



Beginnings

Fried Brussels Sprouts (1/2 pan).....	40
<i>ponzu, sweet chili</i>	
Fried Pickles (24).....	36
<i>hand breaded spears, chipotle aioli, peppercorn ranch</i>	
Wings (36).....	40
<i>choice of buffalo, bbq, thai chili or house dry rub, celery, peppercorn ranch or blue cheese</i>	
Pulled Chicken Egg Rolls (18).....	45
<i>bbq chicken, red onion, applewood bacon, cilantro, scallion, peppercorn ranch</i>	
Coconut Tofu Egg Rolls (18).....	45
<i>fried tofu, coconut, cilantro, peanut, peppers, scallion, spicy sesame dipping sauce</i>	
Mac N Cheese Egg Rolls (18).....	45
<i>applewood smoked bacon, mac n cheese, peppercorn ranch & buffalo dipping sauce</i>	
Chicken & Waffle (12 each).....	36
<i>mini belgian waffle round, southern fried tender, ohio maple syrup, powdered sugar</i>	
Thai Meatballs (24 skewers).....	48
<i>sambal, fresh ginger, lemon, rice, nam jim</i>	
Potato Cakes (24 each).....	45
<i>herbed sour cream, pinot noir caramelized onion, scallions</i>	
Shrimp Risotto Cakes (24 each).....	50
<i>creole, blackened shrimp, scallion, cilantro</i>	
Caprese Bruschetta (32 each).....	40
<i>grape tomato, fresh mozzarella, basil, evoo, balsamic</i>	
Fried Green Tomatoes (24 each).....	36
<i>lemon-rosemary panko encrusted, apple cranberry relish, creamy horseradish</i>	
Mini Crab Cakes (24).....	65
<i>scallions, corn relish, guacamole</i>	
Bacon Wrapped Shrimp (24).....	65
<i>bbq basted, applewood bacon, cilantro</i>	

Salad Bowls

Chop Salad (serves 12-15).....	55
<i>romaine, tomatoes, chic pea, green bean, red onion, candied pecan, applewood bacon, feta, chopped egg, herbed Italian vinaigrette</i>	
Warm Goat Cheese Salad (serves 12-15).....	55
<i>mixed greens, grape tomatoes, green apple, pine nuts, dried cranberries, balsamic vinaigrette</i>	
Butternut Squash Salad (serves 12-15).....	55
<i>mixed greens, red onion, roasted squash, dried cranberries, candied pecan, goat cheese, balsamic vinaigrette</i>	
Roasted Vegetable Salad.....	55
<i>mixed greens, butternut squash, zucchini, squash, red onion, mushroom, peppers, pumpkin seed, feta, balsamic vinaigrette</i>	

Wrap Tray

Assorted Wrap Tray (serves 10-12).....	100
<i>16 each half wraps to include, Laina's Chicken salad, Kelli's Turkey, Megan's Buffalo, house made chips</i>	

Favorites

Pulled Chicken Risotto (1/2 pan).....	65
<i>butternut squash, pulled chicken, apple relish, basil, parmesan, applewood bacon</i>	
Eggplant Parmesan (16 rolls).....	65
<i>breaded eggplant, pomodoro, basil, parmesan, herbed pasta</i>	
Brick Chicken (14 breasts).....	85
<i>lemon-rosemary bricked chicken, balsamic blistered tomatoes, grilled lemon</i>	
Pistachio Grouper (8 filets).....	100
<i>breaded grouper, mango-three pepper jicama slaw, vanilla rum butter</i>	
Crab Cakes (12 each).....	100
<i>blue crab, peppers, red onion, cilantro, blackening, mustard aioli</i>	
Meatloaf (serves 10-12).....	65
<i>peppers, onion, celery, apple wood smoked bacon, marsala demi</i>	
Beef Tenderloin (serves 10-12) (4lbs).....	100
<i>herb encrusted, creamy horseradish sauce</i>	
Grilled Salmon (12 each).....	100
<i>fried green tomato, sautéed garlicky ramps, lemon butter sauce</i>	

Sides

Mac N Cheese (serves 10-12).....	45
<i>cheddar, white cheddar, parmesan, cream, toasted panko</i>	
Lemony Green Beans (serves 10-12).....	40
<i>green beans, garlic, lemon, sea salt</i>	
Roasted Potatoes (serves 10-12).....	45
<i>red skin potatoes, rosemary, garlic, chili flake, parmesan, peppercorn ranch</i>	
Roasted Vegetables (serves 10-12).....	50
<i>butternut squash, zucchini, yellow squash, peppers, red onion, fresh basil, balsamic glaze</i>	
Acorn Squash (serves 10-12).....	50
<i>grilled acorn squash, balsamic glaze, toasted pepitas</i>	

Add Ons

Hoffmaster heavy duty cutlery wrapped in soft linen like towel.....	1.50 each
8” Palm leaf plates.....	1.50 each
6” Palm leaf plates.....	1.00 each
Chafer Rental.....	15.00 each
Ceramic Platters, Bowl Rental.....	3.00 each
Stainless Steel Serving Utensil Rental.....	1.00 each

Delivery/Set up is available for an additional charge.

On site Service, 100.00 per server (3 hour service)

*Pricing, ingredients and availability of items may change without notice due to seasonal ingredients, availability and demand.

Additional Catering information can be requested through jengraham@sweetmels.net or matthewullom@sweetmels.net

Brunch

We proudly serve Taylor Farms Family Ohio Maple Syrup

Buttery Eggs (1/2 pan).....36

Mini Pancakes (24 each).....30

Mini Chocolate Chip Pancakes (24 each).....36

Mini bacon, fried green tomato & cheese bagel (12 each).....36

Mini Sausage, egg and Cheddar Biscuits Sando (12 each).....36

Mini Chocolate chip scone (36 each).....36

Full Size Chocolate chip scones (12).....30

Belgium waffles (12 each).....36

Belgium waffle Bar Condiments (serves12).....36
Belgium Waffle Condiments include: hand whipped vanilla bean cream, fresh fruit, candied pecans, mini chocolate chips, chocolate syrup

Fresh Fruit (5 lb).....30

Italian strata (1/2 pan).....36

Ham & Swiss Quiche (10”).....35

Roasted Vegetable Quiche (10”).....35

Bacon (24 each).....24

Sausage Patties (24 each).....36

Brunch Potatoes (1/2 pan).....45

Brunch Wraps

Assorted Brunch Wrap Tray (serves 10-12).....80
16 each half wraps to include, Michelle’s, Kayla’s, Morgan’s

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