



# Simply Homemade Catering

## CUSTOMIZABLE MEALS

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

### BAKED CHICKEN \$15 PREMIUM \$17.50

Your 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

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

### 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 is 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

### LEMON CHICKEN BREAST \$15.50 PREMIUM \$18.50

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

### JERK CHICKEN \$16.00 PREMIUM \$18.50

Your choice of chicken legs or thighs, marinated in a homemade jerk sauce and baked until tender and juicy

### 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

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### **CARNITAS \$20.50 PREMIUM \$23.00**

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

### **SALMON \$24.00 PREMIUM \$26.50**

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

#### **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

#### **PINTO OR BLACK BEANS**

Seasoned with fresh lime juice and 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 homemadr pickled onions

#### **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

#### **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

#### **HOMEFRIES**

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

#### **SMOTHERED OKRA**

Okra smothered with diced tomatoes seasoned with thyme and garlic and onions with vegetable broth

#### **CABBAGE**

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

#### **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

## **PREMIUM SIDES**

#### **COLLARD AND KALE GREENS**

A combination of collard and kale greens seasoned with pork

#### **SAUTÉED SPINACH, CHERRY TOMATOES, AND ARTICHOKE**

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

#### **ROASTED BRUSSEL SPROUTS**

Fresh Brussel sprouts roasted with bacon and lemon juice

#### **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





## 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

### **CHICKEN & SAUSAGE PENNE PASTA \$15.50**

Penne Pasta with ground chicken, Italian sausage with spinach, Mozzarella cheese and fresh Parmesan with SHC's homemade tomato sauce and baked until juicy and melty.

### **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.

### CHICKEN MONTEREY \$15.50

Boneless chicken breast smothered in SHC's homemade barbeque sauce, bacon, cheddar, and Monterey jack cheeses. Served with cilantro lime rice and black beans

### 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 and 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 \$14.50**

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 \$15**

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

## **BREADS**

**ALL BREADS ARE SOLD BY THE DOZEN**

### **GARLIC CHEDDAR BISCUITS \$14**

### **CORNBREAD \$12**

### **JALAPENO CHEDDAR CORNBREAD \$14**