



2730 Front St. • Cuyahoga Falls, OH 44221 • 330-923-9964 • www.totallycooked.com

Holiday Menu

20 person minimum per selection | 2 dozen minimum per selection

COLD HORS D'OEUVRES

Antipasto

\$13 per person

Chef's selection of cheeses, dried cured meats, jams, mustards, olives, marinated vegetables, giardiniera, crostini, crackers, red seedless grapes, nuts

Shrimp Cocktail GF

\$13 per person Large shrimp, horseradish cocktail sauce, lemon wedges

Caprese Skewer

\$22 per dozen | \$175 per 100 Mozzarella, grape tomatoes, pesto, balsamic reduction

Beef Tenderloin Kabob GF

\$42 per dozen | \$340 per 100 Marinated beef tenderloin roasted red pepper chimchurri

Sweet & Spicy Glazed Chicken Kabob ^{GF} \$30 per dozen | \$240 per 100 Spicy honey glaze

Applewood Maple Bacon Skewers ^{GF} \$15 per dozen | \$120 per 100 Sweet and spicy bacon, maple syrup drizzle

Loaded Potato Cups

\$30 per dozen | \$240 per 100 Redskin potatoes, sour cream, shredded cheese, crumbled bacon, scallions

Italian Stuffed Sweet Peppers

\$25 per dozen | \$200 per 100 Miniature sweet peppers, Italian sausage, marinara sauce

Miniature Maryland Crab Cakes

\$34 per dozen | \$260 per 100 Sweet blue fin crab, lemon, parsley, chives, remoulade sauce

Miniature Raspberry Brie Puff Pastry \$38 per dozen | \$310 per 100 Raspberry preserves, fresh raspberries

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GF -Gluten Free, VG - Vegan, VT- Vegetarian

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Cherry Pecan Chicken Salad in Phyllo Cup

\$18 per dozen | \$145 per 100 Pulled chicken, cherries, pecans, fresh parsley, celery, red onion, house mayo

Goat Cheese & Prosciutto Crostini \$20 per dozen | \$160 per 100 Herb crostini, thyme infused honey goat cheese, jalapeño fig jam, prosciutto

Parmesan & Artichoke Crostini

\$16 per dozen | \$125 per 100 Herb crostini, shaved parmesan, artichoke spread

HOT HORS D'OEUVRES

 Stuffed Mushrooms
 VT

 \$23 per dozen | \$185 per 100

 Select 1:

 Spinach & Asiago Cheese with Porcini Cream Sauce

 Sicilian Sausage with Pesto Marinara Sauce

Cocktail Meatballs

\$60 half pan (serves 25) | \$110 full pan (serves 50) House made meatballs Select 1:

Marinara | Sweet n' Sassy BBQ Sauce | Teriyaki

Spanakopita VT

\$22 per dozen | \$175 per 100 Phyllo pastry, marinated feta, spinach, herbs, balsamic reduction 20 person minimum per selection

toliday Menu

Each entrée includes choice of 1 salad, 2 dressings, 2 side dishes, and assorted holiday rolls with whipped butter

POULTRY ENTREES

Slow Roasted Turkey Breast GF

\$18 per person | \$11 per person a la carte Herb crusted turkey breast, turkey gravy Ask about chef carved

Apple Cider Chicken

\$17 per person | \$10 per person a la carte Sautéed chicken breast, granny smith apples, apple cider, thyme sauce

Pecan Crusted Chicken

\$18 per person | \$11 per person a la carte Sautéed chicken breast encrusted in pecans, citrus orange glaze

BEEF & PORK ENTREES

Braised Beef Brisket

\$30 per person | \$23 per person a la carte Beef brisket, carrots, onion, celery, red wine jus Ask about chef carved

Fire Grilled Beef Tenderloin

\$36 per person | \$29 per person a la carte Grilled beef tenderloin, port demi glacé

Flank Steak GF

\$23 per person | \$16 per person a la carte Marinated grilled flank steak, roasted red pepper chimichurri

Salt & Pepper Crusted Prime Rib GF

\$29 per person | \$22 per person a la carte Salt & Pepper seasoned slow roasted prime rib, horseradish mustard, au jus

Maple Mustard Glazed Pork Loin GF

\$24 per person | \$11 per person a la carte Roasted garlic crusted pork loin, maple and whole grain mustard

Honey Glazed Ham GF

\$16 per person | \$9 per person a la carte Honey glaze

A LA CARTE

Whole Roast Turkey GF \$115

Twenty pounds, brined, fully cooked and sliced for your convenience, served with poulet jus (serves 15-20)

SEAFOOD ENTREES

Honey Bourbon Grilled Salmon

\$24 per person | \$17 per person a la carte Fresh salmon, bourbon honey, roasted sweet onions

VEGETARIAN ENTRÉES

Vegan Stuffed Sweet Pepper VG

\$17 per person | \$10 per person a la carte Bell peppers, fire grilled vegetables, herbed brown rice, marinara

Black Bean Cake

\$15 per person | \$8 per person a la carte Black beans, cornbread mix, red peppers, chipotle aioli

SIDE SALADS Choose 1

*Premium selection \$1 upcharge

Mixed Field Greens Salad GF VG Fresh spring mix, romaine lettuce, cucumbers, carrots, grape tomatoes

Caesar Salad VT

Romaine lettuce, sliced red onion, parmesan cheese, garlic croutons

*Goat Cheese Pear Salad GF VG

Fresh spring mix, goat cheese, dried cranberries, candied pecans, brûléed pears

*J-N-G Side Salad GF

Arugula, strawberries, shaved onion, candied walnuts, feta cheese

*TC Fancy Salad GF

Fresh spring mix, romaine lettuce, bleu cheese, candied pecans, dried cranberries

Salad Dressings:

Asian Ginger ^{GF VG} | Balsamic Vinaigrette ^{GF VG} Bleu Cheese ^{GF VT} | Blush Vinaigrette | Caesar ^{GF} Honey French | Honey Vinaigrette ^{GF VT} Italian ^{GF VG} | Ranch ^{GF VT} | White French ^{GF VT}

• Roasted Brussels Sprouts with Bacon ^{GF} • Roasted Garlic & Onion

Mashed Potatoes GF VT

SIDE DISHES Choose 2 \$4 per person a la carte

Buttered Corn GF VG

Rice Pilaf GF

Butternut Squash GF VT

Honey Balsamic Glazed

Green Bean Casserole VT

Roasted Root Vegetables

Topped with pumpkin seeds

• Brown Butter Roasted Cauliflower GF VT

Grilled Asparagus with Parmesan GF VT

Swiss chard, dried cranberries, goat cheese

- Traditional Mashed Potatoes GF VT
- Traditional Stuffing
- Creamy Potatoes Au Gratin with Adams Reserve Cheddar VT
- Baked Cheesy Hashbrown Potatoes with Cornflake Topping

HOLIDAY ROLLS

\$18 per dozen a la carte Sweet Potato Biscuits & Assorted Rolls Whipped butter



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A LA CARTE ACCOMPANIMENTS

Fresh Cranberry Sauce GF VG \$8 per pint | \$11 per quart

Golden Turkey Gravy \$7 per quart

Horsey Mustard Sauce GF VG \$6 per pint | \$11 per quart

TC au Jus GF Your choice of Beef, Chicken, Pork or Turkey \$6 per quart

DESSERTS

We require 48 hours notice to produce the below listed desserts

Carrot Cake VG

\$50 (serves 10) Tall moist layers of cake loaded with spices and carrots, cream cheese frosting

Chocolate Truffle Torte VG \$30 (serves 10-12) Rich, dark, and dense chocolate truffle

Crème Brûlée Cheesecake VG \$70 (serves 10) Combines two favorites in one dessert! Creme brûlée flavored cheesecake topped with traditional crunchy brûlée sugar

Traditional Cheesecake VG

\$60 (serves 10) A holiday favorite! Creamy cheesecake, cherry or blueberry topping

Raspberry Jello Pretzel Salad VG

\$40 (serves 16) A classic family favorite! Pretzel crust, cream cheese and whipped cream, raspberry jello, whipped cream

HOLIDAY DESSERT TRAYS

We require 48 hours notice to produce the below listed dessert

Baker's Choice Assortment

Holiday Menu

\$20 per dozen (minimum of 2 dozen) Baker's Choice Assortment may include:

- Cinnamon Cheesecake Squares
- Chocolate Chip Cookies
- Chocolate Crinkle Cookies
- Chocolate Macadamia Nut Brownies
- Hollywood Squares
- Mint Chocolate Brownies
- Seven Layer Bars
- Snickerdoodles
- White Chocolate Raspberry Blondies
- Chocolate Covered Pretzel Rods

HOLIDAY PIES Serves 8

Caramel Apple Pie VG \$17 Crisp apples, caramel

Cherry Pie VG \$18 Tart cherry filling, flaky golden pie crust

Chocolate Chip Bourbon Pecan Pie VG \$22 Rich pecan pie, chocolate, splash of bourbon

Pecan Pie VG \$21 A Southern tradition! Sweet syrup, pecans

Pumpkin Pie VG \$18 A traditional spiced pumpkin pie, whipped cream

HOLIDAY BEVERAGES

Hot Apple Cider GF VT \$5 per person Apple cider, seasonal spice blend, insulated cups

Hot Chocolate Station GF VT \$5 per person Hot chocolate, Heath bits, chocolate chips, marshmallows, crushed peppermints, whipped cream, stir sticks, insulated cups

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