**MENU ITEMS FOR EVENTS**

**MEATS**

**ALL MEETS ARE SLOW ROASTED**

**ROAST BEEF ROASTED PORK**

**PULLED BBQ BEEF PULLED BBQ PORK**

**BEEF ON A BUN ROASTED HAM (crazy nice in-house recipe)**

**SALADS OF ALL SORTS**

**ALL SALADS ARE FRESH, AND HAND BUILT (WITH OR WITHOUT ONIONS)**

 **(ONIONS CAN BE SEPARATE IF SPECIFIED IN ADVANCE)**

**GREEK PASTA SALAD**

**FRESH GARDEN SALAD**

**CEASAR SALAD**

**FRESHLY HAND MADE VEGETABLE PLATTERS**

**STEAMED GARDEN VEGETABLES**

**POTATO OPTIONS**

**ROASTED GARLIC & DILL**

**MASHED WITH GARLIC & DILL**

**BAKED**

**SANDWICHES/BAGEL GRILLS**

**All breads and buns for sandwiches are made by Rocky’s local Bootsma Baking when ever possible!**

**COSTS**

**Pricing for catering is ESTIMATED at 8-30 per plate and can be estimated upon inquiry. We will build a menu to your satisfaction and get your approval before final reservation.**

**Optional DESERTS of all kinds and are Hand Made UPON REQUEST and are Delicious! 5/PERSON**

**Large fresh hand built fruit platter 65**

**ALERGIES? Please disclose before your event. Peanut oil, fresh garlic, and dairy products used daily on site.**