



2956 Teagarden Street  
San Leandro, CA 94577  
Ph (510) 614-5500

## Catering Menu

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### Coffee Break and Recess Refreshment Selections

#### Beverage Selection

<b>Freshly Brewed Coffee, Decaf Coffee, Regular or Herbal Tea</b>	\$5.50 per person
<b>Orange, Grapefruit, Apple or Cranberry Juices</b>	\$2.75 per person
<b>Fresh Lemonade or Freshly Brewed Iced Tea</b>	\$2.50 per person
<b>Hot Apple Cider</b>	\$2.50 per person
<b>Assorted Soft drinks, Bottled Iced Tea, Individual Juices, Still or Sparkling Mineral Water</b>	\$1.95 each

#### Refreshment Selection

all items have a 15 person minimum (unless otherwise noted)

<b>Tortilla Chips with Homemade Guacamole and Salsa fresca</b>	\$6.95 per person
<b>Fresh Seasonal Fruit</b>	\$7.95 per person
<b>Seasonal Fruits and Berries</b> with gourmet cheeses, sliced baguette and crackers	\$8.95 per person
<b>Crostini or Pita Triangle Pieces</b> with choice of dip: -tomato, basil, garlic relish -hummus -babaghanouj (eggplant garlic dip)	\$5.95 per person
<b>Crudités Vegetable Platter</b> an attractive tray of seasonal vegetables with spinach, ranch or onion dip	\$6.95 per person
<b>Assorted Cookies or Fudge Brownies</b>	\$1.95 each
<b>Baklavas</b>	\$2.50 each

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## Breakfast and Brunch Selection

all breakfast items are served with assorted juices  
setup included (forks, knives, napkins, cups, cream, sugar & tablecloth)  
all items have a 15 person minimum (unless otherwise noted)

<b>Classic Continental Breakfast</b>	\$11.50 per person
-an assortment of fresh breakfast pastries, muffins and croissants with sweet cream butter and fruit preserves -seasonal fruit salad (add \$3.00 per person) -freshly brewed french roast and decaffeinated coffee, breakfast and herbal teas, orange juice	
<b>Classic Bagel Experience Breakfast</b>	\$11.50 per person
-assorted breakfast bagels (plain, cinnamon raisin, seeded and sesame) -with regular cream cheese, schmear or sweet cream butter and fruit preserves -seasonal fruit salad (add \$3.00 per person) -freshly brewed french roast and decaffeinated coffee, breakfast and herbal teas, orange juice with oak smoked salmon, red onions and capers .....\$14.50 per person	
<b>Pancake Experience Breakfast</b>	\$14.95 per person
-regular or blueberry pancakes -crisp bacon or country sausage -seasonal fruit salad (add \$3.00 per person) -freshly brewed french roast and decaffeinated coffee, breakfast and herbal teas, orange juice	
<b>Breakfast Burrito</b>	\$14.50 per person
choose: wrapped with scrambled eggs, beans and cheese (vegetarian); or wrapped with scrambled eggs, beans, cheese, and bacon or sausage -seasonal fruit salad (add \$3.00 per person) -freshly brewed french roast and decaffeinated coffee, breakfast and herbal teas, orange juice	
<b>California Classic Breakfast</b>	\$16.50 per person
-slow scrambled eggs, served with crisp bacon or country sausage -homefries -seasonal fruit salad (add \$3.00 per person) -freshly brewed french roast and decaffeinated coffee, breakfast and herbal teas, orange juice	
<b>American Classic Breakfast</b>	\$15.95 per person
-fluffy baked frittatas with sauteed spinach, scallions, roasted sweet red peppers and mushrooms, served with crisp bacon or country sausage -seasonal fruit salad (add \$3.00 per person) -freshly brewed french roast and decaffeinated coffee, breakfast and herbal teas, orange juice	
<b>Fresh Baked Quiche</b>	\$15.95 per person
choice of filling: -florentine (shrimp, scallions and cheese) -lorraine (ham, scallions and swiss cheese) -mushroom, spinach and mozzarella cheese -seasonal fruit salad (add \$3.00 per person) -freshly brewed french roast and decaffeinated coffee, breakfast and herbal teas, orange juice	

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## Gourmet Appetizers and Hors d'Oeuvres

all trays are plattered, garnished, and ready for the table or to be passed around  
please check with us for the minimum serving size

<b>Tri-color Vegetarian Tortellini</b> with choice of: porcini mushroom cream sauce, basil walnut pesto, tomato shallots and thyme sauce, garlic basil and tomato marinara	\$7.50 per person
<b>Beef Meatballs</b> with choice of sauce: -sweet and sour w/ miso ginger -tomato mushroom marinara sauce -mars a la cream sauce	\$7.50 per person
<b>Finger Sandwiches</b> with choice of filling: -sautéed sweet peppers, pesto, cream cheese -basil grilled eggplant tapenade with mint leaves -smoked salmon, dill, cream cheese	\$5.95 each
<b>Tender Crab Cakes</b> succulent bite sized cakes with choice of remoulade, or chipotle aioli sauce	\$45.00 per dozen (3 dozen minimum)
<b>Grilled Marinated Shrimp Cocktail or Skewers</b> with choice of chili sauce, or spicy sweet and sour sauce	\$7.50 per person (20 person minimum)
<b>Poached Salmon</b> plattered with lemon, fresh dill, dark -or- light rye bread and a light dijon-dill sauce	\$14.95 per person (20 person minimum)
<b>Baked Asparagus en Croute with Lemon Zest</b>	\$35.00 per dozen (3 dozen minimum)
<b>Antipasti Bellissimo Tray</b> with tuscan salami, grilled chicken breast, smoked mozzarella, grilled vegetables, olives, roasted red pepper and pepperoncinis	\$12.95 per person (20 person minimum)
<b>Trio of Crostini</b> with choice of topping: -sun dried tomato with basil -white bean puree, lemon zest & chives -eggplant caviar, or roasted eggplant – mint -mint and goat cheese & walnut -goat cheese and fresh dill spreads	\$24 per dozen (3 dozen minimum)
<b>Elegant Tea Sandwich Triangles</b> with smoked salmon, cucumber with herbed cheese, or turkey with chutney	\$24.00 per dozen (2 dozen minimum)
<b>Middle Eastern Platter</b> homemade hummus, babaghanouj, fava bean dip, falafel, feta, olives and pita wedges	\$12.95 per person
<b>Mini Aram Wrap Sandwiches</b> rolled with dilled cream cheese spread and choice of filling: roasted turkey breast, roast beef, pesto chicken breast or vegetarian with eggplant, roasted pepper	\$6.95 per person
<b>Stuffed Mushroom Caps</b> choice of: spinach, pancetta and parmesan -or- spinach, mushroom and basil	\$35.00 per dozen
<b>Mild or Spicy Buffalo Wings</b> with celery sticks and blue cheese dipping sauce	\$6.50 per person
<b>Baked Brie en Croute</b> with pine nuts, pesto, sliced baguette and crackers	\$7.95 per person

## Gourmet Appetizers and Hors d'Oeuvres (continued)

### Carved Marinated Tri-tip or Beef Tenderloin

\$9.50 per person (20 person minimum)

served with creamed horseradish, mustards and mini rolls

## Assorted Gourmet Sandwiches Tray

all sandwich trays are \$13.50 per person

premade, table ready, on a variety of sliced bread, and rolls with various spreads

includes napkins, forks, choice of green salad -or- deli salad and an assortment of cookies or brownies

### Meat Selection

- grilled chicken breast fillet
- house oven roasted turkey
- black forest ham
- lean roast beef
- beef pastrami
- chicken salad
- dilled tuna salad
- avocado, cream cheese
- grilled eggplant w/ pesto

### Cheese Choice

- swiss
- smoked mozzarella
- mozzarella
- provolone
- cheddar cheese
- pepper jack
- american

### Choice of Side Salad

- red potato salad
- rotini pasta with veggies
- macaroni salad
- spinach salad

### Dessert Choice

- assorted cookies
- fudge brownies

## The Croissant Experience Buffet

\$14.50 per person

fresh baked golden croissants with a variety of elegant fillings:

- dilled shrimp with avocado
- curry chicken salad with currants
- dilled albacore tuna salad with avocado
- smoked mozzarella, pesto, olive tapenade and sun dried tomato spread

## Gourmet Sandwich Boxes

all sandwich boxes are \$13.95 per person

wrapped and labeled including deli salad and a cookie or brownie

box includes napkins and fork

all sandwiches will be prepared on a variety of breads, best suited for the meat

### Meat Selection

- grilled chicken breast fillet
- house oven roasted turkey
- black forest ham
- lean roast beef
- beef pastrami
- chicken salad
- dilled tuna salad
- avocado, cream cheese
- grilled eggplant w/ roasted peppers, pesto

### Cheese Choice

- swiss
- smoked mozzarella
- mozzarella
- provolone
- cheddar cheese
- pepper jack
- american

### Choice of Deli Salad

- red potato salad
- rotini pasta with veggies
- macaroni salad

### Dessert Choice

- chocolate-chip
- oatmeal-raisin
- white-chocolate-macadamia
- fudge brownies

## Gourmet Salad Boxes

all gourmet salad boxes are \$12.95 per person and can be topped with grilled chicken, tuna -or bay shrimp for no extra charge  
salad boxes include napkins and utensils, french bread with butter and assorted cookies or brownies

### Blue Dish Salad

-crisp romaine & spring mix, fresh veggies, red onion, garbanzo beans, feta cheese, & house vinaigrette

### Caesar Salad

-crisp romaine, house croutons & parmesan

### Mediterranean Salad

-crisp romaine & spring mix, veggies, olives, red onion, garbanzo beans, feta cheese, roasted eggplant, & sundried tomato vinaigrette

### Cobb Salad

-crisp romaine with roast turkey breast, eggs, bacon, veggies, avocado, croutons, & blue dish dressing

### Chef Salad

-crisp romaine with roast turkey breast, ham, eggs, cheese, veggies, croutons, & blue dish dressing

### Spinach Salad

-tender baby spinach, feta, eggs, bacon, avocado, veggies, & house vinaigrette

### Toppings

-chicken, tuna -or- vegetarian

### Dressings

-house vinaigrette, balsamic vinaigrette, sun-dried tomato vinaigrette, Caesar, thousand island, ranch & bleu cheese

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## Gourmet Salad Buffet

all entrée sized salads are \$13.95 per person (20 person minimum per item)

includes a green salad, choice of dessert and rolls with butter

salads come topped with grilled chicken breast (**half chicken and half vegetarian also available – specify when ordering**)

### Basmati Rice Salad

with julienned vegetables, jicama, olives, currants, roasted pine nuts and a fresh dill vinaigrette

### Thai Style Noodle Salad

with julienned vegetables, jicama, carrots, ginger, scallions, sugar peas, currants and a sesame-ginger peanut dressing

### Linguine Pesto Salad

with artichoke hearts, roasted sweet red peppers, mushrooms, parmesan and roasted pine nuts

### Tri-color Vegetarian Tortellini Pesto Salad

with artichoke hearts, roasted sweet red peppers, mushrooms, parmesan and roasted pine nuts

### Moroccan Style Couscous Salad

with tomatoes, olives, golden raisins, scallions, roasted almonds with lemon mint vinaigrette

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## Gourmet Wraps

all wraps are \$13.95 per person and include setup  
wraps include a choice of side salad and choice of dessert

### Side Salad Choices

- red potato salad
- rotini pasta with veggies
- macaroni salad
- spinach salad
- green salad
- caesar salad

### Dessert Choices

- assorted fresh baked cookies (chocolate-chip, oatmeal-raisin, white-chocolate-macadamia & chocolate-chip-walnut)
- assorted mini baklava
- fudge brownies

### Aram Wraps Sandwich Tray

rolled with fresh dilled cream cheese spread, shredded lettuce, tomato and choice of filling:

- house oven roasted turkey
- lean roast beef and horseradish
- curry chicken salad
- dilled tuna salad
- avocado, cream cheese
- grilled eggplant w/ roasted peppers, pesto

### Middle Eastern Wraps

lavash bread filled and rolled with hummus, tomato-cucumber-parsley salad, tahini sauce and choice of filling:

- falafel (garbanzo bean patties) – vegetarian
- halal grilled ground leg of lamb
- grilled tri-tip schwarma grilled marinated with caramelized onions
- chicken shawarma grilled marinated fillet with caramelized onions
- lamb shawarma grilled marinated leg of lamb with caramelized onions
- grilled eggplant with roasted potato and caramelized onions

### Teriyaki Wraps

includes steamed vegetables, steamed rice, caramelized onion and a miso ginger sauce wrapped in lavash with choice of filling:

- grilled teriyaki chicken
  - grilled teriyaki steak
  - teriyaki tofu
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## South of the Border Selection

all items include green salad, choice of dessert and setup

### **Burrito Wrap Buffet-Style**

\$13.95 per person

table-ready, premade assorted burritos rolled in flour tortilla with spanish rice, beans, mozzarella or jack cheese and choice of filling:

- marinated and grilled carna asada (steak) or tri-tip
  - marinated and grilled chicken breast
  - beef picadillo (slow simmered seasoned ground beef)
  - vegetarian (grilled vegetables and caramelized onions)
- includes sides of salsa fresca, guacamole, and tortilla chips

### **Hard & Soft Shell Taco Bar**

\$14.95 per person (20 person minimum)

create your own custom tacos with choice of meat and filling:

- marinated and grilled chicken breast
  - beef picadillo (slow simmered seasoned ground beef)
- served with sides of beans, salsa fresca, cheddar and jack cheese, guacamole

### **Enchiladas**

\$15.95 per person

steamed corn tortilla rolled with choice of filling:

- grilled -or- steamed chicken & cheese
  - seasoned beef picadillo & cheese
  - vegetarian (cheese, scallion and roasted sweet pepper)
- topped with tomatillo "green" chile sauce and baked to perfection  
served with sides of spanish rice, beans, salsa fresca, guacamole and tortilla chips

### **Fajita Fiesta Buffet**

\$16.95 per person

create your own custom fajitas with choice of meat and filling:

- marinated and grilled carna asada (steak)
  - marinated and grilled chicken breast
- with sauteed bell peppers, grilled onions, sliced tomatoes and steamed corn & flour tortillas  
served with sides of spanish rice, beans, salsa fresca, guacamole and tortilla chips
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## Italian Entrée Selection

gourmet, Italian homestyle dishes

all pastas served with green salad, baguette with butter, dessert and setup

### Side Salad Choices

- spinach salad
- green salad
- caesar salad

### Dessert Choices

- assorted fresh baked cookies (chocolate-chip, oatmeal-raisin, white-chocolate-macadamia & chocolate-chip-walnut)
- assorted mini baklava
- fudge brownies

<b>Vegetarian Lasagna</b>	\$14.95 per person
sauteed spinach, mushrooms, ricotta and mozzarella cheese,layered between semolina pasta sheets with tomato basil sauce	
<b>Chicken or Meat Lasagna</b>	\$15.95 per person
roasted chicken and light garlic or meat and light garlic with sauteed spinach, parmesan and mozzarella cheese, layered between semolina pasta sheets with tomato basil cheese sauce	
<b>Eggplant Parmesan</b>	\$14.95 per person
baked grilled eggplant topped with mozzarella, parmesan and a lite bechamel basil tomato sauce served over rice pilaf	
<b>Chicken Breast Eggplant Parmesan</b>	\$16.95 per person
grilled eggplant over a grilled chicken fillet topped with mozzarella, parmesan and a lite bechamel basil tomato sauce served over rice pilaf	
<b>Chicken and Cheese Ravioli</b>	\$14.95 per person
with choice of: -tomato basil sauce -pesto with lite bechamel sauce	
<b>Seafood Stuffed Ravioli</b>	\$15.95 per person
with tomato, lite garlic-basil-bechamel sauce and parmesan	
<b>Butternut Squash Stuffed Ravioli</b>	\$14.95 per person
vegetarian with tomato, basil, shallots, light béchamel sauce and parmesan	
<b>Tri-colored Cheese Tortellini</b>	\$14.95 per person
vegetarian with tomato-zucchini-basil sauce and parmesan	
<b>Linguine Pasta</b>	\$14.95 per person
vegetarian with tomato, basil, lite bechamel sauce and parmesan	
<b>Linguine Pasta with Grilled Chicken Strips</b>	\$15.95 per person
with tomato, basil, lite bechamel sauce and parmesan	
<b>Penne Rigate Pasta w/ Grilled Chicken Strips</b>	\$15.95 per person
with basil, tomato, lite bechamel sauce and parmesan	
<b>Penne Rigate Pasta</b>	\$14.95 per person
with tomato, basil, zucchini, squash, lite bechamel sauce and parmesan	
<b>Spaghetti</b>	\$14.95 per person
with choice of: meatballs, or meat and tomato-basil sauce and parmesan cheese	

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## Mediterranean (Middle Eastern) Selection

**we feature halal meats for all beef, lamb and chicken**

all items include choice of dessert, choice of salad and setup

### Side Salad Choices

- spinach salad
- green salad
- caesar salad

### Dessert Choices

- assorted fresh baked cookies (chocolate-chip, oatmeal-raisin, white-chocolate-macadamia & chocolate-chip-walnut)
- assorted mini baklava
- fudge brownies

### Create your own Shawerma Platter

\$17.95 per person

with hummus, tahini (tomato-cucumber-parsley) sauce, pita, yogurt sauce and choice of filling:

- grilled leg of lamb with caramelized onion
- grilled chicken with caramelized onion
- falafel (vegetarian, garbanzo bean patties)

### Middle Eastern Vegetarian Combo Platter

\$15.95 per person

includes vegetarian dolmas, rice pilaf, hummus, falafel, baaghanouj, tahini (tomato-cucumber-parsley) sauce, pita + wraps, and yogurt sauce

### Char-Grilled Shrimp Kabobs (Skewers)

\$18.50 per person

includes rice pilaf, hummus, tahini (tomato-cucumber-parsley) sauce, pita, and yogurt sauce

### Grilled Beef Tri-tip Kabobs (Skewers)

\$18.50 per person

includes rice pilaf, hummus, tahini (tomato-cucumber-parsley) sauce, pita, and yogurt sauce

### Grilled Chicken Breast & Thigh Meat Kabobs (Skewers)

\$17.50 per person

includes rice pilaf, hummus, tahini (tomato-cucumber-parsley) sauce, pita, and yogurt sauce

### Middle Eastern Style Lamb Kabobs (Skewers)

\$19.50 per person

grilled marinated leg of lamb kabobs (skewers)

served with rice pilaf, side of hummus, tahini (tomato-cucumber-parsley) sauce, yogurt mint sauce and pita bread

### Oven Roasted Leg of Lamb

\$20.95 per person

boneless leg of lamb with rosemary mint sauce, roasted carrots and new red potatoes or grilled vegetable served with rice pilaf side of hummus, yoghurt mint sauce and pita bread

### Braised Lamb Shanks

\$20.95 per person

served with rice pilaf -or- mashed potatoes, grilled vegetables and pita bread

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## Mediterranean Chicken and Turkey Entrées

we feature halal meats for all beef, lamb and poultry

all items include penne rigate -or- rice pilaf, green salad, bread, dessert and setup

<b>Chicken Monterey</b> grilled skinless boneless chicken breast fillet with artichokes, and lemon sauce	\$15.95 per person
<b>Chicken Marsala</b> grilled skinless boneless chicken breast fillet with marsala wine, mushroom, scallion sauce	\$15.95 per person
<b>Chicken Piccata</b> skinless boneless chicken breast fillet sauteed with lemon, white wine and caper sauce	\$16.50 per person
<b>Chicken Cacciatore</b> braised chicken pieces with vegetable and tomato wine sauce	\$15.95 per person
<b>Chicken Tikka Masala</b> Chicken Tikka Masala with rice pilaf and yogurt mint sauce	\$15.95 per person
<b>Chicken Dijonaise</b> baked skinless boneless fillet with creme freche, light dijon, grapes, wine and herbs d' provence sauce	\$15.95 per person
<b>Chicken Marbella</b> breast of chicken baked with olives, prunes, oregano, wine and caper sauce	\$15.95 per person
<b>Lemon Chicken</b> golden brown crisp baked chicken breast with lemon, rosemary, brown sugar and paprika glaze	\$15.95 per person
<b>Sesame Chicken</b> crisp baked chicken breast with roasted sesame seeds, ginger and hoi sin basting sauce	\$15.95 per person
<b>Oven Roasted Whole Tom Turkey</b> ready sliced with stuffing, garlic mashed potatoes, gravy and cranberry sauce	\$19.95 per person
<b>Moroccan Chicken Stew</b> pan seared chicken and vegetables slowly simmered, and sides of saffron couscous pilaf + yoghurt mint sauce	\$17.50 per person
<b>Grilled Teriyaki Chicken Fillets</b> grilled marinated chicken fillets topped with our own spicy or mild teriyaki, miso, ginger sauce	\$15.95 per person

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## Beef Entrée Selection

all items include green salad, baguette + butter, dessert and set-up

<b>Roast Fillet Mignon Medallion</b> black angus fillet marinated and roasted with asparagus and/or herbed roasted red potato	\$25.95 per person
<b>Homestyle Meat Loaf</b> the ultimate comfort food with tomato mushroom sauce, served with garlic mashed potatoes or steamed vegetables	\$16.95 per person
<b>Grilled Angus Tri-Tip</b> dry rub marinated and mesquite grilled with aujus mushroom-balsamic reduction served with garlic mashed potatoes and steamed or grilled vegetables	\$20.95 per person
<b>Angus Prime Rib Pot Roast</b> thyme, bay leaf and garlic marinated served with garlic mashed potatoes and steamed or grilled vegetables	\$24.95 per person
<b>Virginia Baked Ham with Light Apricot Honey Glaze</b> served with garlic mashed potatoes or steamed vegetables	\$19.95 per person
<b>Grilled Pork Loin</b> with mushroom, shallot, wine sauce served with grilled vegetables, mashed potatoes or rice pilaf	\$18.95 per person
<b>Char-Grilled Pork Chops</b> center cut pork chops with sauteed mushrooms & sage sauce, mashed potatoes and grilled vegetables	\$18.95 per person

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## Seafood Entrée Selection

all items include choice of salad, dessert and setup

<b>Side Salad Choices</b> -spinach salad -green salad -caesar salad	<b>Dessert Choices</b> -assorted fresh baked cookies (chocolate-chip, oatmeal-raisin, white-chocolate-macadamia) -assorted mini baklava -fudge brownies
<b>Char-Grilled Salmon Filet</b> with light garlic, lemon and caper sauce, rice pilaf and steamed -or- grilled vegetables	\$21.95 per person
<b>Seared Salmon Filet</b> with mushroom and chardonnay reduction sauce, rice pilaf and sauteed bok choy	\$21.95 per person
<b>Char-Grilled Teriyaki Salmon Filet</b> with teriyaki, miso and ginger sauce, rice pilaf and steamed -or- grilled vegetables	\$21.95 per person
<b>Char-Grilled Shrimp Kabobs (Skewers)</b> with rice pilaf and grilled vegetables	\$18.50 per person
<b>Sauteed Tiger Prawns</b> with tomato, shallot, white wine and garlic sauce served with polenta or nutted rice pilaf	\$18.50 per person

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## BBQ Entrée Selection

BBQ entrées: call for quote

we feature complete BBQ set-up at job site, company site, or public park with:

bbq grill w/ mesquite charcoal, tables, chairs, assorted rolls and ice bucket

we can also bring prepared bbq dishes table-ready to enjoy as buffet style

condiments included: cheese, ketchup, mustard, diced onions, relish, pickles, mayo, hot sauce, BBQ sauce

all items include set-up, choice of: dessert, salads and sides\*:

### Side Choices

- grilled red potato
- carrots
- zucchini
- red onion
- baked beans
- salsa fresca and chips
- corn bread

### Salad Choices

- red potato salad
- macaroni salad
- coleslaw salad
- caesar salad
- spinach salad
- green (greek) salad

### Dessert Choices

- assorted fresh baked cookies (chocolate-chip, oatmeal-raisin, white-chocolate-macadamia & chocolate-chip-walnut)
- assorted mini baklava
- fudge brownies

## Meat Selection

### Grilled Angus Tri-Tip

### Baby Back or Regular Ribs

### Beef Brisket

### Grilled King Salmon Fillet

regular -or- teriyaki style

### Grilled Leg of Lamb Kabobs (Skewers)

### Grilled Beef Brisket Kabobs (Skewers)

### Grilled Chicken Breast & Thigh Meat Kabobs (Skewers)

regular -or- teriyaki style

### Grilled Chicken Breast

regular -or- teriyaki style

### Grilled 1/4 LB Sausage

choice of sausage:

- chicken apple
- chicken basil
- spicy beef
- mild italian
- spicy italian

### 1/4 LB Angus Hamburger

### 1/4 LB Beef Hot Dog

\*The variety of BBQ meats **and** number of sides varies depending on the number of people.

Please let us know what types of meats you would like when ordering, and we will work with you to satisfy your needs.