



Summer Take Out Catering Menu

May 15th through September 15th

Please order 48 hours in advance unless otherwise noted.

Catering inquiries should be e-mailed to:
tglmatering@gmail.com

Please wait for confirmation that the date is available
before planning on using our services.
Summertime weekend dates fill quickly!

Menu planning and special request support are subject to an 18%
consultation fee.

Signature Sandwiches

Available with 24-hour notice

Platter serving size based on quantity of individual sandwiches ordered

- Sandwich Platter** - A selection of our delicious cold sandwiches and/or wraps, cut in half and displayed on a platter. Gluten-free options available. \$9.00/sandwich
- Box Lunches** - Includes a signature sandwich, deli salad side, bag of chips, cookie and utensil packet. Gluten-free options available. \$12.99 each

Deli Salads for a Crowd

Small (48 oz container) serves 12-15 | Large (64 oz container) serves 16-20

Reusable black plastic serving bowls available for \$5.00 each

- Pesto Pasta Salad** - Tender pasta tossed with Parmesan cheese, green peas and toasted pine nuts in a creamy pesto dressing
Small: \$18.00
Large: \$24.00
- Broccoli Salad (GF)** - Fresh chopped broccoli, red onion, raisins and bacon in a sweet and sour dressing
Small: \$20.00
Large: \$28.00
- Cole Slaw (GF)** - A classic cabbage and carrot blend with traditional dressing
Small: \$13.00
Large: \$18.00
- Cashew Chicken and Wild Rice (GF)** - Long grain wild rice with diced white meat chicken, red grapes, snap peas and cashews with a creamy dressing.
Small: \$23.00
Large: \$34.00
- Mozzarella and Tomato Salad (GF)** - Ciliegine sized fresh mozzarella balls with chopped cucumber, grape tomatoes, handfuls of fresh shredded basil, salt, pepper and extra virgin olive oil
Small: \$28.00
Large: \$36.00
- House Potato Salad (GF)** - Potatoes, bacon, hard boiled eggs and scallions in a traditional creamy dressing
Small: \$23.00
Large: \$30.00
- Cranberry Orange Couscous Salad** - Large grain Israeli couscous, dried cranberries, toasted walnuts and sliced scallions in an orange vinaigrette
Small: \$24.00
Large: \$31.00
- Horseradish Beets (GF)** - Julienned beets in a sweet and tangy fat-free vinaigrette
Small: \$24.00
Large: \$31.00
- Italian Pasta Salad** - Crisp veggies, Genoa salami, mozzarella cheese and corkscrew pasta with Italian vinaigrette
Small: \$18.00
Large: \$24.00
- Fresh Fruit Salad (GF)**
Small: \$24.00
Large: \$32.00

Green Salads

Small serves 12-15 | Large serves 15-20

Garden Salad (GF) – Lettuce with carrots, cucumbers, red onion, red pepper, tomatoes and sprouts	Small: \$25.00 Large: \$35.00
Hometown Chef Salad (GF) – Lettuce with carrots, cucumbers, red onion, red pepper, tomatoes, dices turkey, bacon bits, sprouts, sunflower seeds and hard-boiled egg, served with ranch dressing	Small: \$35.00 Large: \$50.00
Spinach Salad (GF) – Baby spinach with fresh mushrooms, red onion, hardboiled eggs and crumbled bacon, served with horseradish honey mustard	Small: \$30.00 Large: \$45.00
Sea Star Salad – Lettuce and baby spinach with red peppers, mandarin orange, grilled shrimp and toasted almonds, served with sesame ginger dressing	Small: \$35.00 Large: \$50.00
Fruits of the Fall Salad (GF) – Mixed greens with blue cheese, walnuts, sliced apple and dried cranberries, served with raspberry vinaigrette	Small: \$30.00 Large: \$45.00
Caesar Salad – Romaine lettuce with shards of Parmesan cheese and croutons, served with creamy Caesar dressing	Small: \$30.00 Large: \$45.00

Add grilled chicken or shrimp to any salad for \$10.00 / \$15.00

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Barbeque Meats

Available Thursday through Sunday

Smoked BBQ Pulled Pork (GF) – Pork shoulder slow smoked in house, hand pulled and tossed with local Beast Feast BBQ sauce. Also available “Naked” for \$19.99/lb.	\$15.95/lb
BBQ Half Chickens (GF) – Split chickens marinated and glazed in our family recipe barbeque sauce, hand grilled over real wood charcoal	\$9.99/half chicken
Cherrywood Smoked Ribs (GF) – Bone in St. Louis style pork ribs, slow smoked over cherrywood and glazed with local Beast Feast BBQ sauce	\$24.00/full rack (serves 2-3)

Hot Casseroles

Serves 10-12

Casseroles are served in a 12x10" aluminum pan.
These items are fully cooked and ready to heat in your oven with reheat instructions.

Baked Macaroni and Cheese - The classic American comfort food; elbow macaroni bathed in a homemade cheddar cheese sauce, and baked with buttered bread crumb topping.	\$55.00
Four Cheese Lasagna – Our family recipe blend of Italian cheeses, marinara sauce and lasagna noodles, baked golden brown.	\$65.00
Vegetable Lasagna – Sautéed fresh vegetables and ricotta cheese layered with pasta sheets and garlic cream sauce.	\$65.00
Penne Ricotta Bake – Al dente penne pasta baked in a creamy tomato sauce, with ricotta cheese, fresh spinach, basil, and shredded parmesan cheese	\$55.00
Corn and Black Bean Tortilla Pie (GF) – Black beans, corn and Monterey jack cheese, layered with white corn tortillas and our own mango salsa sauce	\$65.00
Chicken and Broccoli Alfredo – Sautéed chicken breast and fresh broccoli in Alfredo sauce, tossed with pasta and baked golden brown	\$65.00
Sailor's Pie – Sherried shrimp, scallops and haddock on a bed of spinach, topped with whipped potatoes	\$75.00

Add paper plates, napkins and plastic utensils for \$0.50 per person

Desserts

Freshly Baked Pies – Fruit, pecan or pumpkin	\$19.99 each
Chocolate Cream Pie	\$24.99 each
Freshly Baked Cookies – Chocolate chip, peanut butter, white chocolate macadamia or oatmeal raisin walnut. Serve on a reusable platter for \$5.	\$0.99 each \$9.99/dozen
Locally Made Humdingah Brownies – assorted flavors	\$3.99 each

Morning Menu

Assorted Pastries – Choose from cinnamon rolls, assorted muffins, scones and elephant ears. Displayed in a pastry box or on a platter.	\$2.49 each
Frittata (GF) – A crustless dish of eggs and cheese baked with sauteed vegetables. Choose from artichoke and roasted red pepper; zucchini and feta; or broccoli, ham and cheddar. Serves 10 – 12.	\$42.00
Assorted 9” Quiche – Options include Lorraine (ham, Swiss cheese and caramelized onions), broccoli and cheddar, spinach and feta, bacon and Swiss	\$17.99
Bagel and Cream Cheese Platter – Assorted split bagels with spreadable cream cheese and butter displayed on a platter	\$3.99/bagel