

Pasta Chef Catering Specializes in Grilling Steaks (USDA Choice Cuts), Pork, Chicken and Seafood Over an Oak Wood Fire! We Serve From Grill To Plate, and We Can Customize Your Menu To Meet Your Budget



**Sirloin** The Sirloin Steak is Cut From the Sirloin Where the T-Bone, Porterhouse and Club Steaks Are Cut. The Top Sirloin is the Most Prized Cut.

<u>Guest Counts</u>	<u>25-50</u>	<u>50-100</u>	<u>101-175</u>	<u>176-251</u>	<u>252+</u>
10oz.	23.99	22.49	22.99	22.49	21.99
8oz.	22.99	22.49	21.99	21.49	20.99
6oz.	20.99	21.49	20.99	20.49	19.99



**Tenderloin Filet** The Tenderloin Sits Beneath the Ribs, Next to the Backbone. The muscle Does Very Little Work So it is the Tenderest Part of the Beef.

<u>Guest Count</u>	<u>25-50</u>	<u>50-100</u>	<u>101-175</u>	<u>176-251</u>	<u>252+</u>
12oz.	61.99	61.49	60.99	60.49	59.49
10oz.	51.99	51.49	50.99	50.49	49.99
8oz.	41.99	41.49	40.99	40.49	39.99
6oz.	31.99	31.49	30.99	30.49	29.99



**Rib Eye** Both Flavorful and Tender, The Rib Eye Steak is Sliced From the Lightly Worked Upper Rib Cage Area.

<u>Guest Count</u>	<u>25-50</u>	<u>50-100</u>	<u>101-175</u>	<u>176-251</u>	<u>252+</u>
16oz.	41.99	41.49	40.99	40.49	39.99
14oz.	38.99	38.49	37.99	37.49	37.99
12oz.	35.99	35.49	34.99	34.49	33.99



**New York Strip** comes from the short rib of the cow. A muscle that does very little work so very tender.

<u>Guest Count</u>	<u>25-50</u>	<u>50-100</u>	<u>101-175</u>	<u>176-251</u>	<u>252+</u>
16oz.	42.99	42.49	41.99	41.49	40.99
14oz.	37.99	37.49	36.99	36.49	35.99
12oz.	32.99	32.49	31.99	31.49	30.99



**Center Cut Pork Chop** 1 1/4" Pork Chops, T shaped bone from the rib portion of the loin

<u>Guest Count</u>	<u>25-30</u>	<u>50-100</u>	<u>101-175</u>	<u>176-251</u>	<u>252+</u>
1 1/4" CC Chop	22.99	22.49	21.99	21.49	20.99

Pricing Includes: House Garden Salad, One Side Dish, Fresh Baked Rolls, Ice Tea, Paper Plates, Real Silverware, Professional Food Service.

Plus Tax and Gratuity

# Side Dishes

Catering Oasis Side Dishes Compliments  
the Fresh, From the Grill Proteins to Ensure Your Guest  
Satisfaction.

## Salads

### Garden Salad

Fresh Salad Mix with Carrots, Red Cabbage, Parmesan Cheese & Balsamic Vinaigrette

### Potato Salad

Southern Style Potato Salad with Celery, Sweet Relish, Onion, Hard Boiled Eggs.

### Caesar Salad

Romaine, Parmesan Cheese, Croutons and Caesar Salad Dressing

## Vegetables

### Southern Style Green Beans

Green Beans, cooked with ham Hock, Onion and Salt Meat Stock

### Buttered Corn

Corn cooked with bacon, butter, sugar and ham stock

### Mixed Grill Vegetables

Zucchini, Squash, Tomato & Red Onions Sautee'd with Olive Oil, Salt & pepper.

### Collard Greens

Greens cooked with Salt Meat, Salt Meat Stock, & seasoned with salt & pepper.

### Broccoli

Broccoli cooked with butter and seasoned with salt & pepper

### Baked Beans

Cooked with bacon, onion, mustard, ketchup, brown sugar, Lea& Perrin, A-1

## Potato's

### Baked Potato

Large Idaho Potato, Buttered & Salted Wrapped in Foil

### Garlic Mashed Potato

Garlic Mashed Red New Potato's

### Red New Potato

Roasted Seasoned Red New Potato Wedges

## Desserts

**Assorted Mini Cheese Cake** Chocolate Cappuccino, Silk Tuxedo, Vanilla, Chocolate Chip, Lemon Raspberry, and Amaretto Almond.

### Assorted Mini Dessert Shooters

### Chocolate Fudge Bownies

Chocolate Fudge Brownie Squares.

Dessert—\$4.29

# Barbeque Menu

Choice of Two Sides, Ice Tea, Real Silverware, Professional Food Service, Plus Tax and Gratuity



**Pulled Pork** Slow Smoked and cooked over wood Pork Butts, Shredded and Mixed with our Sweet & Spicy BBQ Sauce.

<u>Customer Count</u>	<u>50-100</u>	<u>101-175</u>	<u>176-250</u>	<u>251+</u>
6oz.	18.99	18.49	17.99	17.49



**BBQ Chicken** 1/2 or 1/4 Chicken Slow Smoked over wood and finished at low heat and covered with Sweet & Spicy BBQ Sauce.

<u>Customer Counts</u>	<u>50-100</u>	<u>101-175</u>	<u>176-250</u>	<u>251+</u>
1/2 BBQ Chicken	16.99	16.49	15.99	15.49
1/4 BBQ Chicken	14.99	14.49	13.99	13.49



**Spare Ribs** Spare Ribs taken from the belly side of the pig, slow smoked and cooked until tender but firm, covered with Sweet & Spicy BBQ Sauce.

<u>Customer Counts</u>	<u>50-100</u>	<u>101-175</u>	<u>176-250</u>	<u>251+</u>
2 Ribs	16.49	15.99	15.49	14.99
4 Ribs	21.99	21.49	20.99	20.49
Full Rack	34.99	34.49	33.99	33.49



**Steak Burgers**

<u>Customer Counts</u>	<u>50-100</u>	<u>101-175</u>	<u>176-250</u>	<u>251+</u>
6oz.	18.99	18.49	17.99	17.49



**6oz. Grilled Chicken Breast**

<u>Customer Counts</u>	<u>50-100</u>	<u>101-175</u>	<u>176-250</u>	<u>251+</u>
6oz	18.99	18.49	17.99	17.49



**1/4 lb. All Beef Hot Dogs or Bratwurst.** Quarter Pound All

<u>Customer Counts</u>	<u>50-100</u>	<u>101-175</u>	<u>176-250</u>	<u>251+</u>
	16.99	16.49	14.99	14.49

## BBQ Sides

Kettle Chips / Baked Beans / Collard Greens / Green Beans / Macaroni & Cheese / Potato Salad

Pasta Salad / Roasted Corn on the Cobb (Seasonal) /



**6oz Lobster Tail** 6oz lobster tail with lemon juice and drawn butter

<u>Guest Count</u>	<u>25 - 50</u>	<u>51 - 100</u>	<u>101 - 150</u>	<u>151 - 200</u>
6oz	24.99	23.49	22.99	22.49

**Add 6oz Lobster tail to any steak choice for 18.99**



**Cedar Plank Salmon** with Red Onion Parm Topping

<u>Guest Counts</u>	<u>25 - 50</u>	<u>51 - 100</u>	<u>101 - 150</u>	<u>151 - 200</u>
3oz	11.99	11.49	10.99	10.49
5oz	12.99	12.49	11.99	11.49
6oz	13.49	13.99	13.49	12.99

