

# Summer Menu <br> April ~ November 

~On Site and Delivery Culinary Specialist~ www.PogiesCatering.com

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Bringing the kitchen to you for 40 years!
All orders must be confirmed \& finalized 7-10 days prior to the event

## ~Grilled Entrees~

We've been cooking over Hardwood Lump Charcoal for over 40 years. We've become masters of the coals using fire and smoke as main ingredients.

STEAK FRY COOKOUT
(Market Price)
Porterhouse \& T-Bone, Strip, Ribeye, or
Delmonico, Tossed Salad. (includes stainless
silverware)

POGIE'S BBQ RIBS
AND CHICKEN--\$19
St Louis Style BBQ Ribs and Boneless Lemon Herb Chicken Breast. Served with Coleslaw.

## SOUTHERN STYLE BBQ

CHICKEN DINNER--\$17
1/2 BBQ Chicken

GRILLED LEMON HERB
CHICKEN DINNER--\$17
1/2 Chicken Grilled with Herbs and Fresh Lemons.

## SOUTHERN STYLE BBQ RIB DINNER--\$18

Fall of the bone St Louis Style BBQ. Served with Coleslaw.

## GRILLED LEMON HERB <br> BONELESS CHICKEN BREAST--\$13

Boneless Chicken Breast Grilled with Herbs and Fresh Lemons.
$=$ Must Be Cooked or Finished on Site

## $\sim$ Pogie's Combos $\sim$ <br> \$16-\$24

(Choose a 2 or 3 dish buffet served with any 3 side dishes and a roll \& butter)
~Smoked Ham Mac \& Cheese
~Penne w/ Meatballs
~Kielbasa \& Kraut
~Italian Sausage w/peppers \& onions
~Smoked Pulled Pork
$\sim$ Roast Pork Loin
~Pineapple Baked Ham
$\sim 1 / 4$ Herb Roasted Chicken
~ Lemon Herb Boneless Chicken Breast
~Slow Cooked BBQ Brisket
~Homemade Meatloaf
~ Homestyle Pot Roast
~Hand Carved Oven Roasts~
\$16-\$29 (Carved on site)
(Served with any 3 sides and roll \& butter)

EYE OF ROUND
SMOKEY HAM

TURKEY BREAST PRIME RIB
combine any 2 roasts
~GOLF OUTING LUNCHEON~
Add to your dinner \$10
choose 2 sandwiches
Smoked Pork, Pulled Chicken, or Italian Sausage, Chips, Full Condiments.
(Served at the turn. Dinner after the round)

Consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs or unpasteurized milk may increase your risk of foodborne illness.

## ~THE PICNIC GRILL~

 \$14-\$16(Choose two sandwiches and any 2 side dishes)
$\sim 1 / 3$ \# Cheeseburger w/ Lettuce,
Tomato, Onion
~All American Hot Dog w/ Stadium
Mustard, Onion
~Polansky's Mild Italian Sausage or
Bratwurst
~Grilled Lemon Herb Boneless Chicken Breast
~Jumbo Sliders~
\$13-\$15
(Choose two sandwiches and any 2 side dishes)
~ Smoked Pulled Pork w/ pickles, BBQ, \& ~Polansky's Italian Sausage w/ peppers \& onions onions
~ Homestyle Pot Roast w/ Horseradish
~BBQ Brisket w/ pickles, BBQ, \& onions
~Lemon Herb Pulled Chicken w/ tomato \& mayo
$\sim$ There is a small travel charge for parties outside of Lorain or Western Cuyahoga Counties $\sim$ $\sim$ There is a small service charge for parties of less than 50 guests~

> 25 plate minimum for full-service catering. Please see our pick-up menu for smaller parties

## ALL DINNERS PLATED BUFFET STYLE

and include heavyweight twill plates, heavyweight crystal plastic ware, napkins, and salt \& pepper. (additional place setting options for an extra charge)

## ~SIDES~

~STEAMED BABY REDSKIN POTATO
~POTATO SALAD
~WHIPPED POTATOES
~AU GRATIN POTATO
~SWEET POTATO CASSEROLE
~MACARONI SALAD
~CORNBREAD STUFFING
~BAKED BEANS
~WILD RICE PILAF
~ROASTED VEGTEBLES +\$2
~ BUTTERED ASPARAGUS +\$2
~BUTTERED BABY CARROTS
~GREEN BEANS w/mushrooms and onions
~COLE SLAW
~TOSSED GARDEN SALAD
$\sim$ CORN (on the cob when in season $(\mathbf{P}+\mathbf{1})$
$\sim$ HOMEMADE MAC \& CHEESE + $\$ 2$
EXTRA SIDES \$2

| $\sim$ Party Trays $\sim$ <br> (priced per person) |  |
| :--- | :--- |
| Vegetable or Fruit Tray-- <br> $\$ 2.50$ A Seasonal Selection of <br> Fresh Vegetables and Dip or <br> Fruit. | Cheese Tray--\$2.75 Selection <br> of Hand Cut Cheeses, Grapes, <br> and Crackers. |
| Shrimp Cocktail--\$8 A | Pastry Tray--\$2.25 Chef’s <br> Choice of Cookies and Petite <br> Pastries. |
| Classic, Chilled Shrimp and | Charcuterie Tray--\$6 Smoked |
| Homemade Cocktail Sauce. | and Cured Meats, Pickled <br> Vegetables, and Bread. |

~The Sweet Stuff~
(priced per person)

- Cookie and Mini Pastries --\$2.25
- Cheese Cake --\$3
- Fresh Baked Mama Jo Pies --\$3.25
- Custom Baked Cake --\$2.50

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## ~Boxed Lunches~ <br> \$9-\$11

( 25 person minimum order)
Comes with a bag of chips, a piece of fresh fruit, \& a chocolate chip cookie.

- Turkey and Bacon Hoagie or Wrap with Lettuce and Tomato.
- Ham and Swiss Hoagie or Wrap with Lettuce and Tomato.
- Tuna Salad Croissant or Wrap with Lettuce and Tomato.
- Chicken Salad Croissant or Wrap with Lettuce and Tomato.
- Grilled Chicken Caesar Wrap.


## ~Homemade Deli Salads~ (priced per person)

Antipasto--\$2.50 Salami, Pepperoni, and Smokey Ham mixed with Mozzarella, Provolone, Parmesan, Black Olives, Pepperoncini, and Onions in a Zesty Olive Oil Dressing.

Tri Color Pasta Salad--\$1.50 Tri Color Pasta, Olives, Bell Peppers, Onions, Pepperoncini, and Mozzarella in a Zesty Olive Oil Dressing.

3 Bean Salad--\$1.75 Kidney Beans, Yellow Beans, and Green beans tossed with Onions, Red Bell Peppers, and Fresh Mushrooms in a Smokey

## Southwest Bean and Corn Salad--\$1.75

Seasoned Black Beans, Roasted Corn, Red Bell
Peppers, Onions, Cilantro, and Tomatoes.

## Chickpea, Cucumber \& Feta Salad--\$1.75

Chickpeas, Onions, Bell Peppers, Cucumbers and Feta Cheese tossed in a Lemon Herb Vinaigrette.

Chili Lime Black-Eyed Pea Salad--\$1.75 BlackEyed Peas, Fresh Jalapeno, Red Bell Pepper, Tomatoes and Green Onions Tossed with Sweet Lime Vinaigrette. Bacon Vinaigrette.

Chicken Salad--\$2.50 A Classic, Roast Chicken Breast, Grapes, Celery, and Onions in a Homemade Creamy Dressing.


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