

# MITCH'S "Suggested" MENU GUIDE

All of the following menus include choice of 2 side dishes listed below, and full homemade ice cream sundae bar setup (details listed at end). Specific products that I use in my menu guides are listed as follows: Marinated Boneless Chicken Breast, New York Style Hot Dogs (locally made), Fresh Ground Chuck for Hamburgers (minimum 90% lean complete with American Cheese), Marinated Flank Steak, Baby Back Ribs or St. Louis style ribs, Mitch's special shredded/chopped pork Bar-B-Que (a unique item), Chicken & Ribs are also complete with Mitch's own special "Award winning homemade Bar-B-Que Sauce". Sundae Bar is complete with "Mitch's homemade Ice Cream and Yogurt". Sorbets available too.

## 1. Backyard Bar-B-Que Special

PRICE UPDATE EFFECTIVE (1-15-06)

Boneless Chicken Breast, Hamburgers & Hot Dogs. Choice of 2 sides & Sundae bar.  
Price per person \$10.75 - 12.75 ( Full Service Buffet)

## 2. BBQ Ribs & Chicken Feast

BBQ Ribs, (Choose style above) & Boneless Chicken Breast. Choice of 2 sides & Sundae Bar.  
Price per person \$14.50 - 16.50 ( Full Service Buffet)

## 3. Pork Bar-B-Que Special

Boneless Chicken Breast, Mitch's own specially cooked Pork Bar-B-Que (Pork shoulder slow cooked, shredded, seasoned & uniquely flavored until the flavors meld together). Specify SPICY or not. None like it in Pittsburgh. As a sandwich or as a plate item. Especially good with coleslaw on it. Burgers also in this package. Choice of 2 sides & Sundae Bar.  
Price per person \$11.75 - 13.75 Full Service Buffet)

## 4. IT'S A LUAU

A roasted pig (slow cooked over a wood fire), Boneless Chicken Breast & Marinated Flank Steak w/ Texas Red Chile BBQ Style Choice of 2 side dishes & Sundae Bar. (Steak can be substituted or omitted)  
Price per person \$14.50 - 16.50 ( Full Service Buffet) (Price modification with changes)

## 5. The Sampler

BBQ Ribs, Boneless Chicken Breasts, Burgers & Dogs. Choice of 2 sides & Sundae Bar.  
Price per person \$14.50 - 16.50 ( Full Service Buffet)

## 6. Mexican Fiesta

Marinated Flank Steak & Boneless Chicken Breast, Sauces suggested Con Queso, Texas Red-Chile. Chips & Homemade Salsa, sauteed Peppers and Onions, Tortillas. Shredded Monterrey Jack-Cheddar available as well as sour cream, shredded lettuce, shredded tomato and guacamole. Choice of 2 sides and Sundae Bar.  
Price per person \$15.50 - 17.50 ( Full Service Buffet)

## 7. MITCH'S SPECIAL SELECTION

Marinated Flank Steak & Shrimp Scampi or Cajun Shrimp. Choice of 2 sides and Full Sundae Bar.  
Price per person \$15.50 - 17.50 ( Full Service Buffet)

Children's Price: (6 - 12 1/2 price) / 5 & Under Free

## SIDE DISHES • CHOOSE 2

Mitch's Bar-B-Que'd Beans (None like 'em anywhere) creamy coleslaw, potato salad, pasta salad, and fresh corn (in season) Substitutions available with cost difference reflected in final price... typically from \$.50- \$1.00 per side additional.. Additional Specialty Side Dishes Available Upon Request and Listed on next page.  
Please add 18% Service Charge & 7% Sales Tax.. \* 50 Person minimum for on site events.

Final Price Includes Items listed below:

Bar-B-Que Pit Smoking on site w/ full buffet style set-up, plasticware, paper product, wood/fuel, service staff, condiments (including lettuce, tomato, onion, pickles, & cheese) buns and/or rolls w/ butter

Menu choices are flexible. Please note these are only guides.

Price set based on finalized menu, final count & stable food prices.

Full Ice Cream Sundae Bar included. Deduct \$2.50 per person if dessert bar not desired.

# MITCH'S SPECIAL SELECTIONS

Add to Menu: Beef Brisket: Slow Cooked

## SIDES

Fresh Garden Salad w/dressings	\$1.50
Fresh Fruit Salad	\$1.50
Homemade Salsa w/chips	\$1.50
Sauteed Potatoes...3 Styles	\$1.50
Balsamic Vinegar & Maple	\$1.50
Cajun Seasoned w/onions & peppers	\$1.50
Green peppers, onions & cheese	\$1.50
Zucchini/Vegetable Medley with tomato basil white wine cheese sauce	\$1.50
Pasta Alfredo w/ tarragon cream sauce	\$1.50
Pasta Marinara w/ penne or rigatoni	\$1.25
Rice Pilaf	\$1.25
Baked Potatoes w/ butter & Sour Cream	\$1.25
Grilled Vegetable Kabobs	\$1.95

## MEATS

PRIME RIB
BEEF INSIDE ROUND
BEEF TOP ROUND
FRESH PORK ROAST
BONELESS SMOKED HAM LOW IN SALT & FAT
SMOKED TURKEY
(ALL ABOVE MEATS CAN BE CARRIED TABLESIDE)
WHOLE CHICKENS
HALF CHICKENS
SPLIT CHICKEN BREASTS
ORANGE ROUGHY
FILET MIGNON
HOT OR SWEET SAUSAGE
Call for Market Prices

## APPETIZERS - COLD SELECTIONS

Homemade Salsa & Chips	\$1.50 pp
Potato Chips & Dip	\$1.00 pp
Fruit & Cheese Tray	\$1.75 pp
Fresh Vegetable Tray w/ dip	\$1.75 pp

## HOT SELECTIONS

Mitch's RIBS • \$1.25 per bone

## WINGS

50 count (24.99) \* 100 count (45.99)  
(smoked, not fried • Buffalo or BBQ)

## MITCH'S AWARD WINNING BBQ SAUCES

### MITCH'S ORIGINAL BBQ SAUCE

#### TEXAS RED CHILE

(sweet & hot Texas style sauce)

#### BUFFALO

(Traditional hot wing sauce for chicken)

#### YELLOW POISON

(habanero based w/ wild flavors super hot)

CAJUN SEASONING \* (dry rub for Blackened Fish, Steak, Shrimp and Burgers)

## BEVERAGES

Available upon request

Pepsi by the case @ \$16.95

Boylans Bottles by the case (Old Fashioned)

Specialty Flavors @ \$24.95

Iced Tea/ Lemonade .50

Coffee .50 per cup

*FYI...KONA Coffee is a unique and rare item from a family farm in Hawaii. Best in the world.  
Also available upon request: Mancini's Rolls & Italian Bread or Breadworks Rolls & Sourdough.*

## THE ULTIMATE SUNDAE BAR

Mitch's Exquisite Homemade Ice Cream Featuring 4 to 6 flavors of Ice Cream or Yogurt • Over 20 Toppings

Hot Fudge • Hot Caramel • Fresh Strawberry Topping • Butterscotch • Chocolate Syrup • Pineapple • Maraschino Cherries • Raspberry Sauce

Granulated Peanuts Roasted, Buttered & Salted Nuts (Almonds, Pecans, Cashews) • Walnuts • Oreos • Heathbar • Reese Cups • Reese Pieces • Pie Crust Pieces

Chocolate Chip Cookie Dough • M & M's • Snickers • Butterfinger • Rainbow Sprinkles • Chocolate Sprinkles • Chocolate Chips

And Lots of Special Whipped Cream and whatever special new concoction we can invent. • Available by request: Peanut Butter Sauce & Marshmallow Sauce, Cake & Sugar Cones

## Guarantees

You must guarantee your final count 72 hours in advance. If no guarantee is given, you will be billed for the number listed on the original quote. A 30% deposit is Required. All prices are subject to change due to market fluctuations (especially with whole pigs and lamb). We will be pleased to work a special menu out for you.

## Addendum to Menu

In order to avoid any confusion that may exist for future consumers due to our present menu being vague and outdated, please note the following.

The menu is a guide rather than a menu set in stone. One can flex anything together that they so desire.

Prices are a guide as opposed to being fixed and can vary from time to time due to wild swings in food and energy costs. Per person costs can vary up to a dollar or two per person in certain circumstances.

There is a price range as opposed to a fixed price and this is to accomodate travel. Unlike some caterers who work at the same facility, I travel all over the Pittsburgh area, and due to energy demands, cost of transporting staff, number of staff, size of party and location, all help to determine the cost of a catered barbecue event.

All caterers charge sales tax and gratuity. Because I am located in Allegheny County, the sales tax rate is 7% and the gratuity is 18%. These charges are in addition to a menu selection. The service charge helps me to pay my staff a better wage. If you feel they have done a better job than what you expected, feel free to compliment them in any manner you deem fit.

Minimum size of party is 50 adults and our menu costs are based upon these as a guide to start; however, on occasion, we can accomodate a smaller party if we are available. Please note that a smaller party with fewer guests than 50, and a sizable distance to travel to can very well drive a customer's per person cost up sustantially Long distance travel alters costs quite a bit, especially when we are bringing a commercial barbecue pit out unlike a small gas or charcoal grill that some caterers use.

These days it seems everyone is getting into the barbecue/picnic business. I have been doing this for 13 years now. I started out making ice cream and then added barbecue in 1993. I won BBQ competitions, sold food at festivals and other events, but today I only cater. No events, no festivals, no distractions. I focus on catering.

Last, we strive to do a good job. We aren't perfect, but we attempt to be consistent as humanly possible. Cooking outside in the various elements we are dealt with lends a bit of uncertainty to each job, as well as traffic jams, getting lost, bad directions.