

## Catering Menu

### Backyard Bakers

***\*All prices will be given at time of inquiry/ordering. Requires notice for larger parties. Please allow me to help you plan your next event\****

Options are not limited to the menu. If there is something that you are looking for, please feel free to ask, I will do my best to accommodate.

### Starters

**Garden Salad:** Seasonally fresh produce from my very own 1500 sq ft garden. During off season produce is bought at local stores. Salads may contain any of the following choices: romaine, iceberg, red cabbage, spinach, red onions, white onions, green peppers, Gigi's peppers (mild-hot homegrown peppers), black olives, green olives, tomatoes, cucumbers, cheese of choice, meat options, topping options, and some homemade salad dressings or choice dressings.

\$30.00 serves 12: choose 1 meat topping, 1 lettuce option, 5 vegetable choices

**Soups:** Homemade soups available: Chicken Noodle, Chicken Gnocchi and Potato, Chicken Tortilla, Chili, White Chili, Stuffed Cabbage, Stuffed Pepper, Italian Wedding Soup, Loaded Potato Soup

Varies depending on soup, Starting at \$6.00 a quart or \$20.00 for 4 quarts

**Homemade Rolls:** Triple-risen dough baked to perfection. Then topped with luscious honey butter that's homemade. Honey sourced from local farmers. \$8.00 for 12

### Meats

**Smoked BBQ Pulled Pork:** Pork Butt smoked with Apple pellets for 15hrs plus until tenderness is at its peak. BBQ sauce is also smoked with peppers and onions.

\$25.00 half tray

\$45.00 whole tray

Each Roast weighs an average of 7.5lbs

**Smoked Baby Back Ribs:** The perfect bite. I do strongly believe the perfect rib comes from the flavor without sacrificing the tenderness. My ribs fall more under competition style, not "fall off bone." I will accommodate "fall off bone" ribs if requested. Smothered in BBQ sauce and seasoned to perfection. Dry Ribs also available per request. Cooked slowly with Cherry and Apple pellets.

\$20.00 a rack

2 racks for \$35.00

**Slow Cooked Pulled Chicken:** Rotisserie style chicken that's shredded. Buffalo, BBQ, Ranch, or Cajun flavoring available. Try mixing the flavors! \$15.00 per whole chicken

**Baked Meatballs in Homemade Sauce:** 4 fresh herbs, local farmed meat, onions, homemade breadcrumbs, parmesan, and homemade sauce.

\$35.00 half tray 24 meatballs \$60.00 full tray 50 meatballs

**Slow Cooked Sausage (Hot or Sweet) in Homemade Sauce:** Sausage that falls apart looking at it! Extremely tender, sausage cooks on low for hours to create a delicious hoagie or topped over pasta (neither included)

\$50.00 half a tray double stacked

**Slow Cooked Roast Beef:** Locally farmed, Chuck Roast at its finest. Slow cooked for over 10 hours in Aju broth with onions. Will accommodate "Mississippi Roast."

\$25.00 per roast averaging 3.5lbs

**Stuffed Cabbage:** Locally farmed beef, with rice, wrapped in cooked cabbage, then rolled and covered with my sauce.

8 rolls for \$25.00 16 rolls for \$45.00

**Lasagna:** Traditional layers of lasagna made with ricotta cheese, mozzarella cheese, fresh farm eggs, and fresh herbs. Top that with homemade sauce and local farmed meat; it's one delicious bite.

Half Tray \$40.00 Full Tray: \$70.00

### Vegetarian

**Alfredo Lasagna:** Sautéed spinach, mushroom, ricotta & mozzarella cheese, farm fresh eggs, and/or broccoli with homemade alfredo sauce. This is a cheesy gooey delight! Red sauce is also available upon request.

Half Tray: \$40.00 Full Tray: \$75.00

**Vegetable Fried Rice:** White rice cooked to perfection. Then fried with vegetables of choice. Standard fried rice will come with: Peas, Carrots, Onion, Peppers, and Pineapples. Eggs are optional

Half Tray: \$30.00 Fully Tray: \$60.00

**Stuffed Portabella Mushrooms:** Baby Bellas stuffed with herbs and cheeses topped with homemade parmesan alfredo sauce.

Sold by the dozen: \$10.00

## Sides

**Smoked Macaroni and Cheese:** 4 cheeses gouda, cheddar, Velveeta, and Colby slow smoked to ooey goeeyness. I love using Cavatappi noodles, but can use Elbow if requested.

\$25.00 half tray

\$45.00 full tray

**Sauteed Spinach:** My version of greens with garlic, parmesan, and fresh mozzarella cheese.

*\*Please note that I use chicken stock in my greens, if you have allergies or are vegetarian please state so when ordering\**

\$30.00 half tray

\$55.00 full tray

**Pasta Salad:** Rotini Noodles, two types of blocked cheese cubed, peppers, red onions, pepperoni, and salami or ham. Served with Italian dressing and seasonings.

\$30.00 half tray

\$55.00 full tray

**Smoked Loaded Potatoes:** Your choice of sliced, shredded, or mashed yellow or red potatoes. These potatoes are boiled in garlic water and then seasoned and loaded with cheeses, onions, bacon(if requested), and sour cream or cream soup option. After that they make their way to the smoker until just enough smoked flavor is added.

\$30.00 half tray

\$55.00 full tray

## Dessert Trays

*\*\*Full menu dessert options are available\*\**

*Half tray serves roughly 12 people, Full tray 25 people*

\$45.00 half tray

\$80.00 full tray

**Oreo Cherry Cheesecake**

**Peanut Butter Brownie**

**Banana Wafer**

**Strawberry Shortcake**

**Salted Carmel**

**Carrot Cake**

**Blackberry Cove**

**Triple Berry Pound Cake**

**Cinnamon Pumpkin**

**Smores**

**Reece's Layered Mess**

**Pineapple Upside Down Cake**

**These trays are 12x10 half size and 12x20 full catering size. Please visit my Facebook page for more information on each tray, thank you. Please call (330)397-9790, regular items also available upon request. Thank you.**

