

Brownie's Catering Menu with Chef Ralph 716-714-9933 for ordering

PROTEINS

Chicken

Golden Crispy Chicken Cutlets

Tender, thinly sliced chicken breast, lightly breaded and pan-fried to a beautiful golden crisp. A classic, comforting dish that's sure to please every palate.

Aromatic Baked Herb Chicken

ucculent boneless, skinless chicken breast, seasoned with a fragrant blend of garden herbs like rosemary, thyme, and oregano, then baked until perfectly juicy and tender. A wholesome and flavorful choice.

Savory Chicken Kabobs

Succulent pieces of tender chicken, perfectly marinated and skewered with vibrant bell peppers and sweet onions, then grilled to juicy perfection. Choose from Juicy Thigh Meat for a richer, more flavorful experience, or Lean Breast Meat for a lighter, classic taste.

Pork

Crispy Breaded Boneless Pork Chop

A lean, tender boneless pork chop, expertly coated in seasoned breadcrumbs and pan-fried to achieve a satisfyingly crispy exterior and moist, flavorful interior.

Tangy BBQ Boneless Pork Chop

A perfectly grilled or pan-seared boneless pork chop, glazed with our signature sweet and smoky barbecue sauce for a deliciously caramelized finish. A true crowd-pleaser!

Savory Stuffed Pork Chops

Tender pork chops filled with a delicious and seasoned stuffing, baked to juicy perfection. (Additional Charge)

BEEF

Beef on Weck

A Buffalo Tradition! Slow cooked and seasoned to perfection. Comes with horseradish, Au Jus and Homemade weck rolls.

GRILLED SKEWERS

Savory Chicken or Beef Kabobs

Succulent pieces of tender chicken or Beef, perfectly marinated and skewered with vibrant bell peppers and sweet onions, then grilled to juicy perfection. Chicken: Choose from Juicy Thigh Meat for a richer, more flavorful experience, or Lean Breast Meat for a lighter, classic taste.)

STARCH

Yukon Gold Baked Potato

A perfectly oven-baked Yukon Gold potato with a golden, crispy skin and a fluffy, creamy interior. Served piping hot, ready to be customized with your favorite toppings.

Creamy Homestyle Mashed Potatoes

Velvety smooth mashed potatoes, whipped with rich butter and a splash of warm milk for an irresistibly comforting and luxurious texture. A timeless favorite.

Delicious Baked Rigatoni

With Our Special Marinara & Mozzarella: Tender rigatoni baked in our flavorful housemade marinara sauce, topped with perfectly melted mozzarella cheese.

Tangy Macaroni Salad

A cool and refreshing accompaniment.

Classic Creamy Potato Salad

A satisfying and familiar favorite.

Brown Rice

Wholesome brown rice gently simmered in savory broth with a delicate hint of herbs, offering a satisfying texture and earthy flavor.

Fluffy White Rice

Light and airy white rice, cooked to perfection in aromatic broth, providing a versatile and delicious complement to any main course.

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SIDES

Sweet Summer Corn on the Cob

Plump, juicy kernels bursting with natural sweetness, steamed to perfection and lightly buttered. A taste of sunshine in every bite.

Hearty Campfire Baked Beans

Slow-cooked navy beans simmered in a rich, smoky-sweet molasses sauce with hints of brown sugar and savory spices. A truly comforting classic.

Green Beans

Tender green beans, simply steamed and seasoned with a touch of sea salt and freshly cracked black pepper, highlighting their vibrant flavor.

WRAPS

Savory Turkey Wraps

Tender sliced turkey paired with crisp lettuce, juicy tomato, and your choice of cheese.

Classic Ham Wraps

Thinly sliced ham combined with refreshing lettuce, ripe tomato, and flavorful cheese.

Creamy Tuna Salad Wraps

Our signature tuna salad, blended to perfection and served with crisp lettuce, juicy tomato, and cheese.

Zesty Chicken Salad Wraps

Flavorful chicken salad featuring tender chicken, crisp lettuce, juicy tomato, and cheese.

Vibrant Veggie Wraps

A refreshing medley of crisp lettuce, juicy tomato, nutritious alfalfa sprouts, colorful bell pepper, cool cucumber, creamy avocado, and savory hummus.

CRISP & FRESH SALADS

The Classic Chef's Salad

A generous bed of crisp mixed greens, piled high with thinly sliced oven-roasted turkey, lean smoked ham, Swiss cheese, hard-boiled egg wedges, cucumber, and ripe tomatoes. Served with your choice of dressing.

Vibrant Greek Salad

A refreshing medley of crisp romaine lettuce, ripe tomatoes, cucumbers, red onions, Kalamata olives, and crumbled authentic feta cheese, all tossed in a tangy oregano vinaigrette. A taste of the Mediterranean!

Hearty Antipasto Salad

A robust and flavorful salad featuring crisp mixed greens topped with an array of Italian deli delights: thinly sliced Genoa salami, spicy pepperoni, provolone cheese, marinated artichoke hearts, roasted red peppers, and a sprinkle of black olives. Finished with our zesty Italian dressing.

ORDERING

72 hour notice required for all entrées. Prices are per person – Sales Tax not included. Minimum order – 10 people. \$3.00 per person additional charge for orders under 20 people. Delivery fee is \$40.00 within a 20 mile radius and up to 49 people, \$60.00 for 50-99 people, \$80.00 for 100-149 people, \$130 for 150-199 people, \$250 for 200-249 people, \$300 for 250-349 people and \$350.00 for 350-400 people. Additional charge for over 20 miles. Prices and menu items are subject to change without notice.

PRICING

BRONZE BUFFET

\$19.50 per person Includes 1 Protein, 1 Starch, 1 Salad, Rolls and Butter

SILVER BUFFET

\$22.00 per person Includes 2 Protein, 2 Starch, 1 Salad, Rolls and Butter

GOLD BUFFET

\$25.00 per person Includes 3 Protein, 3 Starch, 2 Salad, Rolls and Butter