



*Catering by Verba's*

216.749.6232

## FULL SERVICE CATERING MENU



## FRESH, LOCAL AND CUSTOMIZABLE

*Catering by Verba's has been providing over 40 years of premium, high quality catering and event services throughout Northeast Ohio.*

*With Catering by Verba's, you will have the opportunity to meet directly with our highly qualified team to discuss every detail into making your event one of a kind.*

*We pride ourselves on being able to take your dreams and turning them into reality.*

*All packages are full service and includes basic linen, premium quality plastic plates, premium quality plastic cutlery, coffee station, professional service staff, experienced chef, clean up, service charge and sales tax.*

*Minimum guest counts: 50 guests Sunday-Friday and 100 guests Saturday*

*Pricing and product availability is subject to change for all menus. "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."*

# SILVER PLATED

## APPETIZER STATION

### Artisanal Cheese and Veggie

Whole and cubed cheese's with gourmet crackers, and farm fresh veggies with roasted red pepper hummus

## PASSED APPETIZER

(CHOICE OF 2)

### Chicken, Spinach and Goat Cheese Pillow

Goat cheese, chicken and spinach wrapped in puff pastry

### Bruschetta Croustades

Homemade bruschetta on parmesan crusted croustade

### Arancini

Choose between herbed, mushroom or roasted red pepper risotto

### Mini Shrimp & Tortellini Skewers

Marinated in a homemade vinaigrette

### Deviled Eggs

Horseradish, whole grain mustard and micro greens

### Miniature Crab Cakes

Charleston style crab cake topped with roasted red pepper aioli

### Bacon Wrapped Sweet Potato

Served with maple syrup

## SALAD

(CHOICE OF 1)

### Verba's Signature Salad

Mixed greens, mandarin oranges, red onion, candied walnuts and sweet & sour dressing

### Pear & Goat Cheese

Mixed greens, pears, goat cheese, candied walnuts and raspberry vinaigrette

### Caesar

Petite Romaine wedges, shaved parmesan, homemade caesar dressing and crispy croustade

## ENTRÉE

(CHOICE OF 2)

### Champagne Airline Chicken

Classically French marinated chicken, seared and finished in the oven, served with a Champagne Beurre Blanc

### Chicken Piccata

Lightly floured, pan seared and slowly braised chicken breast served with a creamy lemon-wine sauce and topped with capers

### Mediterranean Chicken Skewers

Large diced chicken marinated in a special blend of spices served on skewers with a lemon-tahini sauce

### Slow Roasted Prime Rib

10 oz portion carved right off the rib for each guest served with au jus and creamy horseradish

### 10 oz Strip Steak

Marinated in our house spice blend and served with a rich gorgonzola cream sauce

### Salmon

Classically French marinated Salmon served with a rich dill butter sauce

### Pork Tenderloin Medallions

Roasted rosemary crusted pork tenderloin served with a pork Demi-Glace

## VEGETARIAN ENTRÉE

### Moroccan Stuffed Pepper

Roasted red pepper stuffed with seasonal veggies over Moroccan rice noodles and balsamic glaze

## STARCH

(CHOICE OF 1)

- Oven Roasted Redskins
- Garlic Smashed Yukons
- Lemon-Herbed Basmati
- Au-Gratin
- Three Cheese Stone Ground Grits
- Roasted Sweet Potato
- Garlic, Lemon and Parmesan Capellini

## VEGGIE

(CHOICE OF 1)

- Jumbo Asparagus
- Whole Roasted Carrots
- Oven Roasted Green Beans
- Seasonally Roasted Chef's Vegetable
- Brussel Sprouts

# GOLD PLATED

## APPETIZER STATION

### Farm Fresh Table

Fresh "Farm-to-Table" assortment of smoked meats, roasted veggies and artisanal cheese's. Accompanied with fresh jams, breads and dips

## PASSED APPETIZER

(CHOICE OF 2)

### Chicken, Spinach and Goat Cheese Pillow

Goat cheese, chicken and spinach wrapped in puff pastry

### Bruschetta Croustades

Homemade bruschetta on parmesan crusted croustade

### Lamb Chop Lollipops

Mustard and panko crusted

### Mini Shrimp & Tortellini Skewers

Marinated in a homemade vinaigrette

### Bourbon Pecan Chicken Bites

Served with honey mustard remoulade

### Carribean Crab Balls

Jerk seasoned

### Goat Cheese Stuffed Hibiscus Blossom

Creamy herbed goat cheese mousse piped into sweet hibiscus blossom and topped with candied walnuts

## SALAD

(CHOICE OF 1)

### Verba's Signature Salad

Mixed greens, mandarin oranges, red onion, candied walnuts and sweet & sour dressing

### Pear & Goat Cheese

Mixed greens, pears, goat cheese, candied walnuts and raspberry vinaigrette

### Mediterranean

Romaine, diced tomato, diced cucumber, red onion, feta and homemade greek vinaigrette

## ENTRÉE

(CHOICE OF 2)

### Goast Cheese Stuffed Airline Chicken

Classically French marinated chicken, stuffed with a blend of goat cheese and herbs, seared and finished in the oven, served with a Champagne Beurre Blanc

### Chicken Saltimbocca

Flattened chicken breast stuffed with prosciutto and sage. Rolled up and served with a lemon-wine sauce

### Bourbon Pecan Chicken

Served with honey mustard remoulade

### Beef Tenderloin

8 oz portion seared and served with a wild mushroom Demi-Glace

### Beef Short Rib

Certified Angus Beef Short Rib seared and slowly braised until fork tender. Served with a red wine Demi-Glace

### Crab Stuffed Salmon

Classically French marinated Salmon, stuffed with our signature Charleston style crab mixture and served with a rich dill butter sauce

### Bone-In Pork Chop

Sweet & Savory Soy-Bourbon marinated Pork chop with apple-cherry chutney

## VEGETARIAN ENTRÉE

### Morrocon Stuffed Pepper

Roasted red pepper stuffed with seasonal veggies over morrocon rice noodles and balsamic glaze

## STARCH

(CHOICE OF 1)

- Oven Roasted Redskins
- Garlic Smashed Yukons
- Lemon-Herbed Basmati
- Au-Gratin
- Three Cheese Stone Ground Grits
- Roasted Sweet Potato
- Garlic, Lemon and Parmesan Capellini

## VEGGIE

(CHOICE OF 1)

- Jumbo Asparagus
- Whole Roasted Carrots
- Oven Roasted Green Beans
- Seasonally Roasted Chef's Vegetable
- Brussel Sprouts

# COCKTAIL RECEPTION

## APPETIZER STATION

### Farm-to-Table Display

Amazing display of meats, cheese, roasted and pickled veggies, breads, jams, nuts and berries.

## PASSED APPETIZERS

(CHOICE OF 4)

### Chicken, Spinach and Goat Cheese Pillow

Goat cheese, chicken and spinach wrapped in puff pastry

### Bruschetta Croustades

Homemade bruschetta on parmesan crusted croustade

### Arancini

Choose between herbed, mushroom or roasted red pepper risotto

### Mini Shrimp & Tortellini Skewers

Marinated in a homemade vinaigrette

### Lamb Chop Lollipops

Mustard and panko crusted

### Miniature Crab Cakes

Charleston style crab cake topped with roasted red pepper aioli

### Bacon Wrapped Cheese Stuffed Dates

Choice of blue cheese, goat cheese or feta

### Bourbon Pecan Chicken Bites

Served with honey mustard remoulade

### Caribbean Crab Balls

Jerk seasoned

### Goat Cheese Stuffed Hibiscus Blossom

Creamy herbed goat cheese mousse piped into sweet hibiscus blossom and topped with candied walnuts

## CHEF ATTENDED STATIONS

(CHOICE OF 2)

### Carving

Choice of beef, turkey or ham to be carved in front of your guest. Served on an artisan roll with assorted toppings

### Seared Scallop

Fresh Scallop seared and served on a warm citrus couscous salad with a herbed butter and micro greens

### Potato Martini Bar

Garlic smashed redskins, smashed Yukon gold with lobster and whipped sweet potatoes. Served in a Martini glass and topped with your choice of toppings

### That's Amore

Guests select their pasta, sauce and toppings to be prepared right in front of them.

### "Buddha Bowl"

Our twist on a hearty healthy option. fill your bowl with the freshest of veggies, whole grains and meats. Then step over to your chef who will top it off with our rich savory broth and enjoy! (Vegetarian option available)



## DESSERT STATION

(CHOICE OF 1)

### Assortment of Mini Pastries

Fresh from our baker and displayed for your guests to enjoy

### Tortes

Assortment of whole tortes cut and served for your guests

### Belgian Waffle

Our housemade Belgian waffle topped with a scoop of vanilla ice cream and served with assorted toppings

# BUFFET RECEPTION

## SALAD

(PLEASE SELECT 1)

EACH SALAD IS PLATED INDIVIDUALLY AND SERVED WITH ARTISANAL ROLLS AND BUTTER

### Verba's Signature Salad

*Mixed greens, mandarin oranges, red onion, candied walnuts and sweet & sour dressing*

### Pear & Goat Cheese

*Mixed greens, pears, goat cheese, candied walnuts and raspberry vinaigrette*

### Mediterranean

*Romaine, diced tomato, diced cucumber, red onion, feta and homemade greek vinaigrette*

## ENTRÉE

(CHOICE OF 2)

### Classically French Marinated Chicken

*Served with your choice of sauce; Apricot brandy glaze, creamy sun-dried tomato, champagne buerre blanc or lemon-tahini*

### Chicken Bruschetta

*Classically French marinated chicken topped with homemade bruschetta, parmesan cheese and balsamic glaze*

### Slow Roasted Pot Roast

*Sliced and layered with pan jus*

### Beef Burgundy

*Sirloin beef tips seared and slowly braised until fork tender served in Burgundy Demi-Glace*

### Salmon

*Classically French marinated Salmon served with a rich dill butter sauce*

### Pork Tenderloin Medallions

*Roasted rosemary crusted pork tenderloin served with a pork Demi-Glace*

## VEGETARIAN ENTRÉE

(THIS OPTION IS AVAILABLE ON AN INDIVIDUAL BASIS )

### Morrocon Stuffed Pepper

*Roasted red pepper stuffed with seasonal veggies over morrocon rice noodles and balsamic glaze*

## STARCH

(CHOICE OF 1 )

- Oven Roasted Redskins
- Garlic Smashed Yukons
- Lemon-Herbed Basmati
- Au-Gratin
- Three Cheese Stone Groud Grits
- Roasted Sweet Potato

## VEGGIE

(CHOICE OF 1)

- Whole Roasted Carrots
- Oven Roasted Green Beans
- Seasonally Roasted Chef's Vegetable

*Our highly talented team will help guide you through customizing your buffet reception with additional options from passed hors d'oeuvres, displayed appetizers, carving station, desserts or after dinner fare. Your options are endless and we are here to help!*



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## HORS D'OEUVRE MENU

Artichoke Parmesan Dip  
Asparagus Wrapped Proscuitto  
Assorted Mini Sandwiches  
Assorted Mini Pastries  
Baba Ganoush  
Bacon Wrapped Dates  
Bacon Wrapped Mini Pieroghi  
Bacon Wrapped Scallops  
Bacon Wrapped Sweet Potatoes  
Bacon Wrapped Water Chestnuts  
Baked Brie En Croute  
Beef Empenadas  
Beef Satay  
Bourbon Pecan Chicken Strips  
Breaded Mushroom, Zucchini and Cauliflower  
Bruschetta Croustades  
Caribbean Crab Balls  
Charleston Crab Dip (Hot or Cold)  
Charleston Pickled Shrimp  
Cheese Platter  
Chicken Cancun Dip  
Chicken Pineapple Kabobs  
Chicken Satay  
Chicken Tenders  
Chicken Wing Dings  
Chicken, Spinach and Goat Cheese Pillows  
Coconut Shrimp  
Crudites Platter (serves 50)  
Deviled Eggs  
Egg Rolls  
Fabulous Fruit Tree  
Franks 'n Blankets  
Fresh Fruit Platter (serves 50)  
Fruit and Veggie Carvings (Large)  
Fruit and Veggie Carvings (Medium)  
Fruit and Veggie Carvings (Small)  
Garde Manger Platters  
Hot Wings  
Hummus Croustades  
Hummus with Pita  
Imported Whole Cheese Display  
Jalapeno Cheddar Pretzel Bites  
Jalapeno Poppers (Cheddar or Cream Cheese)  
Lamb Chop Lollipops  
Mac 'n Cheese Bites  
Melon Wrapped in Proscuitto  
Mini Assorted Quiche  
Mini Crab Cakes  
Mini Italian Sausage with Peppers and Onions



Mini Keilbasa and Saurkraut  
Mini Keilbasa, Pieroghi and Saurkraut  
Mini Pieroghi  
Mini Potato Pancakes  
Palm Tree  
Phyllo Beggar's Purse (Fig and Marscapone)  
Phyllo Beggar's Purse (Raspberry)  
Phyllo Wrapped Asparagus with Asiago  
Phyllo Wrapped Spanikopita  
Pizza Sheet (1 Topping)  
Potato Skins (Cheddar and Bacon)  
Rare Seared Tuna  
Risotto Balls (Aranchini)  
Sausage En Croute  
Sausage Stuffed Mushrooms  
Scotch Eggs  
Shrimp and Tortellini  
Shrimp Cocktail Bowl  
Smoked Chicken Quesadilla  
Smoked Salmon  
Spanikopita Stuffed Mushrooms  
Spinach Artichoke Dip  
Spinach Parmesan Dip  
Spring Rolls  
Sushi Display  
Swedish Meatballs  
Tabbouleh  
Tenderloin of Beef Kabobs  
Three Cheese Croustades  
Vegetable Quesadilla  
White Chocolate Covered Kumquats

### *Antipasti Display*

Traditional marinated meats, cheeses and vegetables presented individually and beautifully displayed

### *Dazzling Garden Table*

Beautiful flowing display of Fruits, Vegetables and Cheeses

### *Pre-Dinner*

A choice of Three Hors  
D'oeuvres (average serving is 3 pieces per person)

**\*Please give us a call for pricing\***

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## ADDITIONAL PRICING GUIDE

### **Full Package\***

*Includes tables, chiavari chairs , water goblet,  
dinnerware and flatware.....\$22 pp*

### **Tables and Chairs\***

*Table and Chiavari chairs for 8.....\$105*

*Table and Chiavari chairs for 10.....\$135*

*Banquet tables 4',6' or 8'.....\$13ea*

*Hight top (30" or 42").....\$18ea*

### **Glassware\***

*Water Goblet.....\$1 ea*

*Wine Glass.....\$1 ea*

*Champagne Flute.....\$1 ea*

#### **Outdoor Shatter Resistant Polycarbonate Style**

*Stemless Water.....\$1.50 ea*

*Wine.....\$1.50 ea*

*Champagne.....\$1.50ea*

### **Dinnerware\***

*Dinnerware includes Salad Plate, Dinner Plate and Bread &  
Butter Plate*

*White w/ Platinum Band.....\$5 pp*

*Ivory w/ Gold Band.....\$4 pp*

*Royal White.....\$4 pp*

### **Flatware\***

*Flatware includes Salad Fork, Dinner Fork and Knife*

*Stainless Steel Pantheon.....\$4 pp*

*Stainless Steel Savoy.....\$4 pp*

*\*Pricing does not include delivery. Delivery is based on location of your event. Additional charges may apply depending on further details of your event. Please speak with one of our team members to assist you in planning your next event. Additional charges may apply for breakage.*