



Totally Cooked
Event Management & Catering

Entrée MENU



Chef Inspired Creative Cuisine

Totally Cooked Event Management & Catering • 2730 Front Street • Cuyahoga Falls, OH 44221 • Phone: 330.923.9964 • totallycooked.com



Entrée Menu

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.
5. Delivery is available at an additional charge.
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.



Entrée Menu

ENTRÉE MENU

(10 person minimum per selection)
Each entrée includes choice of 1 Vegetable, 1 Starch, 1 Salad, 2 Dressings, and Rolls with Butter
Refer to page 4 for Salad, Vegetable, and Starch options

CHICKEN ENTRÉES

Apple Cider Chicken

Sautéed Chicken Breast, Granny Smith Apples, Apple Cider and Thyme Sauce

Chicken Havarti

Puff Pastry wrapped Chicken Breast stuffed with Dill Havarti, Smoked Ham, Fresh Spinach, topped with Dijon Cream Sauce

Chicken Marsala

Lightly battered Chicken Breast, Marsala Wine Mushroom Sauce

Chicken Parmesan

Hand-Breaded Chicken Breast, House Marinara, Mozzarella Cheese, Provolone Cheese

Chicken Piccata

Lightly battered Chicken Breast, Capers, Lemon White Wine Sauce

GF Chicken Primavera

Italian seasoned grilled Chicken Breast, Fire-Grilled Vegetables, House Marinara Sauce

GF Grilled Chicken Kabob

Pesto Dipping Sauce, Grilled Flatbread (in place of Rolls with Butter)

Homestyle Chicken Pot Pie **Includes Side Salad, Rolls and Butter only*

Pulled Chicken, Carrots, Celery, Onions, Creamy Chicken Gravy topped with Puff Pastry

Mediterranean Chicken

Lightly battered Chicken Breast, Artichoke Hearts, Capers, Red Bell Peppers, Sundried Tomatoes, Lemon Cream Sauce

GF Oven Roasted, Herb-Crusted Chicken

Bone-In Chicken, Totally Cooked Herb Seasoning

Savory Chicken Roulade

Oven roasted boneless Chicken, Fresh Spinach, Mozzarella, Roasted Red Peppers, Thyme, Garlic Béchamel Sauce

GF Sesame Ginger Chicken

Grilled Chicken Breast, Grilled Pineapple, Red Bell Peppers, Sweet Sesame Ginger Sauce

Vodka Chicken Prosciutto

Lightly battered Chicken Breast stuffed with Fresh Basil, Fresh Mozzarella, Prosciutto, topped with Vodka Sauce

BEEF ENTRÉES

GF Angus Roast Beef with Thyme Jus

Herb Crusted Angus Beef with Thyme Jus

Braised Beef Brisket

Slow cooked in Beer with Onions, Celery, Tomatoes, Carrots with Apricot Bourbon Glaze

GF Braised Short Ribs

Boneless Short Ribs slow cooked with Onions, Celery, Carrots, Red Wine, Tomatoes, Herbs

Filet Mignon

6 oz. seasoned and grilled Beef Tenderloin served with Port Demi Glacé

Fire-Grilled Beef Tenderloin

Port Demi Glacé

GF Flank Steak

Marinated, Grilled Flank Steak served with Roasted Red Pepper Chimichurri

GF Grilled Beef Kabob

Grilled, Seasoned Beef Tenderloin served with Roasted Red Pepper Coulis Dipping Sauce, Grilled Flatbread (in place of Rolls with Butter)

GF Grilled Sirloin Filet

8 oz. Garlic and Rosemary Seasoned, Steak Sauce

House Smoked Beef Brisket

Rich Jus, Caramelized Onions

Tenderloin Beef Tips

Simmered with Cabernet, Rosemary, Garlic, Mushrooms

GF Slow Roasted Prime Rib

TC Horsey Mustard Sauce

TURKEY ENTRÉES

GF Oven Roasted, Herb-Crusted Turkey Breast

Poulet Jus

Stuffed Boneless Turkey Breast

Poulet Jus, Traditional Stuffing

GF Denotes Gluten Free • ¥ Denotes Vegetarian • V Denotes Vegan

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PORK ENTRÉES

GF Grilled Pork Tenderloin

Choose 1:

- Basil Artichoke Béchamel with Sundried Tomatoes
- Bourbon, Maple, and Pecan Glaze (GF)
- Dried Cranberry and Rosemary Jus (GF)

GF Maple Mustard Glazed Pork Loin

Roasted Garlic crusted Pork Loin with Maple and Whole Grain Mustard

GF Honey Glazed Ham

Honey Glaze

SEAFOOD ENTRÉES

GF Barramundi in Tomato Butter

Asian Sea Bass, Cannellini Beans, Fresh Basil, Fresh Parsley, Garlic, Parmesan Cheese, Tomato Butter Sauce

GF Citrus Grilled Salmon

Faroe Island Salmon served with Dijon Cream Sauce

Crab stuffed Sole

Crab blended with Peppers, Onions, and Bread Crumbs stuffed into Sole topped with Lemon Butter

Dijon Pretzel Crusted Walleye

Stadium Mustard Beurre Blanc

Parmesan Crusted Broiled Halibut

GF Pan-Seared Jumbo Sea Scallops

Fresh Mint Chiffonade, Grated Ginger

GF Pesto Shrimp Kabob

Red Pepper Coulis

Salmon Piccata

Faroe Island Salmon pan seared and topped with Lemon White Wine Sauce and Capers

GF Sautéed Cod Rustico

Artichoke Hearts, Calamata Olives, Roasted Red Peppers, Lemon White Wine Sauce

GF Surf N Turf - market price

- 4 oz. Broiled Lobster Tail
 - 5 oz. Petite Sirloin Filet
 - Pesto Shrimp Kabob
- Lemon Butter, TC Horsey Mustard Sauce

VEGETARIAN ENTRÉES

¥ Asiago Florentine stuffed Portabella Caps

Garlicky Portabella Caps, Asiago Cheese, Sautéed Spinach, Garlic Cream Sauce

GF ¥ Caprese Portabella Caps

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

GF ¥ Cheesy Artichoke Quinoa Cake

Quinoa, Three Italian Cheeses, Artichokes, Sautéed Spinach, Red Pepper Coulis

GF ¥ Grilled Napoleon Stackers

Portabella Mushroom, Zucchini, Red Bell Peppers, Yellow Squash, Eggplant, Provolone Cheese

∨ Vegan Cumin Spiced Cauliflower Steak

Veggie Couscous, Roasted Red Pepper Chimichurri

∨ Vegan Stuffed Sweet Pepper

Fire-Grilled Vegetables, Herbed Brown Rice, Vegan Provolone Cheese, House Marinara Sauce

¥ Wild Rice Zucchini Cakes

Roasted Red Pepper Coulis

LAMB ENTRÉES

Herb Crusted Boneless Leg of Lamb

Roasted Leg of Lamb seasoned with Garlic, Parsley, Rosemary, Thyme, and Dijon Mustard sliced and served with Au Jus

GF New Zealand Rack of Lamb - market price

Fresh Mint Salsa Verde

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PASTA ENTRÉES

Pasta Entrées include your choice of 1 Salad, 2 Dressings, and Rolls with Butter

Athenian Pasta

Bowtie Pasta, Grilled Chicken Breast, Calamata Olives, Feta Cheese, Roasted Red Peppers, Olive Oil White Wine Sauce

Cajun Pasta

Bowtie Pasta, Andouille Sausage, Chicken Breast, Bell Peppers, Red Onion, Mushroom, Spicy Cream Sauce

¥ Creamy Ricotta Stuffed Shells

Creamy Ricotta Stuffing, House Marinara Sauce

¥ Eggplant Parmesan

House Marinara Sauce, Mozzarella Cheese, Provolone Cheese

¥ Florentine Eggplant Lasagna

Lightly Battered Eggplant, Fresh Spinach, Mozzarella Cheese, Provolone Cheese, Ricotta Cheese, Blushed Béchamel. Served with Penne Pasta with House Marinara Sauce

¥ Ohio City Four Cheese Ravioli

House Marinara Sauce, Grated Parmesan Cheese

Tortellini Rosa

Cheese Tortellini, Grilled Chicken, Fire-Grilled Vegetables, Blush Sauce

White Cheddar Penne with Blackened Chicken

Blackened Chicken, Steamed Broccoli, White Cheddar Cheese Sauce, Penne Pasta

TC HOUSE MADE LASAGNA

Includes Traditional Garden Salad, choice of 2 Dressings and Garlic Rolls

Chicken Lasagna

half pan (serves 9) / full pan (serves 18)
Pesto-Grilled Chicken, Blushed Béchamel, Four Cheese Blend

¥ Fire-Grilled Veggie Lasagna

half pan (serves 9) / full pan (serves 18)
Fire-grilled Veggies, Blushed Béchamel, Four Cheese Blend

Lasagna Bolognese

half pan (serves 9) / full pan (serves 18)
House Italian Sausage and Pork Meat Sauce, Four Cheese Blend

A LA CARTE ITALIAN SIDE DISHES

(10 person minimum per selection)

¥ Baked Penne

House Marinara Sauce, Penne Pasta, Mozzarella Cheese, Provolone Cheese

Meatballs

House Marinara Sauce

GF Sausage

House Marinara Sauce

¥ Tortellini

Choice of:

- Alfredo
- House Made Marinara Sauce

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ENTRÉE ACCOMPANIMENTS

SIDE SALAD SELECTIONS

per person a la carte

¥ **Caesar Salad:** Romaine Lettuce, Grape Tomatoes, Red Onion, Parmesan Cheese, House Made Garlic Croutons (*on the side*)

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

GF V **Traditional Garden Salad:** Romaine Lettuce, Cucumbers, Carrots, Grape Tomatoes

PREMIUM SIDE SALAD SELECTIONS

per person a la carte

GF ¥ **Diane's Strawberry Spinach Salad:** Baby Spinach, Strawberries, Candied Pecans, Feta Cheese. Served with Honey Vinaigrette

GF ¥ **Italian Chop Salad:** Romaine Lettuce, Provolone Cheese, Black Olives, Grape Tomatoes, Red Onion, Garbanzo Beans

¥ **Spinach Salad:** Baby Spinach, Asiago Cheese, Yellow Peppers, Grape Tomatoes, House Made Garlic Croutons (*on the side*)

Dressing Options:

- Asian Ginger (GF V)
- Bleu Cheese (GF ¥)
- Caesar (GF)
- Fat Free Italian (GF V)
- Fat Free Ranch (GF ¥)
- Honey Vinaigrette (GF ¥)
- House Balsamic Vinaigrette (GF V)
- Light Raspberry Vinaigrette (GF V)
- Ranch (GF ¥)
- White French (GF ¥)

VEGETABLE SELECTIONS

Buttered Corn (GF)

California Blend with Brown Butter (Cauliflower, Broccoli, and Carrots) (GF)

Green Beans Almondine with Caramelized Onions (GF V)

Roasted Zucchini with Basil and Oregano (GF V)

Steamed Broccoli (GF V)

Premium Vegetable Selections (additional cost)

Grilled Asparagus (GF V)

Grilled Vegetable Medley (GF V)

Honey Balsamic Roasted Beets (Carrots and Toasted Pumpkin Seeds)

Roasted Root Vegetables (GF V)

Roasted Brussels Sprouts with Bacon and Roasted Almonds (GF)

Roasted Cauliflower (Pine Nuts, Capers, Golden Raisins, Parmesan Cheese, Sherry Vinaigrette) (GF ¥)

A la carte vegetable selection - per person

A la carte premium vegetable selection - per person

STARCH SELECTIONS

Baked Potatoes with Sour Cream and Butter (GF ¥)

Herb Roasted Redskin Potatoes (V)

Homestyle Macaroni and Cheese (¥)

Horseradish Cheddar Mashers (GF ¥)

Parsley Buttered Noodles (¥)

Penne Pasta Marinara (¥)

Rice Pilaf (GF)

Roasted Garlic and Onion Mashers (GF ¥)

Scalloped Potatoes (¥)

Smoked Gouda Macaroni and Cheese (¥)

Sweet Potato Mashers topped with Candied Pecans (GF V)

Premium Starch Selection (additional cost)

Smoked Gouda Potatoes Au Gratin (¥)

TC Signature Twice Bakers (GF)

A la carte starch selection - per person

A la carte premium starch selection - per person

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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 Bar
- Apple Cheesecake Squares
- Blueberry Cheesecake Squares
- Caramel Pecan Brownie
- Cinnamon Cheesecake Squares
- German Chocolate Brownie
- Hollywood Squares
- Lemon Square
- Macadamia Nut Brownie
- Peanut Butter Brownie
- Snickerdoodle
- White Chocolate Raspberry

¥ Brownie Bites

Assortment based on baker availability

- Marshmallow
- Nutella
- Oreo
- Peanut Butter
- Peanut Butter M&M
- Raspberry

¥ Brownie Tray

Assortment based on baker availability

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

¥ Cannoli

Crispy Cannoli Shells with a Ricotta Cream Filling dipped in Chocolate Sprinkles and chopped Pistachios

¥ Chocolate Covered Strawberries

Fresh Strawberries dipped in Dark Chocolate drizzled with White Chocolate

¥ 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

CUPCAKES

2 dozen minimum required per selection

¥ Miniature Cupcakes - per dozen

Chocolate or Vanilla with Buttercream

¥ House Cupcakes - per dozen

Chocolate or Vanilla with Buttercream

¥ Specialty Filled Cupcakes - per dozen

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

BEVERAGES

(10 person minimum per selection)

Assorted Canned Beverages

Bottled Water

Bottled Juices

GF V Fresh Iced Tea

Choice of:

- Sweetened Iced Tea with Lemons
- Unsweetened Iced Tea with Lemons

GF V Fresh Lemonade

GF V Specialty Beverages

Choice of:

- Blueberry Lemonade
- Raspberry Iced Tea
- Strawberry Lemonade
- Peach Iced Tea
- Raspberry Lemonade

GF ¥ Coffee Station

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

GF ¥ Flavored Coffee Station (30 person minimum)

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,

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 Fuels

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