

STARTERS

WINGS

MILD, HONEY/MUSTARD, HOT, OR GARLIC PARM
BONE-IN OR BONELESS 100PC \$80

THICK-CRUSTED PIZZA

PLAIN-LARGE SHEET 48CUT \$60

SWEDISH MEATBALLS

100PC \$60

SAUERKRAUT BALLS

100PC \$60

CRAB STUFFED MUSHROOMS

100PC \$70

SHRIMP EGGROLLS

100PC \$65

BACON WRAPPED CHESTNUTS

100PC \$70

FRUIT AND CHEESE PLATTER

SERVES 50 \$85

VEGETABLE TRAY & SPINACH DIP

SERVES 50 \$65

CHACUTERIE BOARD \$5.95PP

MINIMUM ORDER OF 50



**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.

GRAND BUFFET

**HOCEVAR'S
MAPLE HEIGHTS
CATERING**



A note about pricing....

With inflation rates soaring over 8%, we find it difficult to forecast food prices for future events. Prices shown here are calculated as of 04/2023 with a National Food Cost Index of 134.76 The FCI is merely a number that measures the change in food costs. More information can be found at <https://indexmundi> or a simple Google search. Your final invoice may be adjusted (plus or minus) due to the net change in the FCI from the original quote

17330 Broadway Avenue
Maple Heights 44137
216.663.7733
mh catering.com

v.04.2023 FCI 134.76

MAIN ENTREES

- **BLACK FOREST PORK** - PORK LOIN SERVED WITH DARK CHERRIES MARINATED WITH AMARETTO AND GARNISHED WITH SLIVERED ALMONDS
- **CHICKEN CORDON BLEU** - ROLLED WITH SMOKY HAM AND SWISS CHEESE AND 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
- **MEDITERRANEAN CHICKEN** - BREAST OF CHICKEN MARINATED IN OLIVE OIL, BALSAMIC VINEGAR, ROMA TOMATOES, AND PARMESAN
- **PORK TENDERLOIN IN BOURBON** - LOIN OF PORK MARINATED IN BOURBON, GARLIC AND BROWN SUGAR
- **WILD MUSHROOM CHICKEN** - BAKED IN A BUTTER CRÈME SAUCE WITH A MEDLEY OF MUSHROOMS
- **SEAFOOD ALFREDO** - CRAB, LOBSTER, AND SHRIMP IN A PARMESAN CREAM SAUCE SERVED OVER FETTUCCINE
- **CHICKEN MARSALA** - LIGHTLY GRILLED BREAST OF CHICKEN TOPPED WITH A RICH WINE AND MUSHROOM SAUCE
- **LEMON CAPER CHICKEN** - LIGHTLY CRUSTED AND TOPPED WITH LEMON-BUTTER CAPER SAUCE
- **BAKED LASAGNA** - MADE WITH OUR OWN SIGNATURE SAUCE
- **BREADED PORK CHOPS** - CENTER CUT FROM THE LOIN, BONELESS, LIGHTLY BREADED

• GRAND BUFFET •

FOR THE SPECIAL OCCASION

- ONE CARVING BOARD ITEM
- TWO MAIN ENTREES
- TWO SIDE DISHES
- GARDEN SALAD
- SWEET DINNER ROLLS
- FANCY DESSERTS
- COFFEE SERVICE
- PROFESSIONAL WAITSTAFF

50-99 GUESTS \$25.95 PER PERSON
100+ \$24.95 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

CARVING BOARD

- **TOP ROUND OF BEEF AU JUS** - SLOW ROASTED ON SITE AND CARVED TO ORDER AT THE BUFFET. ACCOMPANIED WITH AU JUS AND A SPECIAL HORSERADISH SAUCE
- **BREAST OF TURKEY** - BONELESS WHITE MEAT. TENDER AND JUICY
- **SMOKED CANADIAN HAM** - HICKORY AND CHERRY WOOD SMOKED FOR A PERFECT FLAVOR. TOP GLAZED AND BAKED WITH A HONEY-CINNAMON GLAZE
- **BEEF TENDERLOIN AN ADDITIONAL FEE DOES APPLY**—ROASTED TO PERFECTION WITH OUR CHEF'S FLAVOR ENHANCING RUB

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** - A FAVORITE WITH ALL GROUPS
- **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
- **MUSHROOM RICE PILAF** - A FINE COMPLIMENT TO CHICKEN OR PORK

