



# Pick-up Menu

For Pick up only at Pogie's Catering.  
Pick-up times are Tuesday-Saturday from 10am-4pm. Subject to availability.

**[www.PogiesCatering.com](http://www.PogiesCatering.com)**

**[Facebook.com/PogiesCatering](https://www.facebook.com/PogiesCatering)**

**(440)864-4654 | [JPogorelc@PogiesCatering.com](mailto: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

*All weights are pre cooked*

<i>~Chicken~</i>		
<b>Grilled Boneless Lemon Herb Chicken Breast</b>	<b>10 pieces \$55</b>	<b>20 pieces \$100</b>
<b>¼ Herb Roasted Chicken (dark meat)</b>	<b>10 pieces \$40</b>	<b>20 pieces \$75</b>
<b>Lemon Herb Pulled Chicken</b>	<b>5 pounds \$55</b>	<b>10 pounds \$100</b>
<b>BBQ Pulled Chicken</b>	<b>5 pounds \$60</b>	<b>10 pounds \$105</b>

<i>~Beef~</i>		
<b>Home Style Pot Roast w/ gravy</b>	<b>5 pounds \$75</b>	<b>10 pounds \$140</b>
<b>Homemade Meat Loaf</b>	<b>5 pounds \$60</b>	<b>10 pounds \$110</b>
<b>Slow Cooked BBQ Brisket w/ bbq, pickle, &amp; onion</b>	<b>5 pounds \$95</b>	<b>10 pounds \$180</b>
<b>Meatballs (1oz) (BBQ, Swedish, Italian)</b>	<b>40 pieces \$35</b>	<b>80 pieces \$60</b>

<i>~Pork~</i>		
<b>St Louis Style BBQ Ribs</b>	<b>5 slabs \$110</b>	<b>10 slabs \$215</b>
<b>Smoked Pulled Pork w/ bbq, pickle, &amp; onion</b>	<b>5 pounds \$70</b>	<b>10 pounds \$135</b>
<b>Italian Sausage w/ peppers &amp; onions</b>	<b>10 pieces \$45</b>	<b>20 pieces \$80</b>
<b>Kielbasa &amp; Kraut</b>	<b>5 pounds \$45</b>	<b>10 pounds \$85</b>
<b>Roast Pork Loin (carved) w/ gravy</b>	<b>5 pounds \$55</b>	<b>10 pounds \$105</b>
<b>Pineapple Baked Ham</b>	<b>20 slices \$40</b>	<b>40 slices \$75</b>

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

<i>~Pasta~</i>		
<b>Penne Pasta w/ marinara</b>	<b>Small (feeds up to 10) \$40</b>	<b>Large (feeds up to 20) \$75</b>
<b>Homemade Mac &amp; Cheese</b>	<b>Small (feeds up to 10) \$60</b>	<b>Large (feeds up to 20) \$115</b>

<i>~Sides~</i>		
<b>Buttered Redskin Potatoes</b>	<b>5 pounds \$15</b>	<b>10 pounds \$25</b>
<b>Au gratin Potatoes</b>	<b>About 20 servings \$45</b>	
<b>Baked Beans</b>	<b>About 25 servings \$30</b>	
<b>Buttered Baby Carrots</b>	<b>5 pounds \$20</b>	<b>10 pounds \$35</b>
<b>Green Beans w/ mushrooms &amp; onions</b>	<b>About 20 servings \$35</b>	
<b>Buttered Corn</b>	<b>About 25 servings \$30</b>	

<i>~Party Trays~</i>		
<b>Vegetable Tray</b>	<b>Small (feeds up to 10) \$25</b>	<b>Large (feeds up to 20) \$45</b>
<b>Fruit Tray</b>	<b>Small (feeds up to 10) \$25</b>	<b>Large (feeds up to 20) \$45</b>
<b>Cheese Tray</b>	<b>Small (feeds up to 10) \$30</b>	<b>Large (feeds up to 20) \$50</b>

<i>~Deli Salads~</i>	
<b>South West Bean &amp; Corn</b>	<b>Small (feeds up to 25) \$45</b>
<b>Chick Pea, Cucumber, &amp; Feta</b>	<b>Small (feeds up to 25) \$45</b>
<b>Chili Lime Black-Eyed Pea</b>	<b>Small (feeds up to 25) \$45</b>

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October 2024