

# 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 our chocolate chip cookies by the dozen from Alta Via's in-house bakery 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

### **Vignarola salad**

greens, English peas, fava beans, artichokes, celery seed vinaigrette, shaved cheese

### **Arugula Salad**

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

### **Spring Salad**

sugar snap peas, watermelon radish, IP8 vinaigrette, buttermilk blue cheese

*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**

beech mushrooms, snap peas, cherry tomatoes, arugula, mimolette

### **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

### **Burrata • \$90**

cherry tomato, greens, basil, prosciutto, aged balsamic vinegar, grilled sourdough

### **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)**

polenta, roasted tomato, garlic, crispy Brussels sprouts

### **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

### **Vignarola Salad • \$70**

greens, English peas, fava beans, artichokes, celery seed vinaigrette, shaved cheese

### **Spring Salad • \$70**

sugar snap peas, watermelon radish, IP8 vinaigrette, buttermilk blue cheese

### **Arugula Salad • \$75**

house made pancetta, cremini mushrooms, potatoes, Riverview farms goat cheese, pancetta vinaigrette

**Italian Panini • \$75 (5 per tray, cut in half)**

capicola, prosciutto, soppressata, provolone, lettuce, shallot-herb vinaigrette, toasted focaccia

**Roasted Turkey Sandwich • \$75 (5 per tray, cut in half)**

pesto, bacon, arugula, fontina, grilled sourdough

**Crab Cake Sandwich • \$115 (5 per tray, cut in half)**

sun dried tomato aioli, greens, potato roll

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

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

**Scottish Salmon • \$165 (10 pcs)**

carrot puree, black caviar lentils, haricot vert, tzatziki sauce

**Filet Mignon • \$265 (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**

beech mushrooms, snap peas, cherry tomatoes, arugula, mimolette

# alta via

RISTORANTE

## ALTA VIA PASTA BUFFET • \$23 pp

(minimum 10 people)

### Choose one salad:

#### Caesar Salad

arugula, pickled red onions, asiago, focaccia bread crumbs, Caesar dressing

#### Chopped Salad

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

#### Little Gem Romaine

basil, bread crumbs, italian vinaigrette, parmigiano reggiano

#### 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

mafaldini, fresh ricotta, rosemary

#### Orecchiette

grilled chicken, butternut squash, black currants, arugula, 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)

blistered cherry tomato, basil, roasted sweet peppers, vin cotto, focaccia

### Mini Crab Cakes • \$95 (20 pcs)

lemon aioli

### Meatballs • \$85 (15 pcs)

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

**Beans & Greens • \$75**

cannellini beans, parmesan brodo, pine nut pesto

**Baby Artichokes • \$90**

mint salsa crudo, lemon aioli

**Caesar Salad • \$70**

arugula, pickled red onions, asiago, focaccia bread crumbs, Caesar dressing

**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

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

crispy parmesan potatoes, piccata vinaigrette

**Salmon • \$165 (10 pcs)**

Brussels sprouts, butternut squash Romesco, Marcona almonds, Meyer lemon vinaigrette

**Rigatoni • \$90**

roasted tomato sauce, roasted garlic, basil, Parmigiano Reggiano

**Fusilli • \$140**

vodka sauce, Calabrian chili, whipped mascarpone, chives

**Beef Short Rib Sugo • \$125**

lumache, stracciatella

**Mushroom Bolognese • \$110**

rigatoni, fresh ricotta, rosemary

**Seasonal Ravioli • \$85 (25 pcs)**

butternut squash, sage, brown butter, hazelnuts

**Cavatelli • \$120**

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

**Orecchiette • \$120**

grilled chicken, butternut squash, black currants, arugula, 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, scallions, 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:*

#### **Brussels Sprout & Lacinato Kale Salad**

roasted apple puree, white balsamic vinaigrette, Pecorino Romano, sumac, hazelnut

#### **Arugula & Fig Salad**

rhubarb yogurt, white balsamic vinaigrette, Marcona Almonds, Feta

#### **Roasted Beet Salad**

lemon fromage blanc, rhubarb-ginger vinaigrette, poached rhubarb, pistachio, watercress

#### **Spring Salad**

Little gem romaine, English peas, radish, kyuri cucumber, rustic crostons, red wine parmesan vinaigrette, tarragon, chive, stracciatella

### *Choice of two:*

#### **Roasted Chicken**

braised leg risotto, Swiss chard, thyme jus

#### **Scottish Salmon**

roasted squash grits, rapini, cipollini onions, calabrina chili, apple caponata

#### **Ricotta Cavatelli**

miatakke mushrooms, ramp, English peas, Madiera butter, ramp 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, 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)**

black garlic aioli, artichoke, radish, scallion, preserved lemon, herb oil

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

blistered tomatoes, scallions, basil pesto, Manchego

## **Roasted Asparagus • \$85**

goat cheese fondue, herb potato fritter, pickled mushrooms, cured egg yolk

## **Grilled Vegetable • \$40**

assorted seasonal grilled vegetables

## **Crudit  • \$35**

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

## **Brussels Sprout & Lacinato Kale Salad • \$70**

roasted apple puree, white balsamic vinaigrette, Pecorino Romano, sumac, hazelnut

## **Roasted Beet Salad • \$75**

lemon fromage blanc, rhubarb-ginger vinaigrette, poached rhubarb, pistachio, watercress

## **Arugula & Fig Salad • \$75**

rhubarb yogurt, white balsamic vinaigrette, Marcona Almonds, Feta

## **Spring Salad • \$75**

Little gem romaine, English peas, radish, kyuri cucumber, rustic crotons, red wine parmesan vinaigrette, tarragon, chive, stracciatella

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

braised leg risotto, Swiss chard, thyme jus

## **Scottish Salmon • \$175 (10 pcs.)**

horseradish crust, potatoes, white asparagus, spinach, beurre blanc, dill oil

## **Beef Tenderloin • \$265 (10 pcs.)**

fingering potatoes, wild mushrooms, spinach, jus

## **Ricotta Cavatelli • \$140**

miatakke mushrooms, ramp, English peas, Madiera butter, ramp 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**

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

#### **Grilled Jerked Chicken Torta**

mayo, tomato, lettuce, avocado

## **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

pea puree, bok choy, beech mushroom, habanero pickled onion, pea shoots

#### 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

**Red Pipian • \$95**

roasted cauliflower, roasted sweet potatoes, garnished with pepitas and micro greens, peanuts, pepitas

## Salads

**Add protein to any salad for additional \$50; jerked chicken, crispy tofu**  
**Add protein to any salad for additional \$60; marinated flank steak, shrimp, salmon**

**Kaya Salad • \$50** lime-cilantro vinaigrette, pepitas

**Miami Salad • \$70**

avocado, tomato, cucumber, red cabbage, orange, jalapeño, pepitas, queso fresco, sesame vinaigrette

**Rainbow Salad • \$90**

avocado, mango, carrot, cucumber, pickled onion, bell pepper, chickpeas, sweet potatoes, cherry tomatoes, pepitas, jalapeño, sesame seeds, crispy garlic, cilantro, basil, mint, scallions, romaine, mixed greens, citrus vinaigrette

## Sandwiches

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

habanero honey mustard, cabbage, pickles, cut in half

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

mayo, tomato, lettuce, avocado

**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 • \$80 (5 sandwiches per tray)**

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

## Entree

**Jerked Chicken • \$135 (10 pcs)**

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

**Seared Salmon • \$135 (10 pcs)**

pea puree, bok choy, beech mushroom, habanero pickled onion, pea shoots

**Kaya Steak Stir Fry • \$130**

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

**Kaya® Tropical Paella • \$135**

chicken, chorizo, shrimp, bay scallop, red pepper, peas, pineapple, sofrito, garlic, saffron rice

**Carrot & Cauliflower Paella • \$105**

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

**Shrimp Pelau • \$125**

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

**Tofu Pelau • \$115**

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



## **SOBA COCKTAIL PARTY • \$25 pp**

(minimum 10 people)

**Edamame Hummus, Red Curry Hummus;** flatbread crackers

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

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

**Veggie Samosa;** sweet and sour sauce

**Vegetable Spring Roll;** with hot mustard

## **SOBA BAO BUFFET • \$20 pp**

(minimum 10 people)

### **Mixed Green Salad**

mixed greens, cucumber, carrots, tomato, spicy miso dressing

*choice of steamed buns:*

### **Short Rib Bao Buns**

char sui braised beef, napa cabbage slaw, jalapeno, honey-mustard

### **Veggie Bao Buns**

shitake mushroom, bean sprout, basil

*choice of rice:*

### **Thai Style Pork & Pineapple Fried Rice**

pork belly, pineapple, bok choy, egg, cilantro

### **Seasonal Vegetable Fried Rice**

seasonal veggies, egg

## **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**

asparagus, bok choy, 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 Hummus • \$11 (pint)**

flatbread crackers

### **Red Curry Hummus • \$11 (pint)**

flatbread crackers

### **Veggie Samosa • \$90 (20 pcs)**

sweet and sour sauce

### **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)**

Korean BBQ Sauce

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

asparagus, bok choy, sticky rice, avocado puree

### **Hong Kong Chicken with Walnuts • \$145**

roasted chicken breast, confit chicken leg, black mushroom, carrot, ginger fried rice

### **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  
(contains fish sauce)

### **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

**PEPPERONI ROLLS • \$50 (5 per tray)**  
*roasted red sauce*

**MEATBALLS • \$65**  
red sauce, Grana Padano, basil

**ARANCINI (20 per tray) • \$45**  
quattro formaggi, roasted red sauce, oregano

**BEANS & GREENS • \$70**  
cannellini beans, Parmesan brodo, basil pesto\* \*contains pine nuts

**ARTICHOKES • \$85**  
lemon aioli, citrus-olive salsa, oregano

**BEEF SALAD • \$60**  
feta, pistachios, arugula, pomegranate vinaigrette

**CHOPPED SALAD • \$70**  
salami, mozzarella, romaine, radicchio, kale, chickpeas, giardiniera, pine nuts, basil, red wine vinaigrette

**PANZANELLA SALAD • \$70**  
field greens, english peas, cherry tomatoes, mozzarella, foccacia, lemon 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

## ROUND PIZZA

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

**ORIGINAL • \$19**  
roasted red sauce, cheese blend, Grana Padano, oregano

**WHITE • \$19**

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

**MARGHERITA • \$19**

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

**VODKA • \$19**

vodka sauce, fresh mozzarella, Pecorino Romano, basil

**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, cremini, oyster & beech mushrooms, truffle cream

**ALTA VEGAN • \$27**

roasted red sauce, Miyoko's Mozzarella, Worthington pepperoni, Beyond sausage, 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

**MEAT LOVERS • \$27**

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

**VEGGIE • \$24**

roasted red sauce, cheese blend, grilled scallions, cherry tomatoes, spinach

**MEATBALL • \$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 • \$15 PP**

(minimum 10 people)

*Your choice of 2 proteins:*

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

Chicken Tinga, Taco Beef, Carnitas

### **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 • \$17 PP**

(minimum 10 people)

*Your choice of 3 proteins:*

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

Chicken Tinga, Taco Beef, Carnitas

### **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 • \$17 PP**

(minimum 10 people)

### **Choice of two quesadilla fillings**

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

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

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

### **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 • \$13 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 • \$17 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 • \$65**

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

### **Choice of two proteins**

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

### **Mad Mex® Quesadilla Tray • \$65**

served with sour cream and original salsa

### **Choice of two proteins**

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

### **Mad Mex® Wing Tray (70 per tray) • \$80**

**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

### **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 placed by 12pm on the previous Friday\*\***