



CATERING MENU

WELCOME TO THE CLUB

Thanks for letting us feed you! You've officially made a great decision. We are mediocre people who make fantastic food. Every dish on this menu was created by our owner and chef, Sam — who, despite questionable sleep habits and an unhealthy obsession with seasoning, knows how to make a meal worth remembering. We offer 24/7 catering, which sounds intense, but really just means we'll show up when you need us — no questions asked. So let's get you fed. Enjoy the food, don't overthink it.

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FIND US ONLINE OR IN PERSON



CATERING@SAMSSUPPERCLUB.COM

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CATERING MENU

ROASTED PULLED MOJO MARINATED CHICKEN OR PORK

125/half • 245/full

mojo marinated 24hr brine chicken thigh or pork butt

MAKE IT A TACO PARTY

175/half • 300/full

grilled corn & heirloom tomato pico, vinegar based lime slaw, crema, shredded cheese, fresh jalapeño, cilantro pesto and flour tortillas with chips & house salsa & a side of sweet corn cake

ADD LOCALLY BAKED ROLLS & SLAW

90/half • 175/full

slider rolls and vinegar based cilantro lime slaw

MAINS - CHICKEN & SEAFOOD

ROASTED GARLIC CHICKEN GF

slow roasted boneless thigh, fresh herbs, roasted garlic

135/half
265/full

ROASTED LEMON CHICKEN GF

slow roasted boneless thigh, fresh herbs, lemon zest, cracked pepper

125/half
245/full

CREAMY PARMESAN CHICKEN CUTLET

pounded herb & parm breaded chicken breast roasted corn & heirloom tomato basil salsa & a side of creamy parm dip

135/half
265/full

STUFFED CHICKEN

pounded and lightly fried herb breaded chicken breast stuffed with prosciutto, caramelized onion, fontina cheese, side of roasted garlic honey mustard

140/half
275/full

CREOLE SHRIMP & POLENTA GF

Creole shrimp, creamy smoked cheddar polenta, ancho BBQ, cilantro

130/half
255/full

CHICKEN TENDERS GF

house breaded buttermilk fried tenders served with ranch and roasted jalapeño honey mustard

125/half
245/full

MAINS - RED MEAT

GRILLED SKIRT STEAK

marinated in rosemary, parsley, garlic, balsamic Worcestershire & soy sauce situation and its luscious (as my grandma used to say)

215/half
425/full

SHORT RIBS & POLENTA GF

boneless beef short rib, pepperoni & roasted heirloom tomato sauce, buttery parmesan polenta, crispy onion and a side of basil pesto aioli

150/half
295/full

ITALIAN SAUSAGE & PEPPERS

local sweet or hot char grilled italian sausage with roasted whole sweet peppers

125/half
250/full

GRANDPA SAM'S "LITTLE MEATBALLS"

Angus beef, house tomato sauce, parmesan, locally baked roasted garlic grilled ciabatta crostini, side basil pesto aioli

110/half
225/full

LASAGNA

slow cooked pulled pork bolognese, house marinara, fontina & mozzarella, ricotta, fresh basil, parmesan cream sauce

135/half
265/full

THE

LOWDOWN

Half pans will feed up to 15 people.

Full pans will feed up to 30 people.

Numbers will fluctuate based on the amount of items ordered and the overall hunger of your guests.

MENU KEY

VA - vegan available

GF - gluten free

GFA - gluten free available



CATERING MENU

SALADS

CHOPPED HOUSE WEDGE **GF**

iceberg, side of maple bacon jam, sharp cheddar, heirloom tomato, buttery garlic croutons, herb ranch

85/half
165/full

CAESAR SALAD

crisp romaine, shaved parmesan, house caesar dressing, buttery garlic croutons

75/half
145/full

MEXICAN SALAD **GF, VA**

grilled corn, black beans, white cheddar, tomato, roasted sweet pepper, smokey vin, crispy tortilla strips

80/half
155/full

PASTA SALAD **VA**

cucumbers, heirloom tomato, mozzarella cheese, marinated artichokes, roasted sweet peppers, cavatappi, parmesan basil pesto vinaigrette

75/half
145/full

LIFE ALTERING POTATO SALAD **GF**

yukon gold potato, grilled corn, mustard mayo, shit tons of fresh herbs, green

65/half
130/full

BORING HOUSE SALAD **GF, VA**

heirloom grape tomato, shredded carrots, seedless cucumber, alfalfa sprouts house croutons served with creamy parm and house vin

70/half
135/full

ITALIAN CHOP SALAD **GF, VA**

romaine, grilled sweet pepper, artichoke hearts, cucumber and tomato served with creamy parm, house vin, and croutons

80/half
155/full

APPLE & CHEDDAR SALAD **GF, VA**

romaine, white cheddar, honey crisp apple, pickled red onion, candied pecan, akron white french

80/half
155/full

SUMMER BERRY SALAD **GF, VA**

mix greens, mixed berries, goat cheese, candied pecans, crispy onion on side, balsamic vin

80/half
155/full

WE ALSO ALWAYS HAVE SEASONAL SALADS AVAILABLE SO JUST ASK!

SIDES & VEGGIES

ROASTED GREEN BEANS **GF**

roasted fresh green beans, olive oil and garlic tossed in grilled sweet pepper relish

80/half
155/full

ROASTED BRUSSELS SPROUTS **GF**

smokey rub, side of maple bacon jam, side of roasted jalapeño & lemon aioli

90/half
175/full

SWEET CORN CAKE *Think Chi Chi's, if you're cool enough to remember*

buttery, sweet spoonable cornbread cake

65/half
120/full

SWEET CORN TAMALES

griddled sweet corn cakes served with a side of grilled corn and heirloom tomato pico and fresh crema

80/half
155/full

ROASTED SMASHED POTATOES

crispy redskins tossed in herby roasted garlic butter and a creamy parmesan sauce

75/half
145/full

AU GRATIN POTATOES

layers of thin potatoes in a creamy sauce of fontina, parmesan, and white cheddar topped with crispy french onions

85/half
165/full

MASHED POTATOES *My wife claims these are her favorite food*

yukon golds, shit ton of butter, little cream, kosher salt, cracked pepper

70/half
135/full

MAC N CHEESE

white cheddar, fontina, white american, parm and butter coated pasta, buttery garlic herb crouton pieces of heavenly delish

90/half
175/full

GRANDMA MARY'S PASTA MARINARA *Curated by the best human to ever walk the earth*

crushed plum tomato, onion, garlic, fresh basil, tossed with butter and parmesan coated pasta

70/half
135/full

CATERING MENU

SANDWICH SLIDER DISPLAY

meats are all house roasted & served on locally baked slider buns
choose up to 3 · \$180 / 3 dozen · can be sold individually, minimum purchase of 12

THE RAJAI

house roasted
beef, spicy
giardiniera, mixed
greens, cheesy
caramelized
onion
spread, crispy
onion

LITTLE TURK

herb roasted
turkey, alfalfa
sprouts,
heirloom
tomato, mixed
greens, herb
mayo

THE SERGEANT

grilled zucchini,
sweet pepper
pesto, alfalfa
sprouts, crispy
onion, herb
mayo

CHICKEN SALAD

Brined and Marinated
Herb Grilled Chicken,
Shit Ton of Fresh Herbs,
Green Onion, Mustard
Mayo, Heirloom Tomato,
Candied Bacon, Mix
Greens

STAY IN THE CAR

cured italian
meats, mozzarella,
roasted garlic herb
aioli, roasted
sweet pepper
relish, mixed
greens

add house chips with cheesy caramelized onion dip · \$4 per person

PLATTERS, TRAYS, DISPLAYS

CHEESE & FRUIT DISPLAY GF, VA

assorted domestic & imported cheeses displayed with fresh
gapes and berries, served with club crackers

95/half
180/full

NOAH'S FRUIT DISPLAY GF, VA

handpicked by our resident vegan
pineapple, melons, assorted berries, grapes or whatever else
catches our eye

95/half
180/full

HUMMUS DISPLAY

*mama mary's hummus in olmsted falls; life altering local gas
station hummus*

hummus duo, fresh green beans, seedless cucumber, long stem
carrot, asparagus, sweet peppers, and pita chips

120/half
225/full

VEGGIES AND CHEESE DISPLAY

cucumber, asparagus, long stem heirloom carrots, sweet mini
peppers, green beans assorted imported cheeses served with
house cheesy caramelized onion dip

90/half
175/full

ANTIPASTO DISPLAY

assorted italian meats, imported cheeses, roasted sweet
peppers, marinated assorted roasted veggies, served with rustic
grilled bread

120/half
225/full

THE MILLERSBURG DISPLAY

my personal favorite you'll just have to trust me

classic trail bologna, hot pepper and cheddar cheese infused
trail bolognas, baby swiss, house bread & butter pickles, served
with crackers and assorted mustards
trail bologna is a deliciously seasoned smoked bologna made by
the fine folks at troyers farms in amish country

120/half
225/full

ROASTED VEGGIE TRAY GF, VA

asparagus, green beans, broccoli, long stem carrots, mini sweet
peppers, brussels sprouts, served with cheesy caramelized onion dip

120/half
225/full

add house made hummus duo \$3 Per Person

PRICE PER PERSON

If per person
pricing is better for
your situation,
please don't
hesitate to ask and
we will work it out
accordingly

OPTIONS

Food can be
picked up or
dropped off hot or
all options are
great reheated
and will come
with reheating
instructions.
Delivery fee is \$35
within Avon Lake
and \$45 elsewhere

OFF PREMISE CATERING

If your venue has a kitchen or a place that we can set one
up, we will make your event happen for you.



CATERING MENU

APPETIZERS

"SUPER MOM'S" DEVILED EGGS

whipped egg yolk, honey glazed bacon, green onion

3/EA

BEEF SLIDERS

angus beef sliders, served with whipped roasted jalapeño goat cheese, maple bacon jam, arugula and locally baked slider rolls
SERVED DECONSTRUCTED

6/EA

FRIED CORN CAKE HUSH PUPPY FRITTERS

these are epic! served with a side of sharp cheddar cheese sauce

4/each

STUFFED SWEET PEPPERS

tri-colored mini peppers, Italian sausage, fresh herbs, roasted tomato and pepperoni sauce

4/EA

BRUSCHETTA

whipped Italian cheeses, heirloom tomato bruschetta, on a crispy parm flatbread

4/EA

ITALIAN CHEESE TORT

whipped Italian cheeses, roasted sweet pepper pesto, fried basil flame grilled crostini

4/EA

FIG & GOAT CHEESE

whipped goat cheese, fig jam, basil arugula pesto, flame grilled crostini

4/EA

ROASTED VEGGIE PIZZA

upgraded family reunion staple

herb whipped goat cheese, roasted veggies on classic crescent roll dough

4/PP

ANCHO GRILLED WINGS GF

slow brine, smokey dry rub, cilantro ancho garlic bbq glaze with house herb ranch dip

2.75/EA

MINI SHRIMP ROLLS

local classic mini bun, buttery poached shrimp, smokey fresh her lemon mayo

5.5/EA

**PLATEWARE &
PLASTICWARE**
executive disposable
plasticware roll ups
and plateware
available
\$1.5 per person

PLATED MEAL OPTIONS

If family style
catering isn't your
thing we can
personalize your
event with a plated
meal. You can
choose from our
menu options or we
can curate a menu
just for you. Priced
Per Person

DELISH DIPS

most dips can be prepped hot or cold

SIGNATURE HOUSE DIP

creamy and cheesy slow caramelized onion dip served with homemade chips

5/PP

WHIPPED FETA BRUSCHETTA

whipped feta cheese, roasted heirloom tomato, olive oil, fried basil, grilled focaccia crostini

5/PP

MEXICAN STREET CORN DIP

grilled sweet corn kernels, creamy ancho white cheddar and cream cheese dip, lime, cilantro and green onion topped with queso fresco, house fried tortilla chip

5/PP

PIMENTO CHEESE DIP

smoked sharp cheddar pimento dip served with house-made chips

5/PP



CATERING MENU

SWEETS AND TREATS

ASSORTED TRADITIONAL COOKE DISPLAY 2/EA

flaky salt chocolate chip cookie, lemon sugar cookie, rotating seasonal cookie

MINI BUNDT CAKE DISPLAY 5/EA

fresh baked seasonal bundt cakes with assorted frostings

SEASONAL OR CUSTOM CUT OUT DISPLAY 5/EA

hand crafted, custom designed, delish buttery sugar cut out cookies

12 RESCUED PUPPY/CAT CHOW GF,VG 4.5//PP

prince gizmo, tito, mitch, harriet, hamilton, otto, omar, maude, baby fern, saul, kev and harry's favorite - yes, all these animals are mine. and yes, my house is clean

chex cereal, chocolate, peanut butter, powdered sugar

BREADS AND BUTTERS

BASIC DINNER ROLLS 3/PP

challah rolls, whipped butter

HERB FOCACCIA 4/PP

herb focaccia bread with whipped roasted garlic butter

CLASSIC ITALIAN BREAD & BUTTER 3/PP

rustic ciabatta with whipped butter

NECESSARY INFO

All of our items are chef prepared with only the freshest, often locally sourced ingredients. They are simple, straight forward, delicious and made with as much love as my grinch sized heart can muster. If there is anything that's not on our menu that you would like at your event, basically if you can pinterest it, we can make it for you. thank you for your consideration and we look forward to hearing from you soon!

FULL SERVICE DROP OFF

We will set up disposable chafing dishes for any hot items and leave all the necessary serving utensils, disposable plates, napkins etc. Priced Per Person





CATERING MENU

BREAKFAST & BRUNCH

CLASSIC HOT BREAKFAST

26/person

garlic herb redskin potato hash served with breakfast aioli, mini frittatas with caramelized onion, white cheddar & roasted sweet pepper pesto

INCLUDES: assorted local pastries, fresh fruit display

CHOOSE ONE

local sausage patties • applewood bacon • orange & maple glazed ham

ADD ON 4/person

mini Belgium waffle with actual maple syrup and whipped butter

CONTINENTAL BREAKFAST

16/person

includes fresh fruit display, assorted local pastries with your choice of one of the options below

classic breakfast
brioche sliders with
sausage or bacon,
egg, cheese &
breakfast aioli

freshly baked local
assorted bagels with
smoked cheddar
pimento and classic
cream cheese & Jam

fresh baked
croissants
with honey
butter

BREAKFAST SANDWICHES

9/each

your choice of one of the options below

plant based protein and egg substitutions available

croissant, bacon or
sausage, fried egg,
white american
cheese, breakfast aioli

house made biscuit
fried chicken, smoked
cheddar pimento
cheese, hot honey

croissant, fig
jam, arugula,
swiss cheese
rosemary ham

FULL SERVICE

DROP OFF

We will set up
disposable chafing
dishes for any hot
items and leave all the
necessary serving
utensils, disposable
plates, napkins etc.
Priced Per Person

MENU KEY

VA - vegan available
GF - gluten free
GFA - gluten free
available

BRUNCH PASTRIES

CINNAMON ROLLS

5.5/EA

leavened bakery cinnamon rolls
topped with seasonal cream cheese
frosting

MUFFINS

3.5/EA

assorted fresh baked muffins with
crumbly struessels goodness on top

CROISSANTS

5.5/EA

assorted croissants baked locally by
leavened bakery

*choice of: nut, chocolate, coffee cake, or
traditional*

PASTRY DISPLAY

5.5/EA

assorted locally baked breakfast style
pastries

MORNING BEVS

Now offering local hot and cold brew
choose one or both!

COFFEE SERVICE

with all the trimmings



4/PP

ASSORTED JUICES & WATER BOTTLES

4/PP

COMBO OF BOTH

coffee service, assorted juices
and water

6/PP

PLATEWARE & PLASTICWARE

executive disposable plasticware roll ups
and plateware available
\$1.5 per person

CATERING MENU

BREAKFAST & BRUNCH

APPETIZERS

SWEET FRIED CORN CAKE FRITTERS

fried corn cake bites served with maple cream cheese glaze

4/EA

FRIED CHICKEN & WAFFLE BITES

belgium waffles bites, buttermilk breaded fried tenders, side of maple bacon jam, blueberry aioli & whipped roasted jalapeno goat cheese

8/PP

AVOCADO TOAST DISPLAY

mashed fresh avocado, heirloom grape tomato, sliced cucumber, baby alfalfa sprouts, spicy agave, and grilled crusty bread

9/PP

GREEK YOGURT BAR

assorted berries, compotes, house granola, local honey with organic greek yogurt

5/PP

HOUSE-MADE FRENCH TOAST STICKS

fried custard dipped brioche, tossed in cinnamon sugar and served with vanilla cream cheese glaze

4/PP

SIDES

BREAKFAST TATERS

crispy redskin hash, roasted garlic butter, fresh herbs served with breakfast aioli

Half/65-Full/125

BREAKFAST MEATS

Local breakfast sausage, applewood smoked bacon, maple & orange glazed ham

5.5/PP

MINI FRITTATAS

caramelized onion, white cheddar, roasted sweet pepper pesto, and arugula

3.5/EA

MAINS

BELGIUM WAFFLES

belgium waffles, whipped butter, and real maple syrup

4/EA

SAUSAGE GRAVY & HOUSE MADE CHEDDAR BISCUITS

rosemary & sage local maple sausage gravy & scratch made cheddar biscuits

7/PP

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