

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

Alta Via Pizzeria | Modern Italian Pizzeria

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 \$12.00 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, field greens, French green lentil vinaigrette, Marcona almonds, fines herbs

Baby Kale Salad

marinated fennel, Honeycrisp apple, Garroxta goat cheese, pecans, Banyuls 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

radiator, shiitake mushrooms, English peas, whipped mascarpone, lemon, thyme

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

Crudit  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

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

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

Chicken Satay • \$45 (20 pcs)

marinated with lemon and oregano + served with tzatziki

Grilled Artichokes • \$75

Ezme, fava beans, lemon

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, field greens, French green lentil vinaigrette, Marcona almonds, fines herbes

Baby Kale Salad • \$70

marinated fennel, Honeycrisp apple, Garroxta goat cheese, pecans, Banyuls 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 • \$165 (10 pcs)

carrot puree, snap peas, French breakfast radish, snap peas, citrus beurre blanc, tarragon

Filet Mignon • \$240 (10 pcs)

herb roasted potatoes, baby carrots, mushrooms, red wine jus, blue cheese

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

radiatori, shiitake mushrooms, English peas, whipped mascarpone, lemon, thyme

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 Sprouts Salad

Honeycrisp apple, black currants, Pecorino Romano, pine nuts, lemon-garlic vinaigrette

Roasted Beets

arugula, ricotta salata, orange vinaigrette, marcona almonds

Chopped Salad

romaine, cucumbers, blackberries, cherry tomato, pickled red onion, Gorgonzola, celery seed vinaigrette

Choose two pastas:

Rigatoni

roasted tomato sauce, roasted garlic, basil, parmigiano reggiano

Gemelli

beef short rib sugo, stracciatella

Mushroom Bolognese

mafaldini, fresh ricotta, rosemary

Orecchiette

grilled chicken, English peas, asparagus, Taleggio, crispy garlic

Lumache

beef & pork Bolognese, Grana Padano

Fusilli

vodka sauce, Calabrian chili, whipped mascarpone, chives

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 • \$70 (5 pcs)

cherry tomato, basil, pickled red onion, vin cotto, focaccia

Mini Crab Cakes • \$65 (20 pcs)

lemon aioli

Crispy Brussels Sprouts • \$75

Grana Padano, lemon

Meatballs • \$85 (15 pcs)

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

Royal Trumpet Mushrooms • \$85

sottocenere, parsley, pistachio pesto

Asparagus • \$75

Grilled Asparagus - Parmigiano Reggiano, mascarpone cream, brown butter crumb

Risotto • \$80

crispy artichoke, pomegranate, Parmigiano Reggiano, hazelnuts

Beans & Greens • \$65

cannellini beans, parmesan brodo, pine nut pesto

Baby Artichokes • \$80

mint salsa crudo, lemon aioli

Chopped Salad • \$75

romaine, cucumbers, blackberries, cherry tomato, pickled red onion, Gorgonzola, celery seed vinaigrette

Little Gem Romaine • \$75

basil, bread crumbs, italian vinaigrette, parmigiano reggiano

Roasted Beets • \$70

arugula, ricotta salata, orange vinaigrette, Marcona almonds

Brussels Sprouts Salad • \$75

Honeycrisp apple, black currants, Pecorino Romano, pine nuts, lemon-garlic vinaigrette

Gerber Farms Chicken • \$110 (10 pcs)

crispy parmesan potatoes, piccata vinaigrette

Salmon • \$165 (10 pcs)

roman spices, roasted broccoli, butternut squash, Aleppo pepper vinaigrette

Rigatoni • \$90

roasted tomato sauce, roasted garlic, basil, Parmigiano Reggiano

Fusilli • \$140

vodka sauce, Calabrian chili, whipped mascarpone, chives

Gemelli • \$125

beef short rib sugo, stracciatella

Mushroom Bolognese • \$110

rigatoni, fresh ricotta, rosemary

Seasonal Ravioli • \$80 (25 pcs)

English peas, sheep's milk ricotta, lemon confit

Cavatelli • \$120

Calabrian sausage, cherry tomato, Lacinato kale, cipolini onion, Parmigiano Reggiano

Orecchiette • \$120

grilled chicken, broccoli, oven-roasted tomato, Taleggio, crispy garlic

Lumache • \$120

beef & pork Bolognese, Grana Padano

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
Veal & Pork Meatballs with blistered tomatoes, spring onions, basil pesto, Manchego

ELEVEN DINNER BUFFET • \$35 pp

(minimum 10 people)

Mezze

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

Choice of one salad:

Bitter Greens

radicchio, watercress, frisée, black mission figs, tart cherries, white balsamic vinaigrette, Marcona almonds, buttermilk blue cheese

Roasted Beet Salad

whipped fromage blanc, pistachio pesto, tart apple, golden raisin, arugula, champagne vinaigrette

Salad Vignarola

fava beans, English peas, radish, white asparagus, bibb lettuce, celery seed vinaigrette, rustic croutons, Pecorino Romano

Choice of two:

Roasted Chicken

braised leg risotto, Swiss chard, thyme jus

Scottish Salmon

pea puree, green lentils, Calabrian chili, trumpet mushrooms, parsley, saba

Ricotta Cavatelli

oyster mushrooms, smoked peppers, escarole, basil pesto, pine nuts, Manchego

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

Shrimp Cocktail Platter • \$70 (25 pcs)

poached shrimp with traditional cocktail sauce and eleven hot sauce

Mini Crab Cakes • \$115 (15 pcs)

warm vinaigrette potato salad, English peas, sauce girbiche

Veal & Pork Meatballs • \$75

blistered tomatoes, spring onions, basil pesto, Manchego

Asparagus & Mushrooms • \$90

creamed morels, parmesan & rice croquette, chervil, truffle vinaigrette, pickled ramp

Grilled Vegetable • \$40

assorted seasonal grilled vegetables

Crudité • \$35

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

Bitter Greens • \$70

radicchio, watercress, frisée, black mission figs, tart cherries, white balsamic vinaigrette, Marcona almonds, buttermilk blue cheese

Roasted Beet Salad • \$70

whipped fromage blanc, pistachio pesto, tart apple, golden raisin, arugula, champagne vinaigrette

Salad Vignarola • \$75

fava beans, English peas, radish, white asparagus, bibb lettuce, celery seed vinaigrette, rustic croutons, Pecorino Romano

Roasted Chicken • \$110 (10 pcs)

braised leg risotto, Swiss chard, thyme jus

Scottish Salmon • \$165 (10 pcs.)

pea puree, green lentils, Calabrian chili, trumpet mushrooms, parsley, saba

Beef Tenderloin • \$265 (10 pcs.)

fingerling potatoes, wild mushrooms, spinach, jus

Ricotta Cavatelli • \$120

oyster mushrooms, smoked peppers, escarole, basil pesto, pine nuts, Manchego



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

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

Veggie Cuban Sandwich

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

Fried Chicken Sandwich

habanero honey mustard, cabbage, pickles, cut in half

Birria Sandwich

beef birria, Chihuahua cheese, pickled red onions, cilantro, consommé, 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

chile cauliflower puree, roasted Brussels sprout & sweet potato, crispy shallot & Brussels sprout leaves

Kaya Steak Stir Fry

broccoli, carrots, onions, peppers, mojo rojo, saffron rice, 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

Shrimp Pelau

peas, saffron rice, coconut, asparagus, carrots, roasted red peppers, cilantro, scallion

Tofu Pelau

peas, saffron rice, coconut, asparagus, carrots, roasted red peppers, cilantro, scallion

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, purple cabbage, orange, jalapeño, queso fresco, 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

Grain Salad • \$50

quinoa, farro, roasted red pepper, carrot, scallion, cotija, Trinidad green sauce, parsley, pepitas

Sandwiches

Fried Chichen Sándwich • \$80 (5 sándwiches per tray)

habanero honey mustard, cabbage, pickles, cut in half

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

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

Birria Sandwich • \$90 (5 sandwiches per tray)

beef birria, Chihuahua cheese, pickled red onions, cilantro, consommé, 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 • \$135 (10 pcs)

chile cauliflower puree, roasted Brussels sprout & sweet potato, crispy shallot & Brussels sprout leaves

Kaya Steak Stir Fry • \$130

broccoli, carrots, onions, peppers, mojo rojo, saffron rice, 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

Shrimp Pelau • \$120

peas, saffron rice, coconut, asparagus, carrots, roasted red peppers, cilantro, scallion

Tofu Pelau • \$120

peas, saffron rice, coconut, asparagus, carrots, roasted red peppers, cilantro, scallion



SOBA COCKTAIL PARTY • \$25 pp

(minimum 10 people)

Edamame; sea salt

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

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

or

Spicy Tofu Lettuce Wraps

crispy chickpeas, green lentils, pickled red onion, green beans, roasted corn, peanuts

Choose any two entrees:

Thai Chicken Curry

jasmine rice, yellow coconut curry, bok choy, pickled red onion, cilantro, lime

Pad Thai

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

Thai Style Pork & Pineapple Fried Rice

pork belly, bok choy, egg, cilantro

Vegetable Pad Thai

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

Seasonal Vegetable Fried Rice

seasonal veggies, 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

jasmine rice, yellow coconut curry, bok choy, pickled red onion, cilantro, lime

Bi Bim Bap

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

Teriyaki Glazed Scottish Salmon

zucchini, swiss chard, sticky rice, avocado puree

Seasonal Vegetable Fried Rice

Seasonal veggies, egg

Vegetable Bi Bim Bap

crispy tofu, jasmine rice, pickled shitake, 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, asparagus-avocado, wasabi, pickled ginger, soy sauce

Edamame • \$55 sea salt

Kung Pao Mushrooms • \$75

roasted maitake mushrooms, peanuts, scallions, orange

Spicy Pork Lettuce Wraps • \$80

crispy rice, thai chili, peanut

Spicy Tofu Lettuce Wraps • \$80

crispy chickpeas, green lentils, pickled red onion, green beans, roasted corn, peanuts

Chopped salad • \$80

papaya, mango, cucumber, daikon, avocado, iceberg lettuce, mint, basil, cashews, coconut tempura, spicy miso dressing
(add grilled chicken for \$50)

Grilled Beef Skewers • \$75 (10 pcs)

peanuts, arugula, massaman curry

Teriyaki Glazed Scottish Salmon • \$165

zucchini, swiss chard, sticky rice, avocado puree

Seared Rare Tuna • \$225

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

Seasonal Vegetable Fried Rice • \$90

seasonal veggies, egg

Thai Style Pork & Pineapple Fried Rice • \$130

pork belly, bok choy, egg, cilantro

Vegetable Pad Thai • \$115

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

Pad Thai • \$135

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

Thai Chicken Curry • \$130

jasmine rice, yellow coconut curry, bok choy, pickled red onion, cilantro, lime

Vegetable Bi Bim Bap • \$130

crispy tofu, jasmine rice, pickled shitake, bean sprouts, kim chi, nori, gochujang

Bi Bim Bap • \$170

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



ALTA VIA PIZZERIA

MEATBALLS • \$65

red sauce, Grana Padano, basil

BURRATA TRAY • \$90 (5 pcs)

prosciutto, kale, cippolini jam, grilled piadina

BRUSSELS SPROUTS • \$70

sundried tomato aioli, Montasio, fig vinaigrette

BEANS & GREENS • \$65

cannellini beans, Parmesan brodo, basil pesto* *contains pine nuts

ARTICHOKES • \$75

lemon aioli, citrus-olive salsa, oregano

BROCCOLINI • \$70

lemon, whipped ricotta, Grana Padano, Calabrian chili

CHOPPED SALAD • \$70

salami, mozzarella, romaine, radicchio, kale, chickpeas, giardiniera, pine nuts, basil, red wine vinaigrette

GREEK • \$65

romaine, cherry tomatoes, red onion, kalamata olives, cucumber, feta, sunflower seeds, oregano, Italian vinaigrette

CAESAR • \$65

baby kale, romaine, radicchio, pickled red onions, shaved Asiago, bread crumbs, Caesar dressing

LITTLE GEM ROMAINE • \$65

basil, breadcrumbs, Parmigiano Reggiano, Italian vinaigrette

RIGATONI • \$115

red sauce, roasted garlic, Grana Padano, basil

MAFALDINI • \$120

vodka sauce, grilled chicken, fresh mozzarella, basil, bread crumbs, Pecorino Romano

CAVATELLI • \$120

sausage, kale, ricotta, lemon, red pepper flakes, bread crumbs

LUMACHE • \$120

beef and pork bolognese, parmigiano reggiano

ROUND PIZZA

artisan, hand-stretched, hearth-baked, rustic pie
8 slices | 14 inches

ORIGINAL • \$17

roasted red sauce, cheese blend, Grana Padano, oregano

WHITE • \$18

fresh mozzarella, ricotta cream, Pecorino Romano, garlic, black pepper

MARGHERITA • \$18

crushed tomatoes, garlic, fresh mozzarella, extra virgin olive oil, basil

VODKA • \$19

vodka sauce, fresh mozzarella, Pecorino Romano, basil

CAPICOLA • \$22

roasted red sauce, cheese blend, roasted red peppers, caramelized onions, parmigiano Reggiano

ROMEO • \$22

original with sausage, Calabrian chili, caramelized onions, ricotta, chives

PEPPERONI & TALEGGIO • \$24

pepperoni, Taleggio, fresh mozzarella, red onion, Pecorino Romano, chives, chili flakes

PROSCIUTTO • \$23

vodka sauce with fresh mozzarella, prosciutto, Grana Padano, arugula, vin cotto, basil

BUFF CHICKEN • \$22

grilled chicken, cheese blend, Mad Mex San Francisco Wing Sauce, ranch, garlic, chives

FUNGHI • \$23

fresh mozzarella, shiitake mushrooms, cherry tomatoes, grilled scallion, ricotta cream,
Pecorino Romano, garlic, black pepper

FIG & BRIE • \$25

resh mozzarella, fresh figs, arugula, Brie, fig jam, pistachios

BIG VEGGIE • \$22

crushed tomatoes, fresh mozzarella, red onion, artichokes, Castelvetrano olives, Parmigiano Reggiano, basil,
garlic oil

ALTA VEGAN • \$27

roasted red sauce, Miyoko's Mozzarella, Beyond Meat sausage, Field Roast pepperoni, oregano

SQUARE PIZZA

artisan, hand-stretched, hearth-baked, rustic pie
8 slices | 14 inches

THE AVP • \$20

roasted red sauce, cheese blend, Grana Padano, oregano

BIANCA • \$23

cheese blend, fresh mozzarella, Pecorino Romano, ricotta, garlic

ROSA • \$23

vodka sauce, cheese blend, Pecorino Romano, basil

PEPPERONI CLASSIC • \$25

The AVP with pepperoni, hot pepper rings

SAUSAGE & SHROOM • \$26

The AVP with sausage, mushrooms, caramelized onions

HOT HONEY CHICKEN • \$25

grilled chicken, fresh mozzarella, pickled jalapeños, Calabrian hot honey, Grana Padano, garlic, parsley

SPRING VEGGIE • \$24

fresh mozzarella, artichokes, ramp pesto, ricotta, Pecorino Romano, red pepper flakes

MEAT LOVERS • \$27

roasted red sauce, cheese blend, pepperoni, sausage, bacon, calabrian puree, parmigiano reggiano, herbs

TOPPINGS

artichokes, arugula, roasted red peppers, caramelized onions, cherry tomatoes, hot banana pepper rings, kale, mushrooms, olives, pickled jalapenos, pickled onions, red onions (v+, gf) 3

anchovies, bacon, chicken, pepperoni, prosciutto, salami, sausage (gf) 4

ricotta, feta, goat cheese 3

Beyond Meat plant-based sausage (v+, gf) 5

Field Roast plant-based pepperoni (v+) 5

side of any sauce (v, gf) 1

gluten free crust *round only (v+, gf) 5

Miyoko's vegan mozzarella *round only (v+, gf)* 3



MAD MEX® TACO BAR • \$14 PP

(minimum 10 people)

Your choice of 2 proteins:

Flank steak, Chicken Breast, Crispy Tofu, Portobello, Carnitas, Beef Birria,
Chicken Tinga, 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:

Flank steak, Chicken Breast, Crispy Tofu, Portobello, Carnitas, Beef Birria,
Chicken Tinga, 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

Flank steak, Chicken Breast, Crispy Tofu, Portobello, Carnitas, Beef Birria, Chicken Tinga, Taco Beef, Shrimp

Choice of two mini burrito fillings

Flank steak, Chicken Breast, Crispy Tofu, Portobello, Carnitas, Beef Birria, Chicken Tinga, Taco Beef, Shrimp

Sour cream and guacamole

Mad Mex® Chips, choice of two salsas

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

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

Flank steak, Chicken Breast, Crispy Tofu, Portobello, Carnitas, Beef Birria, Chicken Tinga, Taco Beef, Shrimp

Mad Mex® Quesadilla Tray • \$60

served with sour cream and original salsa

Choice of two proteins

Flank steak, Chicken Breast, Crispy Tofu, Portobello, Carnitas, Beef Birria, Chicken Tinga, Taco Beef, 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: \$235 each

Service staff, bartenders, dishwashers: \$165 each.

OVERTIME CHARGES

Any event over 7 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 seven 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, cocktail napkins, stirrers and bar picks mixers and bar fruit for \$5.00 per person. (Delivery with staff 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.

****Cancellations or changes must be made 72 hours in advance or full charges for food will incur****

**** All orders for Monday deliveries need to be place by 12pm on the previous Friday****