

CUSTOMIZABLE MEALS
INCLUDES ONE MEAT AND 2 SIDES
MINIMUM OF 10 PEOPLE ALL PRICES ARE
PRICED PER PERSON

BAKED CHICKEN \$15 PREMIUM \$17.50

Our choice of chicken legs or thighs, or both, seasoned with SHC's special seasonings and baked in its own chicken gravy

BAKED BBQ CHICKEN \$16 PREMIUM \$18.50

Your choice of chicken legs, thighs, or both, seasoned and smothered in SHC's barbeque sauce until chicken is tender

APRICOT CHICKEN \$15 PREMIUM \$17.50

Your choice of chicken legs or thighs baked with garlic and fresh ginger with a homemade apricot glaze

MEATLOAF \$15 PREMIUM \$17.50

Ground turkey made with SHC's blend of spices, baked and served with gravy

JUMBO SHRIMP \$18 PREMIUM \$20.50

6 jumbo shrimp sauteed or fried with SHC's special seasonings

WHITING FISH \$18 PREMIUM \$20.50

Whiting fish fried or baked with SHC's special seasonings, 2 pieces per person

FLOUNDER \$20.50 PREMIUM \$23.00

Flounder fried or baked with SHC's special seasonings, 2 pieces per person

SALMON CROQUETTES \$15 PREMIUM \$17.50

Pink salmon patties are made with fresh garlic, red peppers, and onions this are lightly fried until golden brown. 2 patties per person

BAKED COD \$20.50 PREMIUM \$23.00

Cod fillet pan-seared and baked with lemon, topped with a cherry tomato white wine reduction

Call: (412)607-2394

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LEMON CHICKEN BREAST \$18.50 PREMIUM \$21.00

Boneless chicken breast seasoned and pan seared with fresh garlic, lemon zest and fresh squeezed lemon juice

SHREDDED CHICKEN \$18.00 PREMIUM \$20.50

Chicken slow-cooked with Chipotle peppers, lime, chili powder, and other Mexican spices

SHREDDED BEEF \$23.50 PREMIUM \$26.00

Slow-cooked roast with Chipotle peppers, lime, cumin, chili powder, and other spices

CARNITAS \$20.50 PREMIUM \$23.00

Slow-cooked pork butt, lime, orange, Chipotle peppers, chili powder, and other Mexican spices

SALMON \$24.50 PREMIUM \$27.00

Pan seared salmon seasoned with SHC's homemade Cajun spice blend

PORKCHOPS \$15.50 PREMIUM \$18.00

Your choice of baked or fried bone-in porkchops seasoned to perfection

LAMB CHOPS \$35.00 PREMIUM \$37.50

Lamb chops that are marinated in mint, garlic, and rosemary and pan seared and finished off in the oven. 3 chops per person

BEEF TIPS W/ BLUE CHEESE BUTTER \$23.50 PREMIUM \$26.00

Beef Tips that are marinated and pan seared, topped with SHC's own Blue Cheese Butter





CHOOSE BETWEEN 2 SIDES

YELLOW RICE

White rice made with garlic, Tumeric and other delicious spices

CABBAGE

Savoy cabbage cut and boiled made with Pancetta, garlic, and bay leaves

SWEET POTATOES

Sweet potatoes baked with brown sugar and apples

GREEN BEANS

Green beans cooked with smoked turkey and seasoned with fresh garlic, bay leaves and other spices

ASPARAGUS

Fresh asparagus baked with fresh garlic and red wine vinegar

SAUTEED ZUCCHINI & SQUASH

Fresh zucchini and squash sauteed with in butter and olive oil and fresh garlic

GOUDA & GRUYERE MASHED POTATOES

Fresh potatoes mashed with butter, garlic, and Gruyere and Gouda cheeses

SIMPLY SALAD

SHC's signature salad made with bacon, cucumber, cheddar cheese, tomato and our homemade pickled onions

SPICY NOODLES

Homemade linguine noodles, with squash, zucchini, mushrooms, and egg tossed in a Sriracha brown sugar sauce

CLASSIC POTATO SALAD OR MACARONI SALAD

Fresh potatoes made with egg, onion, sweet relish, with mayonnaise and Colman's mustard

BROCCOLI

Fresh broccoli florets steamed and tossed with fresh garlic and butter. Try our roasted broccoli too!

CILANTRO-LIME RICE

Long grain rice with fresh cilantro and lime juice

BAKED POTATO WEDGES

Potatoes cut into wedges and baked with basil, garlic, and oregano

DIRTY RICE

White rice combined with onions, red pepper, green onion, sausage, and seasoned with homemade Cajun spices

HOMEFRIES

Fresh potatoes pan-fried and seasoned cooked with butter and olive oil

LINGUINE SALAD

As a Pittsburgh native this is a classic pasta salad made with linguine noodles, tomato, cucumber, green olives, and green onions tossed in a Italian dressing



PREMIUM SIDES

*PREMIUM PRICE APPLIES WHEN SELECTING ANY OF THE
FOUR PREMIUM SIDE DISHES LISTED BELOW*

COLLARD AND KALE GREENS

combination of collard and
kale greens seasoned with
smoked turkey

MACARONI & CHEESE

Macaroni noodles with extra sharp
cheddar sauce and topped with a mix
of Parmesean cheese and extra sharp
cheddar baked until nice and bubbly

ROASTED BRUSSEL SPROUTS

Fresh Brussel sprouts
roasted with bacon and
lemon juice (vegan option
available)

SAUTÉED SPINACH, CHERRY TOMATOES, AND ARTICHOKE

Cherry Tomatoes, cooked with
spinach and artichokes and seasoned
with red wine vinegar, lemon, and
Garlic



BREADS

ALL BREADS ARE SOLD BY THE DOZEN

GARLIC CHEDDAR BISCUITS \$14

CORNBREAD MUFFINS \$12

JALAPENO CHEDDAR CORNBREAD \$14



PASTAS

MINIMUM OF 10 PEOPLE, ALL ITEMS ARE PRICED
PER PERSON

ALFREDO \$15.00

CHICKEN ALFREDO \$16.50

SHRIMP ALFREDO \$18.50

BOTH \$20.00

Homemade Fettucine noodles made with fresh portobello mushrooms and broccoli with an alfredo sauce made from scratch topped with your choice of chicken or shrimp (Like spicy? Ask about our Cajun Alfredo!!)

JERK CHICKEN PASTA \$17

Dark meat chicken marinated with homemade jerk seasonings with red bell peppers, mushrooms, and onions with noodles tossed in a Jamaican Cream Sauce

CHICKEN RAVIOLI W/ LEMON CREAM SAUCE \$16

Homemade cheese ravioli stuffed with three kinds of cheese, topped with chicken breast and spinach smothered in a homemade lemon cream sauce

STUFFED SHELLS \$18

Jumbo pasta shells stuffed with ground turkey, hot Italian sausage, fresh chopped mushrooms, and fresh spinach smothered in mozzarella, parmesan cheese, and SHC's homemade tomato sauce

SHRIMP SCAMPI \$18.50

Jumbo shrimp made with roasted garlic, white wine, red peppers and onions, and Linguine noodles

CHICKEN SCAMPI \$17.00

Chicken made with roasted garlic, white wine, red peppers and onions, and Linguine noodles

TUSCAN PASTA \$16

CHICKEN \$17.50

SHRIMP \$19.50

BOTH \$20.50

Chopped spinach, mushrooms, and sundried tomatoes tossed with homemade noodles in a creamy tomato wine sauce



ONE DISH MEALS

MINIMUM OF 10 PEOPLE

ALL DISHES ARE PRICED PER PERSON

CHICKEN N' DUMPLINGS \$15.50

Chicken legs and thighs cooked and shredded with handmade dumpling noodles, smothered in chicken gravy

CHEESY CHICKEN CASSEROLE \$15.00

Homemade broccoli and chicken flavored rice with a medley of peas, carrots, green beans, and corn covered in SHC's homemade cheddar cheese sauce topped with breadcrumbs and baked until nice and bubbly

POT ROAST \$23.50

Beef Roast cooked slowly with red wine, carrots, and red potatoes in a beef gravy served with rice or mashed potatoes

SHRIMP N' GRITS \$22

Large Shrimp with Andouille sausage in a spicy cajun sauce with diced tomatoes served on top of creamy cheesy stoned ground grits

SHRIMP ETOUFEE \$22

SHC's version of Louisiana Stew is made with Shrimp, and onions, red bell pepper, and diced tomatoes, seasoned to perfection, and served over rice

SPAGHETTI SQUASH BAKE \$16.50

Spaghetti Squash baked with ground turkey and mushrooms in a homemade tomato sauce, layered with mozzarella cheese, and topped with parmesan cheese

FAMILY FAVORITES

MINIMUM OF 10 PEOPLE

ALL DISHES ARE PRICED PER PERSON

CHEESY CHICKEN \$15.00

Boneless chicken breast covered in SHC's homemade cheddar cheese sauce topped with fresh diced tomatoes. Served with cilantro lime rice and black beans



APRICOT CHICKEN W/ CHILI OIL NOODLES \$15.50

A bed of homemade linguine noodles with squash, zucchini, mushrooms, and egg tossed in a Sriracha brown sugar sauce; with chicken glazed with a homemade apricot glaze. Your choice of leg or thigh.

SALSA VERDE SHRIMP \$18.00

A naked enchilada with jumbo shrimp served over cilantro lime rice and cooked with red peppers, and seasoned with chili powder and other spices with a green sauce made from scratch

SALSA VERDE CHICKEN \$15.00

A naked enchilada with jumbo shrimp served over cilantro lime rice cooked with red peppers and seasoned with chili powder and other spices with a green sauce made from scratch

VEGAN

MINIMUM OF 10 PEOPLE

ALL ITEMS ARE PRICED PER PERSON

SMOTHERED OKRA W/ YELLOW RICE \$15

Okra smothered with diced tomatoes seasoned with thyme, garlic, and onions with vegetable broth and served on top of a bed of homemade yellow rice or homefries

COCONUT LENTIL CURRY W/ CHICKPEAS \$15

Diced tomatoes and spinach with lentils accompanied with chickpeas in a Jamaican coconut curry sauce, served with your choice of cilantro-lime rice, cilantro brown rice, or yellow rice

SPAGHETTI SQUASH W/ SPINACH \$15.50

Spaghetti squash baked and tossed in a homemade tomato sauce with spinach and mushrooms

SUNDRIED TOMATO PASTA \$18

Fettuccine noodles with Portobello mushrooms, spinach, and sundried tomatoes, tossed in a white wine sauce

