

A LA CARTE Half Pan serves 10-15 people

Full Pan serves 26-30

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	Half	Full
BAKED CHICKEN Your choice of chicken legs or thighs, or both, seasoned with SHC's special seasonings and baked in its own chicken gravy	\$60	\$110
BAKED BBQ CHICKEN	\$65	\$120
Your choice of chicken legs, thighs, or both, seasoned and smothered in SHC's barbeque sauce until chicken is tender		
APRICOT CHICKEN	\$65	\$120
Your choice of chicken legs or thighs baked with garlic and fresh ginger with a homemade apricot glaze		
MEATLOAF	\$55	\$100
Ground turkey made with SHC's blend of spices, baked and served with gravy		
JUMBO SHRIMP	\$105	\$200
Jumbo Shrimp cooked to your preference between Cilantro-Lime, or Garlic Butter		
WHITING FISH	\$60	\$110
Whiting fish fried or baked with SHC's special seasonings, 2 pieces per person		
FLOUNDER	\$70	\$130
Flounder fried or baked with SHC's special seasonings, 2 pieces per person		
SALMON CROQUETTES	\$65	\$120
Pink salmon patties are made with fresh garlic, red peppers, and onions this is lightly fried until golden brown. 2 patties per person		
BAKED COD	\$115	\$225
Cod fillet pan-seared and baked with lemon, topped with a cherry tomato white		

wine reduction



(SHC)		
	Half	Half
LEMON CHICKEN BREAST	\$70	\$130
Boneless chicken breast seasoned and pan seared with fresh garlic, lemon zest and fresh squeezed lemon juice		
JERK CHICKEN	\$70	\$130
Your choice of chicken legs or thighs, marinated in a homemade jerk sauce and baked until tender and juicy		
SHREDDED CHICKEN Chicken slow-cooked with Chipotle peppers, lime, chili powder, and other Mexican spices	\$70	\$130
SHREDDED BEEF	\$110	\$210
Slow-cooked roast with Chipotle peppers, lime, cumin, chili powder, and other spices		
CARNITAS	\$70	\$130
Slow-cooked pork butt, lime, orange, Chipotle peppers, chili powder, and other Mexican spices		
SALMON	\$120	\$230
Pan seared salmon seasoned with SHC's homemade Cajun spice blend		
PORKCHOPS	\$70	\$130
Your choice of baked or fried bone-in porkchops seasoned to perfection		
LAMB CHOPS	\$200	\$390
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	\$110	\$210
Beef Tips that are marinated and pan seared, topped with SHC's own Blue Cheese Butter		



SIDE DISHES HALF PAN \$35

FULL PAN \$65

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YELLOW RICE

White rice made with garlic, Tumeric and other delicious spices

SWEET POTATOES Sweet potatoes baked with brown sugar and apples

CLASSIC POTATO SALAD OR MACARONI SALAD

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

GOUDA & GRYUERE 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

HOMEFRIES

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

ASPARAGUS

Fresh asparagus baked with fresh garlic and red wine vinegar

SPICY NOODLES

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

GREEN BEANS

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

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

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

SAUTEED ZUCCHINI & SQUASH

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

CABBAGE

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



PREMIUM SIDE DISHES HALF PAN \$40 FULL PAN \$70

SAUTÉED SPINACH, CHERRY TOMATOES, AND ARTICHOKES

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

COLLARD AND KALE GREENS

A combination of collard and kale greens seasoned with smoked turkey

BAKED 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

DESSERTS SERVES 6-8 PEOPLE

NO BAKE CHEESECAKE

\$30

APPLE CRUMBLE

¢25

Not your typical cheesecake... made with a mixture of cream cheese, condensed milk and other delicious ingredients. Chilled over graham cracker crust. Choose between:
Plain
Strawberry
Mandarin Pecan (+3)

Granny Smith Apples with cinnamon, brown sugar, nutmeg, and other spices, topped with a homemade sugar cookie crust with pecans, that is baked until golden brown

BANANA PUDDING

\$40

Made with layers of vanilla wafers, thinly slice bananas, and delicious vanilla pudding cream cheese mixture. Vanilla pudding is made homemade from scratch that is served chilled



POUND CAKES 25-30 SLICES

LEMON POUND CAKE

\$50

SOUR CREAM POUND CAKE

\$40

Moist-pound cake made with sour cream and lemons with a lemon drizzle. Made from scratch with love. A FAN FAVORITE!

Moist pound cake made with sour cream with a vanilla drizzle. Made from scratch with love

ALMOND POUND CAKE

\$45

PECAN POUND CAKE \$50

Moist pound cake made with sour cream and almond flavoring-with fresh almonds tossed in batter and finished with a brown sugar icing. Made from scratch with love. Moist pound cake made with sour cream and Amaretto liquor-with pecans tossed in batter and finished with a brown sugar icing. Made from scratch with love.



BREADS ALL BREADS ARE SOLD BY THE DOZEN

CORNBREAD \$12

GARLIC CHEDDAR BISCUITS \$14

JALEPENO CHEDDAR CORNBREAD \$14