

Full-Service Catering Summer Menu April ~ November

~On Site and Delivery Culinary Specialist~

www.PogiesCatering.com

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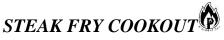
(440)864-4654 | JPogorelc@PogiesCatering.com

Bringing the kitchen to you for over 40 years!

All orders must be confirmed & finalized 7-10 days prior to the event

~Grilled Entrees~

We've been cooking over Hardwood Lump Charcoal for over 40 years. We've become masters of the coals using fire and smoke as main ingredients.



(Market Price)

NY Strip or Delmonico
(includes stainless silverware)

POGIE'S BBQ RIBS AND CHICKEN--\$19⁵⁰

St Louis Style BBQ Ribs and Boneless Lemon Herb Chicken Breast

SOUTHERN STYLE BBQ CHICKEN DINNER--\$17

1/2 BBQ Chicken

GRILLED LEMON HERB CHICKEN DINNER--\$17

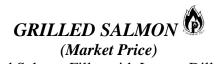
1/2 Chicken Grilled with Herbs and Fresh Lemons

SOUTHERN STYLE BBQ RIB DINNER--\$18

Fall of the bone St Louis Style BBQ

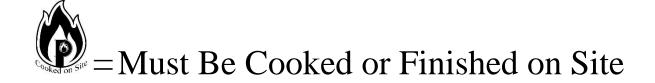
GRILLED LEMON HERB BONELESS CHICKEN BREAST--\$14

Boneless Chicken Breast Grilled with Herbs and Fresh Lemons



Grilled Salmon Fillet with Lemon Dill Aioli

(Above dinners served with any 2 side dishes and a roll & butter)



Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

~Pogie's Combos~ \$16-\$24

(Choose a 2 or 3 dish buffet served with any 3 side dishes and a roll & butter)

~Kielbasa & Kraut ~ Lemon Herb Boneless Chicken Breast

~Smoked Pulled Pork ~Homemade Meatloaf ~Roast Pork Loin ~Homestyle Pot Roast

~Hand Carved Oven Roasts~

\$16-\$29 (Carved on site) (Served with any 3 sides and roll & butter)

EYE OF ROUND SMOKEY HAM TURKEY BREAST PRIME RIB

combine any 2 roasts

~GOLF OUTING LUNCHEON~ Add to your dinner \$10

choose 2 sandwiches

Smoked Pork, Pulled Chicken, or Italian Sausage, Chips, Full Condiments. (Served at the turn. Dinner after the round)

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~THE PICNIC GRILL~ \$14-\$16

(Choose two sandwiches and any 2 side dishes)

~1/3 # Cheeseburger w/ Lettuce, Tomato, Onion

~All American Hot Dog w/ Stadium Mustard, Onion

~Polansky's Mild Italian Sausage or Bratwurst

~Grilled Lemon Herb Boneless Chicken Breast

~Jumbo Sliders~ \$13-\$15

(Choose two sandwiches and any 2 side dishes)

~ Smoked Pulled Pork w/ pickles, BBQ, & ~ Polansky's Italian Sausage w/ peppers & onions

~BBQ Brisket w/ pickles, BBQ, & onions ~Beer Bratwurst w/ caramelized onions

~There is a small travel charge for parties outside of Lorain or Western Cuyahoga Counties~ ~There is a small service charge for parties of less than 50 guests~

ALL DINNERS PLATED BUFFET STYLE

25 plate minimum for full-service catering. Please see our pick-up menu for smaller parties

and include heavyweight twill plates, heavyweight crystal plastic ware, napkins, and salt & pepper. (additional place setting options for an extra charge)

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~SIDES~

- ~STEAMED BABY REDSKIN POTATO
- ~POTATO SALAD
- ~WHIPPED POTATOES
- ~AU GRATIN POTATO
- ~SWEET POTATO CASSEROLE
- ~MACARONI SALAD
- ~CORNBREAD STUFFING
- ~BAKED BEANS
- ~WILD RICE PILAF

- ~ROASTED VEGTEBLES +\$2
- ~ BUTTERED ASPARAGUS +\$2
- ~BUTTERED BABY CARROTS
- ~GREEN BEANS w/mushrooms and onions
- ~COLE SLAW
- ~TOSSED GARDEN SALAD

~CORN (on the cob when in season +\$1) ~HOMEMADE MAC & CHEESE +\$2

EXTRA SIDES \$2

~Party Trays~ (priced per person)

Vegetable or Fruit Tray--\$2.50

A Seasonal Selection of Fresh Vegetables and Dip or Fruit.

Shrimp Cocktail--\$8 A Classic, Chilled Shrimp and Homemade Cocktail Sauce.

Cheese Tray--\$2.75 Selection of Hand Cut Cheeses, Grapes, and Crackers.

Charcuterie Tray--\$6 Smoked and Cured Meats, Pickled Vegetables, and Bread.

~Appetizers~ (priced per person) Double Order Recommended if Served as Entrée

Grilled Steak Skewers-\$8
Chicken Legs 3 Ways-\$7
Ham & Pineapple Kababs-\$4
Smoked Chicken Legs-\$6
Sausage Sampler (3)-\$5
Smoked Pork Mini Sliders-\$4
Smoked Pork Nacho Bar-\$4
Meatballs-\$3
(BBQ, Swedish, Italian)
Southwest Potato Skins-\$4
Turkey Bacon Pinwheels-\$4
Corned Beef Pinwheels-\$4

~The Sweet Stuff~ (priced per person)

- Cookie and Mini Pastries --\$2.75
- Fresh Baked Mama Jo Pies --\$3.25

• Cheese Cake --\$3

Custom Baked Cake --\$2.75

~Boxed Lunches~ \$9-\$11

(25-person minimum order)

Comes with a bag of chips, a piece of fresh fruit, & a chocolate chip cookie.

- Turkey and Bacon Hoagie or Wrap with Lettuce and Tomato.
- Ham and Swiss Hoagie or Wrap with Lettuce and Tomato.
- Tuna Salad Croissant or Wrap with Lettuce and Tomato.
- Chicken Salad Croissant or Wrap with Lettuce and Tomato.
- Grilled Chicken Caesar Wrap.

~Homemade Deli Salads~ (priced per person)

Antipasto--\$2.50 Salami, Pepperoni, and Smokey Ham mixed with Mozzarella, Provolone, Parmesan, Black Olives, Pepperoncini, and Onions in a Zesty Olive Oil Dressing.

Tri Color Pasta Salad--\$1.75 Tri Color Pasta, Olives, Bell Peppers, Onions, Pepperoncini, and Mozzarella in a Zesty Olive Oil Dressing.

3 Bean Salad--\$1.75 Kidney Beans, Yellow Beans, and Green beans tossed with Onions, Red Bell Peppers, and Fresh Mushrooms in a Smokey Bacon Vinaigrette.

Southwest Bean and Corn Salad--\$1.75Seasoned Black Beans, Roasted Corn, Red Bell

Peppers, Onions, Cilantro, and Tomatoes.

Chickpea, Cucumber & Feta Salad--\$1.75

Chickpeas, Onions, Bell Peppers, Cucumbers and Feta Cheese tossed in a Lemon Herb Vinaigrette.

Chili Lime Black-Eyed Pea Salad--\$1.75 Black-Eyed Peas, Fresh Jalapeno, Red Bell Pepper, Tomatoes and Green Onions Tossed with Sweet Lime Vinaigrette.



Pogie's new kitchen & dining room will be open in March 2025!

Pogie's Picnic Garden Pavilion open in June 2025!
Scan the QR code for updates

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October 2024