FULL SERVICE CATERING

Thank you for your interest in Big Catering. We are the fresh, innovative catering division of the Big Burrito Restaurant Group. We offer creative ideas for every event we coordinate: an elegant wedding, a lavish Mitzvah, an intimate dinner party at home, a chic corporate gathering, or a non-profit gala.

We pride ourselves in providing professional and friendly service while showcasing the food our restaurants have to offer. The menu descriptions below offer a sampling of what our restaurants are currently serving. The Big Burrito restaurants work with local farms in order to offer the most seasonal ingredients. For that reason, their menus change frequently. Exact menus will be based on the Chef's current preparations at the time of your event.

We offer an exciting catering service drawing upon the unique tastes and styles of each of our restaurants. Build a menu around your favorite restaurant, or mix and match to get a taste of them all:

- Casbah - Mediterranean-inspired with French, Italian, Spanish and North African influences
- Eleven - Contemporary American
- Sobah - Caribbean
- Umi - Pan-Asian Cuisine
- MadiMex - Japanese and Sushi
- California-Mexican

To get started planning your event, please contact our catering office to speak with one of our event planners. Big Catering offers a full service planning experience including equipment rentals and linens, even décor and floral design. Our event planners will assist you with every detail to make your role as host or hostess as easy as possible. We can also recommend outside vendors for any additional needs you may have.

We look forward to hearing from you!
## Passed Hors D’Oeuvres

We recommend 4-6 selections

Preparation descriptions are samples of current restaurant menus. Exact preparations may be adjusted based on the restaurant’s seasonal offerings at the time of your event.

### Meat

**Casbah**
- Beef tenderloin, ajvar, arugula pesto $3.25
- Veal and pork meatballs, roasted tomato, Parmigiana-Reggiano, basil $3.00
- Marinated chicken brochette, olive tapenade, lemon-seven spiced vinaigrette $2.25
- Braised lamb bruschetta, oven roasted tomato salad $2.25
- Seared lamb loin, organic polenta cake, quince $3.25
- La Quercia Prosciutto, fig compote, Maytag blue cheese, grilled baguette $2.75
- Pastry cup with chorizo sausage, Manchego, smoked paprika aioli $2.25
- Chorizo and manchego stuffed dates $3.25

**Eleven**
- Grilled chicken skewers, curry shallot vinaigrette $2.25
- Chicken Rillette, crostini, green apple slaw, smoked honey mustard $2.75
- Mini braised veal and white cheddar pierogies, veal jus $2.75
- Mini ELEVEN Burgers, braised veal, cheddar $3.75
- Mini prime beef pastrami sandwich, sauerkraut, whole grain mustard, emmenthal $2.75
- Pork Rillette, crostini, Dijon mustard, caper $2.25
- Prime beef strip loin, chimichurri $3.25
- Prime beef tartare, miso, marinated cucumber, red onion, crostini $3.25
- Seared pork belly, maple gastrique, chow chow $2.75
- Smoked duck on pumpkin bread with blackberry preserves $2.75
- Spicy smoked duck tasso, buttermilk biscuit, rosemary citrus preserves $2.75
- Smoked lamb tostada, refried lentils, tomatillo, goat cheese $2.75
- Foie gras mousse, seasonal accoutrement $4.25
- Seared foie gras, seasonal preparation $4.75

**Kaya**
- Jamaican jerk chicken skewers, cilantro cream sauce $2.25
- Mini Kaya Burgers, Chihuahua cheese, pickles, secret Kaya sauce $3.75
- Pulled pork mini tacos, guacamole $2.25
- Jerked pulled pork quesadilla, cucumber aioli $2.25
- Sweet and spicy baby back ribs, Pukka glaze $2.25

**Soba**
- Korean beef satay, sesame seeds, scallion $3.25
- Chicken satay, penang curry rub, peanut sauce $2.25
- Korean barbecue ribs $2.50
- Korean pork taco, Kim chi, peanuts, Korean barbecue $2.75
- Pork belly bao buns, Szechuan cucumber pickles $3.50
- Pork dumplings, sweet vinegar sauce $2.25
- Pulled chicken summer roll, lime sweet and sour $2.25
- Seared filet, garlic soy, pea shoots $3.25
- Korean fried chicken, barbeque sauce $2.75
- Duck and mango skewers $3.50
- Chicken and crimini mushroom skewers $2.75
SEAFOOD

CASBAH
Jumbo lump crab cakes, parmesan aioli, chervil $3.25
Seared sea scallops, baba ghanosh, sumac $3.50
Seared rare tuna, olive tapenade, chives $2.75
Tuna tartare on crostini, shallots, celery leaves, preserved lemon aioli, radish $2.25
Smoked salmon on truffled potato cake, aioli, capers $2.75
Smoked salmon on crostini, crème fraîche, dill $2.75
Harissa marinated shrimp, tzatziki $2.50

ELEVEN
Fishers Island Oyster, mignonette, ELEVEN hot sauce $3.00
Jumbo lump crab cakes, lemon aioli $3.25
Mexican shrimp salsa mini taco $2.25
Mini ELEVEN Maine lobster salad rolls $4.25
Seared rare tuna on a cocktail fork, lemon mignonette, caviar $2.75
Smoked salmon mini taco, shaved radish, crème fraîche $2.75
Smoked salmon, fennel, lemon, endive, gaufrette chip $2.75
Spicy tuna tartare, lemon Miso, sesame lavosh $2.25
Tuna tartare mini taco, white truffle oil and avocado $2.25
Wild Gulf shrimp, Surryano ham, spicy mustard barbecue $2.75
Yellowtail sashimi, uni emulsion, lemon miso, avocado, citrus soy, wasabi $3.00

KAYA
Conch hush puppies, habanero papaya aioli $2.75
Crab and plantain cakes, mango scotch bonnet salsa, mango aioli $3.00
Jumbo lump crab cakes, jalapeno remoulade $3.25
Sea scallops, avocado puree, jalapeno $3.50
Smoked salmon mini taco, fresh jalapeno, cilantro cream $2.75
Tuna tartar on plantain chip, poblanos, scallions, avocado, lime, chile, créma $2.25
Tuna poke taco, avocado, cucumber, ponzu $2.25

SOBA
Lobster taco in gyoza, yuzu aioli, roasted corn, guacamole $3.50
CrISpy rock shrimp, yuzu aioli, sweet soy, crispy lemon $2.75
Umi’s rock shrimp tempura, spicy cream sauce, ponzu $2.75
Lobster shumai, sweet and sour sauce $3.25
Jumbo lump crab cake, sweet Miso, lemon aioli $3.25
Mr. Shu’s Miso black cod in an Asian spoon $3.25
Seared sea scallop, Meyer lemon, Miso $3.25
Sesame seared tuna on a crispy wonton skin, Korean barbecue, cucumber salad $3.00
Tuna tartare on crispy taro chip, green chili vinaigrette $2.25
Smoked salmon maki roll with chives, cream cheese and caviar $1.75
California maki roll, crab, avocado, cucumber $1.75
Lobster maki roll, mango, mizuna, pistachio, Yuzu aioli $2.25
Salmon and avocado maki roll $1.75
Spicy tuna maki roll, spicy uni aioli $1.75
<table>
<thead>
<tr>
<th>VEGETARIAN</th>
<th>CASBAH</th>
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<tbody>
<tr>
<td>Cauliflower puree soup shooter, wild mushrooms, black truffle butter</td>
<td>$2.25</td>
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<tr>
<td>Tomato basil soup shooters, parmesan crouton</td>
<td>$1.75</td>
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<tr>
<td>Fresh figs with aged goat cheese and balsamic vinegar (seasonal)</td>
<td>$2.25</td>
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<tr>
<td>Fig confit, goat cheese, Belgian endive</td>
<td>$1.75</td>
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<tr>
<td>Organic polenta cake, olive salsagrette</td>
<td>$1.75</td>
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<tr>
<td>Spinach, feta, artichoke pastr y cups</td>
<td>$1.75</td>
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<tr>
<td>Wild mushroom bruschetta, warm goat cheese, herbs</td>
<td>$1.75</td>
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<tr>
<td>Seasonal bruschetta, i.e, ricotta, brussels sprouts, pomegranate, hazelnuts, lemon</td>
<td>$1.75</td>
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<tr>
<td>Seasonal ravioli, beurre noisette on cocktail fork</td>
<td>$1.75</td>
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<tr>
<td>Muhummara mini taco, walnuts, celery leaves</td>
<td>$1.75</td>
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<tr>
<td>Saffron arancini, roasted tomato coulis</td>
<td>$2.00</td>
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<tr>
<td>Crispy beet chip, lemon ricotta, pickled vegetable</td>
<td>$1.75</td>
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</tbody>
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| KAYA |  |
| Black bean and pineapple quesadilla, red pepper cream | $1.75 |
| Lentil and corn beignets, green curry sauce | $1.75 |
| Miniature plantain cakes, banana salsa | $1.75 |

| ELEVEN |  |
| Belgian endive, bleu cheese mousse, apples, walnuts | $2.25 |
| Beet and potato rosti, lemon crème fraîche, pickled carrot, chives | $1.75 |
| Carolina Gold Rice arancini with roasted onion and buttermilk dip | $2.25 |
| Goat cheese and caramelized onion tarts | $1.75 |
| Mini grilled cheese, white cheddar, onion jam | $1.75 |
| Mini grilled cheese, Maytag bleu, quince | $1.75 |
| Mini caramelized onion and cheddar pierogies | $2.25 |
| Carrot tartare, curried aioli, dried onion, pappadam | $1.75 |
| Stuffed Socca flatbread, caponata, parmesan | $2.25 |
| Cauliflower and brussels sprouts skewers, salsa verde, smoked paprika vinaigrette | $1.75 |

| SOBA |  |
| Mini vegetable spring roll, hot mustard sauce | $1.75 |
| Mushroom and spinach dumpling, spicy soy sauce | $1.75 |
| Shiitake bao buns, basil, scallion, mung bean sprouts | $2.75 |
| Spicy asparagus, cucumber and avocado maki roll | $1.75 |
| Vegetable summer roll, lime sweet and sour | $1.75 |
### TABLE ASSORTMENTS

*priced per person*

Preparation descriptions are samples of current restaurant menus. Exact preparations may be adjusted based on the restaurant’s seasonal offerings at the time of your event.

#### CASBAH

**CHEESE TASTING | $7**
Imported and Domestic Artisanal cheeses, marinated olives, dried and fresh fruit, crackers & sliced baguette

**GRILLED FLATBREAD | $4.50**
Choose three:
- Baba ghanoush, Chickpea hummus, Red pepper muhummara, Ajvar, Labne

**ANTIPASTO | $12**
- Cured meats, Imported and Domestic Artisanal cheeses, Marinated olives, Dried and fresh fruit
- Baba ghanoush, Chickpea hummus, Red pepper muhummara, Grilled flatbread, Crackers, Sliced baguette

**SMOKED SALMON PLATTER | $11**
- Truffled potato cakes, aioli, capers, red onions and egg

**SHRIMP COCKTAIL PLATTER | $7**
Choose from three preparations:
- Poached with cocktail sauce, Harissa spiced with cucumber tzatziki, Moroccan curry with roasted tomato coulis

#### KAYA

**KAYA CHIPS | $4**
- Mango-tomatillo salsa, Yucatan black bean dip, Guacamole, Kaya house made chips

#### SOBA

**MAKI ROLL PLATTERS | $11**
*Served with wasabi, pickled ginger, soy sauce*
Choose four:
- Spicy asparagus, cucumber and avocado
- Avocado, cucumber, mango
- Salmon, avocado, cucumber
- Smoked salmon, chives, cream cheese and caviar
- California roll: crab, avocado and cucumber

Lobster, mango, mizuna, and pistachio with Yuzu aioli
- Yellowtail, avocado, cucumber
- Spicy tuna, avocado and mizuna
- Grilled eel, avocado, cucumber and bean sprout
- Shrimp, spicy mayonnaise & Nuoc Cham

**SHRIMP COCKTAIL PLATTER | $7**
Choose from three preparations:
- Poached with wasabi cocktail sauce, Tandoori spiced with raita, Five spiced with sweet and sour dipping

#### ELEVEN

**ANTIPASTO | $12**
- Cured meats, Imported and Domestic Artisanal cheeses, Marinated olives, Dried and fresh fruit
- Mexican shrimp cocktail dip, Corn tortilla chips
- White bean hummus, Goat cheese and red pepper dip, Kalamata olive tapenade, Eleven bakery breads

**SEAFOOD STATION | $18**
- Oysters on the Half Shell, Mignonette, ELEVEN hot sauce
- Jumbo lump crab cakes, caperberry remoulade
- Mexican shrimp cocktail dip, corn tortilla chips
- Lobster salad with avocado and watercress

#### MAD MEX

**PICKADIPPA | $4.75**
*Served with corn tortilla chips*
Choose three:
- Mad Mex® salsas: Original, Fire-roasted tomato-chipotle, Pico de gallo, Pineapple-habeñero (HOT), Avocado-tomatillo
- Freshly-made dips: XX Cheese Dip, Pepita hummus, Guacamole, Kaya® Yucatan black bean dip

**TAQUITOS | $7**
*Served with salsa and sour cream*
- Potato Taquitos: black beans, mashed potatoes and Monterey Jack cheese
- Shrimp and Funguy Taquitos: sautéed shrimp, grilled portobello mushrooms and red peppers
DINNER STATIONS

*priiced per person
Stations are designed to be a light portion for each guest. For that reason, we recommend at least three stations.
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CASBAH PASTA STATION | $17
Includes: Bread & butter; Mesclun salad
Choose three:
Butternut squash ravioli (seasonal): sage Buerre noisette, hazelnuts
Ricotta Cavatelli: house-made fennel sausage, spinach, crushed tomatoes, ricotta
Orecchiette: grilled chicken, dried cranberries, goat cheese, sage cream
Three Cheese "Mac and Cheese": tubetti pasta, mascarpone, cheddar, Pecorino-Romano, bread crumbs
Garganelli: hen of the woods mushrooms, white beans, sun-dried tomatoes, arugula pesto, fontina cheese, walnuts
Seasonal Risotto: Squash Blossom Risotto, patty pan squash, arugula, fennel pollen, pine nuts
Red Pepper Caserellia: seared sea scallops, jumbo lump crab, roasted garlic, parsley butter (+$4pp)
Elysian Fields Farm Lamb "Mac and Cheese": tubetti pasta, mascarpone, cheddar, Pecorino-Romano, bread crumbs (+$2pp)
Short rib ravioli: Swiss chard, oyster mushrooms, roasted shallots, gremolata (+$2pp)

SOBA ASIAN STATION | $18
Chopped Salad: papaya, mango, cucumber, daikon, avocado, lettuce, mint, basil, cashews, coconut tempura, spicy Miso dressing
Seared Rare Tuna: sesame crust, Korean barbeque sauce, kim chi, cucumber-red onion salad
Choose two:
Pork and Shrimp Fried Rice: apples, bok choy, fried egg, ginger, garlic, cilantro, scallions, red chili, sesame oil
Vegetarian Fried Rice: seasonal vegetables, fried egg, ginger, garlic, red chili, cilantro, scallions
Red Curry Tofu: wild mushrooms, yellow wax beans, yu choy, fried cauliflower, carrots, chickenpeas, basil, steamed jasmine rice
Vegetable and Rice Cake Noodle: broccoli, bok choy, ssam jang sauce, pine nuts

MAD MEX TACO STATION | $12
Includes: Hard and soft shell tacos, corn chips
Casa Grande Salad
Leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, green pepitas, lime cilantro vinaigrette
Fillings:
Choose two:
Spicy taco beef, grilled chicken, steak, shrimp, portabellas, marinated tofu or grilled mahi mahi (+$2pp)
Toppings
Sliced jalapenos, lettuce, shredded jack cheese, Pico de Gallo, Mexican rice and black beans
Traditional salsa, Avocado tomatillo salsa, XX cheese dip, guacamole, sour cream

KAYA TACO STATION | $13
Includes: Soft shell tacos, Kaya chips
Field Greens Salad
Pepitas, lime cilantro vinaigrette
Fillings:
Choose two:
Grilled Mahi Mahi, Marinated flank steak, Jerked tofu
Toppings
Sliced avocado, cabbage slaw, sliced jalapenos, Chihuahua cheese
cilantro cream sauce, spicy crème fraîche, Mango tomatillo salsa, Pico de Gallo, Guacamole, Yucatan black bean dip

KAYA PAELLA STATION | $16
Includes: Kaya chips, Mango tomatillo salsa, Yucatan black bean dip
Field greens salad: pepitas, lime cilantro vinaigrette
Tropical paella: chicken, chorizo, shrimp, bay scallops, mussels, pineapple, roasted red peppers, peas
Jamaican green curry vegetables: wild mushrooms, peas, zucchini, potato, kale, pineapple, saffron rice
stations are designed to be a light portion for each guest. we recommend at least three stations.
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**carving station**

includes: bread & butter; grilled seasonal vegetables, roasted fingerling potatoes

choose two, take the average price:

- adobo marinated flank steak | $18
- beef short ribs | $34
- beef tenderloin | $34
- prime beef strip loin | $36
- elysian fields lamb loin | $45
- scottish salmon | $25
- seasonal white fish (i.e. halibut) | $30
- seasonal white fish | $30
- sesame seared rare tuna | $32
- roasted turkey breast | $16
- spice rubbed pork loin | $16

*each protein will be paired with two coordinating sauces. examples include: caramelized sweet onion puree; sundried tomato caper vinaigrette; coriander yogurt; korean barbecue. cucumber onion salad; avocado aji sauce; whole grain mustard, chipotle aioli; roasted pepper pesto; jalapeno marmalade; cucumber aioli; garlic cream; horseradish crème fraîche; natural jus; chimichurri; garlic soy; green onion coulis; veal jus; red onion marmalade; lamb jus; whole grain mustard jus; thyme jus; sauce verde; chipotle barbecue*

**pittsburgh station | $15**

includes: bread and butter

- iceberg salad: shredded carrots, cucumber, tomato, cheese, creamy herb dressing
- caramelized onion and white cheddar pierogies
- kielbasa and penn pilsner sauerkraut
- beef and pork meat balls, kalamata olives, gremolata, roasted tomato gastrique
- mini prime beef pastrami sandwich: sauerkraut, swiss, whole grain mustard, sourdough bread

**sushi station | $16**

maki, nigiri and sashimi

*pre-rolled and rolled to order
includes: seaweed salad*

**proteins**

- tuna, salmon, hamachi, shrimp, surimi (crab stick), eel, tofu, lobster, seared beef, smoked salmon

**add ins**

- scallion, avocado, cucumber, asparagus, carrot ribbons, diakon, red peppers, bean sprouts, arugula, mizuna, chives, tobiko
- caviar, cream cheese, tempura crumbles, pistachios, mango

**accompaniments**

- soy sauce, pickled ginger, wasabi, spicy aioli, sriracha

**saladini station | $10**

choose one: grilled chicken, grilled shrimp or pancetta (jumbo lump crab +$3)

- cucumber, tomato, mushrooms, green onion, roasted garlic, black olives, roasted vegetables, caramelized onions, hardboiled egg, shredded carrots, garbanzo beans, fried leeks, green beans, herbs, capers, pine nuts
- bleu cheese, parmesan-reggiano, chevre
- lime cilantro vinaigrette, creamy herb dressing, sherry vinaigrette, balsamic vinaigrette

**slider station | $14**

includes: grilled seasonal vegetables

*lettuce, tomato, red onion, pickles, ketchup, mayonnaise, remoulade, whole grain mustard, secret kaya sauce*

choose three:

- eleven burgers, braised veal, cheddar
- beef and pork meat balls, roasted tomato coulis, mozzarella
- jerked pulled pork, chihuahua cheese, cucumber aioli, red onion
- jumbo lump crab cake, caperberry remoulade, slaw
- grilled mahi mahi, fennel, radish, green goddess dressing
- kaya fried chicken, pickles, cabbage, habanero-honey mustard sauce
- grilled portabella, chickepa hummus, roasted tomato
- grilled cheese, white cheddar, onion jam
- grilled cheese, maytag bleu, quince
DINNER BUFFET

priced per person
Includes: Bread and butter; Grilled seasonal vegetables
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**CHOOSE ONE SALAD | $6**

Three Greens: radicchio, arugula, endive, goat cheese vinaigrette, roasted sweet peppers
Local Mesclun Greens: dried cranberries, pistachios, Maytag bleu cheese, sherry vinaigrette
Caesar Salad: romaine, white anchovies, Kalamata olive croutons
Arugula: house-made pancetta, crimini mushrooms, potatoes, Riverview Farms goat cheese, pancetta vinaigrette
Chopped Salad: papaya, mango, cucumber, daikon, avocado, iceberg, mint, basil, cashews, coconut tempura, spicy Miso dressing
Burman Tea Leaf Salad: Napa cabbage, peanuts, tomato, cucumber, yellow split peas, sesame seed, crispy shallot, cilantro
Casa Grande Salad: leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, green pepitas, lime cilantro vinaigrette

**CHOOSE ONE SIDE**

Caramelized onion and white cheddar pierogies, green onion coulis, onion jus
Seasonal Risotto: roasted cauliflower, Maytag blue cheese, pickled mushroom & Brussels sprout salad
Garganelli: hen of the woods mushrooms, white beans, sundried tomatoes, rapini pesto, fontina cheese, walnuts
Pork and Shrimp Fried Rice: apples, bok choy, fried egg, ginger, garlic, cilantro, scallions, red chilies, sesame oil
Vegetable and Rice Cake Noodle: mushrooms, fava beans, English peas, ramps, spinach, sunflower seeds, arugula and basil pesto
Thakkali Curry: eggplant, butternut squash, carrots, spinach, fried cauliflower, chickpeas, mango pickle, peanut, vegetable paratha
Jamaican Green Curry Vegetables: wild mushrooms, peas, zucchini, potato, kale, pineapple, saffron rice
Ricotta Cavatelli: house-made fennel sausage, spinach, crushed tomatoes, ricotta (+$2pp)
Orecchiette: grilled chicken, dried cranberries, goat cheese, sage cream (+$2pp)

**CHOOSE TWO PROTEINS**

Choose two, take the average price:
Adobo Marinated Flank Steak | $26
Beef Short Ribs | $42
Beef Tenderloin | $38
Prime Beef Strip Loin | $38
Elysian Fields Lamb loin | $45
Tropical Paella | $26
Scottish Salmon | $28
Seasonal White Fish (i.e. Halibut) | $34
Sesame Seared Rare Tuna | $34
Roasted Turkey Breast | $18
Spice Rubbed Pork Loin | $18

Each protein will be paired with two coordinating sauces. Examples include: Caramelized sweet onion puree; Sundried tomato caper vinaigrette; Coriander yogurt; Korean barbecue, Cucumber onion salad; Avocado aji sauce; Whole grain mustard, Chipotle aioli; Roasted pepper pesto, Jalapeno marmalade; Cucumber aioli; Garlic cream; Horseradish crème fraîche, Natural jus; Chimichurri; Garlic soy; Green onion coulis; Veal jus; Red onion marmalade; Lamb jus; Whole grain mustard jus; Thyme jus; Sauce verde, Chipotle barbecue

**SAMPLE BUFFET MENU**

Bread and butter
Chopped Salad: papaya, mango, cucumber, daikon, avocado, iceberg, mint, basil, cashews, coconut tempura, spicy Miso dressing
Jamaican Green Curry Vegetables: potato, mushroom, pineapple, cherry tomato, squash, escarole, broccoli, cauliflower, peas, rice
Scottish Salmon, coriander yogurt, fennel orange salad
Beef Tenderloin, horseradish crème fraîche, smoked red onion jam
Grilled seasonal vegetables

**KIDS MEALS | $9**

Choose one to offer all children:
Chicken fingers and fries
Macaroni and cheese
Chicken quesadilla
Cheese quesadilla
Mini cheese pizza
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FIRST COURSE
Local Mesclun Greens | $10
Maytag bleu cheese, pistachios, dried cranberries, sherry vinaigrette

Arugula | $11
house-made pancetta, crimini mushrooms, potatoes, Riverview Farms goat cheese, pancetta vinaigrette

Casbah Three Greens Salad | $10
Young lacinato kale, frisée, baby mustard greens, apples, pistachios, lemon vinaigrette, Hidden Hills Dairy feta

Eleven Three Greens Salad | $10
radicchio, arugula, endive, goat cheese vinaigrette, roasted sweet peppers, Kalamata olive croutons

Caesar Salad | $10
romaine, white anchovies, Kalamata olive croutons

Chopped Salad | $10
papaya, mango, cucumber, daikon, avocado, iceberg lettuce, mint, basil, cashews, coconut tempura, spicy Miso dressing

Casa Grande Salad | $9
leaf lettuce, cherry tomatoes, red onions, blue cheese crumbles, green pepitas, lime cilantro vinaigrette

Tomato & Basil Bisque | $8
parmesan crostini

Thai Corn Chowder | $8
jumbo lump crab meat, roasted corn

Seasonal Soup | $8

ENTRÉE COURSE
Exact preparations may be adjusted based on the current seasonal preparations at the time of your event. Choose three (3) for a pre-determined guest’s choice or two (2) to create a split plate.

Jumbo Lump Crab Cake | $32
fingerling potato, grilled asparagus, aioli, chimichurri

Scottish Salmon | $29
lentils, green beans, fennel-orange salad, coriander yogurt, orange oil

Seasonal Fish (i.e. Halibut) | $36
Roasted garlic, tomatoes, swiss chard, crispy polenta, meyer lemon vinaigrette

Seared Rare Tuna | $36
sesame crust, korean barbecue sauce, kim chi, cucumber-red onion salad, ginger fried rice, peanuts

Park Farms Chicken | $28
braised leg risotto, Swiss chard, thyme jus

Casbah Double-Cut Pork Chop | $30
braised kale, risotto, garlic cream, sage jus

Long Island Duck | $30
roasted breast, braised leg, gnocchi, spinach, rosemary, kumquats, duck jus

Elysian Fields Farm Lamb Loin | $45
flageolet beans, merguez sausage, turnips, greens, whole grain mustard, jus

Adobo Marinated Flank Steak | $27
spicy sweet potato & plantain hash, red bean puree, cilantro, chimichurri

Braised Beef Short Rib | $42
Anson Mills polenta, roasted baby carrots, shiitake mushrooms, jus

Filet Mignon | $39
chili garlic potatoes, wild mushrooms, garlic soy, pea shoots

Prime NY Strip Steak | $47
roasted fingerlings, pickled peppers, cornichons, cauliflower puree, green peppercorn

Seasonal Vegetarian Pasta | $25
Butternut Squash Ravioli (seasonal) | $25
sage Buerre noisette, hazelnuts
DESSERT
Priced per person

FINGER PASTRIES STATION | $10
Assorted desserts such as mini cupcakes, whoopie pies, cookies, brownies, tartlets, parfaits, cheesecakes, cake pops, etc.

FULL SIZE DESSERT BUFFET | $10
A selection of served full size desserts such as cakes, tortes, pies, cheesecakes, tarts, etc.

COOKIE TABLE | $8
A Pittsburgh wedding tradition

ICE CREAM SUNDAE BAR | $10
Chocolate & vanilla ice cream; Brownies, M&Ms, sprinkles, cherries, nuts, crushed Oreos, whipped cream, chocolate & caramel sauce

PLATED DESSERTS | $10
Seasonal house-made desserts from our restaurant’s pastry kitchens.
Please ask for currently available options.

INTERACTIVE DESSERT STATIONS

DONUT CART | $1595.00
Hot, fresh mini donuts made to order for your guests. Includes your choice of 6 flavors.
Examples include: glazed, cinnamon sugar, maple bacon, chocolate iced, vanilla iced, strawberry iced, blueberry glazed, chai, coconut, snickers, oreo, mini M&M, s'more, fluffer nutter, Take 5, chocolate covered pretzel, mocha espresso, dulce de leche, Velvet Elvis

COOKIE DECORATING STATION | $475.00
Decorate your own cookies with icing, sprinkles and toppers or have our staff personalize your guest’s cookies for them. Logos and custom designed cookies are also available. Take home boxes are also available for your guests to take their cookies home as a favor.

CUPCAKE DECORATING STATION | $475.00
Decorate your own cupcakes with icing, sprinkles and toppers or have our staff personalize your guest’s cupcakes for them. Take home boxes are also available for your guests to enjoy their cupcakes at home.

UNIQUE ADDITIONS

PITTSBURGH SELTZER BAR | $5pp
Create your own flavored soda with locally made seltzer and assorted Torani syrups.

CANDY STATION | starting at $4pp
Assorted candies coordinated with the colors and/or theme of your event make a great favor for your guests to take home.

POPcorn STATION | $5pp
Freshly popped with assorted toppings such as sea salt and vinegar, white cheddar, ranch, thai spice, truffle asiago, cilantro lime, cajun, garlic oregano parmesan, vanilla almond, coffee cocoa

BEAN CATERING® GOURMET COFFEE BAR
Cappuccinos, lattes and espresso drinks made with Fair Trade Organic espresso, assorted syrups and organic milk.

1-99 people for 2 hours: $400
100 to 200 people for 2 hours: $450
More than 200 people must be 3 hours: $550
Big Catering prides itself in providing exceptional service before, during and after your event. Below is a basic guide that is used to staff your event. Each event is unique and might not fit into this formula. All staff counts are estimates and can vary depending upon menu, location, staff duties requested, setup needed, maintenance required, etc.

**CHEFS AND KITCHEN STAFF**
A Kitchen Supervisor and Kitchen Assistant are required for each event; larger events may require additional supervision.

Kitchen Staff – exact number of staff varies depending upon the menu, guest count, etc.

**SIT DOWN DINNER**
Service Staff – (1) one per every ~15 guests
Service Captain – (1) one per event, larger events may require additional supervision

**STATIONS AND BUFFETS**
Service Staff – (1) one per every ~20 guests
Service Captain – (1) one per event, larger events may require additional supervision

Buffet Server – (1) one per every two buffet items

**BARTENDERS**
Full Cocktail Bar – (1) one bartender per every 50 guests
Beer and Wine Bar – (1) one bartender per every 75 guests

**DINNER STATION ATTENDANTS**
Dinner station attendants are included in the price per person of that station for events with 100 guests or more.
A service fee of $3.50 will be charged for each station attendant needed for the event.

**STAFF CHARGES**

<table>
<thead>
<tr>
<th>Position</th>
<th>Rate per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef/ Supervisor*</td>
<td>$300 each</td>
</tr>
<tr>
<td>Kitchen Assistant*</td>
<td>$175 each</td>
</tr>
<tr>
<td>Service Captain*</td>
<td>$200 each</td>
</tr>
<tr>
<td>Bartenders</td>
<td>$140 each</td>
</tr>
<tr>
<td>Service Staff</td>
<td>$140 each</td>
</tr>
<tr>
<td>Kitchen Staff</td>
<td>$140 each</td>
</tr>
</tbody>
</table>

*Events with over 200 guests will incur additional staffing fees for these staff positions

Any event over 7 hours, including setup and break down, will incur overtime charges. A charge of $22.00 per hour per staff person will be billed in 15 minute increments for all events over (4) four hours. Events held on holidays and New Years Eve will be billed at double the normal staff charge.

**ADDITIONAL INFORMATION**

**PEET’S COFFEE AND TEA**
Peet’s coffee (regular & decaf) and assorted hot teas are included in the price of all events.

**STANDARD RENTAL AND LINENS**
We work with All Occasions Party Rentals and Mosaic Linens. All Occasions can provide china, glassware, flatware, tables, onsite kitchen equipment, and any other needs. Mosaic offers a wide range of beautiful table linens, napkins, chair sashes and many other products to enhance your event. Rental costs can vary significantly depending upon venue, guest count, menu, cooking equipment required, exact rental selections, etc. and are priced individually for each event.

**DÉCOR**
We are happy to coordinate additional décor items like flowers, candles, lounge furniture, etc. for your event.

**BAR SUPPLIES**
We can provide non-alcoholic bar supplies for $4.00 per person. This includes soft drinks (pepsi, diet pepsi, sierra mist, gingerale); mixers (soda, tonic, cranberry juice, orange juice); bar fruit (lemons, limes, olives, cherries); bottled water (still and sparkling); and ice. We will also provide cocktail napkins, stirrers and bar picks. We can also provide specialty items for an additional charge.

**CUSTOM MENUS**
If you do not find what you are looking for, please let us know. Custom menus will incur additional charges.

**GRATUITY OPTION**
Gratuities for our service staff are at the option of the customer. If you would like to add a gratuity for the staff, please let us know and we would be happy to include it on your final invoice. We typically suggest a gratuity of 15% of the total food sales. Staff gratuity is optional, but customary.

**SALES TAX**
All charges are subject to a 7% sales tax. If you are a tax-exempt group, please provide a current copy of your tax exemption form so that applicable taxes can be deducted from your statement.

**PRICES**
Prices are subject to change.