## The Standard Buffet \$\_\_\_\_\_ per person

(includes 15% gratuity and sales tax)
Included with the Standard Buffet:

#### **Dinner**

A Fresh Garden Salad served plated or family style with Rolls and Butter Choice of one Entrée from Group 1, One Vegetable, and One Potato Also included with Buffet: Coffee, Hot Tea and Iced Tea Choice of Veggie Tray or Assorted Dessert Tray

#### The Fancy Buffet

\$\_\_\_\_\_ per person

(includes 15% gratuity and sales tax)
Included with the Fancy Buffet:

#### Dinner

A Fresh Garden Salad served plated or family style with Rolls and Butter
Choice of two Entrées from Group 1 or one Entrée from Group 1 and one Entrée from
Group 2, One Vegetable and One Potato. Pasta Alfredo or with Marinara Sauce
Also included with Buffet: Coffee, Hot Tea and Iced Tea
Choice of one Appetizer or Assorted Dessert Tray

#### **The Ultimate Buffet**

S\_\_\_\_\_ per person

(includes 15% gratuity and sales tax)
Included with the Ultimate Buffet:

#### <u>Dinner</u>

A Fresh Garden Salad served plated or family style with Rolls and Butter Choice of three Entrées (from group 1 and group 2), One Vegetable, One Potato, Pasta Alfredo or Marinara Sauce and Assorted Dessert Tray Also included with Buffet: Coffee, Hot Tea and Iced Tea

All Packages include White Tablecloths and White Napkins. Color Linen is available for an additional charge. Also included are skirting of all appropriate tables. Above pricing are based on Buffet Service Sit-Down. Family Style is also available at an additional \$4.00 per person.



# **D&R Catered Affairs**

33567 Aurora Rd Solon, Ohio 44139 440-498-4555 216-287-9249 dnrbagels@sbcglobal.net www.dandrbagels.com

# **Catering Policies**

Allow D & R Catered Affairs the opportunity to create the ultimate event – for pleasure, business, brunch, lunch or dinner.

You provide the Venue; we will do the rest.

Our catering service goes back about 30 years, we have catered big and small events from; Weddings, showers, Bar & Bar Mitzvahs, company parties, indoor and outdoor picnics etc.....

## **Food Service**

All food prepared fresh the day of your function using the finest ingredients;

## Deposit

A deposit of \$300.00 is required the day of booking, this reserves our catering service and will be applied to your final bill, the deposit will not be refundable in case of a cancellation <a href="Insurance">Insurance</a>

Fully insured for product liability.

## Guarantee

Final count is required 14 days prior to the event, and final payment required 7 days prior to your event. No personal checks will be accepted for final payment, there will be a 3% charge for all credit card payment.

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**Notes and Special Requests** 

### **Potato Selection**

Choose One (Additional Selection \$150 per person)

- Au Gratin Potatoes
- Baked Potatoes (served with sour cream and butter)
- Baked Sweet Potatoes (served with brown sugar and cinnamon)
- Buttered Noodles
- Cheese Potato Bake (shredded potatoes baked in cream sauce with lots of cheese)
- Herb Stuffing
- Oven Roasted Garlic Mashed Potatoes
- Oven Roasted Whole Baby Bakers
- Pasta Salad
- Penne with Alfredo Sauce
- Potato Salad
- Rice Pilaf
- Rigatoni with Marinara Sauce
- Rosemary and Garlic Red Skin Potatoes

## **Vegetable Selection**

Choose One (Additional Selection \$1.50per person)

- Baked Beans
- Broccoli with Cheese Sauce
- Broccoli with Olive Oil and Garlic
- Cabbage and Noodles
- California Medley
- Corn in Butter Sauce
- Glazed Carrots with a Hint of Garlic
- Green Bean Almandine
- Green Beans with Garlic and Olive Oil
- Peas with Mushrooms and Onions
- Pinto Beans with Onions
- Seven Bean Salad
- Snow Peas and Carrots in Garlic Butter

# **Breakfast**

Breakfast is served Buffet style only, from 7:00 am to 1:00 pm.

Our Buffet includes choice of 7 items from the list below.

Assorted juices, coffee, and tea (decaffeinated and regular) are also included.

All served on china; tables will be dressed with linen cloths and linen napkins.

<b>Standard Buffet</b>	\$	per person
(inclu	des tax and gratuity)	

## **Breakfast Buffet Items (Choose 7)**

Scrambled Eggs Pasta Salad
Bacon & Sausage Potato Salad
French Toast Ambrosia Salad

Pancakes Bagels with Cream Cheese

Swedish Meatballs Danish and Muffins
Sliced Baked Ham Oven Roasted Potatoes

Sausage Gravy with Biscuits Croissants
Frittata Hash Browns
Yogurt Hot Oatmeal

<u>Deluxe Buffet</u>	(add one item from	bottom selection
\$	per person	(additional)

Sliced Nova with Cream Cheese and Bagels Fresh Seasonal Fruit Cheese Blintz Soufflé with Raspberry Sauce

# **ENTRÉES—CONTINUED**

## Group 2

- Beef Shish-ka-Bob
- Beef Tips with Mushrooms
- Pork Tenderloin with Wine Sauce
- BBQ Baby Back Ribs
- Pulled Pork
- Salmon with Vidalia Onion and Mango Salsa
- Filet of Cod with Alfredo Sauce
- Pasta Alfredo with Shrimp
- Parmesan and Herb Crusted Tilapia
- Coconut Crusted Tilapia

## **Group 3**

- Prime Rib (Rare)
- Beef Tenderloin
- Salmon with Vidalia Onion and Mango Salsa (8 oz.)
- Jumbo Coconut Shrimp with Dipping Sauce
- Breaded Jumbo Shrimp
- Crab and Shrimp Crusted Cod

## **Special Event**

<u>Served Sit-Down Only</u> – Includes Salad and Rolls, Vegetable and Potato, and Assorted Dessert Tray.

- Surf & Turf ...... Market Price (6 oz. Filet Mignon or Prime Rib and 6 oz. Lobster Tail)
- King Crab Legs ...... Market Price
- 10 oz. Strip Steak ...... Market Price

# **ENTRÉES**

#### Group 1

#### Pasta

- o Cavatelli with Meat Sauce
- Lasagna Bolognese
- Meat Filled Manicotti
- Pasta Alfredo with Chicken
- Rigatoni with Meatballs
- Vegetable Lasagna

#### Chicken

- Artichoke and Scallion Cream Cheese Stuffed Chicken Breast
- Chicken Margherita
- o Chicken Marsala
- Chicken Paprikash
- Chicken Parmigiana
- Chicken Tenders
- Golden Fried Chicken
- Grilled Chicken with Citrus Salad
- Ham and Swiss Stuffed Chicken Breast
- Herb Stuffed Chicken Breast
- Lemon Chicken Cutlets
- Lemon Chicken with Lemon Sauce and Capers
- Oven Roasted Chicken with Garlic and Rosemary

#### Pork

- o Baked Ham
- Breaded Boneless Pork Chops
- Italian Sausage with Onions and Peppers
- Polish Sausage with Sauerkraut and Dumplings

#### . Beef

- Sirloin or Beef with Demi-Glace
- Eggplant Parmigiana
- Stuffed Cabbage Rolls

## **Luncheon Menu**

\$ per person

(includes 15% gratuity and sales tax)

Served Buffet Style (Sit-Down or Family Style Add \$2.00 p.p.)

#### **Luncheon Menu Includes:**

Fresh Garden Salad, Rolls and Butter, Choice of an Entrée, Potato or Pasta, Vegetable and Assorted Pastries. Coffee, Hot Tea and Iced Tea are included.

#### **Entrée Selections**

Rigatoni w/ Meatballs Chicken Cacciatore w/ Rice

Oven Roasted Chicken w/ Garlic and Rosemary Italian Sausage w/ Peppers and Onions

Cavatelli w/ Meat Sauce Stuffed Cabbage Rolls

Meat Filled Manicotti Polish Sausage w/ Sauerkraut and

Lasagna Bolognese Dumplings

Pasta Alfredo w/ Chicken or Shrimp Breaded Boneless Pork Chops
Vegetable Lasagna Pork Tenderloin w/ Wine Sauce

Eggplant Parmesan Lemon Chicken Cutlets

Chicken Parmigiana Lemon Chicken w/ Capers and Lemon

Chicken Marsala Sauce

Baked Ham Roast Beef w/ Demi-Glace

Golden Fried Chicken Mac & Bacon (Ultimate Mac n'cheese)

Chicken Paprikash Stuffed Chicken Breast

Cod Filet with Alfredo Sauce

#### **Potatoes**

Garlic Whipped Potatoes w/ Gravy Potato Salad

Oven Roasted Baby Bakers Baked Potatoes w/ Sour Cream

Red Skin Potatoes w/ Garlic and Rosemary

Rice Pilaf

Au Gratin Potatoes

Baked Sweet Potatoes

Buttered Noodles

Pasta w/ Marinara

## **Vegetables**

Green Beans w/ Bacon and Onions Glazed Carrots with a hint of Garlic

Green Bean Almandine

California Medley

Peas w/ Mushrooms and Onions

Corn in Butter Sauce

Broccoli in Cheese Sauce

Broccoli w/ Olive Oil and Garlic

Snow Peas and Carrots in Garlic Butter Baked Beans

#### Other Information

This menu is available Monday thru Thursday afternoons only. Evenings \$\_\_\_\_\_

Add an Additional Entrée for \$3.00 more per person.

# Hors D' Oeuvres

# Priced per person Hors D' Oeuvres served stations Passed Hors D' Oeuvres add \$0.50

- Antipasto Misto: Assortment of Cheese, Olives and Peperoni
   \$1.75
- Arancini (Risotto cakes, 1-count) \$1.50
- Assorted Cheese and Gourmet Crackers \$2.50
- Assorted Sausage Bites (BBQ, 1-count) \$1.00
- Bacon-Wrapped Water Chestnuts (3-count) \$1.50
- BBQ Meatballs (4-count) \$1.50
- Bocconcini Olives and Tomato Skewers (1-count) \$1.50
- Bocconcini-Wrapped with Prosciutto (1-count) \$1.75
- Chicken Fingers with Dipping Sauce (1-count) \$1.75
- Chicken Wing Dings (2-count) \$2.25
- Chicken Wings BBQ (2-count) \$2.00
- Cod Nuggets with Cocktail Sauce (1-count) \$1.75
- Cold Vegetable Pizza Squares (1-count) \$1.00
- Feta Cheese and Caramelized Onion Tarts (1-count) \$1.75
- Fresh Homemade Salsa with Tortilla Chips \$1.50
- Fresh Vegetable Tray with Dip \$150
- Fruit Platter \$3.75
- Fruit Salad \$2.00
- Jumbo Shrimp Cocktail (3-count) \$4.95
- Mini Bagels Margherita (1-count) \$1.50

# Hors D' Oeuvres—CONTINUED

- Mini Bagels with Assorted Cream Cheese (1-count) \$1.25
- Mini Bagels with Lox and Cream Cheese (1-count) \$3.25
- Mini Crab Cakes (1-count) \$3.75
- Mini Egg Rolls (1-count) \$1.00
- Mini Ham and Cheese Croissants (2-count) \$1.75
- Pastry-Wrapped Beef Smokies (2-count) \$1.00
- Pineapple Tree Display, Studded with Cheese and Olives (Serves over 100) - \$225.00
- Pot Stickers with Dipping Sauce (1-count) \$1.25
- Puffs Filled with Chicken Salad (1-count) \$1.75
- Puffs Filled with Tuna Salad (1-count) \$1.50
- Spinach and Artichoke Dip with Pita Chips \$1.50
- Spanakopita (1-count) \$1.25
- Stuffed Mushroom Caps (Sausage, 1-count) \$1.50
- Stuffed Mushroom Caps (Seafood, 1-count) \$1.75
- Stuffed Mushroom Caps (Spinach Parmesan, 1-count) \$1.50
- Swedish Meatballs (4-count) \$1.50
- Sweet and Sour Meatballs (4-count) \$1.50