

STARTERS

WINGS (MILD, BBG, HOT, OR GARLIC)	100PC	\$40
MAMMA STEVE'S PIZZA	100PC	\$50
SWEDISH MEATBALLS	100PC	\$40
SAUERKRAUT BALLS	100PC	\$40
CRAB STUFFED MUSHROOMS	100PC	\$60
SHRIMP EGGROLLS	100PC	\$60
BACON WRAPPED CHESTNUTS	100PC	\$60
FRUIT AND CHEESE PLATTER	SERVES 50	\$85
VEGETABLE TRAY & SPINACH DIP	SERVES 50	\$60



OPTIONAL COLORED LINEN NAPKINS	.45 PP
OPTIONAL LINEN TABLECLOTH 72X72"	\$4.00EA
OPTIONAL LINEN TABLECLOTH 54X120"	\$5.25
OPTIONAL CHINA PLACESETTINGS	\$3.00PP
BARTENDERS - ONE BARTENDER CAN HANDLE UP TO 100 GUESTS.	
5 HOUR MAX \$100 PER BARTENDER	



**SERVING CLEVELAND
AND NORTHEAST OHIO**



CHOOSING A CATERER FOR YOUR SPECIAL EVENT CAN BE DIFFICULT. IS THE CATERER REPUTABLE? HOW LONG HAVE THEY BEEN IN BUSINESS? IS THEIR FOOD GOOD? THESE ARE ALL GREAT QUESTIONS. RELAX. WE'VE JUST MADE YOUR JOB EASIER. MAPLE HEIGHTS CATERING IS A FAMILY OWNED AND OPERATED BUSINESS FOR OVER SIXTY YEARS. OUR SUCCESS COMES FROM DEDICATION ALONG WITH QUALITY AND SERVICE.

WE CAN CATER TO YOUR LOCATION; WHETHER A HALL, BACKYARD, OR PARK.

OR, IF YOU PREFER, YOU CAN USE ONE OF OUR PARTY CENTERS.

EITHER WAY, YOU'LL KNOW EVERYTHING WILL BE UNDER CONTROL.

OUR STAFF IS EAGER AND MOTIVATED TO SERVE YOUR NEEDS. THANK YOU FOR YOUR CONSIDERATION.

GRAND BUFFET

HOCEVAR'S 
MAPLE HEIGHTS
 **CATERING**



17330 Broadway Avenue
Maple Heights 44137
216.663.7733
mh catering.com

MAIN ENTREES

- **BLACK FOREST PORK** - PORK LOIN SERVED WITH DARK CHERRIES MARINATED WITH AMARETTO AND GARNISHED WITH SLIVERED ALMONDS
- **CHICKEN CORDON BLEU** - ROLLED WITH SMOKY HAM AND SWISS CHEESE AND LIGHTLY BREADED
- **THREE PEPPERS AND PORK** - HOME MADE ITALIAN SAUSAGE WITH GREEN, RED, AND YELLOW PEPPERS, AND SWEET ONION
- **SWEDISH MEATBALLS** - IN A RICH, CREAMY SAUCE WITH CAPERS
- **MEDITERRANEAN CHICKEN** - BREAST OF CHICKEN MARINATED IN OLIVE OIL, BALSAMIC VINEGAR, ROMA TOMATOES, AND PARMESAN
- **PORK TENDERLOIN IN BOURBON** - LOIN OF PORK MARINATED IN BOURBON, GARLIC AND BROWN SUGAR
- **WILD MUSHROOM CHICKEN** - BAKED IN A BUTTER CRÈME SAUCE WITH A MEDLEY OF MUSHROOMS
- **SEAFOOD ALFREDO** - CRAB, LOBSTER, AND SHRIMP IN A PARMESAN CREAM SAUCE SERVED OVER FETTUCCINE
- **CHICKEN MARSALA** - LIGHTLY GRILLED BREAST OF CHICKEN TOPPED WITH A RICH WINE AND MUSHROOM SAUCE
- **LEMON CAPER CHICKEN** - LIGHTLY CRUSTED AND TOPPED WITH LEMON-BUTTER CAPER SAUCE
- **BAKED LASAGNA** - MADE WITH OUR OWN SIGNATURE SAUCE
- **BREADED PORK CHOPS** - CENTER CUT FROM THE LOIN, BONELESS, LIGHTLY BREADED

• GRAND BUFFET •

FOR THE SPECIAL OCCASION

- ONE CARVING BOARD ITEM
- TWO MAIN ENTREES
- TWO SIDE DISHES
- GARDEN SALAD
- SWEET DINNER ROLLS
- FANCY DESSERTS
- COFFEE SERVICE
- PROFESSIONAL WAITSTAFF

50-100 GUESTS \$19.95 PER PERSON
100+ \$18.95 PER PERSON

IN ORDER TO CONFIRM YOUR RESERVATION, WE REQUIRE A MINIMUM DEPOSIT OF \$250.00 THE DEPOSIT WILL BE DEDUCTED FROM YOUR FINAL INVOICE. FULL PAYMENT IS REQUIRED FORTY-EIGHT HOURS PRIOR TO THE DAY OF THE FUNCTION. PAYMENT MAY BE MADE BY CASH, CHECK, OR MAJOR CREDIT CARD.

FOR ALL PARTIES, KINDLY ADD 15% GRATUITY

CARVING BOARD

- **TOP ROUND OF BEEF AU JUS** - SLOW ROASTED ON SITE AND CARVED TO ORDER AT THE BUFFET. ACCOMPANIED WITH AU JUS AND A SPECIAL HORSERADISH SAUCE
- **BREAST OF TURKEY** - BONELESS WHITE MEAT. TENDER AND JUICY
- **SMOKED CANADIAN HAM** - HICKORY AND CHERRY WOOD SMOKED FOR A PERFECT FLAVOR. TOP GLAZED AND BAKED WITH A HONEY-CINNAMON GLAZE

SIDE DISHES

- **GARLIC ROASTED REDSKIN POTATOES** - BABY RED POTATOES WITH A HINT OF GARLIC AND ROSEMARY. A FAVORITE
- **SCALLOPED POTATOES** - SLICED WHITE POTATOES WITH A RICH, CREAMY SAUCE
- **POTATOES AU GRATIN** - CREAMY POTATOES WITH A CHEDDAR CHEESE SAUCE
- **MASHED POTATOES** WITH GRAVY - WHIPPED IDAHO POTATOES WITH A DASH OF BUTTER
- **GREEN BEANS WITH MUSHROOMS** - A FAVORITE WITH ALL GROUPS
- **CALIFORNIA MEDLEY** - STEAMED BROCCOLI, CAULIFLOWER, AND CARROTS WITH A LIGHT BUTTER SAUCE
- **BABY CARROTS** - SWEET, TENDER CARROTS TOPPED WITH A BUTTER SAUCE AND PARSLEY
- **BROCCOLI WITH CHEESE SAUCE** - STEAMED BROCCOLI FLORETS DRIZZLED WITH A LIGHT CHEDDAR CHEESE SAUCE
- **GREEN BEAN ALMONDINE** - TOASTED, SLICED ALMONDS TOP OFF THIS CLASSIC
- **GREEK GARLIC-LEMON POTATOES** - ROASTED BABY RED POTATOES WITH A HINT OF GARLIC, LEMON, AND OREGANO
- **MUSHROOM RICE PILAF** - A FINE COMPLIMENT TO CHICKEN OR PORK

