



Full-Service Catering
Winter Menu
November ~ April

(also available all year)

~On Site and Delivery Culinary Specialist~

www.PogiesCatering.com

[Facebook.com/PogiesCatering](https://www.facebook.com/PogiesCatering)

(440)864-4654 | JPogorelc@PogiesCatering.com

Bringing the kitchen to you for over 40 years!

All orders must be confirmed & finalized 7-10 days prior to the event

~Pogie's Entrees~

Hearty Portions, Homemade, and Prepared Fresh. Always Satisfying, Stick to Your Ribs
Comfort Food, Done Pogie's Style.

New York Strip Roast

(Market Price)

Always Tender, Roasted to Perfection
and Served with Roasted Mushroom
Demi-Glace

(includes stainless silverware)

POGIE'S BBQ RIBS

AND CHICKEN--\$19⁵⁰

St Louis Style BBQ Ribs and Boneless
Lemon Herb Chicken Breast

SLOW ROASTED CHICKEN--\$16

1/2 Slow Roasted Chicken

GRILLED LEMON HERB

BONELESS CHICKEN BREAST--\$14

Boneless Chicken Breast Grilled with
Herbs and Fresh Lemons

STUFFED PORK LOIN--\$16

Hand Stuffed with Bacon & Corn Bread
Stuffing. Topped with Gravy

Served with a Tossed Salad

(includes stainless silverware)

SOUTHERN STYLE

BBQ RIB DINNER--\$18

Fall of the bone St Louis Style BBQ

BAKED SALMON

(Market Price)

Fresh Salmon Fillets Baked with Lemon, White Wine, and Butter

(Above dinners served with any 2 side dishes and a roll & butter)



= Must Be Cooked or Finished on Site

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

~Pasta Buffet~

(Finished on site) 

\$13

Italian Style Salad, Italian Bread & Butter, Meatballs, Polansky Mild Italian Sausage, Penne & Spaghetti Pasta, and Pogie's Special Blend Marinara.


~Pogie's Combos~

\$16-\$24

(Choose a 2 or 3 dish buffet served with any 3 side dishes and a roll & butter)

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|-------------------------------------|--------------------------------------|
| ~ Smoked Ham Mac & Cheese | ~Pineapple Baked Ham |
| ~Penne w/ Meatballs | ~¼ Herb Roasted Chicken |
| ~Kielbasa & Kraut | ~ Lemon Herb Boneless Chicken Breast |
| ~Italian Sausage w/peppers & onions | ~Slow Cooked BBQ Brisket |
| ~Smoked Pulled Pork | ~Homemade Meatloaf |
| ~Roast Pork Loin | ~Homemade Beef Stew |

~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

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~Jumbo Sliders~

\$13-\$15

(Choose two sandwiches and any 2 side dishes)

- | | |
|--|---|
| ~ Smoked Pulled Pork w/ pickles, BBQ, & onions | ~Polansky's Italian Sausage w/ peppers & onions |
| ~ Homestyle Pot Roast w/ Horseradish | ~Lemon Herb Pulled Chicken w/ tomato & mayo |
| ~BBQ Brisket w/ pickles, BBQ, & onions | ~Beer Bratwurst w/ caramelized onions |

- ~There is a small travel charge for parties outside of Lorain or Western Cuyahoga Counties~
~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~

- ~BUTTERED REDSKIN POTATOS
- ~POTATO SALAD
- ~WHIPPED POTATOES
- ~AU GRATIN POTATO
- ~SWEET POTATO CASSEROLE
- ~MACARONI SALAD
- ~CORNBREAD STUFFING
- ~BAKED BEANS
- ~WILD RICE PILAF

- ~FRESH SNAP PEAS & BABY CARROTS +\$2
 - ~BUTTERED ASPARAGUS +\$2
 - ~BUTTERED BABY CARROTS
 - ~GREEN BEANS w/mushrooms and onions
 - ~COLE SLAW
 - ~TOSSED GARDEN SALAD
 - ~CORN
 - ~HOMEMADE MAC & CHEESE +\$2
- EXTRA SIDES \$2**

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~Soups~

\$3

CHICKEN NOODLE, STUFFED PEPPER, CHICKEN AND RICE, MINESTRONE,
TOMATO BASIL, POGIES CLAM CHOWDER, CHILI.

~Party Trays~

(priced per person)

Vegetable or Fruit Tray--\$2.50 A Seasonal Selection of Fresh Vegetables and Dip or Fruit. **Cheese Tray--\$2.75** Selection of Hand Cut Cheeses, Grapes, and Crackers.

Shrimp Cocktail--\$8 A Classic, Chilled Shrimp and Homemade Cocktail Sauce. **Charcuterie Tray--\$6** Smoked and Cured Meats, Pickled Vegetables, and Bread.

~Appetizers~

(priced per person)

Double Order Recommended if Served as Entrée

~Stuffed Banana Pepper-\$5 ~Smoked Chicken Legs-\$6 ~Sausage Sampler (3)-\$5 ~Smoked Pork Mini Sliders-\$4 ~Smoked Pork Nacho Bar-\$4	~Meatballs-\$3 <i>(BBQ, Swedish, Italian)</i> ~Southwest Potato Skins-\$4 ~Turkey Bacon Pinwheels-\$4 ~Corned Beef Pinwheels-\$4
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~The Sweet Stuff~

(priced per person)

- **Cookie and Mini Pastries --\$2.75**
- **Cheese Cake --\$3**
- **Custom Baked Cake --\$2.75**
- **Fresh Baked Mama Jo Pies --\$3.25**

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~Boxed Lunches~

\$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--\$1.75 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 Bacon Vinaigrette.

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 Black-Eyed Peas, Fresh Jalapeno, Red Bell Pepper, Tomatoes and Green Onions Tossed with Sweet Lime Vinaigrette.



Pogies' new kitchen & dining room will be open in March 2025!

Pogies' Picnic Garden Pavilion open in June 2025!

Scan the QR code for updates

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October 2024