



Totally Cooked Catering

Kosher Style Menu

Finally Something New!
Kosher Style Cuisine with a New and Fresh Twist!
Get Totally Cooked at your next event!

Since 1998 Totally Cooked has been exploring and sharing its creative culinary diversity throughout NE Ohio.

“Breaking bread is universal in all ethnic, religious and cultural arenas says Totally Cooked Chef and President Dante M. D’Avello.” Food provides a source of life and celebration and our goal as Totally Cooked culinarians is to embrace and learn how to celebrate with the world!”

Totally Cooked has been celebrating special events and catering within the Jewish community for more than 20 years. Although we have not developed a kosher kitchen at our world headquarters in Cuyahoga Falls, we have been practicing “kosher style” preparation to follow Jewish dietary laws and have worked out of kosher kitchens throughout NE Ohio for Jewish celebrations and special fundraisers that require kosher preparation.

Educating ourselves to embrace Jewish tradition and its culinary heritage has allowed Totally Cooked to peer into the future. In 2009, we invested in our culinary and event planning teams, by attending a kosher ServSafe course in Cleveland taught by Rabbi Shimon Gutman. This exploration allowed Totally Cooked to expand its knowledge of the Jewish laws as it applies to the purchasing, handling, preparation and serving of kosher food for our Jewish clients. Out of our investment and personal research we were able to build relationships with some of Cleveland’s premier kosher distributors and purveyors of fine foods to help bring kosher style cuisine with some modern Totally Cooked twists to Northeast Ohio.

Our Totally Cooked team is proud to announce its kosher style creative cuisine where our clients announce

- ◆ “Your blintzes were better than mine”
- ◆ “The beef brisket is to die for”
- ◆ “Your house-smoked Salmon drew raves from our Bat Mitzvah”

Our Cuyahoga Falls based Company live by its Mission Statement:

**Inspiring a shared experience through Creative Cuisine, Quality Service and Reliability,
thus creating a memorable Culinary Experience.**

Menu Options

**Please note pricing is based upon a 10-person minimum
Orders less than 10 are subject to a price increase**

Dairy Selections

TC Dairy Tray

Lox, Tuna and Egg Salads, Cottage Cheese, sliced Hard Boiled Egg
creamed Herring, Swiss and Muenster Cheese, fresh Tomato, Red Onion slices, Leaf Lettuce, English Cucumbers,
Black Olives, Rolls and assorted premium Bagels of Plain, Sesame and Egg
Includes Cream Cheese, Butter and Jams

A la Carte

Challah Rolls

White Fish

Smoked Sable

Flavored Cream Cheese: Raspberry, Garlic & Chive or Maple Pecan

Smoked Salmon Presentation

Cold Smoked Salmon, Cream cheese, diced Bermuda Onion, fine chopped Hard Boiled Egg,
sliced English Cucumbers, Leaf Lettuce & assorted Premium Bagels (Plain Sesame or Egg)

Bagel Breakfast Combo

Assorted Premium Bagels of Plain, Sesame or Egg, Cream Cheese, Butter & Preserves

Totally Cooked Catering

Kosher Style Menu

Warm Cheese Blintzes

Accompanied by Fruit Preserves of Strawberry and Blueberry

House made Assorted Pastry Tray

A variety of Cherry, Apricot and Cheese Danish
Pecan Rolls, Kolache, Scones, Mini Muffins and Biscotti

Fresh Seasonal Sliced Fruit Arrangement

Served with a Grand Marnier Dipping Sauce

Fresh Seasonal Fruit Salad

Includes Pineapple, Honey Dew, Cantaloupe and Grapes

TC Chef-made Breakfast Parfait

Sweetened Vanilla Yogurt with Strawberries and Blueberries, topped with Granola

Breakfast Spudz

Your choice of: Home-style Diced Hash Browns
Oven-Roasted Redskins ♦ Potatoes O'Brien
(add Cheese as an option)

Large Potato Pancakes

Accompanied by Sour Cream & Applesauce

Individual Quiches

(10 Person min)

An individual Baked Egg Dish cooked in a Pastry Crust

Round of Quiche

(Serves approx. 6 people)

Baked Egg Dish cooked in a Pastry Crust

Individual Breakfast Stratas

(10 Person min)

An Individual Croissant Egg Bake

Choose from the following Quiche and Strata Combinations or Design your Own

Grilled Vegetables and Herbs ♦ Scallions, Swiss & Spinach
Wild Mushroom, Thyme and Provolone ♦ New Potato, Red Onion and Cheddar

MADE-TO-ORDER CHEF STATIONS

Chef Onsite: \$30 per hour ♦ 3-hour minimum ♦ to include set up, service and tear down time.

Belgian Waffle Station

Chef Stationed Belgian Waffles Made-To-Order. Includes 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

Chef Station with Custom Omelets Made-To-Order. Toppings Include: shredded Cheddar & Mozzarella Cheese, Feta, diced fresh Tomatoes, sautéed Peppers & Onions, sautéed Mushrooms, sliced Scallions, mini Bagels, Cream Cheese, Butter & Preserves.

Beverage Service

Coffee Station

Includes: Regular and Decaf Coffee, Sugar, Sugar Substitute, Honey, Lemons, Half-n-Half Creamers and Insulated Cups

Hot Tea Station

Includes: Hot Water, assorted Numi Tea Packets, Sugar, Sugar Substitute, Lemons, Honey, Half-N-Half Creamers and Insulated cups

Flavored Coffee Stations

Flavored Syrups: Hazelnut, Vanilla, and Caramel...Be sure to inquire about special flavors

Assorted Canned Sodas, Lemonade and Iced Tea

Bottled Water

Bottled Juices

Totally Cooked Catering

Kosher Style Menu

GOURMET BOXED LUNCHES & PLATTER ARRANGEMENTS

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

◆ **Boxed Lunches include the following along with 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 options include the following along with serving & 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 (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)

Boxed Lunch Orders & Plattered Arrangements Guideline Requirements:

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

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

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

50+ People: choose up to 5 Wraps or Sandwiches

◆ We honor Individual Requests (additional cost) ◆

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

(10 person Minimum)

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

CHICKEN WRAP & SANDWICH SELECTIONS

TC Cherry- Pecan Chicken Salad

Pulled Chicken, Dried Cherries, Pecans, Parsley, Celery, married in our House Mayo with Leaf Lettuce

Mediterranean Chicken Salad

Pulled Chicken, Feta Vinaigrette, Sundried Tomato-Artichoke & Olive Tapenade, with Leaf Lettuce

Santa Fe Chicken Wrap

Chicken Breast, Guacamole, Leaf Lettuce, Grilled Peppers and Onions

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

TURKEY WRAP & SANDWICH SELECTIONS

Thai Turkey

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

Turkey Nights

Smoked Turkey, fresh Baby Spinach and Dried Cranberry Mayonnaise

Cranburkey

Smoked Turkey, Cranberry Sauce, Cilantro, Chipotle Mayo and Crisp Lettuce

The Californian

Sliced Turkey, Creamy Mayo Avocado Spread, fresh Tomato, and crisp Leaf Lettuce

Totally Cooked Catering

Kosher Style Menu

BEEF WRAP & SANDWICH SELECTIONS

TC Reuben

Thinly sliced Corned Beef, Sauerkraut with our Thousand Island Sauce

Smokey Cowboy

Roast Beef, Tomato, Leaf Lettuce and Chipotle Mayo

Roast Beefin'

Sliced Tender Roast Beef, Cole Slaw, Thousand Island Dressing

VEGGY WRAP & SANDWICH SELECTIONS

The Skinny Greek (Wrap only)

Fresh Crisp Greens, Calamata Olives, Artichokes, Cucumbers, diced Tomatoes, Crumbled Feta Cheese tossed 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 Boiled 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

BUILD YOUR OWN DELI PLATTER

Small Tray serves 10-12

Large Tray serves 20-25

Includes Deli Meats of: Roast Beef, Turkey and Corned Beef

Displayed with Leaf Lettuce, Tomato, Onions, Pickles, Yellow Mustard, Thousand Island Dressing, with assorted Breads & Rolls

LUNCHEON DESSERT CHOICES

Chef Choice Gourmet Cookies

TC Signature Brownie Bites

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

SOUP ♦ CHOWDER ♦ CHILI

Soups & Chowders (10oz)

Mish Mosh (add chicken) ♦ Matzoh Ball (add chicken)

Corn Chowder ♦ Chicken Noodle ♦ Vegetable Soup ♦ Beer Cheese ♦ Broccoli Cheddar

Chili's (10oz)

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

Soup, Chowder, and Chili included Oyster CrackersAsk for our Chef's Weekly and Seasonal Creations

Make it a Soup & Salad Combo

Add Fresh Field Green Salad, assorted Dressings, Rolls & Butter

Totally Cooked Catering

Kosher Style Menu

BOXED LUNCH SALADS & ENTRÉE SALADS

Boxed Lunch Salad with Dressing, Roll & Butter and Dessert

Salads are priced accordingly

Dressing choices: White French ♦ House Italian Style-Vinaigrette ♦ Caesar ♦ Asian Sesame
Strawberry Blush Vinaigrette ♦ Light Raspberry Vinaigrette ♦ Ranch

Greek Salad

Fresh Romaine, roasted Red Peppers, Feta Cheese, Calamata Olives, English Cucumbers,
Fresh Basil, Artichokes & Herbed Croutons

Grilled Chicken Caesar Salad

Fresh Romaine, Grilled Chicken, sliced Bermuda Onions, Parmesan Cheese, Grape Tomatoes
& our House-Made roasted Garlic Croutons served with a Creamy Caesar Dressing.
(substitute with salmon additional cost)

Asian Chicken & Greens Salad

Marinated Chicken Breast, grilled, chilled & sliced over a Field Green medley garnished with Cashews,
Sesame seeds, golden Pineapple, julienne Red Pepper & Scallions, served with an Asian Dressing

Cobb Salad

Sliced Avocado, chopped hard-boiled Egg, Cucumbers, 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.

Goin' South Salad

Grilled Chicken or Fajita Steak riding on top of our house Field Greens with Corn & Black Bean Salsa,
roasted Red Peppers, diced Tomatoes and Scallions accompanied by Tortilla Chips.

♦ **All Boxed Salad choices can be served Family Style as described** ♦

SIDE SALAD SELECTIONS

*We require a **25-person minimum** per salad. For orders less than 25 please contact
one of our Event Coordinators for weekly options.

Your choice of the Following

Dairy Salads

- ♦ **TC Signature Smashed Potato Salad** - "Our #1 Item" Our signature vinaigrette creates its special flavor!
- ♦ **Aegian Salad** - English Cucumbers, Grape Tomatoes, Onions & Feta
- ♦ **Bruschetta Pasta Salad** - Bowtie Pasta, Grape Tomatoes, Parsley, Basil, Onion, White Wine,
Fresh Mozzarella Cubes, White Balsamic Vinaigrette, Olive Oil, Sugar
- ♦ **Greek Pasta Salad** - Orecchiette Pasta, Calamata Olives, Red Peppers, Parsley, Feta Cheese, Onion,
Artichoke Hearts and Balsamic Vinaigrette
- ♦ **Dijon-Dill Redskin Potato Salad** - Redskin Potatoes, with shredded Carrots, spicy Dijon
and fresh Dill
- ♦ **Pesto Pasta Salad** - 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
- ♦ **Tortellini Salad** - Tri-Color Tortellini, Red Peppers, Parsley, Black Olives and Roasted Garlic Vinaigrette
- ♦ **Roasted Tomato Salad** - Grape Tomatoes, Spinach, Calamata Olives, Olive Oil and fresh Mozzarella
- ♦ **Spinach Bowtie Pasta Salad** - Spinach, Asiago Cheese, Sundried Tomatoes, Onion,
Parmesan Cheese, Bowtie Pasta, with a white Wine Vinaigrette Dressing

Totally Cooked Catering

Kosher Style Menu

Non-Dairy Salads

- ◆ **Apple Horseradish Slaw** – shredded Cabbage, Carrots, Apples, Lemon Juice, Vinegar, Horseradish, Sugar and Apple Juice
- ◆ **Asian Orzo Salad** - Peas, Orzo, Scallions, Red Peppers, Sesame Oil, Rice Vinegar, Soy Sauce, Sweet Soy, Almonds and Sesame Seeds
- ◆ **Corn & Black Bean Salad** - White Kernel Corn, Black Beans, diced Peppers & Onions in Tangy Vinaigrette
- ◆ **Fresh Seasonal Fruit Salad** - Made with fresh seasonal Fruit
- ◆ **Italian Bean Salad** - Green Beans, Red Peppers, Parsley, Red Skin Potatoes, Red Wine Vinaigrette, Olive Oil and Onion
- ◆ **Israeli Couscous Salad** - Dry Couscous, Cashews, Pistachios, Onion, Parsley, and Apricots in Strawberry Blush Vinaigrette
- ◆ **Julienne Carrot Salad** - Carrots, Cranberries, Onions, Almonds, Dijon Mustard, Lemon Juice, Sugar and Parsley
- ◆ **Summer Slaw Salad** - Golden & Red Raisins, Dried Apricots, Georgia Pecans, Purple & White Cabbage tossed in our Slaw Dressing
- ◆ **Broccoli Salad** - Crisp Broccoli, Pecans with Dried Fruit & Our House Sauce
- ◆ **Thai Peanut Noodle Salad** - Sesame Seed blend, Peanut Butter, Rice Wine Vinegar, Sirachi, Sugar, Linguini, Shredded Carrots, Scallions and chopped Peanuts

It's all Italian - Pasta By The Pan

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

Fire-Grilled Veggie Lasagna

Fire-Grilled Veggies layered between Pasta Sheets, blushed Béchamel & our Four-Cheese blend

Half-Pan Meal

Serves approx. 9 persons

Full-Pan Meal

Serves approx. 18 persons

Tortellini Rosa

Cheese-filled pasta with Marinara Cream Sauce.

Ricotta Stuffed Shells

Three large, tender Pasta shells filled with our Florentine Ricotta stuffing & House-made Marinara Sauce.

Florentine Eggplant Parmesan

Battered Eggplant, sautéed & layered between Spinach, blushed Béchamel & our Four-Cheese blend

A LA CARTE ITALIAN DISHES

Tortellini Alfredo/Marinara

Tri-Color Cheese Tortellini

Choose Creamy Alfredo or Marinara Sauce

Baked Penne

Served with our House Marinara Sauce, topped with Mozzarella and Provolone, and baked until bubbly hot.

LUNCHEON ENTREES

Includes: Fresh Field Greens with choice of Salad Dressings, Rolls & Butter

Dressing choices: White French ◆ House Italian Style-Vinaigrette ◆ Caesar ◆ Asian Sesame
Strawberry Blush Vinaigrette ◆ Light Raspberry Vinaigrette ◆ Ranch

Please Choose One Vegetable: Green Beans ◆ California Medley

Please Choose One Starch: Herb Roasted Potatoes ◆ Wild Rice Blend ◆ Parsley Butter Noodles

(Made with butter substitute)

(Substitutions are allowed with small up charge)

Beef Luncheon Entrees

Tender Beef Tips

Beef Tenderloin Tips slowly simmered in a Cabernet Mushroom Sauce

Roast Beef

Tender Roast Beef Grilled, Roasted & Carved with a Thyme jus

Beef Brisket

Smoked Tender Beef Brisket sliced and served with a Port Demi Sauce

Totally Cooked Catering

Kosher Style Menu

Chicken Luncheon Entrees

Chicken Primavera

Italian seasoned grilled Chicken Breast with fresh, grilled Veggies and Marinara

Chicken Marsala

Florentine Chicken Breast in a rich Marsala Wine and Mushroom Sauce

Asian Chicken

Sweet Teriyaki-glazed Chicken Breast with grilled Pineapple, Red Peppers and Sesame Seeds

Chicken Piccata

Florentine Chicken Breast in a White Wine Lemon sauce with Capers

Herb Roasted Chicken

Bone-In Chicken roasted in our Totally Cooked Herb Blend until golden brown

Seafood & Vegetarian Luncheon Entrees

Salmon Piccata

Citrus Seasoned and Grilled to perfection with a White Wine Lemon Sauce and Capers

Eggplant Parmesan

Egg battered Eggplant topped with our House Marinara and TC Cheese Blend

Tilapia Rustico

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

Napoleon Stackers

Portobello Mushroom, Zucchini, Bell Peppers, Yellow Squash, Eggplant & Provolone Cheese



Evening Entrees

Entrée Price Includes Salad, Vegetable, Starch, Rolls and Butter
See page 9 for Selections

Evening Chicken Entrees

Asian Chicken

Sweet Teriyaki glazed Chicken Breast with grilled Pineapple, Red Peppers and Sesame Seeds

Herb Roasted Chicken

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

Chicken Scaloppine

Florentine Chicken Breast in a Lemon Sauce with Artichokes, Capers, Sundried Tomatoes and Peppers

Chicken Marsala

Florentine Chicken Breast in a rich Mushroom and Marsala Wine Sauce

Chicken Piccata

Florentine Egg-Battered Chicken Breast with a light White Wine Lemon Sauce and Capers

Apple Cider Chicken

Sautéed Chicken breast in a savory Apple and Thyme Sauce

◆ Chicken Entrees are Boneless Chicken Breasts unless noted ◆

Evening Lamb Entrees

Lamb Entrée Price Includes Salad, Vegetable, Starch, Rolls and Butter

Roast Lamb Shank

Slow Roasted until tender in our Totally Cooked Pomodori Sauce

New Zealand Rack of Lamb

Served with a fresh Mint Salsa Verde

Evening Beef Entrees

Totally Cooked Catering

Kosher Style Menu

Individual Beef Wellington

Beef Tenderloin smothered in Mushroom and Onion Duxelle encased in Puff Pastry, then served with a rich Demi Sauce

Grilled Tenderloin

Grilled Tenderloin Sliced with a Port Demi

Tenderloin Beef Tips

Beef Tenderloin slow roasted in a Cabernet Mushroom Sauce

Center Cut Loin of Beef

Loin of Beef Grilled, Roasted and Carved then 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

Evening Seafood Entrees

Tilapia Rustico

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

Individual Salmon Wellington

Fresh Atlantic Salmon smothered in Mushroom and Onion Duxelle encased in Puff Pastry

Salmon Piccata

Pan seared Salmon topped with White Wine Lemon Sauce and Capers

Citrus Grilled Salmon

Accompanied by a Dijon Mustard Cream

Broiled Halibut

With a Parmesan Herb Crust

Evening Turkey Entrees

Herb Roasted Turkey Breast

Sliced with a Cranberry Port Glaze

Stuffed Turkey Breast

Filled with Apple Raisin or Traditional Stuffing

Garlic Rosemary Turkey Breast

With a Poulet Jus

Totally Cooked Catering

Available for your next special simcha

- Jewish Life Cycle Celebrations
- Bar & Bat Mitzvahs, Consecrations, Confirmations & Weddings
- Birthdays

- Private Parties
- Corporate Events
- Holiday Celebrations
Passover Seder, Break Fast
- Fund Raisers

Entrée Accompaniments:

Entrée courses Include: Choice of one Salad, one Vegetable, one Starch and Rolls with Butter

Totally Cooked ♦ 2730 Front Street ♦ Cuyahoga Falls, Oh 44221 ♦ 330.923.9964 ♦ Fax: 330.923.7755 ♦ www.totallycooked.com



Totally Cooked Catering

Kosher Style Menu

Salad Selections

Includes Vegetable Crudite and Choice of Salad Dressing
(Choose 1)

Mixed Field Greens -or- Caesar 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	Green Beans with Roasted Red Pepper
California Blend with Brown Butter	Sugar Snap Peas with Peppers
Grilled Vegetable Medley	Medley of Beans and Baby Carrots
Asian Vegetable Medley	Roasted Zucchini with Basil and Oregano
Sweet Bread and Butter Corn	Harvest Blend: with Cauliflower, Broccoli, Carrots, Yellow and Green Beans
Roasted Root Vegetables	

Additional Vegetables are available

Starch Selections: Potato, Rice and Pastas

(Choose 1)

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

Additional Starches are available

Premium Starch options with pp up charge

Smoked Gouda Au Gratin White Cheddar Shells and Cheese
Additional Starches are available

Afternoon Snacks

Made - To - Order "Smoothie Station"
(25 person minimum)



Choose up to 3 of the following flavors:

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

**Chef Stationed Required, continuous Individual Smoothies to order. Includes: set up, service and tear down time.
chef onsite - 3-hour minimum**

Healthy Individual Packages

Power Bars

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

Trail Mix

Golden Raisons, Dried Cranberries, Chocolate Chips, Peanuts and Granola

Assorted Whole Fruit Arrangement

Dried Fruit Mix

Assorted Nut Mix

Beverage Service

Totally Cooked Catering

Kosher Style Menu

Coffee Station

Includes: Regular and Decaf Coffee, Sugar, Sugar Substitute, Lemons, Half-n-Half Creamers and Insulated Cups

Hot Tea Station

Included: Hot Water, assorted Numi Tea Packets, Sugar, Sugar Substitute, Honey, Lemons, Half-N-Half Creamers and Insulated cups

Flavored Coffee Stations

Flavored Syrups: Hazelnut, Vanilla, and Caramel...Be sure to inquire about special flavors

Assorted Canned Sodas, Lemonade and Iced Tea

Bottled Juices

Bottled Water

Disposable Service

- ◆ High Quality Plastic Serviceware in Black or White
- ◆ High Quality Styrofoam Serviceware in Black or White
- ◆ Biodegradable- Green Serviceware Light Tan in Color

Our Goal is to provide Quality, Creative Cuisine, Service & Reliability to ensure that You are a Guest at your event!

Catering Terms & Conditions

1. TOTALLY COOKED RESERVES THE RIGHT TO INCREASE PRICING WITH SHORT NOTICE DUE TO THE CONTINUING PRICE INCREASES FROM OUR PURVEYORS. TO PLACE AN ORDER OR REQUEST INFORMATION ABOUT OUR CATERING SERVICES PLEASE CALL 330.923.9964, FAX 330.923.7755 or E-Mail: sales@totallycooked.com.
2. WE REQUIRE AT LEAST 24 HOURS PRIOR TO ALL LUNCH PICK-UP AND DELIVERY ORDERS SO WE CAN PROFESSIONALLY PREPARE YOUR MEAL & BETTER SERVICE YOUR ACCOUNT. ADDITIONAL CHARGES APPLIED FOR ORDERS MADE LESS THAN 24 HOURS IN ADVANCE.
3. A DELIVERY CHARGE IS A MINIMUM OF \$10. ADDITIONAL CHARGES FOR DELIVERY INVOLVING RENTAL EQUIPMENT AND SET-UP WILL BE DISCUSSED WITH YOU PRIOR TO THE DATE OF EVENT.
4. ONCE A MENU IS CONFIRMED, AN ESTIMATE WILL BE AVAILABLE AND CAN BE FAXED, MAILED OR E-MAILED UPON REQUEST. WE REQUIRE THAT ALL ORDERS BE PAID IN FULL ON OR BEFORE DATE OF DELIVERY UNLESS A HOUSE ACCOUNT HAS BEEN ESTABLISHED.
5. THE LUNCH MENU PLAN IS PRICED FOR FOOD ONLY; IT DOES NOT INCLUDE STAFFING. WE CAN PROVIDE PROFESSIONAL SERVERS FOR SET-UP AND CLEAN-UP FOR AN ADDITIONAL CHARGE OF \$20 PER HOUR, PER SERVER. PLEASE DISCUSS DETAILS WITH OUR CATERING COORDINATOR PRIOR TO YOUR EVENT.
6. SHOULD THERE BE A NEED FOR RENTAL SUPPLIES, WE CAN PROVIDE: CHINA, GLASSWARE, SILVERWARE, LINENS, CHAFING DISHES, SERVING PLATTERS, DECORATIONS, FLORAL ARRANGEMENTS, TABLES, CHAIRS AND TENTS FOR AN ADDITIONAL COST. PLEASE DISCUSS WITH OUR EVENT COORDINATOR.
7. WE REQUEST A 10 PERSON MINIMUM PER ORDER. ORDERS UNDER 10 PEOPLE ARE TAKEN AT OUR DISCRETION, AND MAY INCLUDE AN ADDITIONAL FEE.
8. PREFERRED PAYMENT IS PERSONAL OR CORPORATE CHECKS AND CASH, WE ACCEPT: VISA, MASTER CARD, DISCOVER & AMERICAN EXPRESS.

Delivery & Pick-Up Options

1. PICK-UP:.....NO CHARGE
2. DROP OFF DELIVERY:.....FLAT FEE BASED UPON DISTANCE AND TIME
3. **DROP OFF & SET UP...12% SERVICE CHARGE**
4. **FULL SERVICE:CONTACT A TOTALLY COOKED EVENT COORDINATOR**