



Papa Sal's Kitchen Catering Menu

"Made with love, celebrated with family,
shared with friends"

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Pricing: 25 person minimum charge; drop off included

Bronze: \$15/person; Choose 2 entrees from column A and 2 sides (no seafood or items with *)

Silver: \$20/person; Choose 2 entrees from column A and 1 from column B and 3 sides (no seafood or items with *)

Gold: \$25/person; Choose 3 entrees from any column and 3 sides. Comes with fresh baked bread and butter. Items with * will reflect market price and charged accordingly.

Additions: Additional Bronze column entrees at \$2 per person.

Additional side at \$1 per person.

Add full service at \$7/person



* Market Price

Each menu is customizable.

Entrees- Poultry

A

Lemon Chicken *bright, citrus-infused chicken breast*

Creamy Pesto Chicken *chicken breast smothered in a creamy basil pesto sauce*

Herb Roasted Chicken *bone-in, seasoned and perfectly roasted*

Grilled Chicken Breast

BBQ Grilled Chicken Breast

Roasted Turkey *served with gravy*

B

Chicken Parmesan *crispy, sauced, and topped with mozzarella*

Balsamic Tuscan Chicken *chicken breast smothered in a creamy basil pesto sauce*

Chicken Paprikash *traditional Hungarian stew in a creamy paprika sauce*

Chicken Florentine

Turkey Cutlets

Turkey Marsala

C

Chicken Marsala *sautéed with mushrooms in a savory Marsala wine reduction*

Chicken Piccata *in a lemon-butter sauce with capers*

BBQ Smoked Chicken *smoky and tender*

Chicken Cordon Blue *topped with asparagus, crab, and hollandaise sauce*

Chicken Oscar*

Turkey Piccata

Entrees- Beef

A

Swedish Meatballs *tender beef in a rich, creamy sauce*

Teriyaki Meatballs *glazed in a sweet and tangy sauce*

Italian Meatballs *served in our house marinara*

B

Beef Stroganoff *classic creamy mushroom and beef sauce over egg noodles*

Beef Bourguignon *rich French stew with beef, mushrooms, and bacon*

Beef Stew *hearty, slow-cooked vegetables and beef*

C

Roast Beef in Au Jus *thinly sliced, served in its own natural savory juice*

Brisket* *slow-smoked and incredibly tender*

Prime Rib* *herb-crusted and slow-roasted*

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Shepherd's Pie *savory meat and vegetable filling topped with mashed potatoes*

Chicken Fried Steak *crispy fried steak served with white gravy*

Sirloin Steak *grilled to perfection*

Ribeye Steak*/Filet Steak*/T Bone Steak*

Entrees- Pork

A

Herb Crusted Pork Loin *rubbed with fresh herbs and roasted*

Marinated Grilled Pork Chops

B

Honey Baked Ham *sweet, glazed, and sliced*

C

BBQ Shredded Pork *slow-cooked and tossed in a tangy BBQ sauce*

Entrees- Pasta

A

Spaghetti with Marinara

Baked Ziti *tossed in ricotta and marinara, topped with mozzarella*

Pasta Aioli *garlic and olive oil*

B

Spaghetti and Meatballs

Fettuccini Alfredo *classic creamy Parmesan sauce*

Pasta Primavera *seasonal vegetables tossed in a light sauce*

C

Chicken Alfredo *creamy Parmesan sauce tossed with fettuccini*

Chicken Carbonara *rich egg, cheese, and pancetta sauce*

Lasagna *layered pasta with meat sauce, ricotta, and mozzarella*



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Entrees- Seafood- By Request

A

B

C

Shrimp Scampi *garlic-butter sauce over pasta* Salmon *grilled or baked with lemon-dill*

Stuffed Flounder *flounder fillet stuffed with our signature mixture*

Lobster Tail*

Lobster Ravioli *ossed in a delicate cream sauce*

Crab*

Sides (Included)

Add an extra item for \$1 per person

Green Beans

Broccoli and Cauliflower

Mixed Vegetable

House Salad

Caesar Salad

Potato Salad

Pasta Salad

Baked Potatoes

Baked Sweet Potatoes

Mashed Potatoes

Sweet Potato Casserole

Herb Roasted Potatoes

Rice Pilaf

Holiday Stuffing



Premium Sides (Extra \$1 per Person per item)

Antipasto Salad

4-Cheese Macaroni and Cheese

Au Gratin Cheesy Potatoes

Balsamic and Bacon Roasted Brussel Sprouts

Starters- \$3 per person each

Cheese and Cracker Platter

Fruit Platter

Fresh Fruit Salad

Tea Sandwiches

Veggie Platter

Antipasto Salad

Sausage Balls

Pepperoni Rolls

Buffalo Chicken Dip

Sweet and Sour Meatballs

Cheesy Bread with Marinara

Teryaki Chicken Skewer

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Premium Starters- \$5 person each

Pita chips and hummus	Mozzarella sticks
Sausage wrapped in puffed pastry	Fried ravioli
Shrimp cocktail	Spinach and feta stuffed mushrooms
Swedish meatballs	
Spicy meatballs	

Build a Charcuterie/Antipasto Board \$7 per person; 25 person minimum

salami	pepperoni	cappicola	pita chips
sharp cheddar	havarti	gouda	hummus
mediteranean olive blend		assorted pickles	

Lunch Buffets

These orders are drop-off only. We will provide the food warm in aluminum pans. Each menu is \$12 per person with a 25 person minimum.

Chili Bar

Beef Chili
White Chili
Cheddar cheese
Onions
Tortilla Chips
Sour cream
Corn bread

Hot Dog/ Hamburger Bar

Beef patties
Hot dogs
Hamburger buns
Hot dog buns
Lettuce
Tomato
Pickles
Ketchup/Mustard/Mayonnaise
Relish
Cheese
Potato salad or Pasta salad
Potato Chips

Antipasto Salad Bar

Romaine and Iceberg lettuce
Mozzarella cheese
Roasted tomatoes
Assorted olives
Artichoke hearts
Salami
Pepperoni
Cucumbers
Olive Oil
Crustinis

Baked Potato Bar

Cheddar cheese
Sour cream
Gravy
Bacon bits
Broccoli
Green onions
Chili
Cheese sauce
Diced chicken *\$1 more per person*
Steak *\$3 more per person*

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Pasta Bar

Spaghetti noodles
Penne noodles
Marinara
Alfredo
Beef meatballs
Grilled chicken
Parmesan
Garlic bread
House salad

Taco Bar

Ground beef
Cheddar cheese
Salsa
Sour cream
Soft tortilla shells
Hard tortilla shells
Black or pinto beans
Tortilla chips
Grilled chicken add \$1 per person
Grilled shrimp add \$2 per person
Guacamole add \$1 per person
Queso add \$1 per person

Dessert Trays

Trays feed 25 people and are \$40. Additional dessert varieties can be discussed and provided. Prices vary. Can be added to any menu or ordered alone.

Brownies
Cookies (Cookie butter dip added for extra charge)
Cupcakes
Sourdough bread pudding



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The Papa Sal's Kitchen: Catering Inquiry Form

Thank you for considering us for your event! To provide you with an accurate quote, please fill out the following details:

1. Contact Information

- **Client/Company Name:** _____
- **Contact Person:** _____
- **Phone Number:** _____
- **Email Address:** _____

2. Event Details

- **Type of Event (e.g., Wedding, Corporate Lunch, Private Party):**

- **Event Date:** _____
- **Event Time (Start/End):** _____
- **Event Location/Venue Name:** _____
- **Event Address:** _____
- **Approximate Guest Count:** _____

3. Service & Menu Selection

- **Desired Service Style (Please check one):**
- **Full-Service Catering Package** (Bronze, Silver, or Gold)
- **Casual Lunch Buffet** (Drop-off only)
- **A La Carte Menu** (Specify items below)
- **Do you require Full-Service Staffing (Setup, Serving, Cleanup)?**
- Yes (+\$7/person)
- No (Drop-off only)
- **Package Tier/Selected Entrees (List your selections from the menu):**

- **Any other items requested (Starters, Desserts, Premium Sides, etc.):**

4. Final Notes

- **Are there any known allergies or dietary restrictions we need to be aware of?** _____
- **Additional Notes/Special Requests:** _____

Thank you for your inquiry! We will review your request and contact you within 48 hours with a customized quote.

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