Canned Pepsi Product
Pepsi, Diet Pepsi, and Sierra Mist
\$10.00 6-Pack

Bottled Aquafina Water
\$10.00 6-Pack

Alcoholic Beverages

Bottled Annheuser Busch Products
Bud, Bud Light, Stella, and Becks
\$60.00 Case

Snacks & Such

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

Appetizers

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

All meals are served on high quality disposable service ware.
Table linens are not included in the pricing.

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