



HEAVY KEVI'S

BAKING AND CATERING CO.

142 CASTLE STREET, GENEVA NY

EST. 2022

INSPIRATION MENU

An idea-inducing selection of house specialties, chef's favorites, customer requests, things we've done, things we haven't, and just a whole bunch of cool stuff to get your brain juices marinading!

GRAZING STATIONS

price per person, content and size of board vary based on your party. each board is unique just like your event!

Cheese Board

Assorted Local & Imported Cheeses, Pepperoni, & Crackers

Farmer's Board

Fresh, Pickled, Roasted, & Braised Seasonal Vegetables with House Made Ranch and Onion Crema

Fruit Platter

Fresh Fruit with Honeyed Yogurt & Maple-Brown Sugar Cream Dip

Hummus

House Made Hummus with Raw Vegetables, Olives, & Warm Bread

Charcuterie

Local Cheeses, Local Cured Meats & House Made Pates, Olives, Candied Nuts, Pickled Vegetables, Jams & Chutneys

Brie en Croute

Puff Pastry Wrapped Half or Whole Wheel of Brie, with House Made Jams, Chutneys, Confits, Assorted Nuts, Sliced Apples, and Toasted Baguette Crostini

FRESH BREAD

Fresh Warm Breads

With Flavored Butters, Oils, and Jams

House Made Corn Bread

with Sweet Heat Honey Shallot Butter

GREEN THINGS

Add-on grilled steak, shrimp, chicken, or bacon to any salad

Grilled Caesar

Grilled Romaine, Parmesan Reggiano, Black Olives, Fresh Croutons, House Made Dressing

Garden Salad

Blended Greens, Red Onion, Cucumber, Tomato with Italian & House Made Ranch Dressing

Classic Caprese

Tomato, Mozzarella, Fresh Basil, Buttery Bibb Lettuce, Balsamic Vinaigrette

Stony Brook Salad

Mixed Greens, Craisins, Pepitas, Feta, Stony Brook Squash Oil Vinaigrette

Loaded Chef Salad

Iceberg, Pickled Red Onion, Tomato, Cucumber, Egg, Bacon, Crumbly Bleu, Avocado, with House Made Bleu Cheese Dressing

FOR STARTERS...

Sliders

- On 3" Brioche Roll
- Cheeseburger
- Rodeo Burger
- Thai Chicken & Kimchi
- Fried Chicken & Hot Honey
- Smoked BLT
- Toasted Cheese
- Grilled Mortadella & Provolone
- Vegan Chicken Curry Salad
- Pulled Pork
- Alabama White Pork Burger
- Shaved Beef w/ Rosemary Au Jus & Cheddar
- Black Bean Falafel
- Caprese

Crostini

- White Bean & Prosciutto
- Tomato-Basil Bruschetta
- Brie & Fig Jam
- Bacon & Onion Confit
- Maryland Style Crab Salad
- Olive Tapenade
- Beef Tartare w/ Caper, Cornichon, Pickled Red Onion, Chive, & Dijon Served on Toasted Baguette Crostini

Dips

- Creamy Spinach Artichoke
- Buffalo Chicken Wing
- Chorizo & Chicken Fundido
- Texas Caviar & Guacamole
- Baked Crab & Bacon
- Mexican Street Corn Dip w/ Tortilla Chips, Celery & Carrots

Wieners

- Zweigle's skinless franks in brioche buns, cut in half, and served with choice of preparation.
- Chili Dog
 - Item #9 (cheese, peanut butter, jalapeno)
 - BLT Dog
 - Texas Hot w/ Cheese
 - Heron (sauerkraut, onion, mustard)
 - Panther (baked beans, bacon, BBQ, cheese)
 - Guacamole & Street Corn Dog
 - Brunch Dog (egg, bacon, cheese, maple aioli)
 - Ultimate Dog
 - Little Guido (red sauce, peppers & onions, cheese)

Seafood

- Shrimp Cocktail with Lemon & Cocktail Sauce
- Bacon Wrapped Scallops
- Mini Maryland Style Crab Cakes with Remoulade
- Coconut Shrimp with Sweet Chili Sauce
- Mini Old Bay Shrimp Salad Po Boys

Croquettes

- Mesquite Mac n' Cheese
- Thanksgiving Hangover
- Roasted Cauliflower Parmesan
- Big Mac & Secret Sauce
- Sesame Fried Rice & Kimchi

Meatballs and Fritters

- Italian Style Beef & Pork meatballs with Ricotta in Red Sauce
- Ground Lamb & Olive with Tzatziki
- Swedish Chicken Meatballs
- Mascarpone & Tomato Arancini with Balsamic Reduction
- Black Bean Falafel with Chipotle Aioli
- Corn Fritter Hush Puppies with Sriracha Honey

Wings

Boneless Chicken, Traditional Chicken, Pig Wings, or Cauliflower Bites

price per pound

Served with house made Bleu Cheese, Carrot & Celery Sticks, and Choice of sauce:

- Banger Sauce
- Sticky Sauce w/ sesame
- Buffalo (mild, medium, hot)
- Teriyaki
- Recipe #17 (Rusty Pig wing sauce)
- Garlic Parmesan
- BBQ
- Alabama White BBQ
- Maple Truffle Rosemary



...FOR STARTERS

Gougeres & Palmiers

(Savory Pastries)

- Ham, Dijon, & Gruyere
- Pepperoni & Provolone
- Roasted Garlic & Rosemary
- Mushroom & Chevre
- Brown Sugar, Cinnamon, & Pepita
- Goat Cheese & Honey
- Cream Cheese & Everything Bagel
- Smoked Salmon Mousse
- Lemon, Mascarpone, & Mint
- Ricotta, Basil, & Olive

Labels Don't Define Us

- Classic Deviled Eggs, Not So Classic Deviled Eggs
- Scotch Deviled Eggs, Smoked-Candied Bacon Nibs
- Rye Bread Bowl with Dilly Dip
- Spanakopita
- Classic Mini Quiche
- Duck Bacon & Sweet Corn Wonton w/ Hoisin Glaze
- Cheese, Chicken, OR Black Bean Quesadillas w/ Lime Crema Vegetable, Chicken, OR Pork Pot Stickers w/ Sesame Ginger soy Dipping Sauce
- Mini Alexander the Great (IYKYKIYDJA)
- Bacon Avocado Toast Points
- Sausage, Crab, Gorgonzola, and Onion Stuffed Mushroom

Skewers

- Watermelon-Feta-Mint
- Antipasto
- Caprese

- Pepperoni-Tortelloni-Pesto
- Loaded Tater Tot
- Vadouvan Shrimp
- Greek Olive

- Chicken or Beef Satay w/ Thai Peanut Sauce
- Candied Apple & Pork Belly
- Sesame Tofu



STARCHES

VEGGIES

(SIDES)

- Herb Roasted Potatoes
- Garlic Mashed Potatoes
- Smoked Mashed Potatoes
- Long Grain & Wild Rice
- Buttery Herb Stuffing
- Creamy Mushroom Risotto
- Maple & Bacon Baked Beans
- Mesquite Baked Mac n Cheese
- Twice Baked Potato Salad

- Sweet Potato & Walnut Crumble Brulee
- Charred Corn with Honey Shallot Butter
- Maple Dijon Roasted Carrot
- Creamed Kale with Bacon & Parmesan
- Roasted Garlic Parmesan Cauliflower
- Green Bean Almondine

- Roasted Squash Medley
- Italian Grilled Vegetable Salad
- Asparagus w/ Lemon & Pecorino
- "Sweet n Salty" Brussel Sprouts
- Joe's OG Beans & Greens
- Smoked Ratatouille

THE MAIN EVENTS...

PASTA ONLY

Pastas

-Penne
-Farfalle
-Orecchiette
-Campanelle
-Cellentani

Stuffed Pastas

-Tortellini
-Manicotti
-Ravioli
-Shells

Sauces

-Red Sauce
-Tomato Vodka Cream
-Wine, Garlic, and Oil
-Broccoli Alfredo
-Basil Pesto

Add-on

-Meatballs, Italian sausage, and/or braised pork
-Baked w/Mozz + Basil
-Grilled Chicken
-Onions, Peppers, Mush

CHICKEN

Baked Chicken

Bone-In Quarters or "10 Piece*" choice of seasoning: Mesquite, Lemon Rosemary, Roasted Garlic Parmesan, or Cilantro Cumin Lime

Chicken Parmesan

Italian Breaded & Seasoned Breast, Golden Fried, Red Sauce, & Melted Mozzarella Cheese

Chicken Marsala

Floured Breast, Pan Seared, Mushroom, Shallot, Marsala Wine Pan Sauce

Chicken Saltimbocca

Prosciutto Wrapped Breast, Pan Seared, Mushroom, Shallot, White Wine + Chicken Broth

Chicken Florentine

Pan Seared Breast, Shallot, Chopped Spinach, Cherry Tomatoes, Mornay Sauce

Chicken French

Floured & Egg Battered Breast, Golden Fried, Lemon, White Wine, and Garlic Sauce, over Wilted Spinach

Chicken Cordon Bleu

Pan Seared Breast, Shaved Ham, Melted Swiss, Dijon Cream Sauce

Homestyle Chicken n Biscuits

Roasted Chicken, Vegetable Medley, Black Pepper White Gravy, Buttermilk Biscuits

Chicken Cacciatore

Braised Thigh, Sausage, Yukon Potato, Peppers, Onion, Mushroom, Tomato Red Wine Broth

Chicken San Marino

Italian Breaded, Pan Fried Breast, Prosciutto, Fontina Cheese, Mushroom Brandy Cream Sauce

Chicken Fricassee

Flour Dusted Thighs, Pan Fried, Caramelized Leeks, Garlic, Coriander, Silky White Wine Sauce

...THE MAIN EVENTS...

DON'T YOU FORGET ABOUT ME

Smoked Herb Butter Roast Turkey

Oven Roasted Turkey, Smoked Butter & Fresh Herbs Seasoned, with Rosemary Pan Gravy

Dr. Pepper Glazed Smoked Ham

Hickory Smoked, Dr. Pepper & Brown Sugar Glazed, Pineapple & Cherry Jam

(the) BEEF

Crusted Strip Loin

Peppercorn Crusted, Slow Roasted, Cilantro & Dill Chimichurri

Royal Beef Roast

Thin Sliced, Rosemary Au Jus, Caramelized Onions & Mushrooms

Grilled Tenderloin

Seasoned, Grilled, & Sliced, Black Pepper Au Poivre Sauce

Grandma's Beef Bolognese

Slow Simmered Ground Beef, Italian Soffritto, Mushrooms, Fennel, Tomato Cream Sauce & Orecchiette

Pinot Braised Short Ribs

FLX Pinot Noir Braised, Root Vegetable Mirepoix, Demi Glace

Cottage Pie

Ground Beef, Seasoned Vegetable Medley, Brown Gravy, Mashed Potato, Cheddar Cheese

Classic Beef Stroganoff

Slow Cooked Seasoned Beef, Mushroom Sherry Cream Sauce, Buttered Egg Noodles

SWINE

Roasted Pork Loin

Choice of Sauce: Maple Dijon, Grain Mustard Hollandaise, Mushroom Sherry Cream

Pork Loin Puttanesca Sauce

Roasted Pork Loin, Anchovy, Kalamata & Green Olive, Chili Pepper, Tomato, Capers

Pork Belly-Kimchi Fried Rice

Sliced Pork Belly, Brown Rice, Kimchi, Egg, Sesame Seeds, Sweet Soy Glaze

Spalla di Maiale

Pulled Pork, Sauteed Onions, Hot or Sweet Peppers, Tomatoes, Mozzarella

Country Fried Chops

Shake N Bake Style Fried Pork Chops, Country White Gravy, Butter Melted Leeks

Porchetta

Slow Roasted Pork Belly, Crushed Red Pepper, Citrus, Fennel Seed, Garlic

Smoked Pork Meatloaf

Applewood Smoked, Alabama White BBQ Glazed, Crispy Fried Onion

...THE MAIN EVENTS

SEAFOOD

(see food, eat food)

Baked Whitefish

Choice of sauce:

Maitre d'Heavy Butter,
Puttanesca, Mornay, Piccata,
Ponzu

Grilled Salmon

Choice of sauce: Maitre d'Heavy
Butter, Creamy Dill & Lemon,
Sweet Soy Glaze, Saffron Tomato
Broth, Cilantro Lime

Lobster Stuffed Ravioli

Savory Stuffed Lobster Ravioli,
Cherry Tomatoes, Asparagus, &
Torn Basil in Tomato Vodka
Cream Sauce

Stuffed Haddock

Haddock Fillet, Crab,
Asparagus, Herbed Stuffing,
Sherry Cream Sauce

Curried Shrimp n Grits

Vadouvan Curry Spiced Shrimp,
Smoked Mozzarella Grits with
Andouille Sausage & Scallions

Seafood Newburg

Shrimp, Crab, Asparagus,
Carrot, Red Pepper, Sherry
Cream Sauce, Rice Pilaf

PLANTS AND THINGS (vegetarian + vegan)

Eggplant Parmesan

Italian Seasoned & Breaded, Golden Fried, Red
Sauce, & Melted Mozzarella Cheese

Stuffed Peppers

Tri-Color Bell Peppers, Italian Soffritto
Vegetable Risotto, Smoked Tomato Coulis

Joe's OG Beans & Greens

Blanched Escarole & Kale, Cannellini Beans,
White Wine, Garlic, Lemon

Add Hot Peppers, Italian Sausage, or Gnocchi

Garden Vegetable White Lasagna

Layered Zucchini, Squash, Carrot, Broccoli,
Cherry Tomato, Spinach, Ricotta, Mozzarella,
Mornay Sauce

Classic Ratatouille

Stewed Tomato, Eggplant, Zucchini, Peppers,
Onion, Fennel, Basil, Garlic

Smoked Eggplant

Smoked and Sliced with Texas Caviar &
Chimmichurri

Aglie e Olio Primavera

Choice of Pasta, Fresh Sauteed Vegetables,
Basil, Oil, Garlic, White Wine

Blackened Cauliflower Steaks

Cajun & Turmeric Blackened, Roasted Chickpea
& Shallot, Blistered Cherry Tomato, Fresh
Cilantro, & Sherry Lime Vinaigrette

Winter Vegetable Shepherd's Pie

Roasted Root Vegetables, Onion & Mushroom
Gravy, Whipped Potato

Sesame Crusted Tofu

Pan Seared Tofu, Tuxedo Sesame Seeds, Roasted
Bok Choy, & Nuoc Chom

THE LUNCHBOX

SANDOS + WRAPS

Choice of protein (cold cut or mixed salad), cheese, condiments, veggies + toppings, and bread or wrap

Cold Cuts

Ham
Turkey
Bologna
Roast Beef
Salami
Capicola,
Mortadella
Prosciutto
Soppressata
Corned Beef
Pastrami
Smoked Bacon
Pepperoni

Mixed Salads

Tuna Salad
Chicken Salad
Egg & Olive
Ham Salad
Turkey Salad
Waldorf Salad
Old Bay Shrimp Salad
Vegan Chicken Curry
Teriyaki Salmon Salad
Chicken Pesto Salad

Cheeses

American, Swiss, Cheddar, Pepper Jack, Provolone, Smoked Gouda, Garlic + Herb Boursin, Fresh Mozz, House Smoked Cheddar, Fontina

Condiments

Mayo, Salad Dressing, Yellow Mustard, Dijon Mustard, Italian Dressing, Guacamole, BBQ, Honey Mustard, Balsamic Vinaigrette, Buttermilk Ranch, Creamy House Bleu, Caesar, Cracked Black Pepper Aioli, Roasted Garlic Mayo, Rosemary Aioli

Veggies + Toppings

Lettuce, Tomato, Red Onion, Pickles, Black Olives, Green Olives, Cucumber, Sweet Peppers, Banana Peppers, Jalapenos, Hot Pepper Relish, Roasted Red Peppers, Mushrooms, Spring Mix, Spinach

Bread and Wraps

Bread: White, Whole Wheat, Rye, GF, Bagel, Croissant, Hoagie. Wraps: Plain, Spinach, or Tomato

GREEN SALADS

- House Salad
- Grilled Caesar
- Garden Salad
- Classic Caprese
- Stony Brook Salad
- Loaded Chef Salad

*check out front page for descriptions

Add-ons:

Chicken, Steak, Shrimp,
Crumbled Bacon

DELI SALADS

- Nana's Potato Salad
- Twice Baked BBQ Potato Salad
- Picnic Mac Salad
- Classic Tuna Mac
- Italian Pasta Salad
- Classic Creamy Coleslaw
- Ancient Grain Salad (Farro, Pickled Golden Raisins, Green Olives, Walnuts, Pecorino)
- Honey Watermelon Feta Mint Salad
- Toasted Orzo Salad (Golden Toasted Orzo, Sweet Green Peas, Pancetta, Parmesan, Creamy Lemon-Basil Dressing)
- Broccoli Salad (Fresh Broccoli, Crispy Bacon, Cheddar Cheese, Craisins, Pickled Red Onion & Sunflower Kernels)
- Grilled Vegetable Salad
Vegetarian & Vegan
- Greek Tomato & Cucumber Salad (with or without Citrus Greek Yogurt Dressing)

PREMIUM HANDHELDS

Grilled Cheese BLT

Simple & Easy, Speaks For Itself, Choice of Cheese & Bread

Smoked BLAT

Crispy Smoked Bacon, Greens, Avocado, Tomato, Cracked Pepper Aioli

The Heavy

Salami, Pepperoni, Lettuce, Tomato, Onion, Banana Peppers, Black Olives, & Provolone All Chopped and Mixed with Mayo & Italian Dressing

Triple Decker Saratoga Club

Choice of Meat & Bread, Cracked Black Pepper Aioli, Bacon, Lettuce, Tomato

Fried Mortadella

Shaved Mortadella, Roasted Peppers & Onions, Kalamata Olive Relish, Provolone, Rosemary Aioli

Alexander The Great 2.0

2 Grilled Cheese & Bacon Sandwiches, 1 with American, 1 with Pepper Jack, 2 Chicken Tenders, 2 Mozzarella Sticks, Crispy Fried Onions, & Rusty Pig House BBQ

Seafood Cake Po Boy

Golden Fried Seafood Cakes, Spring Mix, Tomato, Spicy Housemade Pickles, Old Bay Aioli, & Roasted Red Pepper Remoulade

The Italian Job

Salami, Cappacuolo, Prosciutto, & Soppressata, Provolone, Greens, Roasted Red Peppers, Artichokes, Garlic Aioli, & House Balsamic on a Hoagie or in a Wrap

Prime Time Steak

Shaved Steak, Melted Provolone, Sauteed Onions & Mushrooms, Horsey Sauce on a Hoagie

Hot Ham n Cheese

Thick Cut Grilled Pit Ham, Melted Swiss, Dijonnaise on Toasted English Muffin

The #17

Buffalo Style "Recipe #17" Smothered Chicken, Lettuce, Tomato, Onion, House Bleu, on a Hoagie
Crispy or Grilled Breast

Joe's Muffaletta

Sliced Ham, Pork, & Mortadella, Red Pepper & Olive Relish, Provolone, & Dijonnaise

French Dip

Shaved Steak, Melted Swiss, Crispy Fried Onions, Au Jus

Ross & Rachel

Corned Beef with Sauerkraut or Turkey with Coleslaw on Grilled Rye, Swiss Cheese, 1000 Island

Little Jimmy

Chopped Meatballs, Tomato Vodka Cream, Melted Mozzarella, Fried Basil, on Toasted Garlic Bread

Cubano Melt

Sliced Ham & Pork, Swiss, Pickles, Hot Pepper Relish, & Dijonnaise

Grilled Caesar Wrap

Grilled & Chopped Romaine, Fresh Croutons, Black Olives, Pecorino, House Caesar Add Chicken, Steak, or Shrimp

Chicken French Melt

Egg Battered Chicken Breast, Garlic Wilted Spinach, Provolone, Lemon Aioli

Smoked Caprese

Buttery Bibb Lettuce, Grilled Tomato, Fresh Basil, Smoked Mozzarella, House Balsamic

Ratatouille & Ricotta

Roasted Zucchini, Squash, & Red Peppers, Arugula, Lemon Zest Ricotta, Olive Oil, Oregano

Grilled Veggie & Hummus

House Balsamic Marinated Vegetables, House Hummus, Greens, Choice of Wrap

EARLY BIRDS

Omelettes & Eggs To
Order Station

(requires an Onsite Chef)

Breakfast Frittata &
Quiches

Corned Beef Hash w/
Sunny Side Up Eggs

Breakfast Tacos

Classic Eggs Benedict
with Hollandaise

Joe's Famous Sausage
Gravy & Buttermilk
Biscuits

Seasoned Home Fries
with Peppers & Onions

Breakfast Casserole

Saturday Morning
Cartoon Cereal Parfaits

Classic Croque Monsieur
OR Madame

Crispy, Golden Fried
Hash Brown Patties

Belgium Waffle or
Buttermilk Pancakes w/
Warm Fruit Toppings &
Whipped Cream

Multigrain Avocado
Toast with Bacon,
Grated Egg, & Blistered
Tomatoes

Hot Steel Cut Oatmeal &
Grits w/ or w/o Cheese

Fresh Baked Cinnamon
Rolls

Peanut Butter & Jelly
French Toast

Choose Your Meat
Breakfast Biscuit Cups

Honeyed Greek Yogurt
Parfaits

LATE NIGHT

Movie Theatre Popcorn

Warm, Buttery, Movie Theatre
Popcorn Popped On-site with a
variety of Kernel Season's
Popcorn Seasoning

Sweet Smoked Popcorn

Pre-packaged, Sweet Smoked
Plain or Sweet BBQ

Campfire S'Mores

Graham Cracker, Hershey's
Chocolate, & Marshmallow on a
Stick over an Open Flame

Bill's Candy Shop

Pick your Favorite Candies
and We'll Make Sure The Bowls
Never Get Empty!!



THE SKIDDY

Everything is made with Love by Chef's that give a damn at.

Heavy Kevi's Baking and Catering Co., 142 Castle Street, Geneva NY

heavykevis.com