



## 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 • \$25 pp**

(minimum 10 people)

### **Mezze Platter**

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

*Choose one salad:*

### **Roasted Beet Salad**

whipped ricotta, spicy salad greens, french green lentil vinaigrette, marcona almonds, fines herbs

### **Winter Salad**

winter greens, pomegranate, goat cheese, pistachio, Banyuls vinaigrette

### **Roasted Delicata Squash Salad**

honey crisp apple, autumn greens, currant, walnuts, blue cheese, white balsamic vinaigrette

### **Arugula Salad**

house made pancetta, crimini mushrooms, potatoes,  
riverview farms goat cheese, pancetta vinaigrette

*Choose two pastas:*

### **Orecchiette**

grilled chicken, dried cranberries, riverview farms goat cheese, sage cream

### **Ricotta Cavatelli**

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

### **Seasonal Vegetarian Pasta**

garganelli, parsnips, butternut squash, baby spinach, squash butter, Pleasant Ridge Reserve, almond

### **Three Cheese Mac and Cheese**

rigatoni pasta, mascarpone, cheddar, pecorino-romano, bread crumbs

## CASBAH APPETIZER BUFFET • \$28 pp

(minimum 10 people)

**Crostini** with goat cheese, mushroom duxelles

**Chicken Kabobs** with tzatziki

**Mixed Italian Olives:** orange, thyme, rosemary

**Chickpea Hummus** with flatbread crackers

**Tzatziki** with crudité

## 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 • \$50**

choose three: baba ghanoush, chickpea hummus, red pepper muhummara, or tzatziki, Includes olives and flatbread crackers

### **Shrimp Cocktail Platter • \$70 (25 pcs)**

choose from two preparations: poached with cocktail sauce or poached with harissa sauce

### **Kabocha Ravioli • \$70 (20 pcs)**

hazelnut gremolata, arugula, pomegranate molasses

### **Veal and Pork Meatballs • \$70 (30 pcs)**

ansoni polenta, roasted tomato, garlic, parmigiano-reggiano

### **Chicken Kabobs • \$45 (20 pcs)**

marinated with lemon and oregano + served with tzatziki

### **Crudité • \$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 • \$70**

whipped ricotta, spicy salad greens, french green lentil vinaigrette, marcona almonds, fines herbs

### **Winter Salad • \$60**

winter greens, pomegranate, goat cheese, pistachio, Banyuls vinaigrette

### **Roasted Delicata Squash Salad • \$60**

honey crisp apple, autumn greens, currant, walnuts, blue cheese, white balsamic vinaigrette

### **Arugula Salad • \$70**

house made pancetta, crimini mushrooms, potatoes, riverview farms goat cheese, pancetta vinaigrette

**Grilled Chicken Breast • \$110 (10 pcs)**

crispy fingerling potatoes, carrots, squash, forest mushrooms, pistachio duqqa, fig jus

**Scottish Salmon • \$145 (10 pcs)**

Sea Island red peas, radicchio, Brussels sprouts, fennel, grapes, pomegranate vinaigrette

**Filet Mignon • \$240 (10 pcs)**

chicken of the woods mushrooms, roasted red potatoes, caramelized onion puree, pickled mustard seed, blue cheese, red wine jus

**Orecchiette Pasta • \$110**

grilled chicken, dried cranberries, riverview farms goat cheese, sage cream

**Ricotta Cavatelli • \$110**

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

**Short Rib Ravioli • \$150 (25 pcs)**

Swiss chard, oyster mushrooms, roasted shallots, gremolata

**Three Cheese Mac and Cheese • \$70**

rigatoni pasta, mascarpone, cheddar, pecorino-romano, bread crumbs

**Seasonal Vegetarian Pasta • \$100**

garganelli, parsnips, butternut squash, baby spinach, squash butter, Pleasant Ridge Reserve, almond

# 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

### **Cucumber**

avocado, radish, scallion, basil, mint, citrus, Calabrian chili, sunflower seeds, crispy garlic

### **Roasted Beets**

arugula, ricotta salata, orange vinaigrette, marcona almonds

### **Winter Greens**

marinated Brussels sprouts, winter squash, pomegranate, whipped ricotta, white balsamic vinaigrette

*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*

### **Castelvetrano Olives • \$15 (1 quart)**

orange, rosemary

### **Burrata Tray • \$60 (5 pcs)**

blistered cherry tomatoes, arugula, Marcona almonds, vin cotto, grilled focaccia

### **Truffle Arancini • \$75 (25 pcs)**

speck ham, sundried tomato pesto, sottocenere al tartufo, herbs.

### **Mushrooms • \$90**

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

**Beans & Greens • \$50**

cannellini beans, parmesan brodo, pine nut pesto

**Baby Artichokes • \$80**

mint salsa crudo, lemon aioli

**Little Gem Romaine • \$70**

basil, bread crumbs, italian vinaigrette, parmigiano reggiano

**Roasted Beets • \$70**

arugula, ricotta salata, orange vinaigrette, Marcona almonds

**Winter Greens • \$75**

marinated Brussels sprouts, winter squash, pomegranate, whipped ricotta, white balsamic vinaigrette

**Cucumber • \$65**

avocado, radish, scallion, basil, mint, citrus, Calabrian chili, sunflower seeds, crispy garlic

**Gerber Farms Chicken • \$110 (10 pcs)**

crispy parmesan potatoes, roasted leeks, piccata vinaigrette

**Salmon • \$140 (10 pcs)**

parsnip, arugula, cannellini beans, Castelvetrano olives, butternut squash, radish, herbs, lemon-garlic vinaigrette

**Rigatoni • \$80**

roasted tomato sauce, roasted garlic, basil, Parmigiano Reggiano

**Gemelli • \$110**

beef short rib sugo, stracciatella

**Mushroom Bolognese • \$90**

rigatoni, fresh ricotta, rosemary

**Ravioli • \$80 (25 pcs)**

butternut squash, Brussels sprouts, leeks, lemon, thyme

# E L E V E N

## **ELEVEN APPETIZER BUFFET • \$28 pp**

(minimum 10 people)

**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** with orange, thyme, rosemary

## **ELEVEN DINNER BUFFET • \$33 pp**

(minimum 10 people)

### **Meze**

hummus, goat cheese & red pepper dip, kalamata tapenade, flatbread crackers

### *Choice of one salad:*

#### **Three Greens Salad**

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

#### **Roasted Beet Salad**

local greens, lemon vinaigrette, orange, tarragon, sumac, Point Reyes  
blue cheese, Marcona almonds

#### **Brussels Sprout Salad**

apple, Sea Island Red Peas, pickled red onions, Parmeggiano-Reggiano, maple vinaigrette

### *Choice of two:*

#### **Roasted Chicken**

braised leg risotto, Swiss chard, thyme jus

#### **Seared Salmon**

butternut squash purée, hen of the woods mushrooms, roasted shallot, golden raisin,  
mustard seed, brown butter

#### **Ricotta Cavatelli**

cannelli beans, rapini, roasted cauliflower, calbrian chili, rapini pesto,  
parmesan-pine nut crisp

## ELEVEN PARTY TRAYS

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

### **Marinated Olives • \$15 (1 quart)**

orange, thyme, rosemary

### **Cheese Tray • \$60**

selection of four artisanal and farmstead cheeses with prosciutto, honeycomb, quince jam, and focaccia

### **Mezze • \$50**

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

### **Roasted Mushrooms • \$75**

saffron soubise, sherry, rosemary, stracciatella, Marconna almonds

### **Shrimp Cocktail Platter • \$70 (25 pcs)**

poached shrimp with traditional cocktail sauce and eleven hot sauce

### **Grilled Vegetable • \$40**

assorted seasonal grilled vegetables

### **Crudité • \$35**

assorted fresh raw vegetables with fine herb & black pepper crème fraiche

### **Three Greens Salad • \$70**

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

### **Roasted Beet Salad • \$70**

local greens, lemon vinaigrette, orange, tarragon, sumac, Point Reyes blue cheese, Marconna almonds

### **Brussels Sprout Salad • \$70**

apple, Sea Island Red Peas, pickled red onions, Parmeggiano-Reggiano, maple vinaigrette

### **Roasted Chicken • \$110 (10 pcs)**

braised leg risotto, Swiss chard, thyme jus

### **Seared Salmon • \$145 (10 pcs.)**

butternut squash purée, hen of the woods mushrooms, roasted shallot, golden raisin, mustard seed, brown butter

### **Beef Tenderloin • \$240 (10 pcs.)**

fingerling potatoes, wild mushrooms, spinach, jus

### **Ricotta Cavatelli • \$120**

cannelli beans, rapini, roasted cauliflower, calabrian chili, rapini pesto, parmesan-pine nut crisp





## **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

### **Carrot & Cauliflower Paella**

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

### **Choice of 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, tomato, cucumber aioli, cut in half

#### **Fried Chicken Sandwich**

habanero honey mustard, cabbage, pickles, cut in half

## **KAYA COCKTAIL PARTY • \$20 pp**

(minimum 10 people)

### **Dips and Salsa (1 pint each)**

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

### **Jamaican Jerk Chicken Wings (25 each)**

cilantro cream sauce

### **Corn and Lentil Beignets (20 each)**

green curry sauce

### **Tuna Ceviche (1 pint)**

tuna, avocado, fresno chimichurri, edamame, radish, crispy garlic, cilantro, yuzu aioli

## **KAYA TACO BAR • \$18 pp**

(minimum 10 people)

### **Dips and Salsas**

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

### **Field Green Salad**

lime-cilantro vinaigrette, pepitas

### **Saffron Rice and Black Beans**

### *Choice of two:*

**Grilled Jerk Chicken**

**Adobo Flank Steak**

**Crispy Tofu**

### **Toppings**

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

## **CARIBBEAN BUFFET • \$30 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**

pigeon peas, coconut callaloo, roasted sweet potatoes, Trinidad green sauce

#### **Kaya Steak Stir Fry**

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

#### **Kaya® Tropical Paella**

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

#### **Carrot & Cauliflower Paella**

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

# KAYA PARTY TRAYS

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

## Appetizers

**Mango-Tomatillo Salsa • \$10** 16 oz. salsa, Tortilla Chips

**Yucatán Bean Dip • \$12** 16 oz. dip, Kaya® Chips

**Tropical Guacamole • \$17** 16 oz. dip, Tortilla Chips

**Jamaican Jerk Wings • \$70 (60 pcs)**

cilantro cream sauce

**Corn and Lentil Beignets • \$50 (35 pcs)**

green curry sauce

## Salads

**Add protein to any salad for additional \$40; jerked chicken, adobo flank steak, shrimp, crispy tofu, or salmon**

**Kaya Salad • \$50**

lime-cilantro vinaigrette, pepitas

**Miami Salad • \$70**

avocado, tomato, cucumber, cabbage, orange, jalapeño, chèvre, pepitas, sesame vinaigrette

**Caribbean Rainbow Salad • \$90**

mango, papaya, onion, peppers, basil, mint, cilantro, sesame seeds, pepitas, plantain, malanga, chickpeas, garlic, tomatoes, avocado, jalapeño

## Sandwiches

**Fried Chicken Sandwich • \$80 (5 sandwiches per tray)**

habanero honey mustard, cabbage, pickles, cut in half

**Jerked Chicken Torta • \$80 (5 sandwiches per tray)**

mayo, tomato, cucumber aioli, cut in half

**Cuban Sandwich Platter • \$80 (5 sandwiches per tray)**

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

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

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

## Entree

**Jerked Chicken • \$110 (10 pcs)**

plantains, avocado, jalapeno, pineapple, scallions, tomato, cilantro

**Seared Salmon • \$120 (10 pcs)**

pigeon peas, coconut callaloo, roasted sweet potatoes, Trinidad green sauce

**Kaya Steak Stir Fry • \$130**

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

**Carrot & Cauliflower Paella • \$80**

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



## **SOBA COCKTAIL PARTY • \$25 pp**

(minimum 10 people)

**Edamame Hummus;** with flatbread crackers

**Spicy Tuna Roll;** avocado, cucumber, tempura, spicy 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:**

#### **Thai 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, butternut squash, bok choy, cilantro, egg

#### **Vegetable Pad Thai**

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

#### **Mushroom And Butternut Squash Fried Rice**

shiitake mushroom, bok choy, cilantro, egg

# **SOBA BUFFET • \$35 pp**

(minimum 10 people)

## **Appetizer:**

**Spicy Tuna Roll:** avocado, cucumber, tempura, spicy aioli

**Vegetable Roll:** avocado, asparagus, Persian cucumber, togaroshi

**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:*

## **Thai 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**

asparagus, bok choy, sticky rice, avocado puree

## **Mushroom And Butternut Squash Fried Rice**

shiitake mushrooms, bok choy, cilantro, egg

## **Vegetable Bi Bim Bap**

crispy tofu, asparagus, bok choy, 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 (50 pcs)**

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**

asparagus, bok choy, sticky rice, avocado puree

## **Seared Rare Tuna • \$190**

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

## **Mushroom And Butternut Squash Fried Rice • \$90**

shiitake mushroom, bok choy, cilantro, egg

## **Pork & Shrimp Fried Rice • \$105**

pork belly, butternut squash, bok choy, cilantro, egg

## **Vegetable Pad Thai • \$70**

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

## **Pad Thai • \$90**

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

## **Thai Chicken Curry • \$90**

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

## **Vegetable Bi Bim Bap • \$90**

crispy tofu, summer squash, bok choy, pickled shiitake, mung bean sprouts, kim chi, nori, gochujang

## **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, marinated tofu, grilled portobello

### **Choice of two mini burrito fillings**

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

### **Sour cream and guacamole**

### **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

## **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, General Zaragoza

### **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**  
*served with blue cheese, ranch, and celery*

### Sauces

Buffalo, Southwestern, San Francisco or Honey Chipotle, General Zaragoza

### 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 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

**Wings: choice of two sauces and intensities**  
*served with blue cheese, ranch, and celery*

### Sauces

Buffalo, Southwestern, San Francisco or Honey Chipotle, General Zaragoza

### Intensities

Mild, Wild or Insane

### 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**  
*served with sour cream, jack cheese*

**choice of**  
Chickpea Chili or Tortilla Soup

**Mega Pickadippa • \$50**  
Includes chips, guacamole, original salsa, tomatillo salsa, fire roasted tomato-chipotle, 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.***