

STARTERS

WINGS (MILD, BBG, HOT, OR GARLIC)	100PC	\$40
MAMMA STEVE'S PIZZA	100PC	\$50
SWEDISH MEATBALLS	100PC	\$40
SAUERKRAUT BALLS	100PC	\$40
CRAB STUFFED MUSHROOMS	100PC	\$60
SHRIMP EGGROLLS	100PC	\$60
BACON WRAPPED CHESTNUTS	100PC	\$60
FRUIT AND CHEESE PLATTER	SERVES 50	\$85
VEGETABLE TRAY & SPINACH DIP	SERVES 50	\$60



OPTIONAL COLORED LINEN NAPKINS	.45 PP
OPTIONAL LINEN TABLECLOTH 72X72"	\$4.00EA
OPTIONAL LINEN TABLECLOTH 54X120"	\$5.25
OPTIONAL CHINA PLACESETTINGS	\$3.00PP
BARTENDERS - ONE BARTENDER CAN HANDLE UP TO 100 GUESTS. 5 HOUR MAX \$100 PER BARTENDER	



**SERVING CLEVELAND
AND NORTHEAST OHIO**



CHOOSING A CATERER FOR YOUR SPECIAL EVENT CAN BE DIFFICULT. IS THE CATERER REPUTABLE? HOW LONG HAVE THEY BEEN IN BUSINESS? IS THEIR FOOD GOOD? THESE ARE ALL GREAT QUESTIONS. RELAX. WE'VE JUST MADE YOUR JOB EASIER. MAPLE HEIGHTS CATERING IS A FAMILY OWNED AND OPERATED BUSINESS FOR OVER SIXTY YEARS. OUR SUCCESS COMES FROM DEDICATION ALONG WITH QUALITY AND SERVICE.

WE CAN CATER TO YOUR LOCATION; WHETHER A HALL, BACKYARD, OR PARK.

OR, IF YOU PREFER, YOU CAN USE ONE OF OUR PARTY CENTERS.

EITHER WAY, YOU'LL KNOW EVERYTHING WILL BE UNDER CONTROL.

OUR STAFF IS EAGER AND MOTIVATED TO SERVE YOUR NEEDS. THANK YOU FOR YOUR CONSIDERATION.

DINNER BUFFET

HOCEVAR'S 
MAPLE HEIGHTS
 **CATERING**



17330 Broadway Avenue
Maple Heights 44137
216.663.7733
mh catering.com

MAIN ENTREES

- **ROASTED TOP ROUND OF BEEF** - SLOW ROASTED WITH A PEPPER CRUST
- **STUFFED CABBAGE ROLLS** - A TRADITIONAL HUNGARIAN DISH
- **BREADED BONELESS BREAST OF CHICKEN** - TENDER BREAST OF CHICKEN LIGHTLY BREADED
- **THREE PEPPERS AND PORK** - HOME MADE ITALIAN SAUSAGE WITH GREEN, RED, AND YELLOW PEPPERS, AND SWEET ONION
- **SWEDISH MEATBALLS** - IN A RICH, CREAMY SAUCE WITH CAPERS
- **HERB ROASTED CHICKEN** (BONE-IN) - WITH HINTS OF TARRAGON AND THYME
- **PORK TENDERLOIN IN BOURBON** - LOIN OF PORK MARINATED IN BOURBON, GARLIC AND BROWN SUGAR
- **CHICKEN MARSALA** - LIGHTLY GRILLED BREAST OF CHICKEN TOPPED WITH A RICH WINE AND MUSHROOM SAUCE
- **SAUSAGE AND KRAUT** - HOME MADE, AWARD WINNING SLOVENIAN/POLISH STYLE SAUSAGE SERVED WITH KRAUT
- **MAPLE GLAZED CANADIAN HAM** - MAPLE AND BROWN SUGAR CURED AND PERFECTLY SMOKED
- **LEMON CHICKEN** - A TANGY AND SWEET BREAST OF CHICKEN
- **BEEF STROGANOFF OVER NOODLES** - SAUTÉED BEEF WITH A MUSHROOM AND SOUR CREAM GRAVY
- **BREADED PORK CHOPS** - CENTER CUT FROM THE LOIN, BONELESS, LIGHTLY BREADED
- **BREADED CHICKEN** - NATURAL, BONE-IN CHICKEN. A MIX OF WHITE AND DARK MEAT

• DINNER BUFFET •

A DELICIOUS PRESENTATION FOR ANY OCCASION

- TWO MAIN ENTREES
- PASTA WITH CHOICE OF SAUCE
- TWO SIDE DISHES
- GARDEN SALAD
- SWEET DINNER ROLLS, BUTTER
- ASSORTED DESSERTS
- COFFEE SERVICE
- PROFESSIONAL WAITSTAFF

50 - 74 GUESTS \$16.95 PER PERSON
75 - 99 \$15.95 PER PERSON
100+ \$14.95 PER PERSON

IN ORDER TO CONFIRM YOUR RESERVATION, WE REQUIRE A MINIMUM DEPOSIT OF \$250.00 THE DEPOSIT WILL BE DEDUCTED FROM YOUR FINAL INVOICE. FULL PAYMENT IS REQUIRED FORTY-EIGHT HOURS PRIOR TO THE DAY OF THE FUNCTION. PAYMENT MAY BE MADE BY CASH, CHECK, OR MAJOR CREDIT CARD.

FOR ALL PARTIES, KINDLY ADD 15% GRATUITY

PASTA ENTREES

- **PENNE, BOWTIE, ROTINI** (SPIRALS), OR **CAVATELLI**
- **LASAGNA** - TRADITIONAL MEAT LASAGNA OR VEGETARIAN THREE CHEESE LASAGNA ADD 1.95PP

SAUCES

- **MARINARA** - A TRADITIONAL TOMATO SAUCE SIMMERED WITH FRESH ITALIAN HERBS
- **TRADITIONAL MEAT SAUCE** - SIMMERED WITH GROUND BEEF AND SAUSAGE
- **ALFREDO** - THREE CHEESES, CREAM, AND BUTTER BLENDED INTO A RICH SAUCE
- **RUSSIAN VODKA SAUCE** - A SMOOTH BLEND OF VODKA AND CRÈME
- **RED SAUCE WITH MUSSELS** - A SEAFOOD CLASSIC ADD 1.95PP

SIDE DISHES

- **GARLIC ROASTED REDSKIN POTATOES** - BABY RED POTATOES WITH A HINT OF GARLIC AND ROSEMARY. A FAVORITE
- **SCALLOPED POTATOES** - SLICED WHITE POTATOES WITH A RICH, CREAMY SAUCE
- **POTATOES AU GRATIN** - CREAMY POTATOES WITH A CHEDDAR CHEESE SAUCE
- **MASHED POTATOES** WITH GRAVY - WHIPPED IDAHO POTATOES WITH A DASH OF BUTTER
- **GREEN BEANS WITH MUSHROOMS**
- **CALIFORNIA MEDLEY** - STEAMED BROCCOLI, CAULIFLOWER, AND CARROTS WITH A LIGHT BUTTER SAUCE
- **BABY CARROTS** - SWEET, TENDER CARROTS TOPPED WITH A BUTTER SAUCE AND PARSLEY
- **BROCCOLI WITH CHEESE SAUCE** - STEAMED BROCCOLI FLORETS DRIZZLED WITH A LIGHT CHEDDAR CHEESE SAUCE
- **GREEN BEAN ALMONDINE** - TOASTED, SLICED ALMONDS TOP OFF THIS CLASSIC
- **GREEK GARLIC-LEMON POTATOES** - ROASTED BABY RED POTATOES WITH A HINT OF GARLIC, LEMON, AND OREGANO

