

BBQ & CLAM BAKE MENU



Chef Inspired Creative Cuisine

- 1. To place an order or request information about our catering services, please call 330.923.9964 or email us at sales@totallycooked.com.
- 2. Menu prices are based on food only unless otherwise stated. Totally Cooked Catering can provide professional staff for set up, guest services and clean up.
- 3. Our Event Coordinators will discuss rental equipment needs. We can provide china, glassware, silverware, linens, chafing dishes, serving platters, decorations, floral arrangements, tables, chairs, tents and entertainment. Please ask about other rentals that are also available.
- 4. All staffed events are subject to a service charge (service charge doesn't include gratuity for service staff).
- 5. Delivery is available at an additional charge (delivery charge doesn't include gratuity for delivery driver).
- 6. Payment methods: Visa, MasterCard, Discover and American Express A 3.75% credit card processing fee will be assessed per transaction. To avoid the 3.75% credit card processing fee, we offer Automated Clearing House (ACH) transactions (electronic payment from a checking account with Account number and Routing number). Cash is also accepted.
- 7. Due to fluctuating food and packaging costs, pricing and minimum quantities are subject to change.



We do the Grillin' while you do the Chillin'!

The Thrill Factor:

The Totally Cooked BBQ Company is a specialty division of Totally Cooked Inc. featuring authentic low and slow BBQ. Chef Tumbleweed and his ranch hands pride themselves on their dedication to the same creative cuisine, quality service, and reliability that Northeast Ohio has come to appreciate through Totally Cooked Catering.

The Grill Factor:

The Totally Cooked BBQ Company uniquely features multiple interactive cooking stages available for rent to enhance your BBQ event. These showstoppers allow your guests to enjoy live action through the "Thrill of The Grill!"

The Chill Factor:

Our BBQ roundup team is able to accommodate the planning of your entire BBQ.

Contact our Event Coordinators today to start planning a custom BBQ event tailored to your needs.

We will efficiently ease the pain of planning the details,

allowing you to be a guest at your own event!







BBQ HORS D'OEUVRES

(25 person minimum / 4 dozen minimum per selection)

GF ¥ Caprese Skewer

Fresh Mozzarella, Grape Tomatoes, Pesto, Balsamic Reduction

GF Cheese Stuffed Jalapeño wrapped in Bacon

GF Guacamole Trio

- Bleu Cheese and Bacon Guacamole
- Peach Edamame Guacamole M
- Traditional Guacamole (V)

Served with Tortilla Chips (V)

Hot Smoked Salmon and Avocado topped Crostini

Crumbled Feta Cheese, Sweet Drop Pepper, Pickled Onions

V Mango Crab Salad topped Polenta

Smoked Avocado Sauce

Salmon Sliders

Brioche Slider Buns, Honey Dijon Mustard, Vinegar Slaw, Lettuce, Avocado, Lime Wedges

Smokin' Joe's Jumbo Grilled Wings

Add Ranch or Bleu Cheese Dipping Sauce for an additional cost. Options include:

- Sweet N Sassy BBQ Sauce (GF V)
- Blazin' Bourbon BBQ Sauce (GF V)
- Buffalo (GF V)
- Garlic Parmesan (GF V)

(25 person minimum per selection)

GF BBQ Slider Station (additional cost per person for two proteins)

Brioche Slider Buns, Pickle Chips, Red Onion, Cheddar Cheese, Candied Jalapeños Options include:

Proteins (choose 1)

- Pulled Pork (GF) Pulled Chicken (GF)
- Beef Brisket (GF) (add'l cost)
- Smoked Turkey (GF)
- Smoked Sausage (GF)
- BBQ Sauces (choose 2)
 - Sweet N Sassy (GF V)
 - Blazin' Bourbon (GF V)
 - Carolina Mustard (GF)
 - TC Horsey Mustard (GF)

GF Sausage Sampler Station

- Bratwurst
- Knockwurst
- Smoked Sausage

Fire-Grilled Peppers and Onions, Sauerkraut,

Honey Dijon Mustard, Hot Mustard, TC Horsey Mustard

PIG ROAST PACKAGES

All pig roast packages require the purchase of the spit package

The Red Waddle Package serves 35 - 45 people

The Saddleback Package

serves 46 - 70 people

The Oxford Package serves 71 - 100 people

The Panhandle Package

serves 101 - 120 people

Pig Roast Packages Include:

- Pigs are oak and hickory wood smoked for 8-10 hours
- Choice of 2 Side Dishes Choice of 2 BBQ Sauces
- Choice of Sandwich Buns or Slider Buns
- Frank's Red Hot and Tabasco Sauce

BBQ SAUCES

- Billy Bob's White Sauce (GF ¥)
- Blazin' Bourbon (GF V) Carolina Mustard (GF)
- Peach Habanero (GF V)
- Sweet N Sassy (GF V)

ONSITE COOKING BBQ PACKAGES

Large BBQ Wagon Package

Includes TC BBQ Chuck Wagon, prep table set up and chef for up to 3 hours

Small BBO Wagon Package

Includes TC BBQ Chuck Wagon, prep table set up and chef for up to 3 hours

Spit Package

Includes the pig spit rental, carving table and chef for up to 3 hours

JUST THE PIG

GF Spice Crusted Suckling Pig (serves 35-40 people) 30 - 35 lb. Slow Roasted Pig - Served with your choice of BBQ Sauce Suckling Pigs come ready for you to carve unless requested otherwise

GF Denotes Gluten Free (without bun or with GF Substitution) • ¥ Denotes Vegetarian • ∨ Denotes Vegan

^{*} May require 2 pig spit rentals







BBQ ENTRÉES

(25 person minimum per selection)
Each entrée includes choice of 2 side dishes. BBQ Sauce options listed on page 5
Also available a la carte

CHICKEN ENTRÉES

GF BBQ Pulled Chicken Sandwich

House Brioche Bun, choice of 2 BBQ Sauces *(on the side)*Pickle Chips, Red Onion, Cheddar Cheese, Candied Jalapeños
*Substitute Brioche Slider Buns, 2 Sliders per person

GF Chicken Kabob

Choice of 2 BBQ Sauces (on the side)

GF Grilled Chicken Sandwich

House Brioche Bun, Leaf Lettuce, Tomato, Red Onion, Mustard, Mayo Choice of 2 BBQ Sauces (on the side)

GF Rustic Dry Rub Bone-In Chicken

Dry rub Bone-In Chicken Brined and Grilled. Choice of 2 BBQ Sauces (on the side)

GF Smothered Chicken

Chicken smothered in Sweet N Sassy BBQ Sauce, Cheddar Cheese, Caramelized Onions, Bacon

TURKEY ENTRÉES

GF House Smoked Turkey Breast

Choice of 2 BBQ Sauces (on the side)

PORK ENTRÉES

GF Bratwurst with Fixin's

Sub Bun, Sauerkraut, Hot Mustard

GF BBQ Pulled Pork Sandwich

House Brioche Bun, Choice of 2 BBQ Sauces (on the side)
Pickle Chips, Red Onion, Cheddar Cheese, Candied Jalapeños
*Substitute Brioche Slider Buns, 2 Sliders per person

GF Italian Sausage with Fixin's

Sub Bun, Fire-Grilled Peppers and Onions, House Marinara Sauce, Pickle Chips, Red Onion, Cheddar Cheese, Candied Jalapeños
*Substitute Brioche Slider Buns, 2 Sliders per person

GF Pork Tenderloin Kabob

Choice of 2 BBQ Sauces (on the side)

GF St. Louis BBQ Ribs

Choice of 2 BBQ Sauces (on the side)

BEEF ENTRÉES

GF All Natural All Beef Hot Dog

No Nitrates, Nitrites, or Antibiotics. Hot Dog Bun, Red Onion, Ketchup, Mustard, Relish

GF Beef Kabob

Grilled Beef Tenderloin. Choice of 2 BBQ Sauces (on the side)

GF Certified Angus Burger

4 oz. Certified Angus Burger, House Brioche Bun, Leaf Lettuce, Tomato, Red Onion, Pickle, American Cheese, Ketchup, Mustard, Mayo

GF Certified Angus Slider Burgers

Certified Angus Slider Burgers, Brioche Slider Buns, Leaf Lettuce, Tomato, Red Onion, Pickle, American Cheese, Ketchup, Mustard, Mayo

GF House Smoked Beef Brisket Sandwich

House Brioche Bun, choice of 2 BBQ Sauces (on the side) Pickle Chips, Red Onion, Cheddar Cheese, Candied Jalapeños

GF Sirloin Filet

8 oz. Sirloin Filet, Horsey Mustard, A1 Steak Sauce,

GF Strip Steak

8 oz. Strip Steak, A1 Steak Sauce

VEGETARIAN ENTRÉES

Vegan Cumin Spiced Cauliflower Steak

Veggie Couscous, Roasted Red Pepper Chimichurri

GF ¥ Caprese Portabella Caps

Portabella Mushroom Caps stuffed with Mozzarella Cheese, Provolone Cheese, Sundried Tomatoes, Pesto, Balsamic Reduction

¥ Veggie Burger

Veggie Burger made with Brown Rice, Quinoa, Bulgar, Corn, Black Beans, and Roasted Red Peppers. House Brioche Bun, Leaf Lettuce, Tomato, Red Onion, Pickle, American Cheese, Ketchup, Mustard, Mayo

SEAFOOD ENTRÉES

Hawaiian Glazed Salmon

Salmon Filet with a Hawaiian Glaze

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SIDE DISHES

(choose 2)

COLD SIDE DISHES

(25 person minimum per selection)

GF ¥ **Aegean Salad:** English Cucumbers, Grape Tomatoes, Red Onions, Feta Vinaigrette

GF **Baked Potato Salad:** Redskin Potatoes, Bacon Bits, Cheddar Cheese, Scallions, Sour Cream Based Dressing

¥ Bruschetta Pasta Salad: Bowtie Pasta, Grape Tomatoes, Red Onions, Fresh Mozzarella Cheese, White Balsamic Vinaigrette

¥ Confetti Salad: Corn, Black Eyed Peas, Pinto Beans, Jalapeños, Red Onion, Green, Red, Yellow, and Orange Bell Peppers, Sweet Cider Vinaigrette

GF **¥ Corn and Black Bean Salad:** White Kernel Corn, Black Beans, Peppers, Red Onions, Tangy Vinaigrette

¥ Cornbread Muffins with Butter

GF ¥ Creamy Coleslaw:

Shredded Cabbages, Matchstick Carrots, Fresh Parsley, Slaw Dressing (also ask about our Vinegar Slaw!)

GF ¥ **Dijon Dill Redskin Potato Salad:** Redskin Potatoes, Carrots, Fresh Dill, Spicy Dijon Blend

GF V Fresh Seasonal Fruit Salad:

Made with Fresh Fruit of the Season * (additional cost)

¥ Homemade Sweet Potato Biscuits with Butter

Kettle Chips with French Onion Dip

Italian Pasta Salad: Cavatappi Pasta, Tomatoes, Fresh Parsley, Matchstick Carrots, Black Olives, Zucchini, Sweet Bell Peppers, Salami, Provolone Cheese, Italian Dressing

¥ Macaroni Salad: Elbow Macaroni, Celery, Red Onions, Fresh Parsley, Classic Mayo and Sour Cream based dressing

GF V **Mixed Field Greens Salad:** Fresh Spring Mix, Romaine Lettuce, Cucumbers, Carrots, Grape Tomatoes

GF ¥ **Pineapple Slaw:** Cabbage, Carrots, Pineapple, Mango, Toasted Macadamia Nuts, Scallions, Sesame Seeds, Tropical Dressing

GF ¥ TC Signature Smashed Potato Salad:

Redskin Potatoes, Scallions, Celery, Fresh Parsley, Red Onion, Signature Creamy Vinaigrette

GF V Watermelon Wedges

HOT SIDE DISHES

(25 person minimum per selection)

Corn on the Cob with Butter (in season) (GF \S)

 $\textbf{Cowboy Beans with Smoked Beef Brisket} \ \textbf{(GF)}$

Fire-Grilled Corn and Chorizo (GF)

Green Beans with Bacon and Caramelized Onions (GF)

Herb Roasted Redskin Potatoes (GF V)

Homestyle Macaroni and Cheese (¥)

Horseradish Cheddar Mashers (GF ¥)

Roasted Garlic and Onion Mashers (GF ¥)

Smoked Gouda Macaroni and Cheese (¥)

TC Molasses Baked Beans (GF)

BBQ SAUCES

- Billy Bob's White Sauce (GF ¥)
- Blazin' Bourbon (GF V)
- Carolina Mustard (GF)
- Horsey Mustard Sauce (GF)
- Peach Habanero (GF V)
- Sweet N Sassy (GF V)

A LA CARTE

Sweet N Sassy BBQ Sauce (GF V)

Blazin' Bourbon BBQ Sauce (GF VI

Carolina Mustard BBQ Sauce (GF)

Horsey Mustard Sauce (GF)

House Brioche Buns

Brioche Slider Buns

Hot Dog Buns

Sub Buns

Pretzel Buns

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CLAM BAKE PACKAGE

(25 person minimum)

Clam Bake Package Includes:

- 1 dozen Steamed Littleneck Clams
- Sweet N Sassy Bone-In Chicken (GF)
- Choice of 2 Side Dishes
- Rolls with Butter
- Melted Butter
- Clam Broth (GF)

CLAM BAKE HORS D'OEUVRES

(4 dozen minimum / 25 person minimum)

Maryland Blue Crab Mushroom Stuffers

Lemon Chive Cream Sauce

Miniature Maryland Crab Cakes

Chilled Remoulade Dipping Sauce

¥ Hush Puppies

Southern style cornmeal with Scallions. Honey Mustard

ONSITE COOKING CLAM BAKE PACKAGES

(steamer required with clam bake packages)

Extra Large Clam Steamer Rental Package

Includes Extra large clam steamer, chef table set up, onsite chef for up to 3 hours Services up to 150 people

Large Clam Steamer Rental Package

Includes large clam steamer, chef table set up, onsite chef for up to 3 hours Services up to $100\ \text{people}$

Small Clam Steamer Rental Package

Includes small clam steamer, chef table set up, onsite chef for up to 3 hours Services up to 50 people

SEAFOOD DIPS

(requires a 2 pound minimum per selection)

Clam Dip

May be served warm or cold and accompanied by Pita Chips and Gourmet Crackers

Maryland Crab Dip

May be served warm or cold and accompanied by Pita Chips and Gourmet Crackers

Shrimp Dip

May be served warm or cold and accompanied by Pita Chips and Gourmet Crackers

CLAM BAKE ACCOMPANIMENTS

(25 person minimum per selection)

Chowder or Bisque

Soups are container delivered to your event and do not include bowls or spoons Includes Oyster Crackers

Options Include:

- Lobster Bisque
- New England Clam Chowder

GF 1 Dozen Steamed Littleneck Clams

GF 1 Dozen Steamed Mussels

GF **Live Maine Lobster** - Market Price Melted Butter

GF **Alaskan King Crab Legs** - Market Price Melted Butter

GF Sirloin Filet

8 oz. Sirloin Filet, Horsey Mustard, A1 Steak Sauce



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DESSERTS

(2 dozen minimum per selection) Please see our full dessert for many other options

¥ Assorted Dessert Bars

Assortment based on baker availability

- 7-Layer Bars
- Apple Cheesecake Squares
- Blueberry Cheesecake Squares
- Caramel Pecan Brownies
- Cinnamon Cheesecake Squares
- German Chocolate Brownies

¥ Brownie Bites

Assortment based on baker availability •

- Marshmallow
- Nutella
- Oreo

Peanut Butter Brownies

Lemon Squares

Macadamia Brownies

Hollywood Squares

- Snickerdoodles
- White Chocolate Raspberry
- **Peanut Butter**
- Peanut Butter M&M
- Raspberry

¥ Brownie Trav

Assortment based on baker availability

- Caramel Pecan
- Chocolate
- German Chocolate
- Macadamia Nut Oreo
- Peanut Butter

¥ Petite Fresh Fruit Tarts

Mini Butter Crust Tarts filled with Pastry Cream topped with seasonal fresh Fruit

GF V Vegan Black Bean Brownies

Available in Peanut Butter Chocolate or Raspberry Chocolate

HOMESTYLE DESSERTS

(25 person minimum per selection)

- ¥ Apple Cobbler with Whipped Cream
- ¥ Blueberry Cobbler with Whipped Cream
- ¥ Cherry Cobbler with Whipped Cream

¥ Strawberry Shortcake

House Made Shortcake with a hint of Lemon, Fresh Strawberries, Whipped Cream

CUPCAKES

(2 dozen minimum per selection)

¥ Miniature Cupcakes

Chocolate or Vanilla with Buttercream

¥ House Cupcakes

Chocolate or Vanilla with Buttercream

¥ Specialty Filled Cupcakes

- Banana Split
- Buckeve
- Caramel Apple
- Chocolate Chip Cookie Dough
- Chocolate Covered Strawberry
- Cinnamon Roll
- Cookies 'N Cream
- Hoho
- Peach Cobbler
- Piña Colada
- Rootbeer
- S'mores
- Turtle

BEVERAGES

(25 person minimum per selection)

Assorted Canned Beverages

Bottled Water

- GF V Sweetened Iced Tea with Lemons
- **GF V Unsweetened Iced Tea with Lemons**
- **GF V Fresh Lemonade**
- GF V Blueberry Lemonade
- GF V Raspberry Lemonade
- **GF V Strawberry Lemonade**
- GF V Peach Iced Tea
- GF V Raspberry Iced Tea

GF ¥ Coffee Station

Regular Coffee, Decaffeinated Coffee, Sugar, Sweeteners, Half N Half Creamers, Stir Sticks, Insulated Cups

GF ¥ Flavored Coffee Station

Regular Coffee, Decaffeinated Coffee, Vanilla, Hazelnut, Caramel Flavored Syrups, Sugar, Sweeteners, Half N Half Creamers, Stir Sticks, Insulated Cups

GF ¥ Tea Station

Hot Water, assorted Tea Packets, Sugar, Sweeteners, Honey, Lemons, Half N Half Creamers, Stir Sticks, Insulated Cups

Back Bar Service

Bottled Water, Assorted Sodas, Fruit and Vegetable Juice Mixers, Soda and Tonic Water, Fruit and Vegetable Garnishes, Ice, Clear Plastic Cups

Ice Service - 16 pound bag

DISPOSABLE SERVICE

High Quality Styrofoam (available in black)

High Quality Plastic (available in white or black)

Clear Plate and Silver Plasticware

Biodegradable (light tan in color)

Clear Small Plate, Silver Fork and Small Napkin

Disposable Chafer with Two-Hour Fuels

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