



SET UP AND SERVE AND DELIVERY CATERING MENUS & PRICING

Thank you for your interest in big Catering!

We are the fresh, innovative catering division of the big Burrito Restaurant Group. Our **Setup and Serve catering** is a casual-style service well suited for all types of events: corporate meetings, weddings, casual dinner parties, fun birthday celebrations and cocktail parties. We pride ourselves in providing professional and friendly service while showcasing the food our restaurants have to offer. Our staff will set up your buffet, replenish as necessary, and help clean up once the event has ended.

We can also provide **Drop-off catering**, which offers the same food and equipment, delivered and set up straight to your event with no hassle.

We offer an exciting catering service drawing upon the unique tastes and styles of each of our restaurants:

Mad Mex | California-Mexican

Kaya | Caribbean

Casbah | Mediterranean-inspired with French, Italian, Spanish and North African influences

Soba | Pan-Asian

Eleven | Contemporary American

Alta Via | Modern Italian

We offer cookies by the dozen from Eleven's in-house bakery. Each dozen includes an assortment full sized chocolate chip, oatmeal raisin and sugar for \$10.

We also offer finger pastries from Bella Christie's for \$10.00 per person.

ORDERING

To get started planning your event, please contact our catering office at **412-361-3272 x208**. We will be happy to assist you in selecting a menu that will be well suited to your needs. The food you choose will arrive hot and ready to eat from the restaurants. We can also recommend outside vendors for any additional needs you may have. We look forward to working with you!

CASBAH

MEDITERRANEAN KITCHEN & WINE BAR

MEDITERRANEAN BUFFET • \$23 PP

(minimum 10 people)

Mezze Platter

baba ghanoush, chickpea hummus, red pepper muhummara, flatbread crackers

Choose one salad:

Arugula Salad

house-made pancetta, crimini mushrooms, potatoes,

Riverview Farms goat cheese, pancetta vinaigrette

Autumn Salad

garden greens, cauliflower, golden raisins, black rice, quince croutons, Moroccan vinaigrette

Roasted Beet Salad

whipped ricotta, spicy salad greens, French green lentil vinaigrette,

Marcona almonds, fines herbs

Choose two pastas:

Orecchiette

grilled chicken, dried cranberries, River View Farms goat cheese, sage cream

Ricotta Cavatelli

house-made fennel sausage, spinach, crushed tomatoes, ricotta

Seasonal Vegetarian Pasta

rigatoni, Italian broccoli, cherry tomato, tomato butter, basil, mozzarella, pine nuts

Three Cheese Mac & Cheese

cheddar, pecorino, mascarpone, bread crumb topping

CASBAH APPETIZER BUFFET • \$22 PP

(minimum 10 people)

Mine Crab Cakes with Lemon Aioli

Crostini with figs and whipped ricotta

Chicken Kabobs with tzatziki

Mixed Italian Olives: orange, thyme, rosemary

Chickpea Hummus with flatbread crackers

Green Tahinia with crudite

CASBAH PARTY TRAYS

Trays contain 10 light portions | Mix and match to build a buffet

Cheese Tray • \$65

Selection of four artisanal and farmstead cheeses with prosciutto, mostarda,
quince jam and baguette

Mezze • \$45

Choose three: baba ghanoush, chickpea hummus, red pepper muhummara, green tahina, or
tzatziki, Includes olives with flatbread crackers

Shrimp Cocktail Platter • \$65

Choose from two preparations: poached with cocktail sauce, poached with Harissa cocktail sauce

Veal and Pork Meatballs • \$75

Anson Mills polenta, roasted tomato, garlic, Parmigiano-Reggiano

Mini Crab Cakes • \$90

with lemon aioli

Chicken Kabobs • \$45

Marinated with lemon and oregano served with tzatziki

Crudite • \$35

assorted fresh vegetables with green goddess dressing

Mixed Olives • \$15 (1 quart)

orange, thyme, rosemary

Grilled Vegetable • \$40

assorted seasonal grilled vegetables

Roasted Beet Salad • \$65

whipped ricotta, spicy salad greens, French green lentil vinaigrette,

Marcona almonds, fines herbs

Winter Salad • \$60

Greens, turnips, apples, pepita, dried cranberries, goat cheese, red wine vinaigrette

Chicory Salad • \$65

Brussels sprouts, purple cabbage, quinoa, chickpeas, pistachio, sherry vinaigrette

Arugula Salad • \$65

house made pancetta, crimini mushrooms, potatoes,

Riverview Farms goat cheese, pancetta vinaigrette

Grilled Chicken Breast (10 pcs) • \$85

crispy potatoes, wild mushrooms, Swiss chard, pistachio, jus

Scottish Salmon (10 pcs) • \$145

cous cous, butternut squash, spinach, pepitas, apple slaw, apple cider tahina

Filet Mignon (10 pcs) • \$205

Fennel, trumpet mushroom, Yukon gold potatoes, apple, tallegio, jus

•Trays below are half hotel pans•

Orecchiette Pasta • \$125

grilled chicken, dried cranberries, River View Farms goat cheese, sage cream

Ricotta Cavatelli • \$125

house-made fennel sausage, spinach, crushed tomatoes, ricotta

Short Rib Ravioli (30 pcs) • \$160

Swiss chard, oyster mushrooms, roasted shallots, gremolata

Three Cheese Mac and Cheese • \$75

rigatoni pasta, mascarpone, cheddar, Pecorino-Romano, bread crumbs

Seasonal Vegetarian Pasta • \$75

roasted squash, caramelized onions, arugula, pepitas

alta via

RISTORANTE

ALTA VIA PASTA BUFFET • \$23 PP

(minimum 10 people)

Choose one salad:

Little Gem Romaine

basil, bread crumbs, Italian vinaigrette, Parmigiano Reggiano

Brussels Sprout Salad

black currants, Honeycrisp apple, roasted garlic vinaigrette, Pecorino Romano, pine nuts

Roasted Beets

arugula, ricotta salata, orange vinaigrette, Marcona almonds

Choose two Pastas:

Rigatoni

roasted tomato sauce, roasted garlic, basil, Parmigiano Reggiano

Gemelli

beef short rib sugo, stracciatella

Mushroom Bolognese

rigatoni, fresh ricotta, rosemary

ALTA VIA PARTY TRAYS

Trays contain 10 light portions | Mix and match to build a buffet

Mixed Olives • \$15

Orange, thyme, rosemary (1 quart)

Burrata Tray • \$55

Burrata, pesto, oven-roasted tomatoes, garlic confit, basil, grilled focaccia

Little Gem Romaine • \$55

basil, bread crumbs, Italian vinaigrette, Parmigiano Reggiano

Roasted Beets • \$60

arugula, ricotta salata, orange vinaigrette, Marcona almonds

Brussels Sprouts • \$55

black currants, Honeycrisp apple, roasted garlic vinaigrette, Pecorino Romano, pine nuts

Mushrooms • \$75

beech, hen of the woods, royal trumpet, smoked mozzarella, pine nut, crispy sage

Beans & Greens • \$55

cannellini beans, Parmesan brodo, pine nut pesto

Baby Artichokes • \$80

mint salsa crudo, lemon aioli

Roasted Brussels Sprouts & Cauliflower • \$60

pepper relish, basil, sunflower seeds, crispy garlic

Gerber Farms Chicken (10 pcs) • \$85

crispy parmesan potatoes, roasted leeks, piccata vinaigrette

Salmon (10 pcs) • \$140

cauliflower puree, arugula, lemon, oregano, brown butter vinaigrette

Filet Mignon (10 pcs) • \$190

parmesan potatoes, royal trumpet mushrooms,
cipollini onions, short rib jus

•Trays below are half hotel pans•

Rigatoni • \$70

roasted tomato sauce, roasted garlic, basil, Parmigiano Reggiano

Alta Via Cresta di Gallo with Meatballs• \$90

Pork & veal meatballs, roasted tomato sauce, roasted garlic, basil, Parmigiano Reggiano

Gemelli • \$105

beef short rib sugo, stracciatella

Mushroom Bolognese • \$85

rigatoni, fresh ricotta, rosemary

Ravioli • \$115 (30 pcs)

parmigiano Reggiano, Grana Padano, Asiago, Pecorino Romano, ricotta, pesto, pine nut crumble

E L E V E N

ELEVEN APPETIZER BUFFET • \$22 PP

(minimum 10 people)

Mini Jumbo Lump Crab Cake with lemon aioli

Poached shrimp with traditional cocktail sauce and Eleven hot sauce

Red Pepper Goat Cheese Dip with Flatbread crackers

Fine artisanal and farmstead cheeses with charcuterie; flatbread crackers

Marinated Olives: Orange, thyme, rosemary

ELEVEN DINNER BUFFET • \$27 PP

(minimum 10 people)

Mezze

hummus, goat cheese & red pepper dip,

Kalamata tapenade, flatbread crackers

Choice of one Salad:

Three Greens Salad

radicchio, arugula, little gem, roasted red pepper goat cheese,

tapenade croutons, lentil vinaigrette

Roasted Beet Salad

whipped yogurt, fennel, tart cherries, herbs, arugula, sherry vinaigrette, pepitas

Chopped Salad

romaine, radish, cucumber, peppers, broccoli, grape tomatoes, chickpeas, herb vinaigrette

Choice of two:

Roasted Chicken

risotto, Swiss chard, thyme jus

Seared Salmon

oyster mushroom, cipollini, potato, tarragon, gold beet-horseradish vinaigrette

Vegetarian Pasta Ricotta Cavatelli

Brussels sprouts, trumpet mushrooms, Swiss chard, pistachio, thyme, truffle butter, Pecorino Romano

ELEVEN PARTY TRAYS

Trays contain 10 light portions | Mix and match to build a buffet

Mini Jumbo Lump Crab Cakes • \$90

lemon aioli

Mezze • \$45

hummus, goat cheese & red pepper dip, kalamata tapenade, house bread

Marinated Olives • \$15

Orange, thyme, rosemary (1 quart)

Cheese Tray • \$65

Selection of four artisanal and farmstead cheeses with prosciutto, honey comb,
quince jam, and focaccia

Shrimp Cocktail Platter • \$65

Poached shrimp with traditional cocktail sauce and Eleven hot sauce

Grilled Vegetable • \$40

Assorted seasonal grilled vegetables

Crudit  • \$35

Assorted fresh raw vegetables with fine herb & black pepper cr me fraiche

Caesar • \$60

coutons, Parmigiano Reggiano

Three Greens • \$70

radicchio, arugula, little gem, red pepper goat cheese, tapenade croutons, lentil vinaigrette

Roasted Beet Salad • \$70

whipped yogurt, fennel, tart cherries, herbs, arugula, sherry vinaigrette, pepitas

Chopped Salad • \$70

romaine, radish, cucumber, peppers, broccoli, grape tomatoes, chickpeas, herb vinaigrette

Roasted Chicken Salad • \$95

black rice, garbanzo beans, spelt, Belgian endive, golden raisins, pickled red onion, broccoli,
marcona almonds, curry vinaigrette

Hanger Steak Caesar Salad • \$95

arugula, rustic croutons, Kalamata olives, parmesan, caesar dressing

Roasted Chicken • \$85

Risotto, Swiss chard, thyme jus

Jumbo Lump Crab Cakes • \$130

Fingerling potato, aioli, chimichurri

Seared Salmon • \$125

oyster mushroom, cipollini, potato, tarragon, gold beet-horseradish vinaigrette

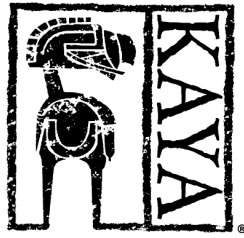
Beef Tenderloin • \$190

Fingerling potatoes, wild mushrooms, spinach, jus

•Trays below are half hotel pans•

Seasonal Vegetarian Pasta • \$120

Brussels sprouts, mushrooms, Swiss chard, pistachio, sage, truffle butter, Pecorino Romano



KAYA SANDWICH, SALAD, PAELLA BUFFET • \$20 PP

(minimum 10 people)

Field Greens Salad

lime-cilantro vinaigrette, pepitas

Tropical Paella

sofrito, garlic, pineapple, saffron rice, chicken, chorizo, shrimp, scallops, seasonal vegetables

Brussels Sprout & Carrot Paella

sofrito, garlic, onions, broccoli, mushrooms, roasted red peppers, peas, saffron rice

Choose two:

Cuban Sandwich

roasted turkey, pork, ham, Swiss cheese, whole grain mustard, chipotle aioli, cut in half

Veggie Cuban Sandwich

baked tofu, swiss cheese, yellow mustard, pickles, chipotle aioli, cut in half

Jerk Chicken Torta

mayo, lettuce, tomato, avocado, cut in half

Fried Chicken

habanero honey mustard, cabbage, pickles, cut in half

KAYA COCKTAIL PARTY • \$20 PP

(minimum 10 people)

Dips and Salsa

Tropical Guacamole, Yucatán Black Bean Dip, Mango-Tomatillo Salsa,
Kaya® Chips, flatbread crackers

Jamaican Jerk Chicken Wings

cilantro cream sauce

Corn and Lentil Beignets

green curry sauce

Tuna Ceviche

avocado, cucumber, lime-scallion vinaigrette, raddish, jalapeno, yuzu aioli

KAYA TACO BAR • \$16 PP

(minimum 10 people)

Dips and Salsas

Yucatán Black Bean Dip, Mango-Tomatillo Salsa,
Kaya® Chips, flatbread crackers

Field Green Salad

lime-cilantro vinaigrette, pepitas

Saffron Rice and Black Beans

Choice of two:

Grilled Jerk Chicken

Adobo Flank Steak

Crispy Tofu

Taco Fixins

flour tortillas, Kaya® slaw, chipotle aioli,
cucumber aioli, tropical guacamole

CARIBBEAN BUFFET • \$25 PP

(minimum 10 people)

Dips and Salsas

Tropical Guacamole, Yucatán Black Bean Dip, Mango-Tomatillo Salsa, served with Kaya® Chips

Field Green Salad

lime-cilantro vinaigrette, pepitas

Choose any three entrees:

Jerked Chicken

plantains, avocado, jalapeño, pineapple, scallions, cilantro, lime

Grilled Salmon

roasted Brussels sprouts, squash, jalapeño, quinoa, apple jicama salad, chimichurri, mojo rojo

Brussels Sprout & Carrot Paella

sofrito, garlic, onions, broccoli, mushrooms, roasted red peppers, peas, saffron rice

Kaya Steak Stir Fry

broccoli, carrots, onions, peppers, mojo rojo, quinoa, sesame, purple cabbage, cilantro, scallion

KAYA PARTY TRAYS

Trays contain 10 light portions | Mix and match to build a buffet

Mango-Tomatillo Salsa • \$10

16 oz. salsa, Kaya® Chips

Yucatán Bean Dip • \$10

16 oz. dip, Kaya® Chips

Tropical Guacamole • \$13

16 oz. dip, Tortilla Chips

Jamaican Jerk Wings • \$65 (60 pcs)

Jamaican Jerk wings, cilantro cream sauce

Corn and Lentil Beignets • \$40 (35 pcs)

Green curry sauce

Conch Fritters • \$50 (35 pcs)

habanero-lime aioli

Field Greens Salad • \$40

Lime-cilantro vinaigrette, pepitas

Miami Salad • \$65

avocado, tomato, cucumber, cabbage, orange,

jalapeño, chèvre, pepitas, sesame vinaigrette.

For an additional \$25 add jerked chicken or crispy tofu

Caribbean Rainbow Salad • \$65

Mango, papaya, onion, peppers, basil, mint, cilantro, sesame seeds, pepitas, plantain, Malanga, chickpeas, garlic, tomatoes, avocado, jalapeno.

For an additional \$50 add flank steak, grilled chicken

Fried Chicken Sandwich (5 sandwiches per tray) • \$70

habanero honey mustard, cabbage, pickles (cut in half)

Jerked Chicken Torta (5 sandwiches per tray) • \$65

mayo, lettuce, tomato, avocado (cut in half)

Cuban Sandwich Platter (5 sandwiches per tray) • \$70

roasted pork, turkey, ham, Swiss cheese, chipotle aioli, whole grain mustard, pickles, (cut in half)

Veggie Cuban Sandwich Platter (5 sandwiches per tray) • \$60

baked tofu, swiss cheese, yellow mustard, pickles, chipotle aioli (cut in half)

Jerked Chicken (10 pcs) • \$95

plantains, avocado, jalapeño, pineapple, scallions, cilantro, lime

Grilled Salmon (10pcs) • \$120

roasted Brussels sprouts, squash, jalapeño, quinoa, apple jicama salad, chimichurri, mojo rojo

•Trays below are half hotel pans•

Kaya Steak Stir Fry • \$115

broccoli, carrots, onions, peppers, mojo rojo, quinoa, sesame, purple cabbage, cilantro, scallion

Kaya® Tropical Paella • \$100

sofrito, garlic, pineapple, saffron rice, chicken, chorizo, shrimp, scallops, seasonal vegetables

Brussels Sprout & Carrot Paella • \$80

sofrito, garlic, onions, broccoli, mushrooms, roasted red peppers, peas, saffron rice



SOBA COCKTAIL PARTY • \$25

(minimum 10 people)

Edamame Hummus; with flatbread crackers

Spicy Tuna Roll; avocado, tempura, spicy uni aioli

Vegetable Roll: avocado, asparagus, Persian cucumber, togarishi

Salmon Avocado Roll: salmon, avocado, jalapeno, tempura

Short Rib Eggrolls; red cabbage, glass noodles, hot mustard, sambal sweet and sour

Basil Chicken & Corn Dumplings: sweet vinegar dipping sauce

Pork Dumplings: sweet vinegar dipping sauce

THAI BUFFET • \$25 PP

(minimum 10 people)

Chopped Salad

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

Spicy Pork Lettuce Wraps

crispy rice, Thai chili, peanut

Choose any two entrees:

Chiang Mai Chicken Curry

egg noodles, yellow coconut curry, bok choy, pickled red onion, cilantro, lime

Pad Thai

Chicken, shrimp, rice noodles, tofu, peanuts, mung bean sprouts, cilantro

Pork and Shrimp Fried Rice

pork belly, shrimp, apple, bok choy, cilantro, egg

Vegetable Pad Thai

Rice noodles, seasonal vegetables, tofu, peanuts, mung bean sprouts, cilantro

SOBA BUFFET • \$35 PP

(minimum 10 people)

Appetizer:

Spicy Tuna Roll: avocado, tempura, spicy uni aioli

Vegetable Roll: avocado, asparagus, Persian cucumber, togarishi

Salmon Avocado Roll: salmon, avocado, jalapeno, tempura

Chopped Salad

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

Choose any two entrees:

Chiang Mai Chicken Curry

egg noodles, yellow coconut curry, bok choy, pickled red onion, cilantro, lime

Bi Bim Bap

beef tenderloin, pickled shiitake, kim chi, mung bean sprouts, nori, gochujang

Teriyaki Glazed Scottish Salmon

squash, swiss chard, sticky rice, avocado puree

Mushroom Fried Rice

shiitake mushrooms, bok choy, cilantro, egg

Vegetable Bi Bim Bap

tofu, asparagus, bok choy, Anaheim peppers, pickled shiitake,
mung bean sprouts, kim chi, nori, gochujang

SOBA PARTY TRAYS

Trays contain 10 light portions | Mix and match to build a buffet

Maki Platter • \$90

spicy tuna, salmon avocado, California roll, mango-avocado, wasabi, pickled ginger, soy sauce

Edamame Hummus • \$10 (1 pint)

edamame hummus, flatbread crackers

Edamame • \$45

sea salt

Spicy Pork Lettuce Wraps • \$70

crispy rice, Thai chili, peanut

Chopped salad • \$60

papaya, mango, cucumber, daikon, avocado, iceberg lettuce, mint, basil,

cashews, coconut tempura, spicy miso dressing

(add grilled chicken for \$30)

Teriyaki Glazed Scottish Salmon • \$140

squash, swiss chard, sticky rice, avocado puree

Seared Rare Tuna • \$190

sesame crust, Korean barbeque sauce, kim chi, cucumber salad, ginger fried rice, peanuts

•Trays below are half hotel pans•

Mushroom Fried Rice (Seasonal) • \$90

shiitake mushroom, bok choy, cilantro, egg

Pork & Shrimp Fried Rice (Seasonal) • \$105

apple, bok choy, cilantro, egg

Vegetable Pad Thai • \$80

seasonal vegetables, rice noodles, tofu, peanuts, mung bean sprouts, cilantro

Vegetable Bi Bim Bap • \$90

tofu, asparagus, bok choy, Anaheim peppers, pickled shiitake, mung bean sprouts,

kim chi, nori, gochujang

Pad Thai • \$110

chicken, shrimp, rice noodles, tofu, peanuts, mung bean sprouts, cilantro

Thai Chicken Curry • \$105

egg noodles, yellow coconut curry, bok choy, pickled red onion, cilantro, lime

Bi Bim Bap • \$130

beef tenderloin, jasmine rice, pickled shiitake, kim chi, mung bean sprouts, nori, gochujang



MAD MEX® TACO BAR • \$14 PP

(minimum 10 people)

Your choice of 2 proteins:

Grilled steak, grilled chicken, marinated tofu, grilled portobello, taco beef

Taco Fixins

sour cream, lettuce, shredded jack cheese, crispy and/or soft taco shells

Mad Mex® Chips,

original salsa, tomatillo-avocado salsa, guacamole,

Mexican rice and black beans

MAD MEX® SUPER TACO BAR • \$16 PP

(minimum 10 people)

Your choice of 3 proteins:

Grilled steak, grilled chicken, marinated tofu, grilled portobello, taco beef

Taco Fixins

grilled fajita veggies, sour cream, lettuce, shredded jack cheese,

crispy and/or soft taco shells

Mad Mex® Chips

XX cheese dip, original salsa, tomatillo-avocado salsa, guacamole,

Mexican rice and black beans

MAD MEX® BUENO BUFFET • \$16 PP

(minimum 10 people)

Choice of two Quesadilla fillings

grilled steak, grilled chicken, carnitas, marinated tofu, grilled portobello

Choice of two Mini Mad Mex® Burrito fillings

grilled steak, grilled chicken, marinated tofu, grilled portobello, chickpea chili,
grilled shrimp, taco beef

Mad Mex® Chips, *choice of two salsas*

original, fire roasted, tomato-chipotle, pico de gallo, tomatillo-avocado,

Casa Salad

leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, pepitas

Choice of two dressings

blue cheese, creamy ranch, house vinaigrette, lime-cilantro vinaigrette, vegan chipotle ranch

Sour cream and guacamole

MAD MEX® WING & SALAD BAR • \$12 PP

(minimum 10 people)

Wings: *choice of two sauces and intensities*

served with blue cheese, ranch, and celery

Sauces

Buffalo, Southwestern, San Francisco or Honey Chipotle

Intensities

Mild, Wild or Insane

Casa Salad

leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, pepitas

Choice of two dressings

blue cheese, creamy ranch, house vinaigrette, lime-cilantro vinaigrette, vegan chipotle ranch

MAD MEX® MEGA WING BAR • \$16 PP

(minimum 10 people)

Wings: *choice of four sauces and intensities*

Sauces

buffalo, southwestern, san francisco or honey chipotle

Intensities

mild, wild or insane

blue cheese, ranch, and celery

Casa Salad

leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, pepitas

Choice of two dressings

blue cheese, creamy ranch, house vinaigrette, lime-cilantro vinaigrette, vegan chipotle ranch

MAD MEX PARTY TRAYS

Trays contain 10 light portions | Mix and match to build a buffet

Mad Mex® Mini Burrito Tray • \$60

wrapped in a flour tortilla and served with sour cream and original salsa

Choice of two proteins

grilled steak, grilled chicken, marinated tofu, grilled portobello, chickpea chili, grilled shrimp

Mad Mex® Quesadilla Tray • \$60

served with sour cream and original salsa

Choice of two proteins

grilled steak, grilled chicken, marinated tofu, grilled portobello, grilled shrimp

Mad Mex® Wing Tray • \$75

choice of two sauces and intensities

Sauces

Buffalo, Southwestern, San Francisco or Honey Chipotle

Intensities

Mild, Wild or Insane

blue cheese, ranch, and celery

Casa Grande Salad • \$35

Casa salad, blue cheese crumbles, *choice of two dressings*:

Blue Cheese, House Vinaigrette, Creamy Ranch, Lime-Cilantro Vinaigrette, Vegan Chipotle Ranch

Chili and Soup Pack • \$35

choice of

Chickpea Chili or Tortilla Soup

sour cream, jack cheese

Mega Pickadippa • \$50

Includes chips, guacamole, original salsa, tomatillo salsa, fire roasted chipotle salsa,

XX cheese dip, Yucatán black bean dip

Rice & Beans • \$10

Mexican rice, black beans

Build Your Own Margaritas • \$15

makes 6-8 drinks

1/2 gallon of Mad Mex® margarita mix

just add tequila and triple sec (assembly guide included)

More Information

SETUP AND SERVE

Our Set-Up and Serve service is an extended version of our Drop-Off catering and is best suited for a more casual-style event. It can include staff that stays, serves food, and cleans up. This food arrives already cooked and ready to eat from our restaurants. We do provide disposables with Set-Up and Serve catering or we can manage the coordination of ordering rentals or linens. This service has an average cost of \$15- \$50 per person. You can even add a bartender to your event.

DISPOSABLES

Disposable plates, flatware, napkins and serving utensils are included with all and Setup and Serve and Drop-off events. We can provide disposable glassware for \$1.00 per person.

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.

SERVICE STAFF

The number of staff needed for your setup and serve event will depend upon the style of event, quantity of food, and duties requested of the staff members. We typically staff 1 server per event 20-40 guests. Larger and more involved events will also require the staffing of a service captain. Events with over 200 guests will incur additional staffing fees for staff positions.

BARTENDERS

Full Cocktail Bar: 1 bartender/50 guests.

Beer and Wine Bar: 1 bartender/every 75 guests.

DISHWASHERS

Any event not using disposable dishware will require the staffing of a dishwasher. We require 1 dishwasher per every 75 guests.

STAFF CHARGES

Service Captain: \$200 each

Service staff, bartenders, dishwashers: \$140 each.

OVERTIME CHARGES

Any event over 5.5 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 four hours.

Events held on holidays and New Year's Eve will be billed at double the normal staff charge.

BEVERAGES

We offer canned Pepsi products for \$.85 each and bottled water for \$1.00 each.

PEET'S COFFEE & TEA

Peet's coffee (regular & decaf) and assorted hot teas are available for \$1.75 per person.

Available for Set up and Serve only.

BAR SUPPLIES

We can provide non-alcoholic bar supplies such as ice, soft drinks, plastic cups, mixers and bar fruit for \$4.00 per person.

RENTALS

With the setup and serve option, we can coordinate rental items like tables, chairs, linens, or dishware.

All charges are subject to 7% PA Sales Tax. All prices are subject to change.