
*In a World
of Chaos
Find Your
Caterer*

Contact

105 WEST STATE ST
MEDIA, PA 19063
610-891-8900
www.stephensonstate.com

Social Media

@STEPHENSONSTATE

Stephen's
on state



ABOUT US

Inside those sliding french doors that open out to the street, many people are coming to Stephen's to enjoy a full dining experience, dance, or maybe simply to enjoy an appetizer and cocktail from their extensive martini and wine list while entertaining by live band and musicians in an open air setting Monday through Saturday.

But, Stephens is much more than just a restaurant! Call us for all of your catering needs!

OUR EXPERTISE

Set your self apart and have your next event at Stephen's on State! In business over 20 years, we will accommodate any boutique event with care and

REHEARSAL DINNERS
SHOWERS
ANNIVERSARIES
BIRTHDAY'S
CORPORATE EVENTS
LUNCHEONS
HAPPY HOUR GROUPS
HOLIDAY PARTIES
FAMILY CELEBRATIONS
&
MUCH MORE...



Notes

A series of nine horizontal lines for writing notes, each with decorative scrollwork at both ends. The lines are evenly spaced and extend across the width of the page.

BRUNCH BUFFET

\$28.5 PER PERSON

FRUIT DISPLAY

Seasonal Fruit display served with Whipped Cream

ASSORTED BAGELS & SPREADS

Add Smoked Salmon & Capers - additional charge of \$5 p/p

SWEETS

Assorted muffins & pastries

BREAKFAST STATION

Caramel Banana French Toast, Eggs Benedict, Scrambled Eggs, Applewood smoked bacon, Maple and Sage Sausage Links, Home Fries



SALAD STATION

Choice of 1

- Caesar Salad: fresh cut romaine lettuce, garlic croutons, shaved Locatelli, Parmesan Caesar dressing
- Baby Spinach Salad: Sliced granny smith apples, candied walnuts, cranberries, crumbled Gorgonzola, Champagne Vinaigrette

LUNCH STATION

Choice of 2

PETITE SANDWICHES

ipas

- Chicken salad with grapes and walnuts on a croissant
- Turkey and Swiss Panini, sliced tomato and honey mustard
- Grilled Vegetable with Fresh Mozzarella

PASTA STATION

Choice of 1

- Rigatoni Alfredo: Baby Spinach, fresh basil, creamy parmesan Alfredo sauce
- Penne Ala Vodka: English Peas, Prosciutto and Vodka Blush sauce

BRUNCH ADD ON OPTIONS

OMLETTE STATION: \$7.5 P/P

Fresh omelets made to order! Including baby spinach, tomato, mushrooms, sausage, ham, bacon, cheddar, American + Goat Cheese



DESSERT STATION OPTIONS

SWEET TRAYS: \$3.5 P/P

- Brownies: Blondie, Rocky Road, Chocolate Chip
- House Baked Cookies: Chocolate chip, Oatmeal raisin and butter
- Italian Cannoli: Mini Cannoli shell stuffed with chocolate chip ricotta filling

CARVING STATION

- HERB CRUSTED BEEF TENDERLOIN
\$19.95 p/p
- PRIME RIB SLOW ROASTED
\$19.95 p/p
- HONEY DEJON CRUSTED TURKEY BREAST
\$12.95 p/p
- WHOLE PORCHETTA ITALIAN STYLE or BBQ
ROASTED PIG \$15.95 p/p
(50 person minimum)
- HICKORY SMOKED BBQ BRISKET
\$14.95
- CHERRY SMOKED HAM
\$7.95 p/p



GOLD LUNCHEON IN HOUSE SIT-DOWN

\$22.95

plus tax + gratuity

SOUP OR SALAD

(Choice of 1)

Tomato Bisque

- With melted cheddar crostini garnish

Caesar Salad

- Fresh shaved Locatelli, house Caesar dressing, toasted garlic croutons

Iceberg Wedge

- Tomato, Bacon, Bleu Cheese or Russian dressing

Baby Spinach Salad

- Walnuts, dried cranberries, granny smith apples, goat cheese, champagne vinaigrette

DESSERT - INCLUDED

Italian Vanilla Ice Cream or Assorted Cookie Tray

FAMILY STYLE HORS D' OEUVRES

- Add \$3.5 P/P Choice of 3

- Parmesan & Black Pepper Ravioli
- Spanikopita
- Bruschetta
- Chicken cordon bleu croquette
- Prime Rib Egg Rolls
- Chicken Quesadillas

ENTREES

(Choice of 3)

- **Hand carved Prime Rib Sandwich** - Caramelized onions, horseradish mayo, Provolone cheese, Italian roll and house cut fries
- **Classic Turkey Club** - Smoked turkey breast, aged cheddar, lettuce, tomato, bacon, chipotle mayo, sourdough bread and house cut fries
- **Grilled Chicken Pesto Wrap** - Fresh mozzarella, roasted red peppers, basil, house pesto and house cut fries
- **Rigatoni Alfredo** - Baby spinach, fresh basil, creamy parmesan Alfredo sauce (Vegetarian Dish)
- **Penne Ala Vodka** - Fresh peas, prosciutto, Vodka blush sauce
- **3 Cheese Ravioli** - Made with fresh ricotta, mozzarella & parmesan cheese served in Aurora sauce (Vegetarian Dish)

SPECIALTY ENTREES

(ADD \$4.95)

(Non pasta entrees include roasted red bliss potatoes & sautéed seasonal vegetable)

- Wild Pacific Tilapia - White wine tomato basil sauce
- Chicken Parmesan - Home made breaded chicken cutlet topped with provolone cheese in marinara sauce served with spaghetti
- Short Rib Bolognese - Pork sausage, slow braised short rib, tomato ragout, penne pasta
- Scottish Salmon - White wine tomato basil sauce
- Chicken Marsala - Pan seared chicken breast with sautéed wild mushrooms in a rich Marsala wine sauce
- Farmers Stir Fry - Wild rice, farmers choice, ginger, wasabi cucumber dressing
(Vegan dish)
- Herb Roasted Chicken - Topped with baby spinach, roasted peppers and melted provolone in a garlic white wine sauce

SPECIALTY DESSERTS

(ADD \$3.95)

- New York Cheesecake - with whipped cream and fresh berries
- Blackout - Fudge layered Cake with chocolate mousse & chocolate ganache
- Tiramisu - Layers of vanilla cake soaked with coffee liquor, topped with mascarpone butter cream and dusted with cocoa powder



PLATINUM DINNER IN HOUSE SIT-DOWN

~~\$~~31.95

PLUS TAX & GRATUITY

SOUP OR SALAD

(Choice of 1)

- Tomato Bisque – With melted cheddar crostini garnish
- Caesar Salad - Fresh shaved Locatelli and house Caesar dressing, toasted garlic crostini
- Lettuce Wedge - Cherry tomato, bacon, Bleu Cheese or Russian dressing
- Baby Spinach Salad - Walnuts, dried cranberries, granny smith apples, Gorgonzola cheese, champagne vinaigrette

FAMILY STYLE

HORS D' OEUVRES

Add \$3.95 P/P Choice of 3

- Parmesan & Black Pepper Ravioli
- Spanakopita
- Bruschetta
- Chicken cordon bleu croquette
- Prime Rib Egg Rolls
- Chicken Quesadillas

ENTREES

(Choice of 3)

- Penne - Sausage, broccoli rabe, roasted tomatoes in a garlic white wine sauce with Shaved parmesan
- Scottish Salmon - With Parmesan risotto, seasonal vegetable in a white wine tomato basil sauce
- Tilapia- With Parmesan risotto, seasonal vegetable in a white wine tomato basil sauce
- Farmers Stir Fry - Wild rice, Farmers choice vegetables, ginger, wasabi cucumber dressing (Vegan Dish)
- Herb Roasted Chicken - Topped with baby spinach, roasted peppers and melted provolone in a garlic white wine sauce with whipped potatoes
- Chicken Marsala- Pan seared chicken breast with sautéed wild mushrooms in a rich Marsala wine sauce with whipped potatoes
- Chicken Parmesan -Home made breaded chicken cutlet topped with provolone cheese in a marinara sauce served with pasta
- Rigatoni Bolognese - Slow braised short ribs, creamy tomato sauce, rigatoni pasta

PLATINUM DINNER ADDITIONS

SPECIALTY ENTREES

(Add \$4.95 per additional order)

- Lump Crab Stuffed Salmon - With parmesan risotto and white wine tomato basil sauce
- Chesapeake Bay Crab Cake - With parmesan risotto, lobster cream sauce
- Chicken Stephen - Gulf shrimp and crabmeat in a grand mariner cream sauce with whipped potatoes

PRIME ENTREES

(Add \$12.95 per additional order)

- Chilean Sea Bass - Parmesan risotto, seasonal vegetable, white wine tomato basil sauce
- Red Wine Braised Short Rib - Whipped potatoes, wild mushrooms
- Center Cut Filet Mignon - Whipped potatoes, seasonal vegetable, red wine jus

SPECIALTY DESSERTS

(ADD \$3.5 P/P)

- New York Cheesecake - with whipped cream and fresh berries
- Blackout - Fudge layered cake with chocolate mousse & chocolate ganache
- Tiramisu - Layers of vanilla cake soaked with coffee liquor, topped with mascarpone butter cream and dusted with cocoa powder



ALL ENTREES SERVED WITH ROASTED POTATOES AND SAUTÉED VEGETABLES. EACH MEAL IS ACCOMPANIED WITH HOMEMADE BREAD, SEASONED OLIVE OIL, FRESHLY BREWED COFFEE & TEA. OUR CHEF CAN SUBSTITUTE ANY OF YOUR FAVORITE DISHES FOR THIS MENU UPON REQUEST

STEPHEN'S BUFFET

\$32.95

PLUS TAX & GRATUITY

SALADS

(Choice of 1)

- Caesar Salad - Fresh shaved Locatelli and house Caesar dressing
- Lettuce Wedge - With cherry tomato, bacon, Bleu Cheese or Russian dressing
- Baby Spinach Salad - Walnuts, dried cranberries, granny smith apples, Gorgonzola cheese, champagne vinaigrette

ITALIAN PASTA

(Choice of 1)

- Rigatoni Alfredo - Baby spinach, fresh basil, creamy parmesan Alfredo sauce (Vegetarian)
- Penne Ala Vodka - Fresh peas, prosciutto, Vodka Blush sauce
- 3 Cheese Ravioli - Made with ricotta, mozzarella and parmesan cheese served in Aurora sauce (Vegetarian)

SIDES

(Choice of 2)

- Garlic Mashed Potatoes
- Roasted Red Bliss Potatoes
- Rice Pilaf
- Vegetable Medley
- Garlic Green Beans

ENTREES

(Choice of 3)

- Chicken Marsala- Pan seared chicken breast with sauteed wild mushrooms in a rich Marsala wine sauce
- Chicken Parmesan: Home made breaded chicken cutlet topped with provolone cheese
- Sausage & Peppers - Sweet Italian pork sausage, cooked with onions and bell peppers
- Meatballs - Made with pork, beef and veal in our home made marinara, served with rolls
- Roast Beef - Slowly cooked round top beef thinly sliced in Au Jus, served with rolls
- Egg Plant Parmesan- Breaded eggplant layered with Mariana sauce, fresh basil and provolone (Vegetarian)
- Farmers Stir Fry - White rice, Farmers choice vegetables, ginger, wasabi cucumber dressing (Vegan)
- Roasted Atlantic Salmon -With lemon white wine tomato butter sauce

ADD ON CARVING STATION

- HERB CRUSTED BEEF TENDERLOIN | \$19.95 p/p
- PRIME RIB SLOW ROASTED | \$19.95 p/p
- HONEY DEJON CRUSTED TURKEY BREAST | \$12.95 p/p
- WHOLE PORCHETTA ITALIAN STYLE or BBQ ROASTED PIG | \$15.95 p/p (50 person minimum)
- HICKORY SMOKED BBQ BRISKET | \$14.95 p/p
- CHERRY SMOKED HAM | \$7.95 p/p

COCKTAIL MENU

A la Carte by the dozen

GRAND ANTIPASTO DISPLAY

All the Italian favorites! – \$7.95 per person

Imported Genoa Salami, Prosciutto
Di Parma, Sharp Provolone, Hot pepper
shooters, marinated mushrooms, Sicilian
olives, roasted red peppers, long hot peppers,
Broccoli Rabe and Artichokes.
Assorted breads & crostini
(25person minimum)

- Prime Rib Egg Rolls: Spicy horseradish cream sauce – \$29.50 dz
- Chicken Cordon Bleu Croquette: roasted ranch aioli – \$22.5 dz
- Shrimp Lejon: Shrimp wrapped in bacon with spicy horseradish sauce – \$32.75 dz
- Crab Stuffed Mushrooms: Stuffed with lump crab meat and jack cheese – \$33.75 dz
- Rare Ahi Tuna: Wakame seaweed salad soy glaze & wasabi – \$25.75 dz
- Parmesan Crusted Fried Ravioli: Spicy marinara – \$23.50 dz
- Bruschetta: Tomato tossed with imported extra virgin olive oil and basil served on a parmesan crostini – \$20.95 dz

- Filet Mignon Horseradish Crostini: Thinly sliced filet mignon with horseradish cream – \$39.50 dz
- Chicken Quesadillas: Queso Mixto, salsa roja, cilantro, lime Crema – \$19.95 dz
- Oysters on the Half Shell: Variety of mignonette & cocktail sauce – \$26.50 dz
- Shrimp Cocktail: Chilled jumbo shrimp served with citron cocktail sauce – \$32.50 dz
- Coconut shrimp: Sweet chili sauce – \$32.50 dz
- Vegetable Spring Rolls: Packed with Thai basil, carrots, lettuce, green onion – \$19.95 dz
- Spanakopita: Crispy layers of phyllo dough filled with spinach and feta cheese – \$23.95 dz



● CATERING TRAYS ●

In house - Delivery
Full service off site - Pick up

HOT TRAYS

Hot Appetizer Sampler

- Shrimp Lejon (15 pc) - Prime rib egg rolls (15 pc), Parmesan crusted fried ravioli (15pc). – 45pc Feeds 12-15 p - \$119.95

Chicken Tender

–Honey mustard, BBQ dipping sauces Feeds 12—15 people - 24 pc.– \$39

Jumbo Wings

– Buffalo, Signature 29 sauce or chipotle - Feeds 12—15 people - 48 pc. – \$59.50

Italian Roast Pork or Beef

- Marinated slow roasted, sliced thin and served in au jus

-7lb. with 20 rolls – Feeds 20-22p - \$95

Add provolone 9.99 per lb.

(1 lb. feeds 8-10p)

Sausage and Peppers

– Mild Italian sausage with caramelized onions, garlic and peppers

-7lb. with 24 rolls – Feeds 18-20 \$85

Chicken Cutlet Parmesan

- South Philly style bread, basil, parmesan, and mozzarella cheese

-12 cutlets with 12 rolls

-Feeds 10-12 \$69.95

Penne ALa Vodka

– Penne pasta tossed with peas and prosciutto, served in blush sauce with fresh herbs – Feeds 20-22 p \$55.00

Roasted Pepper Hummus

– Served with toasted pita chips

Feeds 20-25 people: \$39.99

Vegetable Crudité & Spinach Dip

- Broccoli florets, green beans, asparagus, bell peppers, celery sticks, carrots, button mushrooms, cherry tomatoes

Feeds 20-25 people: \$85

Pepperoni & Cheese

- Imported pepperoni, cubed cheddar, Swiss, mild and sharp provolone and fresh grapes

Feeds 20-25 people: \$59.69

Fresh Fruit Tray

- Honeydew, Cantaloupe, Pineapple, Watermelon, Strawberries, and Grapes served with whipped cream

Feeds 20-25 people: \$39.99



HOT TRAYS

Hot Appetizer Sampler

- Shrimp Lejon (15 pc) - Prime rib egg rolls (15 pc), Parmesan crusted fried ravioli (15pc). –
45pc Feeds 12-15 p - \$120.95

Chicken Tender

–Honey mustard, BBQ dipping
sauces
Feeds 12—15 people - 24 pc. – \$39

Jumbo Wings

– Buffalo, Signature 29 sauce or
chipotle - Feeds 12—15 people
- 48 pc. – \$48.50

Italian Roast Pork or Beef

- Marinated slow roasted, sliced thin and
served in au jus
-7lb. with 20 rolls – Feeds 20-22p - \$75
*Add provolone 9.99 per lb.
(1 lb. feeds 8-10p)*

Sausage and Peppers

– Mild Italian sausage with caramelized
onions, garlic and peppers
-7lb. with 24 rolls – Feeds 18-20 \$75

Chicken Cutlet Parmesan

- South Philly style bread, basil,
parmesan, and mozzarella cheese
-12 cutlets with 12 rolls
-Feeds 10-12 \$59.95

Penne ALa Vodka

– Penne pasta tossed with peas and
prosciutto, served in blush sauce with
fresh herbs
– Feeds 20-22 p \$45.00

3 Cheese Ravioli – Fresh pasta stuffed
with ricotta, parmesan, and Locatelli
cheeses, served in marinara sauce
30 pc – Feeds 10-15 as a side – \$59.95

Rigatoni Alfredo - Rigatoni pasta tossed
with fresh spinach in a creamy Alfredo
sauce
– Feeds 20-22p \$55.95

Herb Grilled Chicken Breast – Lemon
garlic beurre blanc sauce
15 pc. – Feeds 12-15p \$69.95

Pesto Roasted Salmon - Smoked tomato
beurre blanc sauce
20 pc. – Feeds 18-20p \$99

Broiled Tilapia – Tomato basil beurre
blanc sauce
12 pc. – Feeds 10-12p \$59.75

SLIDERS

20 Sliders per tray – Serves 10-12 people

Jumbo Lump Crab Cake

– with chipotle aioli - \$139.95

Black Angus Cheese Burger

– with cheddar - \$52.95

Hickory Smoked Beef Brisket

– with spicy BBQ Sauce - \$69.95

Chicken Salad

– mayo, onion, celery, fresh herbs - \$49.95

PVB Meatball Parmesan

- with Provolone - \$54.95

*Thanks for choosing us!
We're a Family and Friend
owned company. Working together
for 20+ years opening up
restaurants and catering
special events across the
Suburbs and Philadelphia.*

*We love food, wine, parties and
smiles on our clients faces!*

*We aim to treat all our guest like
they're our favorite cousin, So
welcome to the Family!*

HOT SIDE TRAYS

Grilled Asparagus with Roasted Peppers – Drizzled with olive oil and lemon
3Lb. Tray Serves 10-12 p - \$29.95

Garlic Green Beans
– Sautéed with butter, white wine and fresh herbs
3 lb. Tray Serves 10-12 p - \$21.95

Vegetable Rice Pilaf
– English peas, corn, carrots and celery
5 lb. Tray Serves 10-12 p - \$26.95

Sour Cream and Chive Mashed Potatoes
– Whipped with cream and butter
5 lb. Tray Serves 10-12 p - \$29.95

Old Bay Roasted Potatoes
– Roasted until crisp and tender with green onions
5 lb. Tray Serves 10-12 p - \$29.95



SALAD TRAYS

(Serves 12-15 people)

CAESAR - Traditional Caesar salad with house made dressing and shaved Locatelli cheese \$39.95 with grilled chicken \$55.95
Serves 12-15 p

BABY SPINACH – Dried cranberries, apples, crumbled gorgonzola, candied walnuts, Champagne vinaigrette
Serves 12-15 p - \$43.50

TOMATO, BASIL + FRESH MOZZARELLA

- Over mixed greens drizzled with imported extra virgin olive oil and aged Balsamic Vinaigrette
Serves 12-15 p - \$46.00

ICEBERG WEDGE – Topped with tomatoes, crispy bacon, Blue Cheese dressing and crumbled gorgonzola
Serves 12-15 p - \$49.95

COBB SALAD – Grilled diced chicken, Romaine lettuce, cherry tomatoes, Smokey bacon, avocado, corn, Blue Cheese crumble, Ranch dressing
Serves 12-15 p - \$56.95

SPRING CAESAR PASTA SALAD

- Penne pasta, Romaine lettuce, grilled chicken, cherry tomato, red onion, shaved parmesan, Caesar Vinaigrette
Serves 12-15 p - \$56.95



SIDE SALAD SAMPLER

(Feeds 20-22 pp \$81)

3lb Red Bliss Potato Salad - Celery, green onion in a creamy dijon dressing

3lb Italian Pasta Salad – Provolone, pepperoni, roasted peppers, artichokes in a red wine vinaigrette

3lb Tomato Mozzarella Salad– Fresh Mozzarella, cherry tomatoes, fresh basil

5lbs Yukon Gold Potato Salad - Smokey bacon, celery, horseradish aioli

Serves 18-20 \$45.50

5lbs Italian Style Past Salad - Sharp provolone, pepperoni, salami, artichokes, tomatoes, olives, roasted peppers, Balsamic Vinaigrette
Serves 18-20 \$43.50

DESSERT TRAYS

Feeds 20-22 p

Mini Cannoli Tray

Mini cannoli shell stuffed with
chocolate chip ricotta filling

45 pc. \$69.95



Cookie Tray

Chocolate Chip, Oatmeal Raisin

46 pc. \$48.95

Assorted Brownie Tray

Milk Chocolate and Blondie

46 pc. \$59.95



Loaded Mini Pastry Tray

(25 each of the above)

75 pc. \$85.95



BAR ARRANGEMENTS

Packages include soft drinks + Juices

CASH BAR

- Guests pay for individual drinks
- +gratuity/service charge

CONSUMPTION BAR –A LA CARTE

- +gratuity/service charge
- Consumption tab for group*
- (Can limit group selection)*

BEER & WINE PACKAGE

- \$10 per guest first hour
- \$8 per guest each additional hour
- +gratuity
- Assorted Red and White wines*
- Mimosas*
- Select bottled and rotating draft beer*

MIMOSA STATION

- \$8 per guest first hour
- \$4 per guest each additional hour
- (add A la Carte craft bloodies for \$2pp)
- +gratuity
- Self served station: Ice buckets filled with Prosecco assorted mixers & fresh berries*



DELUXE BAR PACKAGE

- \$14 per guest first hour
- \$12 per guest /each additional hour +gratuity
- Assorted Red and White wines*
- Domestic & Craft Bottles*
- 12 rotating draft beers*
- Fine Cocktails*

PREMIUM BAR PACKAGE

- \$16 per guest first hour
- \$14 per guest /each additional hour +gratuity
- Assorted Red and White wines*
- Domestic & Craft Bottles*
- 12 rotating draft beers*
- Premium Cocktails & Bourbons*
- Select Scotches & Cordials*
- Signature craft cocktail*

BBQ MENU



PACKAGES

20 person minimum available for pick up or delivery. An additional fee may apply for delivery. All orders must be made 24 hours in advance. All packages heavy duty plastic plates, plasticware, napkins, buffet table linens and chaffing dishes with fuel will be supplied. All prices are a per person price.

The Simple Man

One Meat, Two Sides and Rolls
\$15 p/p

The Crazy Suzie

Two Meats, Three Sides and Rolls
\$20 p/p

The Texas Manhandler

Smoked Chicken, BBQ Ribs
Two Sides, Cornbread
\$25 p/p

The Big Dog

BBQ Ribs, Two Meats
Two Sides, Rolls
\$30 p/p

The Heavy Hitter

BBQ Ribs, Smoked Chicken,
Two Meats, Two Sides, Rolls
\$35 p/p

Meat Choices

Pulled Pork
Pit Beef
BBQ Beef Brisket
Pulled Chicken
Smoked Chicken
Smoked Sausage

Side Choices

Coleslaw
Macaroni Salad
Pasta Salad
Potato Salad
Baked Beans
Corn on the Cob
Baked Apples
Baked Potato
Tomato-Cucumber Salad
Mac & Cheese



THE ULTIMATE BBQ EXPERIENCE\$200.00

Have our 16 ft long bbq pit on site burning all local sweet fruit woods and hickory filling the air with the wonderful aroma of smoked meat! (smoker off site only)

Pit Master - \$20 p/h (minimum of two pit masters)

THE WHOLE HOG

Italian Style

Includes Club Rolls, Provolone Cheese, Long Hot Peppers

Minimum 50 People.....\$15 p/p

BBQ Style

Includes Potato Rolls, Coleslaw, BBQ Sauce

Minimum 50 People.....\$15 p/p

Meat Trays

Seasoned with our award winning BBQ Dry Rub

All trays feed 20 people

<i>Pulled Pork (7lbs)</i>	<i>\$110</i>
<i>Pulled Chicken (7 lbs)</i>	<i>\$105</i>
<i>Beef Brisket (7 lbs).....</i>	<i>\$135</i>
<i>Sausage (7 lbs)</i>	<i>\$110</i>
<i>Sliced Pit Beef (7lbs)</i>	<i>\$105</i>
<i>BBQ Chicken: Breast, Legs, Thighs (24 pc).....</i>	<i>\$95</i>
<i>St. Louis Pork Spare Ribs (7 Pk).....</i>	<i>\$155</i>



Hot Trays

All trays feed 20 people

Grilled Vegetables.....	\$40
Baked Beans.....	\$40
Corn on the Cob.....	\$50
Mac & Cheese.....	\$40
Baked Potatoes.....	\$50
Steak Fries	\$40
Baked Apples.....	\$155

ColdTrays

All trays feed 20 people

BBQ Sauce (qt).....	\$12
Cole Slaw.....	\$35
Potato Salad	\$38
Macaroni Salad.....	\$38
Pasta Salad.....	\$36
Tomato-Cucumber Salad.....	\$40

Bread

All trays feed 20 people

Corn Bread Rolls.....	\$1.5/ each
Potato Rolls.....	\$6/ dz
Club Rolls	\$8/ dz
LeBus Rolls.....	\$10 / dz



KEEP IT IN THE FAMILY

- *AVOLA KITCHEN+BAR*
(Malvern)
- *LARIELE WOOD FIRED*
SQUARE PIE
(Media)
- *THE FOX BARN @*
TWENTY9
(Malvern)

**ASK ABOUT
OUR
SPECIALTY
FOOD
TRUCK!**

**THE PIZZA
CRUISER!**

Pizza, tacos,
salads and much
more!

