



For Catering Contact: David or Marla Gibson at 724-492-8688

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www.fatcatcateringcompany.com



Fat Cat Catering Company will cater your event with great food with a budget friendly price. With over 35 years of food experience, we will exceed all expectations.

At Fat Cat Catering Company, we specialize in "DROP OFF" Catering. Our menus are designed for all occasions. We do not add any service charges or automatic gratuity. We leave that up to you.

My name is David Gibson and my partner in crime is Marla Gibson. Both Beaver County born "yinzers". I started cooking while in High School and went on to graduate from the International Culinary Academy in Pittsburgh and continued my education at the CIA in Napa Valley, CA in the early 1990's. During this time, I met a couple who started a catering company in Ambridge and that is when my catering career started. I also moved through the ranks with Marriott and Parkhurst working my way to Executive Chef at a few local Universities. Our oldest son graduated from Pittsburgh Technical College with a degree in Culinary Arts so now it is time to bring professional cooking and the passion our family has to serve and make someone's events better than expected to our community. We would love to cater your next event. No matter how big or small we will make sure you are taken care of.



Snacks and Shareable Appetizers

Each item is a Minimum 30 people

\$5.75/person + 7% sales tax

Includes foam plates, plasticware, napkins and buffet table cover

All Hot items come with a Disposable Chafing Set Up

Meat and Cheese Tray

A variety of domestic meats and cheeses such as pepperoni, salami, ham, cheddar, pepper jack, etc. served with olives, peppers and crackers. Garnished with fresh seasonal fruit

Assorted Hot Tray

Assorted items such as:

Mini Quiche, Egg Rolls, Franks in Blanket, Cheese Puffs, Toasted Ravioli

Hummus Tray

Served with warm pita and garnished with kalamata olives and feta

Sweet and Sour Meatballs

Sausage Stuffed Mushrooms

Veggie Cups

Individual portions of fresh, in season veggie served with ranch dip

Spinach and Artichoke Dip

Served with pita and crackers

Soft Pretzel Bites served w/ Beer Cheese Dip

Pepperoni Rolls with Marinara

Buffalo Chicken Dip with Tortilla Chips

Potstickers with Sweet Thai Chili Sauce



Sliders & Sandwiches Menu

\$6.00/Person

***All orders are a Minimum 30 people**

For All Orders that are 30 people or more- Pick 2 (Mix or Match)

For All Orders that are 50 people or more – Pick 3 (Mix or Match)

Includes foam plates, plasticware, napkins and buffet table cover

Lemon Apple Pecan Chicken Salad - served on a croissant

Traditional Chicken Salad - served on a croissant

Turkey and Swiss - with greens, avocado mayo served on a fresh roll

Italian Meats with Mozzarella - served on a crusty roll

Beef and Gouda – with greens and horsey cream sauce served on a fresh roll

Turkey and Bacon Pin Wheels - with greens and herb cream cheese spread

Ham and Cheddar - with greens and honey mustard served on a fresh roll

Tuna Salad - with cranberries and lemon herb mayo served on a croissant

Traditional Tuna Salad – served on a croissant

Upgrade to disposable heavy duty plastic plates and heavy duty plasticware for additional \$2/person



The Fancy Spread

All Served Buffet Style – Minimum 30 People

Pick 2 (2 Entrees/2 Sides) - \$17.95/person + 7% sales tax

Pick 3 (3 Entrees/3 Sides) - \$19.95/person + 7% sales tax

Includes foam plates, plasticware, napkins and buffet table cover

All Hot items come with a Disposable Chafing Set Up

Entrees and Sides

Grilled Chicken Breast Bruschetta

Roasted Atlantic Salmon - Spinach butter sauce

Shrimp Scampi - Lemon herb cream sauce tossed with pasta

Pasta Primavera - Seasonal veggies and garlic cream

Gnocchi – with Prosciutto, peas, fresh diced tomato and garlic herb sauce

Pork Picatta - lemon, capers and mushrooms

Flank Steak - Bourbon Glaze Honey

Chicken - Lemon Chardonnay Sauce

**Rolls and Butter Included*

Sides

Petit Green Beans - Spinach Salad - Veggie Quinoa Salad - Caesar Salad - Mixed Green Salad
Pesto & Red Pepper Orzo Salad - Roasted Beet & Goat Cheese Salad - Italian Beans and Greens
Roasted Fresh Seasonal Veggies - Parmesan Crusted Potatoes - Fresh Fruit Salad (seasonal)

Upgrade to disposable heavy duty plastic plates and heavy duty plasticware for additional \$2/person



THE BIG SPREAD

All Served Buffet Style – Minimum 30 People

Pick 2 (2 Entrees/2 Sides) - \$14.95/person + 7% sales tax

Pick 3 (3 Entrees/3 Sides) - \$16.95/person + 7% sales tax

Includes foam plates, plasticware, napkins and buffet table cover

All Hot items come with a Disposable Chafing Set Up

Entrees

Roast Beef - Mushroom Wine Sauce

Traditional Italian Lasagna - Meat or Marinara sauce

Oven Roasted Bone in Chicken

Stuffed Chicken Breast - Gravy

Rosemary Roasted Pork Loin

Cheese Stuffed Shells - Marinara

Chicken Broccoli Alfredo Pasta

Penne - Meat or Marinara sauce

**Rolls and Butter Included*

Sides

Mixed Green Salad w/Dressings - Caesar Salad - Rice Pilaf - Seasoned Baby Carrots - Green Beans w/ Herb Butter - Roasted Red Potatoes - Au Gratin Potatoes - Mac & Cheese - Fresh Fruit Salad (seasonal)

Upgrade to disposable heavy duty plastic plates and heavy duty plasticware for additional \$2/person



The Taco Station

Minimum 30 people

\$13.95/person + 7% sales tax

Includes foam plates, plasticware, napkins and buffet table cover

All Hot items come with a Disposable Chafing Set Up

Includes:

Hard & Soft Shells
Seasoned Ground Beef
Grilled Seasoned Chicken
Black Beans with Peppers & Spice
Spanish Rice and Mexi-Corn
Salsa - Sour Cream - Pickled Jalapeno's - Shredded Lettuce - Green Onions
Shredded Cheese - Sliced Black Olives – Cilantro - Hot Sauce - Fresh Lime

ADD-ON's and UPGRADES

Replace Ground Beef with Seasoned Flank Steak – Add \$3.00/person

Add Shrimp - \$4.00/person

Add Queso and Nacho Chips - \$3.00/person

Upgrade to disposable heavy duty plastic plates and heavy duty plasticware for additional \$2/person



The Picnic

Minimum 30 people

Pick 2 (2 Entrees/2 Sides) - \$12.95/person + 7% sales tax

Pick 3 (3 Entrees/3 Sides) - \$14.95/person + 7% sales tax

Includes foam plates, plasticware, napkins and buffet table cover

All Hot items come with a Disposable Chafing Set Up

Entrees

Kielbasa with Kraut

Fried Chicken

Oven Roasted Bone-In Chicken

Penne Marinara

Hot Sausage Sandwich with peppers and onions

Pulled Pork with rolls

Bratwurst with Buns and Spicy Brown Mustard

Meatball Sandwiches

Sides

Mac and Cheese - Baked Beans - Cole Slaw - Potato Salad - Tossed Salad with Dressing

Parsley Red Potatoes – Macaroni Salad - Pasta Salad - Fruit Salad (seasonal)

**Rolls and Butter Included*

Upgrade to disposable heavy duty plastic plates and heavy duty plasticware for additional \$2/person



On A Budget Menu

Minimum 30 people

\$11.95/person + 7% sales tax

Pick 2 Entrées and 2 sides

Foam plates, plasticware and napkins are included

All Hot items come with a Disposable Chafing Set Up

Entrees

Penne Marinara

Italian Baked Chicken

Italian Sausage with peppers and onions and rolls

Pulled Pork with rolls

Baked Ham

Sides

Green Beans – Corn - Roasted Potatoes - Au Gratin Potato - Mixed Veggies –
Mixed Green Salad w/dressings - Macaroni Salad - Potato Salad - Cole Slaw

**Rolls and Butter Included*



All parties are subject to 7% sales tax.

We do not automatically add gratuity, we leave that up to you.

\$100 deposit to Fat Cat Catering Company on the day of
booking your event.

Deposit non-refundable if you cancel within 5 days of the event.

With the price of gas, we have to charge a \$25 delivery fee within 20 miles of Fat Cat
Catering Company. Additional Delivery charge after 20 miles.

All prices are subject to change.