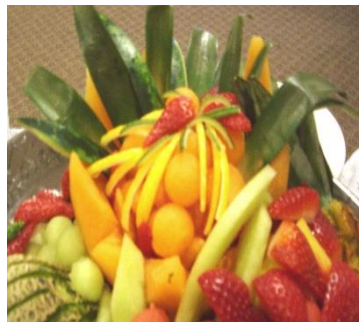


THE CABIN *catering*



fabulous food...to go!

for simpler company functions or personal gatherings
“ultra easy, always elegant”

With sensational fare for any time of the day or night, our foods are made fresh, per your order. Our mix-and-match menu was created to nourish, impress...eliminate stress!

We know each event is different so when you want great food,
The Cabin's Fabulous "Food To Go" is the perfect solution.

Easy ordering, great customer service, on-time deliveries, and a large variety of food options. Our Food To Go...Buffet Trays, Side Dishes and Value Buffets offer ready-to-serve dishes... delivered to your office, meeting site, event, or home in Ashland/Richland County.

We use the same quality products, so now the best can be delivered right to your door. You will find gourmet deli salads, signature greens, side dishes, entrees and desserts. Our creative menu ideas will mix up your menu and give you something new and trendy to offer your guests.

We request 48 hours notice though we make every effort to accommodate last minute requests. If you require service staff and equipment one of our Event Planners will be happy to help with your full service catering needs.

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To start the day

20 person minimum

Baker's Delight \$6.45 per person
a selection of freshly baked cinnamon rolls, mini strudels, Danishes, fresh baked breakfast breads and mini muffins with butter, cream cheese and preserves

The Classic Buffet \$9.85 per person
Scrambled eggs, smoked bacon or sausage patties, golden roasted breakfast potatoes, and fresh fruit salad. Served with muffins and coffee cake

Frittata A Traditional Baked Omelet
Americana

Slow Baked Eggs, with roasted potatoes, bacon, sausage, mushrooms and cheddar

Mediterranean Vegetable

Eggs, roasted potatoes, fresh spinach, feta cheese, bell peppers and sweet onions
\$39⁰⁰ each • half pan serves 12

Breakfast Quiche

Spinach, Mushroom & Cheddar
Lorraine; Pancetta, Swiss & Leeks
Chorizo, White Cheddar & Roasted Potatoes
Garden Seasonal Vegetables
\$36⁰⁰ each • half pan serves 12

Blueberry Strata

Cubed French bread with simmered blueberries and cream cheese baked into a custard and served with blueberry sauce on top
\$39⁹⁵ each • half pan serves 12

Orchard's Best Platter \$4.25 per person
a selection of sliced cantaloupe, honeydew melon, pineapple, grapefruit, navel orange, grapes, and assorted berries

To Your Health \$7.65 each

an assortment of premium non-fat yogurts served with tea breads and a sliced fruit platter
add homemade granola \$1



a little more on the side

Mini Spinach & Artichoke Quiche \$3.25
Eggs, spinach, Romano cheese, artichoke and red pepper baked in pastry dough, topped with Asiago cheese

Mini Spinach & Bacon Quiche \$3.25 each
Eggs, spinach, cheese and pancetta

Miniature Croissant Sandwiches \$2.75 each
Filled with scrambled eggs, cheddar cheese and your choice of bacon, sausage, ham or veggies

Breakfast Wraps \$3.00 each
Filled with scrambled eggs, green peppers, cheddar cheese in a flour tortilla, mild salsa on the side

Muffin Basket \$2.25 per person
assorted freshly baked large muffins to include: blueberry streusel, cranberry orange banana and carrot walnut bran

Basket of Mixed Whole Fruit \$1.75 per piece
an assortment of oranges, apples, bananas, grapes, and pears

grab 'n go breakfast box

mix & match minimum combined order of 20 boxes

Quiche Box \$7.25 per person
Mini quiche Lorraine, fresh fruit cup, mini muffin, and OJ or bottled water

Croissant Box \$7.95 per person
Mini croissant with sliced smoked ham and Swiss cheese, low fat yogurt, fresh sliced fruit, cream cheese and OJ or bottled water

Healthy Wrap Box \$7.25 per person
Warm whole wheat tortilla with scrambled egg whites, chopped tomato, green onions, and a sprinkle of parmesan, fresh fruit salad, OJ or bottled water

Morning Beverages

Disposable Boxed Coffee Tote \$14²⁵ per box
Dark Roast, Fresh Ground Regular and Decaf Coffee
Includes sugar and sweeteners, creamers and disposable coffee cups. Serves 8-10 12oz cups

Assorted Hot Teas \$15⁰⁰ per box
Assorted Bottled Juices \$1.50 each
Bottled Spring Water \$1.00 each

*check our beverage page for other listings

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Company's Coming!

DISPLAY PLATTERS

(serves 15-20)

Bruschetta Taster \$40.00

Tomato Basil, Caramelized Onion and Gorgonzola, Peppernato with Assorted Crudités and Crostini's

Artistic Cheese Display \$47.00

A presentation of favorites; Gorgonzola, Goat Cheese, Havarti, Mild Provolone, Creamy Brie and Aged Cheddar, served with Fresh & Dried Fruits, Cracker Assortment

Sliced Fruit Platter \$60.00

A seasonal assortment of Melons, Sliced Pineapple, and Grapes garnished with Strawberries and Blueberries

Chilled Shrimp Display \$90.00

Cocktail Shrimp served with Sassy Cocktail Sauce (3 per person)

The Grand Antipasta \$65.00

Prosciutto, Salami, Capicola, Caprese Skewers, Italian Cheeses, Pickled Vegetables, Marinated Peppers & Olives, Focaccia and Breadsticks

Grilled Vegetable Platter \$75.00

Asparagus, Peppers, Eggplant and other Seasonal Vegetables, served with Roasted Red Peppers

Tenderloin of Beef \$150.00

Roasted to Medium-Rare, Thinly Sliced and Displayed with Fresh Herbs, Cocktails Rolls, Horseradish Cream and Grain Mustard Sauce (serves up to 20)

Martini Raw Bar \$290.00

A Collection of Ceviche "Martinis" served in a Martini Glass; Seafood Ceviche, Tuna Tartar, Shrimp Escabeche and Lump Crabmeat, along with Classic Jumbo Shrimp Cocktail, Oysters and Lobster Claws. Accompaniments: Tangy Cocktail Sauce, Lemon Wedges and Fresh Horseradish

Assorted Cheese and Vegetable Display \$75.00

Cheddar, Swiss, Provolone and Colby Jack served with Assorted Crackers
Vegetables to include: Broccoli, Carrots, Cauliflower, Cherry Tomatoes, Celery, Bell Pepper and Cucumbers. Served with a Caramelized Onion and Herb Dip

Edible "Porcelain" Spoons \$90.00

(choice of three)

Fresh Lump Crabmeat Cocktail with Fresh Herbs served with a Dollop of Lemon Basil Aioli
Mini Capris Salata, Mozzarella, Chiffonade of Fresh Basil, Roma Tomatoes and Balsamic Reduction
Ahi Tuna Tartar, Avocado Salsa and Wasabi Crème Fraîche
Southwestern Blackened Chicken with Roasted Garlic Corn Aioli, Pepper Slaw
Duck Confit with Wild Mushrooms and Gorgonzola

Sesame Glazed Salmon \$95.00

Half Side Presented on Seaweed Salad with Corn & Black Bean Relish
(serves up to 20)

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DISPLAY PLATTERS

Crudité with Seasonal Dips \$35.00

Carrots, Celery, Grape Tomatoes, Red and Gold Peppers, Cucumbers, Broccoli, Cauliflower Florets with Seasonal Dip

Mediterranean Breads and Spreads \$50.00

A display of Artisan Breads with a Variety of Spreads to Choose from including: Creamy Hummus, Roasted Eggplant, Tomato & Basil, Green Tomato Relish, Artichoke & Red Pepper, Olive Tapenade, Garlic White Bean, and Sherried Mushrooms with Pine Nuts

Pan Asian Platter \$67.00

Steak Satay, Sesame Chicken, and Lime Cilantro Shrimp with Curry Dipping Sauce

Apricot Glazed Spiral Ham Display \$110.00

Pineapple Relish and Champagne Mustard with Buttermilk Biscuits (serves up to 20)

Fruit Topped Baked Brie \$55.00

Topped with Sugared Pecans, Sun-Dried Apricots, Cherries and Cranberries including Baguettes

Baked Crab & Artichoke Dip \$45.00

Sprinkled with Parmesan, served with French Bread and Pita Chips

Clams Casino Dip \$45.00

Warm Creamy Dip with Bacon, Peppers, Tarragon and Baby Clams served with Flat Bread Crisps

Gourmet Cocktail Sandwiches

Vine Ripened Tomato, Fresh Mozzarella, Basil on Focaccia
Tarragon Chicken on White with Toasted Almonds
Roast Beef, Swiss and Horseradish Cream on Dark Bread
Almond Chicken Salad with Fresh Tarragon on Mini Croissant
Pork Tenderloin with a Pecan Butter and Apple Slaw on a Mini Knot Roll
Roast Turkey, Brie and Arugula on Flatbread
Roasted Chicken Waldorf, with Apple, Celery, Toasted Walnut and Boston Lettuce
with Honey Yogurt Mayo on Raisin Bread
\$3.50 per sandwich

Assorted Skewer Display \$95.00

(choice of three)

Ginger Beef Skewer with a Cashew Dipping Sauce
Panko Crusted Skewer with Pesto Sauce
Coconut Crusted Chicken Skewer with a Mango Honey Dipping Sauce
Tomato, Basil and Mozzarella Skewer
Sesame Chicken Skewers with Sweet and Hot Jalapeno Jelly
Prosciutto Chicken Skewer with a Lemon Rosemary Sauce
Antipasta Skewer with Lemon Parmesan Dip
Fruit Kabob with Brown Sugar Cinnamon Dip
Rosemary Skewed Shrimp with a Lemon Aioli

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Hot Appetizers

Miniature Maryland Crab Cakes

with "Spicy Tartar Sauce
\$22.75 per dozen

Vegetable and Asiago Cheese Tartlett

Roasted Vegetables Topped with Asiago
Cheese in a Savory Pastry Tart Shell
\$12.00 per dozen

Potato Nest

Feta, Sun-Dried Tomato and Basil baked in a
Crispy Potato Nest
\$12.00 per dozen

Chicken Saltimbocca Bites

Garlic Cream Dipping Sauce
\$21.95 per dozen

Grilled Beef Tenderloin Skewers

with Blue Cheese and Chive Aioli
\$22.75 per dozen

Spicy Pecan Crusted Chicken Skewer

with Bourbon Barbecue Dipping Sauce
\$18.00 per dozen

Spanakopita

Filo triangles with Spinach and Feta

Stuffed Mushrooms

Artichoke and Parmesan Stuffed Mushrooms
or Italian Sausage
\$14.00 per dozen

Petite Vegetarian Empanadas

Coriander Chutney
\$15.00 per dozen

Meatballs

Bite sized, oven-roasted in Honey Barbecue,
Teriyaki Soy Ginger or Sweet and Sour
\$15.00 per dozen

Mini Panini

Prosciutto, Fontina Cheese and Oven
Dried Tomato
\$18.00 per dozen

Sesame Chicken Strips

Boneless Chicken Strips Coated in Sesame
Seeds, Served with Sweet Jalapeno Dipping
Sauce
\$18.00 per dozen

**minimum order 4 dozen*

DISPLAY BARS

Sliced Tenderloin Bar

Displayed Sliced Tenderloin of Beef and served crisp crostini and an array of toppings including:
Sun Dried Tomato Pesto, Artichoke Tapenade and Vine Ripened Tomato with Fresh Basil
\$7.50/pp

Pulled BBQ Pork Sliders

served with slider soft rolls and an array of toppings including:
Traditional Slaw, Carolina Slaw, Bleu Cheese and Green Apple Slaw,
Sauces: Georgia Style Mustard-Cue, North Carolina Dip, and Kansas City Style BBQ
\$3.50/pp

Baked Potato Bar

Idaho Baked Potatoes, Baked Sweet Potatoes, Bacon Bits, Cheddar Cheese, Jack Cheese,
Scallion, Chives, Chopped Broccoli, Sour Cream, Cinnamon Butter and Whipped Butter
\$3.50/pp

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Gourmet Sandwiches

Sandwiches

Grilled Chicken with Lettuce, Tomato and Cucumber Dill Dressing on Ciabatta
Black Forest Ham and Muenster on a Croissant with Apricot Rosemary Marmalade
Roast Beef, Cheddar Cheese with Barbecue Mayo on Country Bread
Roasted Turkey, Muenster and Field Greens with Cranberry Chutney, Herb Mayo on Wheat Bread
Salami, Prosciutto Ham, Capicola, Provolone, Peppernato, Romaine on Country Bread with Pesto
Chilled-Creole Shrimp Po-Boy Stuffed into a Hoagie Roll with Aioli, Shredded Lettuce and Tomato
Basil Grilled Chicken and Pancetta with Fresh Tomato Slices and Basil on Focaccia
Roasted Tomato, Arugula and Feta on Focaccia
Mini Chicken Lettuce Wrap

Wraps

Turkey Club

Smoked Turkey Breast, Smokehouse Bacon, Monterey Jack Cheese, Lettuce, Sliced Tomato and Mayonnaise

Buffalo Chicken

Crunch Chicken Strips, Spicy Buffalo Sauce, Ranch Dressing, Mixed Greens and Chopped Tomato

Grilled Chicken Caesar Wrap

Marinated Chicken Breast with Caesar Salad and Parmesan

Santa Fe Chicken

Spicy, Sliced Grilled Boneless Breast of Chicken, Jasmine Rice, Black Bean and Corn Salsa

Green Apple Tuna

Fresh Tuna Salad with Chopped Green Apple and Swiss Cheese

Fresh Veggie

Toasted Almonds, Marinated Fresh Vegetables with Feta Cheese, Lettuce and Tomato and Creamy Red Wine Dressing

Flatbread Sandwiches

Southwest Chicken with Jalapeno Jack Cheese, Pepper Relish and Salsa Verde Dressing
Roast Beef & White Cheddar with Arugula, Caramelized Onion and Horseradish Mayonnaise
Tandori Chicken with Hummus, Romaine, Red Onion, and Cucumber Raita
Fresh Roasted Veggie with Olive Oil and Herbs with Creamy Tzatziki Sauce
Baked Ham and Brie with Caramelized Onion and Honey Mustard
Cobb Flatbread; Roasted Turkey, Bacon, Hard Boiled Egg, Blue Cheese, Red Onion, Baby Greens, Oven Roasted Tomatoes and Avocado Cream

\$8.95 per sandwich

\$11.95 with Choice of 1 Side House Salad (HS) and Our Gourmet Cookies and Bars

Grab & Go Lunch Boxes

Choice of Any Wrap, Flatbread or House Salad,
Choice of House Side Salad, Whole Fruit or Bag of Chips
Choice of Gourmet Bar Cookies/Cookie
\$10.95

Classic Box

Choice of turkey breast, ham, roast beef, cheese, served with lettuce, tomato, bagged chips, side house deli salad (HS), condiments and a gourmet cookie \$8.25 each

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Scriptious Salads

Side Salads

SERVES ONE

Deli

Classic Potato Salad with Onions, Celery, Dill Pickles, and Egg and Mustard Dressing (HS)
Cucumber Tomato Salad and Feta Cheese Tossed with Sweet Herb Vinaigrette (HS)
Creamy Broccoli and Bacon Salad with Sweet Dressing (HS)
Tomato, Basil, Cous Cous Salad with White Balsamic Vinaigrette (HS)
Redskin Potato Salad with Fresh Dill (HS)
Pea Salad with Cranberry and Mint Dressing (HS)
Fresh Fruit Salad with Assorted Berries (HS)
Waldorf Salad with Dried Cherries, Apples, Celery And Walnuts, Sweet Mayo Dressing (SS)
Harvest Apple, Cabbage and Dried Fruit Slaw and Sweet Sour Vinaigrette (SS)
Fresh Roasted Corn & Black Bean Salad with Tri-Colored Peppers, Green Onion and Cilantro (SS)
Marinated Mushrooms with Roasted Red Pepper, Onion and Tomato (SS)
Sesame Noodle Salad with Carrots, Green Onion, Cilantro, Baby Corn and Sweet Soy Dressing (SS)
Sweet Pea Cheddar Salad with Sweet Peas, Bacon, Egg, Cheddar Cheese, Creamy Dressing (SS)
Yukon Potato Salad with Bacon and Blue Cheese (SS)

Greens

Classic Garden Salad with Tomatoes, Carrots, Red Onion, Cucumbers, Choice of Dressing (HS)
Baby Spinach, Bacon, Tomatoes, Red Onion, Egg, Mushroom, Sweet Sour Poppyseed Dressing (HS)
Caesar Salad
Crisp Romaine Lettuce, Creamy Anchovy Dressing, Parmesan Cheese and Garlic Croutons (HS)
Wedge
Iceberg Wedge, Sliced Egg, Tomato, Smoked Bacon, Red Onions, Crumbled Blue Cheese and Blue Cheese Dressing (SS)
Spring Pea
Arugula, Asparagus, Radish, Sweet Spring Pea Salad with Fresh Dill and Dijon Vinaigrette (SS)
Layered Caprese Salad
Vine Ripe Sliced Tomatoes, Fresh Mozzarella, Basil, Olive Oil and White Balsamic Vinaigrette (SS)
California Salad
Field Greens with Sugared Pecans, Mandarin Oranges, Avocados, Strawberries, Gorgonzola Cheese, Dried Cranberries, and Balsamic Vinaigrette (SS)
Mediterranean Salad
Mixed Lettuces and Spinach, Feta Cheese Scallions, Tomatoes, Kalamata Black Olives, Sweet Bell Peppers, Cucumber, with Feta Vinaigrette (SS)
Sonoma Salad
Field Greens, Toasted Pecans, Goat Cheese, Tomatoes, and Cucumber, Raspberry Vinaigrette (SS)

(HS) House Salads \$2.95 each (SS) Signature Salads 3.25 each

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Entree Salads & Soups

Grilled Chicken Caesar

Romaine topped with Chicken Breast, Herb Croutons, Parmesan Cheese and Creamy Caesar Dressing \$8.95

California Chicken Salad

Chicken, Lettuce Blend, Dried Cranberries Strawberries, Pecans, Mandarin Oranges, Avocado, Gorgonzola, Balsamic Vinaigrette \$9.95

Baja Chicken Salad

Sliced Spicy Chicken, Black Bean and Corn Salsa, Chopped Roma Tomatoes, Shredded Cheddar, Croutons, Chipotle Ranch \$9.55

Rosemary Marinated Bistro Steak Salad

Chopped Romaine, Grilled Onion, Tomatoes, Roasted Red Skin Potatoes and Creamy Vinaigrette Dressing \$10.95

Sautéed Shrimp Chopped Salad

Baby Shrimp Sautéed with Garlic and Herbs atop Greens with Diced Tomatoes, Onions and Cucumber With Roasted Garlic Dressing \$10.25

Baked Brie Salad

Warm Phyllo Wrapped Brie Served over Spring Greens with Pistachios and Fresh Berries with Champagne Vinaigrette \$8.95

Grilled Salmon Salad

Mixed Seasonal Greens, Tomatoes, Cucumbers, and Red Onions with a Lemon Caper Dressing \$10.95

Sicilian Salad

Capicola, Prosciutto, Salami, Tomato, Gorgonzola, Red Onion Shredded Parmesan, Pepperoncini, Herb Vinaigrette \$9.50

Roasted Vegan Vegetable Salad

Fresh Greens, Zucchini, Carrots, Summer Squash, Red Onions, Bell Peppers, Black Beans, Red Skin Potatoes and Cilantro Vinaigrette 8.95

All Entrée Salads Boxed Individually and Served with a Fresh Roll and Butter minimum order 10 salads



SOUP BOX

Accompanied by crackers, bowls and spoons

All soups serve 10-15 people
\$33.75 1 gallon

Tomato Basil
with toasted pesto croutons

Chicken Corn Chowder
creamy corn chowder with chicken

Baked Potato Soup
a homestyle favorite with bacon, sour cream, cheddar cheese and scallions.

Chicken Noodle
fresh vegetables and wide egg noodles

White Bean & Chicken Chili
chicken and white beans, finished with cream and cheddar cheese

Mushroom Brie
wild mushroom mix sweetened with brie cheese

Hearty Vegetable Soup
featuring, carrots, leeks, sweet corn, peppers, mushrooms cooked in a rich vegetable herb broth

Order your favorite! Our soups are made from scratch daily. With 24 hours advance notice, we can create exactly what you're craving.

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Hot Lunch or Dinners

Served with Garden Salad, Soft Dinner Roll and Butter
Minimum 20, Including 10 of any one selection. Chafer Dishes are Suggested to Keep Food Hot.
Chafer Dishes are \$1.25 and Fuel is \$3.00. We Cannot Substitute Side Dishes or Mix Entrees

Mom's Meatloaf with Fried Onions & Gravy
Garlic Mashed Potatoes on the Side \$9.00

Homemade Pot Pie, Chicken or Vegetable Pot Pie \$9.00

Pan Roasted Chicken Breast with Lemon, Capers & White Wine Sauce
Served with Savory Rice Pilaf \$10.00

Chicken Parmesan
Crispy Chicken Breast topped with Fresh Mozzarella and Marinara Sauce
Served Penne Pasta a la Marinara \$11.00

Grilled Chicken with Honey-Soy Dressed Vegetables and
Sesame Noodles \$10.00

Chicken Saltimbocca
Pan Roasted Chicken with Crispy Pancetta & Sage. Served with
Savory Wild Rice. \$12.00

Mediterranean Chicken, Beef & Vegetable Kabobs Brushed with
Fresh Herbs, Olive Oil and Garlic, served over Cous Cous \$12.00

Pork Francaise
Egg Dipped Boneless Pork Chops with Lemon and White Wine
served with Pasta Alfredo on the Side \$10.00

Hibachi Salmon
Seasoned and Roasted Filet Basted with a Mild and Savory Japanese Bbq Sauce. Served
with Savory Rice Pilaf \$13.00

Portabella Mushroom stuffed with Roasted Vegetables \$9.00 (V)

Stuffed Peppers
Fresh Green Peppers Stuffed Then Baked With Corn, Rice, Red Bell Peppers, Onions,
Fresh Cilantro and a Hint of Chipotle. Topped with a mild Red Sauce. \$10.00 (V)

Beef Bourguignon
Tender Tips of Beef Simmered with Onions, Red Wine and Mushrooms, served
With Bow Tie Pasta \$10.00

Sliced Filet of Beef (medium rare) with Horseradish Cream
served with Herb Seasoned Roasted Potatoes \$17.00

Desserts

Petite Homestyle Cookies

Assortment will include some of the following; Walnut Chocolate Chunk, Butterscotch Pecan, Heath Bar, Oatmeal Raisin, Chocolate Chunk, Cherry & Cranberry Orange, Strawberry, Rugulah, and Mini Cream Puffs

36 pieces, boxed \$48.00

Assorted Pastries & Bar

Assortment will include some of the following; Dark Chocolate Brownie, Lemon, Key Lime, Caramel Crunch, Almond and Raspberry Bars, Fresh Fruit Tarts, Assorted Truffles

36 pieces, boxed \$48.00

Summer Berry Tart with Strawberry, Raspberry and Blackberries in a Chocolate Crust filled with Pastry Cream or Key Lime Tart with Grahm Craker Crust

\$3.25 each

Mini Crème Brulee, Traditional, Blueberry, Banana, Orange, or Pumpkin

\$3.25 each

Chocolate Dipped Strawberries

Single-dipped in bittersweet dark chocolate

\$16.00 per dozen

Italian Pastries & Finger Sweets

Includes Mini Cannoli's, Éclairs, Crème Puffs, Fruit Tarts, Handcrafted Mini Cookies and Cheesecake Squares

\$3.00 per guest

Gourmet Cupcakes

Red Velvet with Cream Cheese Frosting, Chocolate with Chocolate Butter Cream Swirl, Carrot Cake with Cream Cheese Frosting, Vanilla Bean with Strawberry Frosting, Chocolate Chip with Peanut Butter Frosting

Mini Cupcake \$1.60 each Individual Cupcakes \$1.90 each

Sweet Shots

Miniature favorites to include Lemon Blueberry, Chocolate Mousse, Tiramisu, Strawberry and Cream, Lemon Curd, Key Lime or Banana Cream Pie in a Shot Glass with a Miniature Spoon

\$1.95 each

Cheesecake Lollipops

A Variety of Cheesecake Bites Dipped in Dark and White Chocolate Coated with Assorted Toppings to Include Chopped Nuts, Coconut, and Candy Sprinkles

\$1.00 each

Dessert Sampler

An Assortment of Desserts to Include Fruit Pies, Crème Brûlée, Cheesecake and Assorted Cakes

\$3.50 per guest

Catering A' la Carte

"When you need to add a little extra."

Each day our chef prepares delicious side dishes using the best hand-selected produce. Examples include orzo saffron pasta salad, lime Arborio rice salad, black-eyed pea salad, tarragon potato salad, Southern Potato Salad, Tuscan white bean salad, island macaroni salad, cucumber lentil salad, brussel sprout salad, wild rice apricot cranberry salad, and edamame wasabi pea salad; Ask your catering consultant what Chef is preparing today!

Deli Salads

Broccoli Salad, Broccoli, Smokey Bacon, Cashews, Red Onions and Raisins Tossed with Our Secret Dressing
Small Bowl \$25.00 (serves 15-20) Large Bowl \$45.00 (serves 20-30)

Classic Creamy Potato Salad garnished with Cooked Eggs
Small Bowl \$22.00 (serves 15-20) Large Bowl \$42.00 (serves 20-30)

Mediterranean Pasta Salad, Cucumbers, Sun-Dried Tomatoes, Red Onions, Kalamata Olives, Pasta, Bell Peppers and Feta Cheese with White Wine and Feta Vinaigrette
Small Bowl \$24.00 (serves 15-20) Large Bowl \$46.00 (serves 20-30)

Marinated Mushrooms with Roasted Red Pepper, Onion and Tomato
Small bowl \$30.00 (serves 15-20) Large Bowl \$59.50 (serves 20-30)

Thai Inspired Noodle Salad, linguine noodles with bell peppers, baby corn, and green onion and cilantro in a sweet sesame dressing
Small Bowl \$23.00 (serves 15-20) Large Bowl \$45.00 (serves 20-30)

Tomato, Basil, Cous Cous Salad with White Balsamic Vinaigrette
Small Bowl \$30.00 (serves 15-20) Large Bowl \$55.00 (serves 20-30)

Harvest Apple, Cabbage and Dried Fruit Slaw and sweet sour vinaigrette
Small Bowl \$30.00 (serves 15-20) Large Bowl \$55.00 (serves 20-30)

Corn and Black Bean Salad with cilantro lime vinaigrette
Small Bowl \$24.00 (serves 15-20) Large Bowl \$46.00 (serves 20-30)

Pea Salad with cranberry and mint dressing
Small Bowl \$24.00 (serves 15-20) Large Bowl \$46.00 (serves 20-30)

Waldorf Salad, fruited creamy mix of dried cherries, apples, celery and walnuts
Small Bowl \$33.00 (serves 15-20) Large Bowl \$60.00 (serves 20-30)

Catering A' la Carte

Green Salads...your choice

Small Bowl \$30.00 (serves 15-20) Large Bowl \$68.00 (serves 20-40)

Garden Tossed Salad with crisp Iceberg, plump cherry tomatoes, matchstick carrots, sliced red onion, cucumbers and three dressings.

Caesar Salad, fresh crisp Romaine with grated Parmesan cheese, house made croutons and classic anchovy dressing

Spinach Salad, fresh spinach with red onions, sliced mushrooms, cherry tomatoes, and sliced egg with bacon dressing

Signature Salads

California Salad, mixed greens enhanced with fresh strawberry slices, sugared pecans, mandarin oranges, gorgonzola cheese, raisins, avocados and balsamic vinaigrette
Small Bowl \$35.00 (serves 15-20) Large Bowl \$70.00 (serves 20-40)

Tomato Caprese Salad, sliced vine ripe tomatoes and fresh mozzarella cheese presented with fresh basil and herb vinaigrette
Small \$35.00 (serves 15-20) Large \$70.00 (serves 20-40)

Italian Antipasta Salad, mixed lettuce topped with juicy ham, salami, pepperoni, cherry tomatoes, onions, pepperoncini, cucumbers and three cheese blend of Asiago, parmesan and provolone and Italian vinaigrette
Small Bowl \$38.00 (serves 15-20) Large Bowl \$75.00 (serves 20-40)

Spring Pea Salad, Arugula, Asparagus, Radish, Sweet Spring Peas, Fresh Dill and Dijon Vinaigrette
Small Bowl \$35.00 (serves 15-20) Large Bowl \$70.00 (serves 20-40)

Harvest Salad, mixed greens and Bibb lettuce offered with dried pineapple, roasted pistachios, fresh mozzarella and pineapple infused vinaigrette
Small Bowl \$38.00 (serves 15-20) Large Bowl \$75.00 (serves 20-40)

Farmer's Summer Market Salad, fresh berries, goat cheese, candied almonds and strawberry-basil vinaigrette
Small Bowl \$35.00 (serves 15-20) Large Bowl \$70.00 (serves 20-40)

Catering A' la Carte

Pan Catering Conveniently oven-ready

Side Dishes

Parsley Baby skinless potatoes steamed and served with a light parsley butter sauce
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Mashed, choice of Buttermilk, Classic or Garlic
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Butter Turned Herb Roasted Red Potatoes with Sweet onion, garlic and fresh herbs
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Roasted Potato Medley, yellow, red, Idaho & sweet potatoes roasted in sweet whipped butter garlic sauce mixed with fresh herbs
Half Pan (serves 10-15) \$22.00 Full Pan (serves 20-30) \$39.95

Potatoes AuGratin, sliced potatoes baked in a creamy three cheese scallion blend
Half Pan (serves 10-15) \$24.00 Full Pan (serves 20-30) \$48.00

Crispy Jo Jo Potatoes, hand breaded potato wedges and fried.
Half Pan (50 pcs) \$25.00 Full Pan (100pcs) \$44.00

Baked Candied Brown Sugar Yams
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Pasta Primavera, pasta with sautéed farmers' vegetables with lemon basil cream sauce
Half Pan (serves 10-15) \$22.00 Full Pan (serves 20-30) \$39.95

Traditional Macaroni and Cheese
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Pasta Pomadori with olive oil, sundried tomatoes, garlic and basil
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Penne Alfredo with a creamy sundried parmesan sauce
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Molasses and Brown Sugar Baked Beans
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Mexicali Rice, tomatoes, bell peppers and corn
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Catering A' la Carte

Vegetables

Green Beans, Sautéed Buttered, Casserole or Country Style seasoned with ham and onion
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Glazed Carrots, sliced carrots served in honey and butter
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Peas and Carrots with a Fresh Orange Glaze
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Sweet Corn topped with fresh snipped chives butter and special seasonings
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Sugar Snap Peas with Roasted red peppers and herb butter
Half Pan (serves 10-15) \$24.00 Full Pan (serves 20-30) \$48.00

Broccoli, Carrots and Cauliflower Blend
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Roasted Seasonal Vegetable Blend
Half Pan (serves 10-15) \$24.00 Full Pan (serves 20-30) \$48.00

Zucchini Summer Squash Blend tossed with dill butter sauce
Half Pan (serves 10-15) \$19.00 Full Pan (serves 20-30) \$37.50

Brussel Sprouts sautéed with shallot butter and bacon
Half Pan (serves 10-15) \$24.00 Full Pan (serves 20-30) \$48.00

Baked Spaghetti Squash, roasted spaghetti squash tossed with fresh parsley and Gruyere cheese sauce
Half Pan (serves 10-15) \$24.00 Full Pan (serves 20-30) \$48.00

Butternut Squash Lasagna, roasted butternut squash in rich and creamy Parmesan sauce between layers of pasta topped with Mozzarella and Parmesan
Half Pan (serves 10-15) \$32.00 Full Pan (serves 20-30) \$60.00

Eggplant Parmesan, eggplant layered with Italian cheeses and marinara
Half Pan (serves 10-15) \$32.00 Full Pan (serves 20-30) \$60.00

Catering A' la Carte

Entrees

Smoked Pulled Pork served with Georgia Style Mustard-Cue, North Carolina Dip, and Kansas City Style BBQ. Includes soft rolls and slider buns.

Half Pan (serves 10-15) \$32.00 Full Pan (serves 20-30) \$65.00

Smoked Pulled Chicken served with Georgia Style Mustard-Cue, North Carolina Dip, and Kansas City Style BBQ. Includes soft rolls and slider buns.

Half Pan (serves 10-15) \$36.00 Full Pan (serves 20-30) \$70.00

Herb Roasted Chicken seasoned with a blend of fresh herbs. A mix of breasts, legs, thighs and wings.

Pot Luck Fried Chicken, buttermilk and cayenne pepper marinated bone in chicken, hand-breaded and golden fried. A mix of breasts, legs, thighs and wings.

10 orders – 25 - 30 pieces	\$ 26.00	20 orders – 50 - 60 pieces	59.00
30 orders – 75 - 90 pieces	\$ 89.00	40 orders – 100 -120 pieces	119.00
50 orders – 125 -150 pieces	\$140.00	100 orders – 250 -300 pieces	279.00

Baked Lemon Chicken lightly breaded boneless breast with a light lemon sauce and sliced lemons.

Half Pan (serves 10-15) \$42.00 Full Pan (serves 20-30) \$75.00

Chicken Tarragon with confetti of diced tomatoes, onions and scallions with a tarragon pan sauce

Half Pan (serves 10-15) \$42.00 Full Pan (serves 20-30) \$75.00

Jambalaya with Chicken, Andouille, Onions, Garlic, Bell Pepper and Tomatoes

Half Pan (serves 10-15) \$45.00 Full Pan (serves 20-30) \$85.00

Southwestern Chicken and Rice with bell peppers, tomatoes, onion, corn and cilantro

Half Pan (serves 10-15) \$45.00 Full Pan (serves 20-30) \$85.00

Baked Penne Pasta with Chicken, penne pasta baked in Alfredo sauce with sautéed chicken, topped with provolone and parmesan cheese

Half Pan (serves 10-15) \$45.00 Full Pan (serves 20-30) \$85.00

Pasta Italiano with sautéed Italian sausage, bell pepper; onions, garlic and penne tossed in a spicy tomato vodka sauce

Half Pan (serves 10-15) \$45.00 Full Pan (serves 20-30) \$85.00

Herb Roasted Loin of Pork with pan gravy

Half Pan (serves 10-15) \$42.00 Full Pan (serves 20-30) \$75.00

Sweet and Spicy Salmon

Half Pan (serves 10-15) \$67.00 Full Pan (serves 20-30) \$120.00

Roasted Top Round of Beef with pan gravy

Half Pan (serves 10-15) \$48.00 Full Pan (serves 20-30) \$92.00

Tenderloin of Beef with Grilled Mushrooms

Half Pan (serves 10-15) \$185.00 Full Pan (serves 20-30) \$375.00

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Value Buffet Meals

Hot Lunches or Dinners

Home Style Dinner

Bone in Chicken, Scalloped Potatoes
Fresh Buttered Corn
Tossed Salad with Three Dressings
Soft Dinner Rolls and Butter

Fried Chicken Dinner

Fried Chicken (3 pieces)
Parsley Potatoes
Cole Slaw, Baked Beans
Soft Dinner Rolls and Butter

Beef Tips Dinner

Beef Tips in Homestyle Gravy,
Egg Noodles, Buttered Corn,
Tossed Salad with Three Dressing
Soft Dinner Rolls and Butter

Pork Dinner

Stuffed Roasted Pork Loin Chops,
Oven Roasted Potatoes
Vegetable Medley
Tossed Salad with Three Dressings
Soft Dinner Rolls & Butter

Y-Town Dinner (add \$1 pp)

Oven Baked Chicken, Italian Sausage
Bites with Peppers and Onions,
Penne Pasta with Marinara, Green Beans,
Garden Salad with Vinaigrette Dressing
Soft Dinner Rolls and Butter

Hors d' oeuvres Buffet (add \$1 pp)

Teriyaki Homemade Meatballs,
Stuffed Mushroom Caps, Buffalo
Chicken Wings, BBQ Cocktail Franks,
Shrimp Cocktail (three per person),
Fresh Vegetable Tray with Dill Dip,
Roasted Red Pepper Cheese Spread

Gilled Picnic Buffet (\$9.00pp)

Hamburgers, Bratwurst, Hamburger
And Hot Dog Buns, Potato Salad, Cole
Slaw, Baked Beans, All Condiments,
Lettuce, Tomato, Onions and Pickles

Soup, Salad and Sandwich Bar (\$9.00pp)

Chicken Tortilla Soup
Club Sandwiches, Caesar Chicken
Wraps, Garden Tossed Salad with Three
Dressings, Broccoli Salad

Assorted Deli Buffet (\$9.00 pp)

Sliced Turkey, Ham, Roast Beef, Salami,
Lettuce, Tomato, Onions,
Pickles, Assorted Cheeses,
Potato Salad, Pea Salad, Fresh Vegetable
Tray with Dip, Condiments

Hot Sandwich Bar (\$9.00pp)

Pulled Pork and Chicken with three
Sauces, Homestyle Potatoes,
Broccoli Salad, Orzo Pasta Salad,
Soft Rolls and Slider Buns

Holiday Buffet (add \$1 pp)

Sliced Roasted Turkey, Baked Honey
Ham, Mashed Potatoes and Gravy,
Savory Sage Stuffing, Buttered
Sweet Corn, Green Bean Casserole,
Holiday Fruit Salad, Garden Salad with
Three Dressings, Rolls & Butter

Pricing (minimum 30 people)

Over 30	\$11.00/pp
Over 50	\$10.50/ pp
Over 100	\$10.00/pp
Over 200	\$ 9.00/pp

Value Buffet Meals

Additional Needs:

See below some the additional needs that you might have for your special event.

Buffet table set up including linen tablecloth, chafing dishes and buffet décor are always included at no additional charge.

Buffet/Seating Tables

Typically these are provided by either the event facility or clients' own are used.

We will utilize the tables available in order to help save costs!

We can provide various sizes of banquet and seating tables, just ask!

Table Linens

A variety of table linens are available. We can do solids, prints as well as white. We will be glad to discuss the options with you and give you a variety of prices. Just let us know your tastes.

Service Ware

Plastic service ware or china/glass service ware is available. Pricing is based upon the number of pieces needed and type used. We will give you several suggestions based upon the type of event you decide to have.

China Ware*

Salad Plate, Dinner Plate, Dessert Plate, Beverage Glass, Cup/Saucer,
Knife, Fork, Spoon, Salad Fork, Dessert Fork

\$4.00-\$5.00 per guest

(requires full service staffing)

Heavy Duty Plasticware – Option #1

Clear Plastic Plates 9" and 6", Clear Plastic Cups,

Flatware, Knife, Fork, Salad Fork, "clothlike" napkins, beverage napkins

\$1.50 per guest

Heavy Duty Plasticware – Option#2

Clear Plastic Plates 9" and 6", Clear Plastic Cups, Utensils, Napkins

\$1.00 per guest

Staffing

The Cabin Catering prides itself on the type of staff that they can provide for your event. Our staffing is priced by the hour for the setup, service and clean-up of your event. Charges are based upon clock in, clock out times from our location for our staff. Supervisors @ \$20.00 per hour (each party requires at least 1 supervisor). On site Display Attendants, Cooks, Carvers and Wait Staff @ \$15.00 per hour. Number of staff required based upon the type of food, number of guests and event location. Once a menu is chosen, we will give you our best judgment on the number of staff and the cost of the event.

Most full service events average around 8-10 hours of service time.

Delivery, Set up, Pick up of Event

(This means there will be no staff on site during the event. Most events are picked up the next day.)

\$50.00 (in Ashland Mansfield area, other areas based on zone mileage)

*\$200 Order Minimum plus delivery fee Monday thru Thursday

*\$300 Order Minimum plus delivery fee Friday, Saturday and Sunday

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