



Checkers Catering

Appetizer:

Hot Appetizers:

- **MINI MEATBALLS**- In Our House BBQ Sauce
- **HOT & SPICY WINGS**- Zippy Breaded Chicken Wings served with Celery Sticks & Bleu Cheese Dip
- **STUFFED SPUDS**- Potato Skins Stuffed with Cheese, Onion & Bacon and Served with Sour Cream & Salsa on the Side
- **COCONUT FRIED SHRIMP**- Butterfly Shrimp rolled in Panko Bread Crumbs and Coconut then Fried Golden Brown. Served with Orange Mango Lime Dipping Sauce
- **SPANISH STUFFED MUSHROOMS**- Baked Crimini Mushrooms Stuffed w/ Spanish Ham, Parmesan Cheese, Sour Cream & Herbed Bread Crumbs
- **TERIYAKI CHICKEN STICKS**- Grilled Tender Chicken on a Bamboo Skewer Basted with House Teriyaki
- **NEW ORLEANS SKEWERS**- Grilled Succulent Shrimp & Andouille Sausage on a Wooden Skewer
- **CARIBBEAN STYLE QUESADILLAS**- BBQ Pulled Pork & Diced Green Apple Nestled Between Flour Tortillas Smothered in Cheese w/ a Bermuda Salsa

Room- Temp Appetizers:

- **BRUSCHETTA CHECKERS STYLE**- Diced Vine Ripe Roma Tomatoes, Crumbled Feta Cheese, Garlic & Torn Sweet Basil. Served on a Crostini
- **CAPRESE SKEWERS**- Toy Box Tomatoes, Marinated Mozzarella Balls & Torn Basil on a Bamboo Skewer Finished w/ a Balsamic Reduction
- **SPANISH STYLE ASPARAGUS**- Roasted Asparagus wrapped with Thinly Sliced Prosciutto Served with Lemon Aioli for Dipping
- **FILET MIGNON ON TOASTED PARMESAN CRISPS**- Filet Mignon, Roasted Onions & Dijon Aioli atop a Toasted Parmesan Crisp

Dips & Platters:

- **SEVEN LAYER DIP**- 5 lbs / 10 lbs

Smashed Pinto Beans, Sour Cream, Guacamole, Cheese, Diced Tomatoes, THE WORKS! Served with Homemade Tri-Color Tortilla Chips

- **FRESH SEASONAL FRUIT PLATTER**- 5 lbs / 10 lbs / 15 lbs / 20 lbs

Fruit Platters typically include Watermelon, Cantaloupe, Honeydew, and Pineapple, in Season Berries that may include Raspberries, Strawberries and Grape Clusters.

- **BASIC CHEESE BOARD**- 5 lbs / 10lbs / 15 lbs / 20 lbs

A Variety of Swiss, Provolone, Smokey Cheddar, Dill Havarti, Pepper Jack, & Baby Brie Garnished with Red Grape Bunches. Served with Table Crackers, Baguettes, Crispy Lemon Pepper Twists & Assorted Grissini & Lavosh Shards.



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Lunch Menu

Assortment of Sandwiches

Our "Prepared Sandwiches" are served on a platter. Sandwiches always include an assortment of Roast Beef, Oven-Roasted Turkey, Black Forrest Ham, Tuna, and Sonoma Chicken Salad. Vegetarian or Egg Salad are available by request and made fresh daily. They include mayonnaise, mustard, assorted cheese, lettuce & tomato on assorted sliced breads & fresh baked sandwich rolls. Priced per individual serving of 2 halves.

*Gluten free bread available for an additional fee

Buffets Menu

Pasta Entrees:

All of the pasta entrees are priced per serving & include your choice of tossed greens, Caesar, baby spinach your choice of tossed greens, Caesar, baby spinach, or Greek salad and Garlic bread or rolls & butter.

- **MEAT LASAGNA** - Layers of Italian cheese smothered in a zesty marinara sauce with mushrooms & ground beef
- **VEGETARIAN LASAGNA** - Fresh zucchini, yellow squash, carrots, mushrooms & spinach layered with noodles, marinara sauce & Italian cheese
- **SPECIAL HOUSE PENNE** - Grilled & diced chicken breast, sun dried tomatoes, fresh broccoli, sautéed mushrooms & penne pasta smothered in our pesto cream sauce
- **MARINARA RAVIOLI** - Choice of jumbo cheese, chicken, or beef ravioli in our zesty marinara or creamy marinara sauce with fresh parmesan cheese
- **SPINACH & RICOTTA RAVIOLI** - Large stuffed ravioli tossed with infused garlic oil, fresh spinach, sun dried tomatoes, pine nuts & garnished with goat cheese
- **SPAGHETTI WITH MEAT SAUCE OR HOUSE MARINARA** - Made with our homemade meat sauce or zesty marinara
- **SMOKED CHICKEN FETTUCCHINE ALFREDO** - Hickory smoked chicken in our creamy Alfredo sauce with white truffle oil & red bell peppers



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Mexican Entrees:

All of the Mexican entrees prices are per serving & include homemade tri-flavor tortilla chips and salsa. Add a side South of the Border Taco Salad to any of the above

Add a side of Guacamole to any of the above Mexican Entrees Add a side of Sour Cream to any of the above

- **GRILLED CHICKEN OR BEEF FAJITAS** - These fajitas are made with marinated grilled chicken or marinated beef flank steak served fajita style with lettuce, cheese, homemade salsa, sour cream & guacamole. Served with Spanish rice, refried, Pinto or black beans & warm flour or corn tortillas,
- **GRILLED CHICKEN QUESADILLAS** - Served with sour cream, guacamole & homemade salsa, 4 pieces per serving,
- **GRILLED BURRITO** - Refried beans, Spanish rice & cheese with grilled chicken rolled in a flour tortilla with salsa, sour cream & guacamole on the side (make them beef burritos for \$1.50 more)
- **ENCHILADAS** - Authentic chicken, ground sirloin beef or matchstick vegetable enchiladas (2 per serving) in a Verde sauce, served with refried beans & Spanish rice
- **TACO BAR** - Ground sirloin beef, sautéed with onion, roasted tomato & seasonings, served fajita style with shredded lettuce, cheese, salsa, hot sauce & sour cream. Served with Spanish rice, refried beans & half soft flour and half deep fried corn tortillas

Chicken Entrees:

All of the chicken entrees are priced per serving & include your choice of tossed greens, Caesar, baby spinach, Greek salad, Oriental side or sautéed fresh vegetables. Also includes a choice of rice pilaf, wild rice blend, roasted gold Yukon or red potatoes with fresh rosemary, garlic mashed potatoes, penne pasta with garlic olive oil, Roma tomato & fresh basil & Parmesan cheese, rolls & butter. Substitute Garlic Bread

- **STUFFED TUSCAN CHICKEN** - Chicken breast stuffed with shaved parmesan, roma tomato, sweet Italian sausage & fennel topped with a white wine herb sauce
- **MEDITERRANEAN CHICKEN** - Sautéed seasoned chicken breast with plums, apricots, and garnished with toasted almonds
- **TERIYAKI CHICKEN** - Grilled skin on chicken breasts in teriyaki sauce with grilled pineapple
- **CHICKEN MARSALA** - Grilled chicken breast smothered in creamy mushroom Marsala wine sauce
- **LEMON HERB CHICKEN** - Fresh lemon thyme herb sauce over grilled boneless chicken breasts
- **GRILLED BARBECUE CHICKEN** - Grilled boneless skin on chicken breasts smothered with our special BBQ sauce

- **CHICKEN PARMIGIANA** - Lightly breaded chicken breast, baked with zesty marinara sauce topped with mozzarella & parmesan cheese



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Beef Entrees:

All of the beef entrees are priced per serving & include your choice of tossed greens, Caesar, baby spinach, Greek salad, Oriental side or sautéed fresh vegetables. Also includes a choice of rice pilaf, wild rice blend, roasted gold yukon, or red potatoes with fresh rosemary, garlic mashed potatoes, penne pasta with garlic olive oil, Roma tomato & fresh basil & parmesan cheese, and rolls & butter. Substitute Garlic Bread

- **GRILLED FLANK STEAK** - Marinated overnight in Olive Oil, Worcester, Cracked Pepper & Seasoning. Served w/ Roma Tomato, Red Onion & Basil Relish or Southwestern Relish of Roasted Corn, Radish & Chipotle Pesto. (48 hours advance notice needed)
- **STOCK YARDS ANGUS BEEF TRI-TIP** - Marinated in our house sauce & slow smoked to perfection. Sliced thin in six-ounce portions
- **SALISBURY STEAK** - Traditional Salisbury steak served with slow simmered brown gravy on top
- **PAN FRIED BEEF TENDERLOIN** - Pan fried tenderloin over sautéed bacon, red onion, Portabella & mushrooms & green beans. Topped with roasted tomatoes & a balsamic reduction with shallots and scallion crispies,
- **BEEF BROCHETTES** - Beef tenderloin, mushrooms, red & green bell peppers, red onions, marinated in teriyaki sauce (two per serving)
- **GRILLED TOP SIRLOIN STEAK WITH WILD SESAME SOY MUSHROOMS** - Sliced top sirloin in a sesame soy, then grilled & served with a combination of sautéed fresh shitake, porcini & oyster mushrooms & scallion greens
- **OUR FAMOUS BEEF PEPPER STEAK** - Made with sirloin strips, red, green, yellow bell peppers & onion sautéed in a Burgundy Wine sauce

Vegetarian Entrees:

All of the Vegetarian Entrees are served with tossed greens, Caesar Salad, greens, or sautéed Italian vegetables & rolls and butter.

- **FARM STAND PAELLA** - With Saffron infused Arborio rice tossed with zucchini, red sweet peppers, chick peas, corn & artichoke hearts
- **COUSCOUS CAKES** - Includes two golden couscous cakes topped w/ plum tomatoes, black beans & zesty corn relish,
- **STIR FRIED TOFU** - With snap peas & shitaki mushrooms tossed in a sweet chili sauce, Served with Brown Rice,
- **RIGATONI WITH FRESH GREEN BEANS** - Mixed with fresh Roma tomatoes & black olives, Served with Garlic Bread
- **VEGETARIAN CHILI** - With shredded cheese, chopped red onion & crackers



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Dessert:

- **ASSORTED HOMEMADE COOKIES** - 1 cookie per serving
- **DECORATIVE SEASONAL HOLIDAY COOKIES** - 1 cookie per serving
- **BROWNIES** - Moist & chewy dark chocolate brownies zinged with espresso drizzled with dark chocolate

- **SPECIALTY BARS** - Your choice assortment of our specialty bars, 1 bar per serving
- **DESSERT PLATTER** - An assortment of cookies, brownies & specialty bars. 1 cookie & 1 bar per serving
- **FRESH FRUIT TARTS** - 1 small tart per serving
- **SMALL FRUIT BROCHETTES** - Skewers of Cantaloupe, Pineapple, Honey Dew, Strawberry
- **CAKE SLICES** - Individual slices of an assortment of flavorful multi-layered sheet cakes served on a platter
- **ASSORTMENT OF MINI CHEESECAKES** - Turtle, Cappuccino & Chocolate Swirl, White Chocolate, Raspberry, Citrus & Key Lime