



INA

PINCH

CATERING

CONTACT: DESYA HRYTZAK
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menu

All breakfasts include freshly brewed coffee, tea, water and chilled fruit juice.

CONTINENTAL

Seasonal Fruit Platter
Freshly Baked Pastries, Muffins
and Loaves with butter &
preserves
Baked Oatmeal with Cream,
Craisins & Brown Sugar

\$15.50/PERSON

Add cold cereal & milk

\$2.00/person

Add hot oatmeal bar

\$2.00/person

CLASSIC BREAKFAST

Seasonal Fruit Platter
Freshly Baked Pastries, Muffins
and Loave with butter & preserves
Scrambled Eggs
Hashbrowns
Choice of:
Bacon or Sausage or Ham

\$19.00/PERSON

SUNRISE

Seasonal Fruit Platter
Freshly Baked Pastries, Muffins
and Loaves with butter &
preserves
Choice of:
Breakfast Sandwiches
Breakfast Wraps
Choice of:
Bacon, Egg & Cheese
Sausage, Egg & Cheese
Egg & Cheese

\$18.00/PERSON

LUMBERJACK BREAKFAST

Seasonal Fruit Platter
Freshly Baked Muffins with
butter & preserves
Choice of:
Pancakes OR French Toast
Fresh Fruit Toppings, Whipped
Cream & Syrup
Choice of:
Bacon or Sausage or Ham

\$18.50/PERSON

Breakfast

menu

Brunch includes freshly brewed coffee, tea, water and chilled fruit juice. Served until 2pm.

BRUNCH

Seasonal Fruit Platter
Freshly Baked Pastries, Muffins and Loaves with butter & preserves
Crudites and Dip
Pasta Salad
Choice of:
Assorted Quiche
Scrambled Eggs with Mushrooms, Bell Peppers & Green Onions
Egg Strata Casserole with Ham
Assorted Fruit Popovers
Choice of:
Hashbrowns OR Oven Roast Potatoes
Choice of:
Bacon
Breakfast Sausage
Ham
Farmers Sausage
Choice of Dessert:
Cookies
Assorted Cakes and Squares
Assorted Tarts

\$28.00/PERSON

Brunch

menu

All lunches include freshly brewed coffee, tea and water.

SOUP, SALAD & SANDWICH

Choice of Soup:

Cream OR Broth

Choice of 2 Salads:

Tossed Garden Greens

Caesar Salad

Spinach Salad

Pasta Salad

Potato Salad

Greek Salad

Assorted Buns

Butter, Mustard & Mayo

Lettuce, Tomato, Red Onion,

Cucumber, Pickle & Bell Peppers

Assorted Deli Meats

Chef's Choice of Dessert

\$21.00/PERSON

GOURMET SANDWICH & SALAD

Choice of 2 Salads:

Tossed Garden Greens

Caesar Salad

Spinach Salad

Pasta Salad

Potato Salad

Greek Salad

Premade Sandwiches including:

Rueben, Monte Cristo, Turkey &

Gruyere, Beet Pickled Egg Salad &

Prosciutto & Brie

Chef's Choice of Dessert

\$26.00/PERSON

CHILI LUNCH

Freshly Baked Buns

Tossed Garden Greens with Dressing

Homemade Beef Chili

OR

Vegetarian Bean Chili

Chef's Choice of Dessert

\$17.50/PERSON

SMASH PIE LUNCH

Garlic Toast

Choice of Salad:

Tossed Garden Greens

Caesar Salad

Spinach Salad

Pasta Salad

Potato Salad

Greek Salad

Chef's Choice of Seasonal

Vegetable

Choice of Smash Pie:

Scalloped Potato

Chili Pie

Cottage Pie

Spinach Pie

Chicken Pie

Chef's Choice Dessert

\$22.00/PERSON

Lunch

menu

All lunches include freshly brewed coffee, tea and water.

BBQ LUNCH

Fresh Baked Biscuits
Pasta Salad OR Potato Salad
Vegetables & Dip
Pickle & Olive Display
Baked Potato
Sour Cream, Green Onions & Bacon
Bits
Choice of:
BBQ Chicken Thighs
Beef Burgers
Smokies
Baked Ham

Assorted Tarts

\$29.00/PERSON

PEROGY LUNCH

Fresh Baked Buns
Beet Borscht (vegetarian)
Tossed Garden Greens with Dressing
Potato & Cheese Perogies in Fried
Onions
Sour Cream & Bacon Bits
Kolbasa (Pork Sausage)

Chefs Choice Dessert

\$22.00/PERSON

TACO BAR

Bean & Corn Salad

Soft & Hard Tortilla Shells
Lettuce, Onions, Tomatoes,
Peppers & Black Olives
Jalapenos
Salsa and Sour Cream

Your Choice:
Taco Beef or Taco Chicken

Chef's Choice Dessert

\$22.00/PERSON

PASTA LUNCH

Garlic Toast
Caesar Salad
Choice of 2 Pastas:
Spaghetti
Fettuccini
Penne
Fusilli
Choice of 2 Sauces:
Marinara
Bolognese
Alfredo
(Add Chicken & Mushrooms for \$1.50)
Pesto

Chefs Choice Dessert

\$21.00/PERSON

Lunch

— menu —

All lunches include freshly brewed coffee, tea and water.

CREATE YOUR OWN LUNCH

Fresh Baked Buns

Choice of Salad:

Tossed Garden Greens

Caesar Salad

Spinach Salad

Pasta Salad

Potato Salad

Greek Salad

Pickle & Olive Display

Chef's Choice Seasonal Vegetable

Choice of:

Mashed Potato

Oven Roasted Potato

Rice Pilaf

Choice of:

Roast Ham

Meatballs in Mushroom Sauce

Baked Chicken in Cream Sauce

Pork Chops with Plum Sauce

Chefs Choice Dessert

\$31.00/PERSON

— **Lunch**

— menu —

All day packages include freshly brewed coffee, tea and water all day.

PACKAGE #1

Continental Breakfast

Morning Break:

Granola Bars

Fresh Fruit Platter

Chilled Juices

Soup, Salad & Sandwich Lunch

Afternoon Break:

Cookies

Squares

Canned Pop

\$50.00/PERSON

PACKGE #2

Classic Breakfast

Morning Break:

Cinnamon Buns

Chilled Juices

Pasta Lunch OR Perogy Lunch

Afternoon Break:

Fresh Fruit Platter

Vegetables & Dip

Cookies

Canned Pop

\$60.00/PERSON

— All Day Package

— menu —

Fresh Fruit Platter	\$5.00/person
Muffins, Loaves & Pastries	\$6.00/person
Cinnamon Buns	\$4.00/person
Yogurt Parfaits	\$5.00/person
Granola Bars	\$2.50/person
Vegetables & Dip	\$5.00/person
Domestic Cheese Tray	\$8.00/person
Warm Biscuits	\$4.00/person
Cookies	\$2.50/person
Dainties & Squares	\$6.00/person

— Platters & Snacks

Canned Pop	\$2.50/person
Bottled Water	\$2.50/person
Chilled Fruit Juices	\$2.50/person
Iced Tea/Lemonade	\$3.00/person
Punch	\$2.50/person
Hot Chocolate	\$3.00/person
Warm Apple Cider	\$3.50/person
Gatorade	\$4.00/person
Coffee/Tea	\$2.00/person

— Beverages

menu

Dinner includes freshly brewed coffee, tea and water.

Fresh Baked Buns

Choice of 2 Salads:

Tossed Garden Greens

Caesar Salad

Greek Salad

Spinach Salad

Pasta Salad

Marinated Vegetable Salad

Pickle & Olive Display

Vegetables & Dip

Seasonal Vegetables

Choice of:

Oven Roasted Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Scalloped Potatoes

Potato & Cheese Perogies

Choice of Entree:

Herb Roasted Chicken

Roasted Chicken Breast with Parmesan Garlic Sauce

Oven Roasted Pork Loin

Braised Pork Chops

Roast Beef & Gravy

Meatballs & Mushroom Sauce

Choice of Dessert:

Assorted Cakes & Cupcakes

Dainties & Squares

Assorted Tarts

Fruit Trifles

1 Entree \$35.00/Person 2 Entrees \$47.00/Person

Dinner

— menu —

Dinner includes freshly brewed coffee, tea and water.

UKRAINIAN DINNER

Fresh Baked Buns

Tossed Green Salad with Dressing
Marinated Vegetable Salad

Pickle & Olive Display

Garlic Green Beans
Potato & Cheese Perogies
Sour Cream, Bacon Bits & Fried
Onions
Lazy Cabbage Rolls
Kolbasa OR Meatballs & Mushroom
Sauce

Choice of:
Assorted Cakes & Cupcakes
Assorted Tarts
Fruit Trifles

\$30.00/PERSON

BBQ DINNER

Fresh Baked Buns

Tossed Green Salad with Dressing
Greek Salad

Pickle & Olive Display

Mixed Seasonal Vegetables
Basmati Rice
Choice of 2 Skewers:
Pork
Beef
Chicken
Vegetarian

Choice of:
Assorted Cakes & Cupcakes
Dainties & Squares
Seasonal Fruit Crisps

\$30.00/PERSON

— **Dinner**

menu

After Dark Packages can be used as breaks or snacks up to midnight daily. Can not be used as meals.

CHARCUTERIE BOARD

Crackers & Breads
Domestic Cheese Tray
Assorted Cold Meats & Sausage
Pickle and Olive Display
Fresh Fruit

\$13.00/PERSON

NACHO BAR

Tortilla Chips
Green Onions, Bell Peppers,
Olives, Jalapeno Peppers,
Shredded Cheese,
Salsa & Sour Cream
Warm Cheese Sauce

Add Taco Beef OR Chicken
\$2.00/Person

\$10.00/PERSON

SNACK BAR

Assorted Chips, Breads, & Dips,
Fresh Baked Cookies,
Vegetables & Dip,

\$10.00/PERSON

PEROGY BAR

Potato Cheese Perogies
Onions, Green Onions, Sauteed
Mushrooms,
Shredded Cheese,
Kolbasa Chunks, Bacon Bits,
Sour Cream,
Mushroom Garlic Dill Sauce,

\$11.00/PERSON

LATE LUNCH

Fresh Made Buns
Deli Meats
Cheese, Lettuce, Cucumbers &
Tomatoes
Dill Pickles
Mayonnaise, Mustard & Butter

\$10.00/PERSON

PIZZA LUNCH

All made on Naan Bread Crust:
Choose 2:
Cheese Pizza
Vegetarian Pizza
Ham & Pineapple
Pepperoni Mushroom

\$14.00/PERSON

After Dark Package

— menu —

SMORE'S PACKAGE

Marshmallows
Graham Cracker Wafers
Milk Chocolate

Coffee
Hot Coco
Cold Milk

\$10.00/PERSON

HOTDOG ROAST PACKAGE

Hot Dog Buns
Mustard, Ketchup, & Relish
Cheese Slices
Hot Dogs
Marshmallows

Coffee
Hot Coco

Upgrade to Smokies \$2.00/person

\$12.00/PERSON

— Fire Pit Package