

# **CATERING BY MARK DIFE0**

**"World Headquarters"**

**2740 Foxwood Drive**

**FAIRLAWN, OHIO 44333**

**OFFICE 330-869-8787 FAX 234-678-8415**

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**Website: [www.CateringByMarkDiFeo.com](http://www.CateringByMarkDiFeo.com)**

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## **Catering Menu**

**We are Your Complete Event Planners so that You can**

**" Be a Guest at Your Own Party"**

**OR**

**Have Food Delivered Ready to Serve**

**Payment by Cash, Check or Major Credit Card**

**10/01/2008**

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<p><b>Package 1</b> <b>"Dinner"</b></p> <p><b>\$8.95 pp for 25 – 75 people</b> <b>\$8.45 pp for 76 people &amp; up</b></p> <p><b>Includes:</b></p> <p><b>1 Standard Entrée</b></p> <p><b>3 Side Dishes</b></p> <p><b>Dinner Rolls &amp; Butter</b></p> <p><b>All Proper Disposables</b></p>	<p><b>Package 2</b> <b>"Famous Chicken &amp; Pasta Special"</b></p> <p><b>\$9.95 pp for 25 – 75 people</b> <b>\$9.45 pp for 76 people &amp; up</b></p> <p><b>Includes:</b></p> <p><b>DiFeo's Fried or Baked Chicken</b></p> <p><b>Penne Pasta with Meatballs</b> <b>or Cheese Tortellini w/White Cream Sauce</b></p> <p><b>2 Side Dishes</b></p> <p><b>Dinner Rolls &amp; Butter</b></p> <p><b>All Proper Disposables</b></p>
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<p><b>Package 3</b> <b>"Standard Buffet"</b></p> <p><b>\$10.95 pp for 25 – 75 people</b> <b>\$10.45 pp for 76 people &amp; up</b></p> <p><b>Includes:</b></p> <p><b>2 Standard Entrees</b></p> <p><b>3 Side Dishes</b></p> <p><b>Dinner Rolls &amp; Butter</b></p> <p><b>All Proper Disposables</b></p>	<p><b>Package 4</b> <b>"Standard/Deluxe Buffet"</b></p> <p><b>\$11.95 pp for 25 – 75 people</b> <b>\$11.45 pp for 76 people &amp; up</b></p> <p><b>Includes:</b></p> <p><b>1 Standard Entree</b></p> <p><b>1 Deluxe Entree</b></p> <p><b>3 Side Dishes</b></p> <p><b>Dinner Rolls &amp; Butter</b></p> <p><b>All Proper Disposables</b></p>
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<p style="text-align: center;"><b>Package 5</b></p> <p style="text-align: center;"><b>"Deluxe Buffet"</b></p> <p style="text-align: center;"><b>\$13.45 pp for 25 – 75 people</b>  <b>\$12.95 pp for 76 people &amp; up</b></p> <p><b>Includes:</b></p> <p><b>2 Deluxe Entrees</b></p> <p><b>3 Side Dishes</b></p> <p><b>Dinner Rolls &amp; Butter</b></p> <p><b>All Proper Disposables</b></p>	<p style="text-align: center;"><b>Package 6</b></p> <p style="text-align: center;"><b>"Hors D'oeuvres &amp; Standard Buffet"</b></p> <p style="text-align: center;"><b>\$16.45 pp for 25 – 75 people</b>  <b>\$15.95 pp for 76 people &amp; up</b></p> <p><b>Includes:</b></p> <p><b>Cheese &amp; Crackers Or Vegetables &amp; Dip</b></p> <p><b>2 Standard Hot Hors D'oeuvres</b></p> <p><b>2 Standard Entrees</b></p> <p><b>3 Side Dishes</b></p> <p><b>Dinner Rolls &amp; Butter</b></p> <p><b>All Proper Disposables</b></p>
<p style="text-align: center;"><b>Package 7</b></p> <p style="text-align: center;"><b>"Standard Hors D'oeuvres Package"</b></p> <p style="text-align: center;"><b>\$11.45 pp for 25 – 50 people</b>  <b>\$10.95 pp for 51 – 100 people</b>  <b>\$10.45 pp for 101 people &amp; up</b></p> <p><b>Includes:</b></p> <p><b>Cheese &amp; Cracker Display</b></p> <p><b>Fresh Vegetable &amp; Relish Display</b></p> <p><b>2 Standard Hot Hors D'oeuvres</b></p> <p><b>Select 2: Coffee, Punch or Soft Drinks</b></p> <p><b>All Proper Disposables</b></p> <p><b>Designed for 2 Hour Cocktail Party</b></p>	<p style="text-align: center;"><b>Package 8</b></p> <p style="text-align: center;"><b>"Deluxe Hors D'oeuvres Package"</b></p> <p style="text-align: center;"><b>\$20.95 pp for 25 – 50 people</b>  <b>\$20.45 pp for 51 – 100 people</b>  <b>\$19.95 pp for 101 people &amp; up</b></p> <p><b>Includes:</b></p> <p><b>Cheese &amp; Cracker Display</b></p> <p><b>Fresh Vegetable &amp; Relishes W/Dip</b></p> <p><b>2 Standard Hot Hors D'oeuvres</b></p> <p><b>2 Deluxe Hot Hors D'oeuvres</b></p> <p><b>Mini Sandwiches w/Condiments</b></p> <p><b>Fresh Fruit or Dessert or Combination</b></p> <p><b>Select 2: Coffee, Punch &amp; Soft Drinks</b></p> <p><b>All Proper Disposables</b></p> <p><b>Designed for 2 – 4 Hour Cocktail Party</b></p>

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**HOT APPETIZERS**

**Standard Selections**

- \*Imported Pasta: Penne or Bowtie w/ Marinara or White Cream Sauce
- \*DiFeo's Famous Chicken Wings Breaded or BBQ Style
- \*Sautéed Chicken Breast: Bite Sized Marsala w/Mushrooms, Lemon Pepper Style or Champagne w/Raspberry Sauce
- \*Cocktail Meatballs: BBQ Style or Sweet & Sour w/Pineapple & Peppers
- \*Sauerkraut Balls w/Mustard Sauce
- \*Bite Sized Italian Sausage OR Kielbasa w/ Peppers & Onions
- \*Venetian Pizza w/White Cheese & Vegetable: No Sauce
- \*Broccoli & Cheese Puffs

**Deluxe Selections**

- \*Breaded Chicken Breast Tenders
- \*DiFeo's Famous Buffalo Wings with Classic Original Buffalo Sauce
- \*Sea Scallops: Breaded Or Sautéed in Garlic Butter Wine Sauce
- \*Sautéed Shrimp in Butter & Garlic
- \*Breaded Fantail Shrimp w/ Classic Cocktail Sauce
- \*Stuffed Mushroom Caps: Seafood&Cheese, Sausage&Cheese or Spinach&Cheese
- \*Bacon Wraps (Waterchestnuts, Shrimp, Chicken Breast Bits or Chicken Liver)
- \*Chicken Satay on Skewers w/Hot Peanut Sauce
- \*Mini Eggrolls with Vegetables, served with Sweet & Sour and Mustard Sauces
- \*Pork Tenderloin w/Pineapple Teriyaki Sauce Or Jack Daniel's Sauce
- \*Sautéed Pasta: Tortellini w/ Marinara OR White Cream Sauces

**Extra Deluxe Selections**

- \*Prime Beef Tenderloin: Roasted in Natural Juices, Sliced for Miniature Sandwiches w/Dinner Rolls, Served w/Honey Mustard, Mayo, & Horseradish

Carved by Chef at Lighted Carving Station at Event Site at additional charge.

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**COLD APPETIZERS**

**Standard Selections**

**Fresh Vegetables & Relish Tray with Dip**  
**Fresh Cheese Display with Cheese Spreads & Crackers**

**\*Fresh Vegetables, Relishes & Cheese Combination w/Crackers & Dip**

**Fresh Fruit Favorites with Fresh Cut Golden Pineapple & Sweet Strawberries**  
**Served with Homemade Fresh Fruit Dip**

**Deluxe Selections**

**\*Assorted Mini Sandwiches w/Dinner Rolls –Ham, Turkey, & Roast Beef**  
**w/Horseradish, Honey Mustard & Mayonnaise served On the Side**

**\*Miniature Croissants Stuffed w/Chicken Salad & Seafood Salad**

**\*Open Face Canapés: Assorted w/Flavored Cream Cheese & Specialty Toppings**

**Fresh Fruit Display with Pineapple, Strawberries, Cantaloupe, Honeydew,**  
**Watermelon, & Grapes, Creatively Displayed with Dipping Sauce**

**Extra Deluxe Selections**

**\*Fresh Extra Large Shrimp Cocktail with Classic Cocktail Sauce**

**\*Jumbo Shrimp Wrapped w/Snow Pea Pod served w/Orange Marmalade**  
**Horseradish Sauce**

**Tropical Fruit Tree with Skewers of Fresh Fruit Colorfully Displayed on**  
**Stacked Pineapple Tree with Palm Frond Topping**  
**Requires Min. 50 People**

**Tender Asparagus Tips wrapped with Medium Rare Roast Beef**  
**Served with Tarragon Mustard Sauce**

**\*Peppered Salmon Fillets Bite Sized w/Dill Sauce on Side:**  
**Requires Min. 50 People**

**\*Poached Or Smoked Salmon Fillet Only: Requires a Minimum of 100 People**

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**ENTREES**

**Standard Entrees**

- \* DiFeo's "Famous" Chicken (Fried, Baked or BBQ) or Boneless Chicken Tenders
- \* Sliced Boneless Ham with Brown Sugar or Smoked Country Ham
- \* Oven Roasted Boneless Turkey Breast – "Just Like Thanksgiving-Year 'Round"
- \* Choice Roast Beef Sliced in Natural Juices
- \* Mild Italian Sausage Baked, Green Peppers, Onions & Homemade Sauce on Side
- \* Imported Penne Pasta w/Homemade Marinara Sauce & Cheese
- \* Bow Tie Pasta w/White Cream Sauce & Cheese
- \* Stuffed Cabbage Rolls with Homemade Sauce
- \* Sirloin Tips with Egg Noodles and Light Cream Sauce

**Deluxe Entrees**

- \* Imported Penne Pasta w/Homemade Meat Sauce or Meatballs "Family Favorite"
- \* Homemade Meat or Vegetable Lasagna, Stuffed Cheese Tortellini or Ravioli w/Marinara Sauce or White Cream Sauce
- \* Choice Roast Sirloin of Beef w/Mushroom Shallot Gravy – Oh So Good!
- \* Tender Roasted Pork Loin, in Natural Juices, Jack Daniels Sauce, BBQ Sauce or Pineapple Teriyaki Sauce

**"Famous DiFeo's Chicken"**

- \* Breaded Stuffed Chicken Breast (w/Broccoli & Cheese or Cordon Bleu)
- \* Santa Barbara Chicken Breast (Topped w/Confetti Vegetables & Cheese)
- \* Boneless Chicken Breast Lemon Pepper Style with White Wine Sauce
- \* Sautéed Boneless Chicken Breast Marsala with Fresh Mushrooms
- \* Champagne Chicken Breast with Raspberry Sauce on the Side
- \* "Birds of Paradise" Boneless Chicken Breast w/Caribbean Flavor & Sauce

**Extra Deluxe Entrees**

- \* Prime Beef Tenderloin
- \* Delmonico (Prime Rib without the Bone)  
Both are served w/Ajus, Horseradish Sauce & Sweet & Hot Mustard  
Carved by Chef at Event Site Available at Additional Charge
- \* Beef Wellington with Mushroom Duxelle Sauce in Puff Pastry Dough
- \* Roast Lamb with Mint Sauce
- \* Shrimp Scampi with Garlic Butter Sauce
- \* A Variety of Fish: Sea Bass, Tilapia, Cod Loin, etc. Available – Call for Pricing

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**SIDE DISHES**

**Standard Side Dishes**

- \*Tiny Round Potatoes w/Peppers & Onions
- \*Roasted Red Skin Potatoes w/Peppers & Onions
- \*Cheesy Red Skin Potatoes with Cheddar Cheese & Seasoning
- \*Parsley Potatoes with Butter & Parmesan Cheese
  - \*Baked Potato w/Butter & Sour Cream
  - \*Potatoes Au Gratin or Scalloped Potatoes
  - \*Rice Pilaf or Seasoned Rice with Vegetables

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- \*Buttered Noodles & Garlic
- \*Penne Pasta w/Homemade Marinara
- \*Bow Tie Pasta w/White Cream Sauce & Cheese
- \*Pasta Primavera: Variety of Pasta, Fresh Sauteed Vegetables, & Cream Sauce

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- \*Green Beans Almondine
- \*Buttered Kernel Corn Or Corn on the Cob (in season)
- \*Honey Glazed Carrots with Brown Sugar
- \*Fresh Vegetable Medley: California Style, Mediterranean, or Oriental Style

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- \*Fresh Tossed Garden Salad w/Iceberg Lettuce and Italian & Ranch Dressings
- \*Special Mixed Greens Salad with Fresh Vegetables, Dressings and Croutons
- \*Homemade Potato Salad, Pasta Salad or Mediterranean Salad
- \*Cole Slaw or Fresh Vegetable Salad w/Honey Dijon Mustard Dressing

**Deluxe Side Dishes: Add \$1.50 per person**

- \*Twice Baked Potato–Stuffed w/Fresh Whipped Potatoes, Seasonings & Cheese
- \*Antipasto Salad with Italian Meat & Vegetables
- \*Classic Caesar Salad with Croutons, Parmesan and Homemade Caesar Dressing
- \*Deluxe Fruit Salad with Berries and Garnish

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**DESSERT & BEVERAGE MENU**

**Desserts**

- \*Cookies – (2) Assorted Cookies per person \$2.00 per person**
- \*Standard Dessert Tray – (2 pieces pp) Assorted Bite Size Cookies, Brownies, & Cheesecake \$2.25 per person**
- \*Deluxe Dessert Tray – (3 pieces pp) Assorted Bite Size Cheesecake, Cream Puffs & Éclairs, Baklava, Torte Cake, & Petit Fours \$3.75 per person**
- \*Fresh Fruit Favorites with Golden Pineapple & Sweet Strawberries Served with Homemade Fresh Fruit Dip \$2.00 per person**
- \*Fresh Fruit Display with Pineapple, Strawberries, Cantaloupe, Honeydew, Watermelon, & Grapes, Creatively Displayed with Dipping Sauce \$3.50 per person**
- \*Combination Fresh Fruit & Bakery \$3.25 per person**

**Specialty Dessert Presentation**

- \*Specialty Flaming Desserts – Banana’s Foster, Cherries Jubilee & Brandied Strawberries Designed for Your Event Prices Vary by Event**
- OR**
- Ice Cream Sundae Bar with all the Toppings “We All Scream for Ice Cream” Priced by Event**

**Beverages**

- \*Cold Beverages: \$1.25 per person per choice**  
Assorted Canned Pop: Regular, Diet Flavors & Bottled Water  
Sparkling Cranberry Fruit Punch, Citrus Punch or White Grape Punch  
Juices – Popular Flavors for each Meal Requested
- \*Hot Beverages: \$1.25 per person per choice**  
Fresh Brewed Coffee, Decaf. & Hot Tea – Cream, Sugar & Stirrers  
Hot Apple Cider or Wassail (Seasonal)

**Combination of Both Cold Beverage and Hot Beverage for Event  
\$ 2.00 per person**

**\*All above beverages include proper disposable cups and ice.  
Service Containers Optional.**

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**TERMS & CONDITIONS**

**To place an order** or request any information about catering services, please call 330-869-8787 or The New Fax is 234 678 8415.  
Email: [MVDIFE0@aol.com](mailto:MVDIFE0@aol.com) and our Website: [www.CateringByMarkDiFeo.com](http://www.CateringByMarkDiFeo.com)

Allow as much time as possible in advance to prepare your order so that we may better serve you. Please place your order at least 48 hours before the serving time of your event. All orders must be placed by 3:00 pm, 2 days prior to your event or they will be subject to special pricing and menu conditions based on product availability.

**Delivery Charge:** There is a standard delivery charge based on your delivery area. The minimum delivery charge is \$40.00 per delivery and \$40.00 to return and pick up equipment (depending on your zip code). There is an additional charge for any services provided at time of setup or pick up.

**Payment:** We accept Cash, Checks, or Credit Card. All orders require a signature and a deposit with the balance due on delivery. All events are considered tentative unless we have received the deposit and signed copy of the invoice.  
**We reserve the right to turn down events, if we are booked, or someone has not executed the contract as stated, so please confirm dates early.**

**Catering Menu & Pricing:** This menu is based on the food and beverage portion of your event, it does not include such things as Employee Services, Rentals, Decorations, etc. Pricing is subject to change without notice. Once you have signed the contract and made your deposit, your price will be locked in, unless otherwise stated on your invoice or any changes are made to the contract. If final count is less than original contract, it is subject to a price per person changes, based on contract terms.

**Employee Services:** Our staff is professionally dressed for your event. We charge a per staff member, per hour fee. It is usually calculated on a window of 2 hours before event, event length and 2 hours after the event. The before and after times are required to prepare for your event, loading the truck, travel time to & from the event location, setting up at your location, serving during your event, clean up after your event and then returning equipment and supplies to our home office.

**Food Portions & Leftover Foods:** Mark DiFeo will plan and prepare food for the guaranteed final count provided by the client. Food portions are ample to serve most appetites with satisfaction. Food portioning may need to be varied depending on the menu selections, varied appetites of your guests and the length of your event. Please be thorough in discussing this. Leftovers of the displayed foods will be left for the host to consume at their discretion. Please take proper care of leftovers. Due to insurance liability risks, client must follow standard health and sanitation rules after the event to properly maintain safe food and beverages.

**Mark DiFeo & Staff would like to Thank You in Advance!**