

## 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



#### 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



**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 KNOWLEDGE AND EXPERTISE IN PLANNING, HOSTING, AND SERVING FOOD FOR A SUCCESSFUL EVENT IS YOUR BEST CHOICE. THE FOOD IS HOT, DELICIOUS, ON TIME, AND HONESTLY PRICED.

WE CAN CATER TO YOUR LOCATION; WHETHER A HALL, BACKYARD, OR PARK. WE ARE APPROVED CATERERS AT MANY LOCAL VENUES

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](http://mh catering.com)

v.06.2024 FCI 134.76

## 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
- HEAVYWEIGHT DISPOSABLE TABLEWARE
- PROFESSIONAL WAITSTAFF

50 - 74 GUESTS \$23.95 PER PERSON  
75 - 99 \$22.95 PER PERSON  
100+ \$21.95 PER PERSON

IN ORDER TO CONFIRM YOUR RESERVATION, WE REQUIRE A MINIMUM DEPOSIT OF \$500.00 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  
ADDITIONAL FEES MAY APPLY DUE TO COVID-19 RESTRICTIONS

## 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

