

# big catering

## 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 \$18

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

### **Summer Salad**

field greens, peaches, crème fraiche, pink peppercorn, L8 Harvest vinaigrette

### **Heirloom Tomato Salad**

mache, cucumber, watermelon, basil, feta 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**

campanelle, heirloom tomato, corn, chanterelle mushrooms, herb gremolata

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

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

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

(minimum 10 people)

**Crostini** with mushrooms, River View Dairy chevre, thyme

**Chicken Kabobs** with tzatziki

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

**Chickpea Hummus** with flatbread crackers

**Crudité** with green goddess dressing

## **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**

baba ghanoush, chickpea hummus, red pepper muhummara, includes olives and flatbread crackers

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

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

### **English Pea & Fava Bean Ravioli • \$70 (20 pcs)**

preserved lemon butter, micro greens, sumac

### **Veal and Pork Meatballs • \$90 (20 pcs)**

anson mills polenta, roasted tomato, garlic, crispy brussels sprouts, grana padano

### **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

### **Summer Salad • \$70**

field greens, peaches, crème fraiche, pink peppercorn, L8 Harvest vinaigrette

### **Heirloom Tomato Salad • \$70**

mache, cucumber, watermelon, basil, feta white balsamic vinaigrette

**Arugula Salad • \$75**

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 • \$150 (10 pcs)**

summer succotash, mache, green goddess dressing, tarragon, white balsamic vinegar

**Filet Mignon • \$240 (10 pcs)**

Yukon Gold potatoes, runner beans, grilled corn, blue cheese, 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**

campanelle, heirloom tomato, corn, chanterelle mushrooms, herb gremolata

# 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

### **Tomato**

marinated peaches, basil, grilled bread, basil aioli

### **Roasted Beets**

arugula, ricotta salata, orange vinaigrette, marcona almonds

### **Summer Salad**

tomato, cucumber, grilled corn, radish, summer beans, parmesan 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)**

grilled tomato, pea shoots, basil, grilled focaccia

### **Meatballs • \$85 (15 pcs)**

Veal, pork, beef, short rib sugo, ricotta, basil

### **Broccoli • \$70**

roasted tomato, Stracciatella, lemon vinaigrette

### **Beans & Greens • \$65**

cannellini beans, parmesan brodo, pine nut pesto

**Baby Artichokes • \$80**

mint salsa crudo, lemon aioli

**Little Gem Romaine • \$75**

basil, bread crumbs, italian vinaigrette, parmigiano reggiano

**Roasted Beets • \$70**

arugula, ricotta salata, orange vinaigrette, Marcona almonds

**Tomato Salad • \$75**

marinated peaches, basil, grilled bread, basil aioli

**Summer Salad • \$75**

tomato, cucumber, grilled corn, radish, summer beans, parmesan vinaigrette

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

crispy parmesan potatoes, roasted leeks, piccata vinaigrette

**Salmon • \$145 (10 pcs)**

summer ribollita, paccheri, basil aioli

**Rigatoni • \$90**

roasted tomato sauce, roasted garlic, basil, Parmigiano Reggiano

**Gemelli • \$125**

beef short rib sugo, stracciatella

**Mushroom Bolognese • \$110**

rigatoni, fresh ricotta, rosemary

**Ravioli • \$80 (25 pcs)**

sheep's milk ricotta, mushrooms, zucchini, lemon, vin cotto

# 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 • \$35 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, red pepper goat cheese, tapenade croutons, lentil vinaigrette

#### **Roasted Beet Salad**

green gazpacho, grapes, almonds, Belgium endive, poppy seed vinaigrette, feta

#### **Heirloom Tomato Salad**

sweet corn, poblano pepper, basil, herb vinaigrette, Manchego

### *Choice of two:*

#### **Roasted Chicken**

braised leg risotto, Swiss chard, thyme jus

#### **Seared Salmon**

scallion-roasted garlic potato fritter, herb oil, warm tomato vinaigrette, sweet corn, heirloom peppers, mustard seeds

#### **Ricotta Cavatelli**

mushrooms, tomatoes, ricotta, basil, roasted garlic butter, toasted bread crumb

# 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

## **Veal & Pork Meatballs • \$75 (15 pcs)**

Cognac cream, shitake mushrooms, caramelized onions, gremolata, parmesan crisp

## **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**

green gazpacho, grapes, almonds, Belgium endive, poppy seed vinaigrette, feta

## **Heirloom Tomato Salad • \$75**

sweet corn, poblano pepper, basil, herb vinaigrette, Manchego

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

braised leg risotto, Swiss chard, thyme jus

## **Scottish Salmon • \$165 (10 pcs.)**

scallion-roasted garlic potato fritter, herb oil, warm tomato vinaigrette, sweet corn, heirloom peppers, mustard seeds

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

fingerling potatoes, wild mushrooms, spinach, jus

## **Ricotta Cavatelli • \$120**

mushrooms, tomatoes, ricotta, basil, roasted garlic butter, toasted bread crumb





## **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 TACO BAR • \$18 pp**

(minimum 10 people)

### **Dips and Salsas**

Yucatán Black Bean Dip, Pineapple 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 • \$33 pp

(minimum 10 people)

## Dips and Salsas

Tropical Guacamole, Yucatán Black Bean Dip, Pineapple 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

guajillo piperade, plantain chips, mint mojo, herb salad

### 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

**Pineapple 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 \$50; 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

**Rainbow Salad • \$90**

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

## 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 • \$120 (10 pcs)**

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

**Seared Salmon • \$120 (10 pcs)**

guajillo piperade, plantain chips, mint mojo, herb salad

**Kaya Steak Stir Fry • \$130**

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

**Kaya® Tropical Paella • \$135**

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

**Carrot & Cauliflower Paella • \$85**

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

**California Roll:** surimi, hamachi, jalapeno, cucumber, avocado, tobiko, tempura, lemon

**Vegetable Spring Roll;** with hot mustard

**Basil Chicken & Corn Dumplings:** sweet vinegar dipping sauce

**Pork Dumplings:** sweet vinegar dipping sauce

## **THAI BUFFET • \$35 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, shrimp, apples, bok choy, chilies, egg, cilantro

#### **Vegetable Pad Thai**

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

#### **Mushroom Fried Rice**

mushroom, bok choy, green beans, egg

# SOBA BUFFET • \$40 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**

snap peas, bok choy, sticky rice, avocado puree

## **Mushroom Fried Rice**

mushroom, bok choy, green beans, egg

## **Vegetable Bi Bim Bap**

crispy tofu, summer squash, 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 • \$11 (1 pint)**

edamame hummus, flatbread crackers

### **Edamame • \$55**

sea salt

### **Spicy Pork Lettuce Wraps • \$80**

crispy rice, thai chili, peanut

### **Chopped salad • \$80**

papaya, mango, cucumber, daikon, avocado, iceberg lettuce, mint, basil, cashews, coconut tempura, spicy miso dressing  
(add grilled chicken for \$30)

### **Teriyaki Glazed Scottish Salmon • \$165**

snap peas, bok choy, sticky rice, avocado puree

### **Seared Rare Tuna • \$225**

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

### **Mushroom Fried Rice • \$90**

shiitake mushroom, bok choy, green beans, egg

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

pork belly, shrimp, apples, bok choy, chilies, egg, cilantro

### **Vegetable Pad Thai • \$115**

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

### **Pad Thai • \$110**

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

### **Thai Chicken Curry • \$130**

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

### **Vegetable Bi Bim Bap • \$110**

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

### **Bi Bim Bap • \$150**

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, 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, 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, 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 \$1.00 each and bottled water for \$1.25 each.

### **PEET'S COFFEE & TEA**

Peet's coffee (regular & decaf) and assorted hot teas are available for \$4.00 per person.

*Available for Set up and Serve only.*

### **BAR SUPPLIES**

We can provide non-alcoholic bar supplies such as, soft drinks, plastic cups, mixers and bar fruit for \$4.00 per person. *(set up and serve only)*

### **ICE**

Delivery of ice \$150.00

### **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.***