

# Totally Cooked Catering

## Breakfast Menu

### Pastries & Chilled Selections

#### Mixed Breakfast Medley

Miniature Scones, Muffins, Sticky Pecan Rolls, Breakfast Breads, and Bagels  
Served with assorted Cream Cheeses, Butter & Preserves

#### Mixed Pastry Presentation

Biscotti & Miniature Scone Arrangement

#### Bagel Breakfast Combo

Bagel Selection, assorted Cream Cheeses, Butter & Preserves

#### Muffin Medley

A variety of large Muffins that may include Banana Nut, Chocolate Chip or Blueberry with Butter & Preserves

#### Miniature Muffin Medley

An assortment of mini Muffins that may include Lemon Poppy Seed, Blueberry or Banana Walnut

#### Assorted Breakfast Bread Tray

Sliced breakfast breads that may include Banana, Zucchini, Cranberry Orange or Lemon

#### Fresh Seasonal Sliced Fruit Arrangement

Served with a Grand Marnier Dipping Sauce

#### Fresh Seasonal Fruit Salad

#### Whole Fruit Arrangement

#### TC Chef-made Breakfast Parfait

Yogurt with Strawberries and Blueberries, then topped with Granola

#### Assorted Yogurts

Pre packaged Yogurt assorted flavors

#### Smoked Salmon Presentation

Cold Smoked Salmon, Cream cheese, diced Red Bermuda Onion, fine chopped hard cooked Egg, sliced English Cucumbers & a selection of Bagels

## WARM COMFORT SIDE SELECTIONS

#### Warm Cheese Blintz

Accompanied by Fruit Preserves

#### The Egg Scramble

TC's Light & Fluffy Scrambled Eggs (Egg Beaters Available)

#### The Scrambler's

TC's Light & Fluffy Scrambled Eggs-choice up to 3 mix in's: Swiss, Cheddar, Ham, Bacon, Sausage, Onion and Peppers

#### Breakfast Spudz

Your choice of Home-style Diced Hash Browns, Oven Roasted Redskins, or Potatoes O'Brien smothered in Onions & Peppers  
(Add Cheese as an option)

#### Large Potato Pancakes

Accompanied by Sour Cream & Applesauce

#### Breakfast Meats

Your choice of Hickory Smoked Bacon Strips, Turkey Bacon, Sausage Links or Patties, Turkey Links  
Choose 1 selection per order, add a 2<sup>nd</sup> Protein for additional cost, (Vegetarian options available upon request)



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## Breakfast Menu

### DELICIOUS EGG BAKES

Choose from the following Egg Bakers:

**Individual Quiches**  
(10 Person min)  
A Baked Egg Dish cooked into a Pastry Crust

**Individual Breakfast Stratas**  
(10 Person min)  
A Croissant Egg Bake

**Round of Italian Buttery Frittata**  
(serves approx. 10 people)

**Round of Quiche**  
(serves approx. 6 people)

Choose from the following Combinations:  
Or Design your Own up to 3 toppings!

- ◆ Country Sausage, Onion and Pepper Jack Cheese ◆ Hickory Smoked Bacon, Broccoli and Cheddar ◆ Grilled Vegetables and Herbs ◆ Scallions, Swiss & Spinach ◆
- ◆ Wild Mushroom, Thyme and Smoked Provolone ◆ New Potato, Red Onion and Cheddar ◆ Smoked Chicken, Swiss Cheese and Bacon ◆

### BREAKFAST PACKAGES

#### Light Continental Breakfast Package

Fresh Baked Miniature Pastries, Petite Bagels with Butter, Cream Cheese, Preserves, assorted bottled Juices, and Coffee service

#### Hearty Continental Breakfast Package

Fresh Baked Full Size Pastries, Full Size Bagels with Butter, Cream Cheese, Preserves, assorted bottled Juices, and Coffee service

#### Breakfast Sandwich Buffet

Includes Eggs and your choice of: Bacon or Sausage ◆ Biscuits or Croissants ◆ Cheddar Cheese, Fresh Seasonal Fruit Salad, assorted bottle Juices & Coffee

#### Scrambler AM Package

TC's Light & Fluffy Scrambled Eggs choice up to 3 mix in's: Swiss, Cheddar, Ham, Bacon, Sausage, Onion & Peppers, Choice of Breakfast meat, a Breakfast Spudz & assorted bottled Juices

#### Fluffy French Toast Buffet

Thick Egg Battered Bread toasted in a skillet until fluffy & golden brown, choice of Breakfast Meat, Fresh Fruit Salad, and assorted toppings of Powdered Sugar, Whipped Cream, Maple Syrup, and Butter

### MADE-TO-ORDER CHEF STATIONS

Chef Onsite includes: set up, service, and tear down time. Hourly rate (3-hour minimum)

#### Belgian Waffle Station

◆ 10 person minimum ◆

Chef Stationed, Custom Belgian Waffles Made-To-Order. Includes choice of Breakfast Meat, and Fresh Fruit Salad, Choose up to 5 Toppings: Blueberry, Apple or Cherry Topping, Chopped Nut Medley, Chocolate Chips, Powdered Sugar, Whipped Cream, Maple Syrup and Butter



#### Omelet Station

◆ 10 person minimum ◆

Chef Stationed with Custom Omelets Made-To-Order.  
Toppings Include: Shredded Cheddar & Swiss Cheese, Feta, diced Fresh Tomatoes, Sautéed Peppers & Onions, Sautéed Mushrooms, Sliced Scallions, Bacon, diced Honey Ham, Mini Bagels, Cream Cheese, Butter and Preserves

#### Smoothie Station

◆ 25 person minimum ◆

Chef Stationed, custom Smoothie Station Made-To-Order with continuous individual Smoothies to order.

Choose 3 of the following flavors:

Strawberry ◆ Banana ◆ Blueberry ◆ Raspberry ◆ Mango ◆ Pineapple ◆ Chocolate

### BEVERAGE STATIONS

#### Coffee Station

Includes: Regular and Decaf Coffee, Sweeteners, Half-n-Half Creamers & Insulated Cups

#### Tea Station

Includes: Hot Water, assorted Numi Tea Packets, Sweeteners, Honey, Lemons, Half-n-Half Creamers, & Insulated Cups

#### Flavored Coffee Stations

Flavored Syrups: Hazelnut, Vanilla, and Caramel.....Be sure to inquire about special flavors  
Includes: Regular and Decaf Coffee, Sweeteners, Half-n-Half Creamers and Insulated Cups

#### Bottled Juice Bar

#### Bottled Spring Water

# Totally Cooked Catering

## Luncheon Menu

### GOURMET BOX LUNCHESES & PLATTER ARRANGEMENTS

#### Pricing if for a Complete Lunch

Each lunch is prepared one at a time with love & care from scratch in our TC kitchen...Enjoy!

#### Boxed Lunches include the following:

Each Box Lunch will include Eating Utensils, Napkin & Mint

1. **Wrap or Sandwich** of your choice, each selection is based on a Wrap or House Bread (White or Wheat) as requested. Substitute a Wrap with a Croissant, Ciabatta, or Multi-Grain Bun, (additional cost)
2. **Side Salad** (Ask for weekly availability)
3. **Munchies** of assorted bagged Snacks or substitute with Whole Fruit
4. **Gourmet Cookie** for Dessert: Substitute with TC Brownie Bites (additional cost)

#### Platter Arrangements include the following:

Each Plattered meal includes Eating Utensils, Styrofoam Plates & Mints

1. **Wrap or Sandwich** of your choice, each selection is based on a Wrap or House Bread (White or Wheat) if requested. Substitute a Wrap with a Croissant, Ciabatta, or Multi-Grain Bun, just add \$.50 all beautifully plattered for your guests
2. **Side Salad** (Ask for weekly availability) Bowled for Serving
3. **Munchies** of assorted bagged Snacks or substitute with Whole Fruit
4. **Gourmet Cookie** for Dessert: Substitute with TC Brownie Bites (additional cost) that are beautifully trayed for your guests

#### We request Box Lunch Orders & Plattered Arrangements Guideline Requirements:

10-20 People: may choose up to 2 Wraps or Sandwiches      30-40 People: may choose up to 4 Wraps or Sandwiches  
20-30 People: may choose up to 3 Wraps or Sandwiches      50+ People: may choose up to 5 Wraps or Sandwiches

◆ We honor Individual Requests (additional cost) ◆



◆ **Add a 6-oz bowl of Soup to any Luncheon selection for a minimal cost** ◆  
(10 person Minimum)



◆ **Beverage Service is available at additional cost** ◆

### CHICKEN WRAP & SANDWICH SELECTIONS

**TC Club:** Herb Marinated Grilled Chicken Breast, thick-sliced Peppered Bacon, Ranch Dressing, Leaf Lettuce & juicy Tomatoes

**Over the Boarder:** Grilled Chicken Breast with Guacamole, Pepper Jack Cheese, fire-grilled Onions & Peppers and Leaf Lettuce

**Chicken Caesar:** Pulled Chicken, with Parmesan Caesar sauce, diced Cucumbers, Red Onion & Leaf Lettuce

**TC Cherry- Pecan Chicken Salad:** Pulled Chicken, Dried Cherries, Pecans, Parsley, Celery, married in our House Mayo with Leaf Lettuce

**The Green Med:** Pulled Chicken, Feta Vinaigrette, Sundried Tomato-Artichoke & Olive Tapenade, with Leaf Lettuce

### TURKEY WRAP & SANDWICH SELECTIONS

**Turkey Clubbin:** Oven roasted Turkey with Hickory Smoked Ham, Mango Chutney Mayonnaise, shredded Leaf Lettuce and fresh Tomatoes

**Thai Turkey:** Sliced Turkey with matchstick Carrots, sliced Scallions, our House Thai Peanut Sauce and Crisp Leaf Lettuce

**Turkey Day:** Smoked Turkey, Swiss Cheese, fresh Baby Spinach and Dried Cranberry Mayonnaise

**Cranburkey:** Smoked Turkey, Cranberry Sauce, Cilantro, Chipotle Mayo and Crisp Lettuce

**The Cali Club:** Sliced Turkey, Crisp Bacon, Creamy Mayo Avocado Spread, fresh Tomato, and crisp Leaf Lettuce

### PORK Wrap & Sandwich Selections

**The Big BLTC:** Thick-sliced crunchy Bacon with fresh Leaf Lettuce, field ripe juicy Tomatoes, Cheddar Cheese & Mayonnaise

**Italian Grinder:** Salami, Ham, Leaf Lettuce, Tomato, Provolone & creamy Pesto-Garlic dressing

**Hamtastic:** Deli Sliced Ham, Swiss Cheese, Leaf Lettuce, Tomato and TC Horseradish Mustard Sauce

**The Cuban Rueben:** Our very own Pulled Pork topped with crisp Coleslaw, Swiss Cheese and TC Horsey Mustard Sauce



### SEAFOOD Wrap & Sandwich Selections

**Cheddar Dill Tuna Salad:** Tuna, fresh Dill, shredded Cheddar Cheese, Red Onion married in our TC House Sauce with Leaf lettuce

**Crabby Shrimp Salad:** Crab, Shrimp, Diced Red Onion married in our TC House Sauce with Leaf lettuce

**Salmon Club:** Grilled Salmon, Bacon, Lettuce, Tomato with Mayonnaise

# Totally Cooked Catering

## Luncheon Menu

### BEEF Wrap & Sandwich Selections

**TC Deli Reuben:** Thinly sliced Corned Beef, Sauerkraut, Swiss Cheese with our TC Horsey Mustard Sauce

**The Rancher:** Roast Beef, Pepper Jack cheese, Tomato, Leaf Lettuce and Southwest Ranch

**Roastin:** Sliced Tender Roast Beef, Cheddar Cheese, fresh TC Horseradish Mustard Sauce, Onions, Tomatoes and shredded Leaf Lettuce

**Steak House:** Sliced Roast Beef, Caramelized Onions, Blue Cheese, Roasted Red Peppers and Lettuce

### VEGETARIAN Wrap & Sandwich Selections

¥ **The Skinny Greek:** (Wrap only) We take fresh Crisp Greens, Calamata Olives, Artichokes, Cucumbers, diced Tomatoes, Crumbled Feta Cheese and toss it all with a Greek Vinaigrette

¥ **Veggie Vegetarian:** Fresh grilled seasonal Vegetables, Leaf Lettuce and Tomato with a roasted Garlic Hummus

¥ **Egg-Me-On Salad:** Traditional Egg Salad with Chopped hard cooked Eggs, Celery, Onion, Salt-n-Pepper Mayo Sauce and Leaf Lettuce

¥ **Southwest Veggie:** (Wrap only) Grilled Vegetables, chipotle Mayonnaise, Pepper Jack cheese, Corn & Black Bean relish, and Lettuce

¥ **Med Me:** Fresh Mozzarella, Pesto, Grape Tomatoes, marinated Artichokes, Olive Tapenade and fresh Leaf Lettuce

### BOXED LUNCH DESSERT CHOICES

**Chef Choice Gourmet Cookies**

**TC Signature Brownie Bites** add \$.50 pp

(**Bakers Choice:** Peanut Butter, Red Raspberry, Raspberry Mousse, Peanut Butter Cup & Oreo)

◆ **Add a 6-oz bowl of Soup to any Luncheon selection for a minimal cost** ◆

(10 person Minimum)

### GOURMET BOX LUNCH SALADS & ENTRÉE SALADS

**Salads are Priced Accordingly**

◆ **Boxed Lunch Salads include the following:** Dressing Choice, Roll with Butter, Dessert, Eating Utensils, Napkin & Mint ◆

◆ **Family Style Bowled Salads are available and include:** Dressing choice, Roll with Butter, Dessert, Serving & Eating Utensils, Styrofoam Plates & Mints ◆

#### **Dressing's Options:**

White French ◆ House Italian Style Vinaigrette ◆ Caesar ◆ Asian Sesame ◆ Strawberry Blush Vinaigrette ◆ Light Raspberry Vinaigrette ◆ Ranch

#### **Salad options**

##### **Sesame Shrimp Salad (NEW)**

Mixed Greens topped with Shredded Carrots, Red Peppers, Sliced Almonds, Scallions, Sesame Glazed Grilled Shrimp  
Suggested Dressing: Asian Sesame

##### **Italian Chopped Salad (NEW)**

Chopped Romaine Lettuce tossed with Provolone Cheese, Black Olives, Grape Tomatoes, Red Onion and Garbanzo Beans  
Suggested Dressing: Balsamic Vinaigrette Dressing

##### **Veggie Chop Salad (NEW)**

Mixed Greens topped with cubed Provolone Cheese, Grape Tomatoes, Cucumbers, fresh Red Peppers and Yellow Squash  
Suggested Dressing: Light Raspberry Vinaigrette

##### **Grilled Chicken Caesar Salad**

Fresh Romaine, Grilled Chicken, sliced Bermuda Onions, Parmesan Cheese  
With Grape Tomatoes & our House Made roasted Garlic Croutons served with a Creamy Caesar Dressing

##### **Chef Salad**

Field Greens with Hickory Smoked Ham, smoked Turkey Breast, Swiss and Cheddar, Cucumbers, shredded Carrots & Tomatoes

##### **TC Cobb Salad**

Rows of Pesto-grilled Julienne Chicken, chopped hard boiled Egg, hickory smoked Bacon, crumbled Bleu Cheese, Tomatoes and Black Olives resting atop our Field Greens

##### ¥ **Diane's Strawberry Spinach Salad**

Fresh Baby Spinach Greens, sliced Strawberries, caramelized Pecans and crumbled Feta cheese topped with house-made Honey Vinaigrette Dressing

◆ **SUBSTITUTE ANY SALAD MADE WITH CHICKEN WITH SALMON, ADDITIONAL MINOR UPCHARGE** ◆

# Totally Cooked Catering

## Luncheon Menu

### CLASSIC & CULINARY SANDWICH TRAYS

#### TC Mambo Combo

Pre Made Sandwiches using House Ciabatta Bread  
Small Tray serves 6 People                      Large Tray serves 12 People

Choose your Meat and Cheese options from the following:

**Fresh Deli Meats (3 choices)** Roast Beef, Turkey, Ham, Corn Beef, or Salami,  
**Cheeses (2-choices)** Cheddar, Provolone, Swiss, or Pepper Jack

Condiments of Lettuce, Tomato, Sliced Onion, Yellow Mustard, Horsey Mustard, and Mayo garnished with Pickle & Olive Skewers

#### Miniature Classic Croissant Sandwich Tray

Choose 3 of the following Pre Made Sandwiches Selections:

Turkey Club ♦ Roast Beef & Cheddar ♦ Hickory Smoked Honey Ham & Swiss  
Dried Cherry Pecan Chicken Salad ♦ Cheddar Dill Tuna Salad ♦ Traditional Egg Salad  
Includes Leaf Lettuce, Tomato, Bermuda Onion, Pickle, Olive & Condiment Arrangement

#### Build Your Own Sandwich Platter

Small Tray serves 10-12                      Large Tray serves 20-25

**Choose up to 3-Sliced Deli Meats:** Roast Beef, Turkey, Corn Beef, Ham or Salami

**Choose up to 2 Deli Cheeses Options:** Swiss, Cheddar, Provolone or Pepper Jack

Displayed with Leaf Lettuce, Tomato, Onions, Pickles, Yellow Mustard, Horsey Mustard with Assorted Breads & Rolls

#### Assorted Wrap Platter

(10 wrap Minimum)

Please refer to the Box Lunch Wrap selections on pages 3 & 4 for your selections

10-20 People: may choose up to 2 Wraps or Sandwiches

30-40 People: may choose up to 4 Wraps or Sandwiches

20-30 People: may choose up to 3 Wraps or Sandwiches

50+ People: may choose up to 5 Wraps or Sandwiches

### SIDE SALAD SELECTIONS

\*We require a 25-person minimum of per salad; we have weekly specialties for orders less than 25 people; please contact Totally Cooked for a published list  
**Salads can be prepared individually or Bowled as Family Style**

#### Your Choice of the Following

- ♦TC Signature Smashed Potato Salad - "Our #1 Item" Our signature vinaigrette creates its special flavor!
- ♦Aegian Salad - English Cucumbers, Grape Tomatoes, Onions & Feta
- ♦Asian Orzo Salad - Peas, Orzo, Scallions, Red Peppers, Sesame Oil, Rice vinegar, Soy Sauce, Sweet Soy, Almonds and Sesame Seeds
- ♦Black-Eyed Pea Salad - Grape Tomatoes, Black-eyed Peas, Corn and Bacon combined with Sweet Balsamic Vinaigrette
- ♦Blue Cheese Potato Salad-Red Skin Potatoes and Blue Cheese blended in a creamy base
- ♦Bruschetta Pasta Salad - Bowtie Pasta, Grape Tomatoes, Parsley, Basil, Onion, White Wine, Fresh Mozzarella Cubes, White Balsamic Vinaigrette, Olive Oil, Sugar
- ♦Corn & Black Bean - White Kernel Corn, Black Beans, diced Peppers & Onions in Tangy Vinaigrette
- ♦Dijon-Dill Redskin Potato - Redskin Potatoes, with shredded Carrots, spicy Dijon and fresh Dill
- ♦Fresh Seasonal Fruit Salad - Made with Fresh Fruit of the season
- ♦Greek Pasta Salad - Orecchiette Pasta, Calamata Olives, Red Peppers, Parsley, Feta Cheese, Onion, Artichoke Hearts, Balsamic Vinaigrette
- ♦Israeli Couscous - Dry Couscous, Cashews, Pistachios, Onion, Parsley, and Apricots in Strawberry Blush Vinaigrette
- ♦Julienne Carrot Salad - Carrots, Cranberries, Onions, Almonds, Dijon Mustard, Lemon Juice, Sugar, Parsley
- ♦Pesto Pasta - Seasonal Fresh Vegetables tossed with our House Pesto and Penne Pasta
- ♦Red Bean and Rice - Scallions, diced Red Peppers, Onions, fresh Cilantro and creamy Salsa
- ♦Summer Slaw - Golden & Red Raisins, Dried Apricots, Georgia Pecans, Purple & White Cabbage tossed in our Slaw Dressing
- ♦Twice Baked Potato Salad-Redskin Potatoes, Bacon Bits, Cheddar Cheese, Scallions in a Sour Cream Base Dressing
- ♦Tortellini Salad - Tri-Color Tortellini, red Peppers, Parsley, Black Olives, Roasted Garlic Vinaigrette

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#### Your Choice of the Following

- ♦Bacon--Broccoli Salad - Crisp Broccoli, crumbled Bacon and Pecans with Dried Fruit & Our House Sauce
- ♦Roasted Tomato Salad – Grape Tomatoes, Spinach, Calamata Olives, Olive Oil, fresh Mozzarella
- ♦Spinach Bowtie Pasta Salad – Spinach, Asiago Cheese, Sundried Tomatoes, Onion, Parmesan Cheese, Bowtie Pasta, with a white Wine Vinaigrette dressing
- ♦Thai Peanut Noodle Salad - Sesame Seed blend, Peanut Butter, Rice Wine Vinegar, Sirachi, Sugar, Linguini, Shredded Carrots, Scallions, chopped Peanuts

# Totally Cooked Catering Luncheon Menu

## SOUP, CHOWDER, CHILI

All Soups, Chowders and Chili's are served as 10oz portions  
Each Selection includes Oyster Crackers

.....Ask for our Chef's Weekly and Seasonal Specials

### Soups & Chowders (10oz)

Corn Chowder ♦ Clam Chowder ♦ Italian Wedding ♦ Chicken Noodle  
Vegetable Soup ♦ Beer Cheese ♦ Broccoli Cheddar ♦ Ham & Potato Cheddar

### Chili's (10oz)

Home Style Chili choose from: Beef ♦ Chicken ♦ Green ♦ or Veggie-Vegetarian

### Make it a Soup & Salad Combo

Add Fresh Field Green Salad, assorted Dressings, Rolls & Butter  
(Homemade Biscuits & Butter make a Great Substitution!)

## BELLY UP TO THE BAR - LUNCHEON OPTIONS

### ¥ Denotes this choice is Vegetarian Friendly

#### Asian Stir-Fry Bar (Both Proteins available)

Choose Sweet Sesame Glazed Chicken or Beef, Asian Veggies, Chow Mein Noodles, White Rice, Field Green Salad with Sesame Dressing,  
Soy Sauce, Sesame Noodles and Fortune Cookie

#### Pulled BBQ Sandwich Bar (Both Proteins available)

Choose Pork or Chicken with House Rolls, sliced Onions, Leaf Lettuce, sliced Tomatoes, Cheddar Cheese, served with Colorful Slaw and Ciabatta Rolls

#### ¥ Pasta Bar (Mutable Proteins available)

Begin with your choice of Italian Sausage, Meatballs or Grilled Chicken, then choose your favorite Pasta of: Penne or Bow Tie,  
Includes Marinara and Alfredo Sauces, grilled Veggies, Fresh Field Green Salad, Assorted Dressings, Garlic Rolls and Parmesan Cheese

#### ¥ Baked Potato Bar

Perfectly Baked Herbed Idaho Potatoes, accompanied by your favorite toppings: Butter, Sour Cream, steamed Broccoli, shredded Cheddar, Scallions, Bacon, Chili  
and Field Green Salad, assorted Dressings, Rolls and Butter

#### ¥ TC Salad Bar

Fresh Field Greens, Grilled Chicken, Cucumbers, Tomatoes, Shredded Carrots, Onions, Black Olives, Cheddar Cheese, Bacon, assorted Dressings, Croutons, Rolls & Butter

#### ¥ Fajita Bar (Both Proteins available)

Choose Grilled Marinated Chicken Breast or Seared Fajita Steak, with Tortilla Wraps, fire-grilled Veggies, Sour Cream, Scallions, shredded Leaf Lettuce, diced Tomatoes,  
Black Olives, shredded Cheddar Cheese, Corn and Black Bean Salad served with Tortilla Chips & Salsa (Guacamole available)

#### ¥ Pierogi Bar

Homemade Potato and Cheese Pierogis accompanied by fire-grilled Peppers and Onions, Chunky Applesauce, Sour Cream, Scallions,  
Field Green Salad, Assorted Dressings, Rolls and Butter

#### Chili Bar

Choose Chicken, Beef or Vegetarian Chili. Toppings include: shredded Cheddar, Sour Cream, Scallions, Black Olives, Oyster Crackers, Field Green Salad, Assorted Dressings,  
Corn Bread and Butter

#### Burrito Bar Choose 1 of the following Proteins: Seared Fajita Steak, Shredded Chicken or Pork (additional proteins available)

Refried Beans, Scallions, Cheese, Tomatoes, Lettuce, Sour Cream, Red Bean and Rice Salad, Tortilla Chips and Salsa. (Guacamole available)

#### Soup and Sandwich Bar (Please choose one Soup and up to 2 Sandwiches for each order)

**Soup Choices:** Corn Chowder ♦ Clam Chowder ♦ Italian Wedding ♦ Chicken Noodle ♦ Vegetable Soup ♦ Beer Cheese ♦ Broccoli Cheddar ♦ Ham & Potato Cheddar

**Sandwich Choices:** Roast Beef & Cheddar ♦ Ham & Swiss ♦ Turkey and Swiss ♦ Ham, Salami with Provolone Bread choices are: Multi Grain Bun, Ciabatta Roll, or Croissant  
Each Sandwich comes with sliced Tomato, Lettuce, and Sliced Onion with sides of Mustard, Mayo, and Horsey Mustard Sauce neatly assembled with a Pickle and Olive Skewer

#### ¥ Soup and Salad Bar (Please choose one Soup to accompany your Salad)

**Soup Choices:** Corn Chowder ♦ Clam Chowder ♦ Italian Wedding ♦ Chicken Noodle ♦ Vegetable Soup ♦ Beer Cheese ♦ Broccoli Cheddar ♦ Ham & Potato Cheddar

Fresh Field Greens, Grilled Chicken, Cucumbers, Tomatoes, Shredded Carrots, Onions, Black Olives, Cheddar Cheese, Bacon, assorted Dressings, Croutons, Rolls & Butter

**Dressing's Options:** White French ♦ House Italian Style Vinaigrette ♦ Caesar ♦ Asian Sesame ♦ Strawberry Blush Vinaigrette ♦ Light Raspberry Vinaigrette ♦ Ranch

# Totally Cooked Catering Luncheon Menu

## MID-MORNING & AFTERNOON CULINARY SNACKS

Dip Displays  
(10 person Minimum)

¥ Vegetarian Friendly

### Mediterranean Dip Display

Olive Tapenade and Roasted Garlic Hummus  
Served with Pita Chips and Crostini Rounds

### Mexican Dip Display

Fresh Guacamole, Zesty Salsa, and Spicy Chile con Queso  
Served with Tortilla Chips

### Italian Dip Display

Fresh Bruschetta and Creamy Spinach Artichoke Dip  
Served with Pita Chips and Crostini Rounds

Can't decide on the above choices.....Create Your Own Dip Display priced accordingly

Choose up to 3 selections

Roasted Garlic Dip  
Reuben Dip  
Pear and Gouda Cheese

Creamy Spinach and Artichoke  
Sundried Tomato Tapenade  
Olive Medley Tapenade  
Queso (Chorizo available)

Guacamole  
Bruschetta  
Hummus

Dips are accompanied by House Made Crostini and Herbed Pita Chips.

### ¥ Domestic Cheese & Vegetable Crudite Arrangement

Assorted Cheeses and Vegetables, Almonds, Red Seedless Grapes with a Creamy Roasted Garlic Dipping Sauce,  
Accompanied by Gourmet Crackers and Pita Chips

### ¥ Italian Antipasto Platter

Assorted Italian Cheeses, Dry Cured Salamis, Olives, Roasted Red Peppers, Grapes,  
Sundried Tomato Tapenade. Served with House Made Focaccia Crostini, accompanied by Gourmet Crackers and Pita Chips

## Healthy individual Packages

### ¥ Trail Mix

Golden Raisins, Dried Cranberries, Chocolate Chips, Peanuts & Granola

### ¥ Power Bars

A Healthy Energy Bar made with Whole Wheat, Oats, a variety of Nuts and Dried Fruit

### ¥ Dried Fruit

### ¥ Assorted Nut mix

### ¥ Fresh Seasonal Fruit Arrangement

Served with a Berry Yogurt Dipping Sauce

### ¥ Assorted Whole Fruit Arrangement

### Made-To-Order Smoothie Station

(25 person minimum)

Chef Stationed, continuous Individual Smoothies to order. Choose 3 of the following flavors:

Strawberry ♦ Banana ♦ Blueberry ♦ Raspberry ♦ Mango ♦ Pineapple ♦ Chocolate.

Chef required onsite to include set up, service, and tear down time.

## DESSERTS

### Gourmet Cookies

### Gourmet Cookies by the Tray

50-ct Cookie Tray

100-ct Cookie Tray

**Baker Availability of:** Chocolate Chip ♦ Candy Chip ♦ Peanut Butter ♦ Snickerdoodles ♦ German Chocolate Chip ♦ Peanut Butter Chip ♦ Oatmeal Raisin Chocolate ♦ Oatmeal Raisin ♦ Old Fashion Sugar ♦ Molasses Crinkle ♦ Dutch Chocolate Chip ♦ Oatmeal Chocolate Chip

### Ganache Topped Cream Puffs

### Assorted Dessert Bars

### Totally Cooked Signature Brownie Bites

**Baker Availability of:** Peanut Butter ♦ Raspberry ♦ Raspberry Mouse ♦ Peanut Butter Cup ♦ Oreo

### Fresh Seasonal Fruit Tarts, Miniature Cheesecakes, Dessert Bars & Cream Puffs

Individual Desserts or Assortment Trays available

### Chocolate Covered Strawberries (2-dozen Minimum)

Fresh Strawberries dipped in Chocolate then drizzled with White Chocolate

inquire about information on our Special Dessert Menu: Gourmet Desserts, Corporate Logo & Birthday Cakes, Pies and Much, Much More!



# Totally Cooked Catering

## Luncheon Menu

**Entrée's include: Salad, Vegetable, Starch, Rolls and Butter refer to page 10 for selections**

### Chicken Entrees

**Herb Roasted Chicken:** Roasted Bone-in Chicken in our Totally Cooked Herb Blend until Golden Brown

**Asian Chicken:** Grilled Chicken Breast in Gingered Teriyaki Sauce with Grilled Pineapple and Sweet Red Peppers

**Apple Cider Chicken:** Sautéed Chicken Breast in a savory Apple and Thyme Sauce

**Chicken Primavera:** Italian seasoned grilled Chicken Breast with fresh Grilled Veggies and Marinara

**Chicken Romano:** Prosciutto battered onto a Chicken Breast in our signature TC Garlic Asiago Cream Sauce

**Chicken Scaloppine:** Florentine Chicken Breast in a Lemon Cream Sauce with Artichokes, Capers, Sundried Tomatoes and Peppers

**Chicken Marsala:** Florentine Chicken Breast in a rich Mushroom and Marsala Wine Sauce

**Chicken Fromage de Chèvre:** Grilled Chicken Breast topped with Goat Cheese, Sun Dried Tomatoes and a Basil Lemon Butter Sauce

**Chicken Piccata:** Florentine Egg Battered Chicken Breast with a light White Wine Lemon Sauce and Capers

**Chicken Parmesan:** Florentine Egg Battered Chicken Breast topped with our TC House Made Marinara, Parmesan, Mozzarella and Provolone Cheeses

**Asiago Chicken:** Florentine Chicken Breast with Garlic, Bell Peppers, Mushrooms, Black Olives, Capers and Banana Peppers in an Asiago Cream Sauce

**White Cheddar Blackened Chicken Penne:** Penne Pasta in a White Cheddar Cheese Sauce and fresh Broccoli topped with Blackened Chicken

### Beef Entrees

**Individual Beef Wellington:** Beef Tenderloin smothered in Mushroom and Onion Duxelle encased in Puff Pastry served with a rich Demi Glace

**Grilled Tenderloin:** Grilled Tenderloin Sliced with a Port Demi

**Tenderloin Beef Tips:** Beef Tenderloin slow roasted in a Cabernet Mushroom Sauce

**Center Cut Sirloin of Beef:** Sirloin of Beef roasted then carved and served with Thyme Jus

**Slow Roasted Prime Rib:** Prime Rib roasted to perfection then served with a Horsey Sauce

**Sirloin Filet:** 10 oz. Filet served with our Signature TC Steak Sauce

**Beef Brisket:** Smoked Beef Brisket sliced and served with a Port Demi Sauce

**Roast Beef:** Tender Roast Beef Grilled, roasted and carved to perfection

### Pork Entrees

**Stuffed Pork Rollatini:** Pork Tenderloin rolled with an Apple-Pecan Stuffing

**Spiral Sliced Glazed Ham:** Served with Sautéed Pineapple Sauce

**Grilled Pork Tenderloin:** Served with a Dried Cranberry & Rosemary Jus

**Saltimbocca Pork Tenderloin:** Tenderloin wrapped with Sage and Prosciutto

**Grilled Pork Tenderloin:** Grilled and Roasted Pork with a Bourbon, Maple and Pecan Sauce

### Turkey Entrees

**Herb Roasted Turkey Breast:** Sliced with a Cranberry Port Glaze or Poulet Jus

**Stuffed Turkey Breast:** Filled with Apple Raisin or Traditional Stuffing

### Lamb Entrees

**New Zealand Rack of Lamb:** Served with a Fresh Mint Salsa Verde

**Entrée's include: Salad, Vegetable, Starch, Rolls and Butter refer to page 10 for selections**

# Totally Cooked Catering

## Luncheon Menu

### Seafood Entrees

**Broiled Tilapia:** With Crab Stuffing and Lemon Butter

**Tilapia Rustico:** Tilapia Sautéed and finished with a Lemon White Wine Sauce, Artichokes, Roasted Red Peppers and Calamata Olives

**Surf-N-Turf:** Broiled Lobster Tail, Pesto Shrimp Kabob, and Petite Fillet with Lemon Butter and TC Horsey Sauce

**Pan Seared Jumbo Sea Scallops:** Sautéed with a Ginger-Mint Butter

**Salmon Piccata:** Pan seared Salmon topped with White Wine Lemon Sauce and Capers

**Citrus Grilled Salmon:** Grilled with Lemon Butter accompanied by a Dijon Mustard Cream

**Broiled Halibut:** Broiled with a Parmesan Herb Crust

**Pretzel Crusted Walleye:** Baked Walleye with a Dijon Pretzel Crust

### Vegetarian Entrees

¥ **Cheese and Basil Polenta:** Corn Meal Polenta Squares layered with Provolone, Mozzarella and Fresh Basil

¥ **Eggplant Parmesan:** Egg battered Eggplant topped with our House Marinara and TC Cheese Blend

¥ **Florentine Eggplant Parmesan:** Battered Eggplant, sautéed & layered between Fresh Spinach, Blushed Béchamel and our Four Cheese blend

¥ **Napoleon Stackers:** Portabella Mushroom, Zucchini, Bell Peppers, Yellow Squash, Eggplant & Provolone Cheese all neatly layered into one Healthy Tower

¥ **Roasted Garlic Mac-n-Cheese with Wild Mushrooms:** Creamy Dreamy Mac-n-Cheese with Time infused Wild Mushrooms & House Made Pomidori

¥ **Spanakopita:** A Greek Pastry wrapped parcel with a filling of Fresh Spinach and Feta

¥ **Stuffed Portobello Caps:** Garlicky Grilled Portabella Cap stuffed with Asiago Cheese and Sautéed Spinach

¥ **Veggie Lasagna Roll:** Grilled Vegetables, Marinara, Assorted Cheeses, Rolled in Lasagna Sheets

¥ **Wild Rice Zucchini Cakes:** with Roasted Red Pepper Coulis

¥ **Ricotta Stuffed Shells:** Three Extra large, tender Pasta shells filled with our Florentine Ricotta stuffing & House-made Marinara Sauce

¥ **Fillo Vegetable Stack:** Savory Fillo Pie with Sautéed Mushrooms, Spinach, Onions with a Blue Cheese and Parmesan Blend

### It's all Italian - Pasta Entrees

**Pasta Entrée Price Includes: Salad, Rolls and Butter**

**Athenian Pasta:** Bowtie Pasta with Grilled Chicken, Red Peppers, Feta Cheese, and Olives all tossed in an Olive Oil Sauce

**Sachettini with Pesto Cream:** Herbed Cheese Filled Pasta Purses tossed with Tender Shrimp and Peas in a Pesto Cream Sauce

**Tortellini Rosa:** Tricolor Cheese Tortellini with Grilled Vegetables and Chicken in our House Made Marinara

### Pasta by the Pan

**Pasta selections include a Fresh Field Green Salad, Choice of 2 Dressings & Garlic Rolls**

### TC House made Lasagna

♦ Half-Pan Meal (serves aprox. 9 Persons)      ♦ Full-Pan Meal (serves aprox. 18 Persons)

**Lasagna Bolognese:** Our House Italian Sausage, Veal & Pork meat sauce layered between Pasta Sheets & our Four Cheese blend

**Chicken Pollo Lasagna:** Pesto grilled Chicken layered between Pasta Sheets, Blushed Béchamel & our Four Cheese blend

¥ **Fire Grilled Veggie Lasagna:** Fire grilled Veggies layered between Pasta Sheets, blushed Béchamel & our Four Cheese blend

### A LA CARTE ITALIAN DISHES

**10 Person Minimum**

**Meatballs:** Served with our House Marinara Sauce

**Sausage:** Served with our House Marinara Sauce

¥ **Tortellini Alfredo or Marinara:** Tri-Color Cheese Tortellini served with creamy Alfredo or Marinara Sauce

¥ **Baked Penne:** Marinara Sauce over Penne Pasta, topped with Mozzarella and Provolone and baked until bubble hot

### Entrée Accompaniments:

# Totally Cooked Catering

## Luncheon Menu

◆ Salad of choice with Salad Dressing ◆ Vegetable option ◆ Starch option ◆ Rolls and Butter ◆  
(Choose 1) (Choose 1) (Choose 1)

### Salad Selections

(Choose 1)

#### **Mixed Field Green Salad**

Fresh Spring Mix and Romaine Lettuce, Sliced Cucumbers, Grape Tomatoes, Shredded Carrots, Sliced Olives and Banana Pepper Rings

#### **Traditional Garden Salad**

Head Lettuce, Shredded Carrots, Grape Tomatoes and Cucumber Slices

#### **Caesar Salad**

Fresh Romaine Lettuce, Red Onion, Parmesan Cheese and Croutons,  
Suggested Dressing: Caesar

#### **Italian Chopped Salad** (Premium Salad additional cost)

Chopped Romaine Lettuce tossed with Provolone Cheese, Black Olives, Grape Tomatoes, Red Onion and Garbanzo Beans  
Suggested Dressing: Balsamic Vinaigrette Dressing

#### **Diane's Strawberry Spinach Salad** (Premium Salad additional cost)

Fresh Baby Spinach Greens, sliced Strawberries, caramelized Pecans and crumbled Feta cheese  
Suggested Dressing: Honey Vinaigrette Dressing

#### **Spinach Salad** (Premium Salad additional cost)

Fresh Spinach, Asiago Cheese, Yellow Peppers, Grape Tomatoes and Croutons  
Suggested Dressing: Balsamic Vinaigrette Dressing

#### **Salad Dressing Selections:**

Ranch ◆ White French ◆ House Italian Vinaigrette ◆ Caesar ◆ Light Raspberry Vinaigrette ◆ Asian Sesame  
(Inquire for further selections)

### Vegetable Selections

(Choose 1)

Green Beans Almondine  
California Blend with Brown Butter  
Grilled Vegetable Medley  
Sweet Bread and Butter Corn  
Roasted Root Vegetables

Green Beans with Roasted Red Pepper  
Sugar Snap Peas with Peppers  
Roasted Zucchini with Basil and Oregano  
Harvest Blend: with Cauliflower, Broccoli, Carrots, Yellow and Green Beans

**Additional Vegetables are available**

### Starch Selections

#### **Potato, Rice and Pastas**

(Choose 1)

Herb Roasted Redskins  
Orange and Vanilla Sweet Smashers  
Garden Vegetable Rice Pilaf  
Penne Pasta Marinara

Horseradish-Cheddar Smashers  
Roasted Garlic and Onion Smashers  
Wild Rice Pilaf  
Home Style Mac & Cheese

**Additional Starches are available**

### Starch Selections - Premium

(additional cost)

Smoked Gouda Au Gratin  
TC Signature Twice Bakers  
Parmesan Pepper Twice Bakers  
Saffron Risotto  
White Cheddar Shells and Cheese

**Additional Premium Starches are available**

### **Sweet Ending Desserts**

# Totally Cooked Catering

## Luncheon Menu

### Finger Desserts

Miniature Cheesecakes, Cannolis, Ganache Topped Cream Puffs, Fresh Fruit Tarts over Grand Marnier Pastry Cream, Dessert Bars, Brownie Bites, and TC Signature Chocolate Covered Strawberries

**Be sure to inquire about our dessert menu with options of Tortes, Specialty Cakes, Fruit Pies, and much, much more...**

### Beverage Station

#### Coffee Station

Includes: Regular and Decaf Coffee, Sugar, Sweet 'n Low, Equal, Half n Half Creamers, and Insulated Cups

#### Tea Station

Includes: Hot Water, assorted Numi Tea Packets, Sugar, Sweet 'n Low, Equal, and Half n Half Creamers, Honey, Lemons, and Insulated Cups

#### Please inquire about Flavored Coffee Stations

Flavors include Hazelnut, Vanilla, Caramel, (Inquire about Special Flavors)

#### Assorted Sodas and Bottled Water Station

#### Specialty Beverage Station:

Raspberry Iced Tea, Fresh Lemonade, Blueberry or Raspberry Lemonade  
Mulled Apple Cider or Planters Punch

#### Ice Service

#### Back Bar Service

Sodas, Tonic, Soda Water, Bottled Water, Juices, Fruit and Vegetable Garnishes and Ice

### Disposable Service

Disposable Set up includes all appropriate High Quality Plastic Service Ware Available in Black or White

Disposable Set-up Includes all appropriate High Quality Styrofoam Ware Available in Black or White

Green-Biodegradable Disposable Set-Up includes all appropriate Service Ware-Light Tan in color

Prices in the Menu do not reflect Service, Rentals, or Delivery

### Full Service Terms & Conditions

1. To place an order or request information about our catering services, please call 330.923.9964 or E-Mail us at [sales@totallycooked.com](mailto:sales@totallycooked.com).
2. Our event Coordinator will discuss rental equipment needs. We can provide: china, glassware, silverware, linens, chafing dishes, serving platters, decorations, floral arrangements, tables, chairs, tents and entertainment.
3. Menu prices are based on food only unless otherwise stated. Totally Cooked Catering can provide professional servers for set-up, guest services, and clean up.

Server's ♦ Full-Service Bartenders ♦ On Site Chefs ♦ Porters

4. Once the menu, rentals, service staff and entertainment needs are confirmed, an estimate will be available. Estimates can be faxed, E-Mailed, or mailed upon request. All full service events require a contract and deposit. Our contract includes 1 hour of planning with our event coordinators, consulting beyond this time is subject to an additional fee. We require all contracts to be paid in full 7 days prior to day of event.
5. All full service events are subject to an 18% service charge on food.
6. Please consult with our catering coordinator to discuss child menu needs.
7. Preferred payment is Personal or Corporate Checks and Cash, We accept: Visa, MasterCard, Discover, and American Express.

### Totally Cooked Catering

will assist in all your Menu, Service Staff, Rentals and Entertainment Planning Needs