



Description of services:

Menu Price: The price includes food preparation; does not include the labor or delivery service. This would be the price of the meal – whether it is served or delivered. *Prices are dependent on the minimum number of guests.*

Labor Charge: This charge covers the **labor** to set, clear and serve the event for the hours specified in the menu. This does *not* include Gratuity (Wait staff \$15/hr; Chef/Manager \$20/hr; Busboy \$10/hr) with a 2 hour minimum.

Gratuity: A 15% service charge will be add to all food and beverage charges

Sales Tax: Required by the state of Ohio - currently 7.5% (*or present your tax exempt certificate*)

Deposit: The client agrees to pay a \$200 non refundable deposit upon signing the contract. The remainder of the fee must be paid two weeks prior to the event date on the contract.

Cancellation: Any cancellation made between the date the signed contract is receive and 61 days prior to the event is subject to a cancellation fee equal to or greater than your deposit. Cancellation made 60 days or less prior to your event will be charge 50% of estimated cost. MENU ITEMS CANCELLED LESS THAN 7 DAYS PRIOR WILL BE BILLED AT 100% OF THE INVOICE.

TOTALLYinnovative moments
Corporate & Social Event Planning

(Prices are subject to change depending on current food cost)



Assorted Deli Platters

Small (15-20) \$39.95 Large (25-30) \$49.95

Mini Sandwiches

Deli Meats

**Your choice of 3 meats and 2 cheeses*

Cheese Assortment

Assorted Wraps

**Turkey*

**Ham*

**Roast beef*

**Chicken*

**Chicken salad*

**Tuna*

**Vegetable*



**Condiments included: mustard, mayo, pickles, lettuce, tomatoes, onions and napkins.*



Assorted Fruit Trays

Small(15-20) \$39.95 Large(25-30) \$49.95

Assorted Fruit and Cheese

Small (15-20)\$39.95 Large (25-30)\$49.95

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Veggie Trays

Small (15-20)\$29.95 Large (25-30)\$39.95



LUNCH

Package Options

Option #1

One entrée item

Two side dishes

Bread/roll

Drink

\$9

Option #2

Two entrée items

Two side dishes

Bread/roll

Drink

\$11



LUNCH ENTRÉE

Fried chicken

Burgers

Ribs

Fish

Hot dogs

Stuffed peppers

Spaghetti

LUNCH SIDES

Green beans

Mac & cheese

Mash potatoes

Baked beans

Cole slaw

Potato salad

Veggie salad

If you don't see it just ask

*If you don't see what you are looking for feel free to ask us.
All meals include dinner rolls or bread, paper products and serving utensil available upon request.*

We accept cash & company checks.

*Deliver available FREE for locations in close proximity.
24-48 hour notice please. To place your order or for more information*

Call 216-694-8383 or

E-mail us @ t.i.meventplanning@gmail.com

ENTRÉE

FRIED CHICKEN- a mix of dark & white seasoned to perfection
fried until golden brown

FRIED WHOLE CHICKEN WINGS-seasoned to

Perfection and fried until golden brown

ROASTED CHICKEN-chicken breast

marinated in olive oil, fresh garlic & herbs

CHICKEN & DUMPLINGS-roasted chicken pulled from
the bone and shredded, with homemade dumplings
in a rich and creamy sauce

STUFFED CHICKEN BREAST-boneless chicken

breast served with your choice of homemade

dressing or broccoli & cheese

CURRY CHICKEN-seared chicken with potatoes

and onions in a curry based stew served with rice

BEEF STEW MEATBALLS-meatballs smothered in

gravy with vegetables, served over rice or egg noodles

SWEET & SOUR MEATBALLS-meatballs smothered in

a tangy yet sweet homemade sauce

BEEF SIRLION TIPS-sirlion tips seared then slow

Slow cooked

cooked until tender served over noodles

FRIED PORK CHOPS-fried until golden brown in our

signature seasoned breading (available smothered)

BAKED PORK CHOPS-baked with sautéed onions and

smothered in a flavorful homemade gravy

BBQ ST. LOUIS STYLE RIBS-grilled to perfection

Cooked with sauce or served on the side (call for price)

COUNTRY HAM-slow cooked with a brown sugar mixture

for crust and pineapples

FRIED FISH-your choice of tilapia, perch or catfish

seasoned to perfection fried until golden brown

SALAD

POTATO SALAD

MACARONI SALAD

PASTA SALAD OR

COLESLAW

SIDES

GREEN BEANS-slow cooked with smoked turkey
meat

BAKED BEANS-baked and seasoned to perfection

CORN-available fried with red, yellow, and green peppers.
Or in butter sauce on the cob (Fried corn \$2.20)

RICE-long grain wild rice and rice pilaf

BUTTERED RICE-cooked and topped with
butter

BROCCOLI-slight crunch with a tasty butter sauce

VEGETABLE MEDLEY-steamed and has a slight
crunch

MASH POTATOES-real potatoes mashed with
butter and sour cream

SWEET POTATO CASSEROLE-rich and
creamy sweet potatoes seasoned brown sugar, butter
and heavy cream

SOUTHERN STYLE COLLARD GREENS

seasoned to perfection cooked with
smoked turkey

PASTA

CHICKEN ALFREDO-classic garlic & parmesan
cream sauce over fettuccini noodles & char-grilled
chicken

BAKED LASAGNA-Italian layered casserole
made with beef, pork and 4 different cheese

MACARONI & CHEESE-cheesy goodness
baked until golden baked

RIGATONI W/MEAT-marinara with Italian meat
balls.

SALAD

TOSSED SALAD

SPINACH SALAD

FRUIT SALAD

CHICKEN OR TUNA SALAD

(One entrée and two sides \$20 per person or two entrées three sides \$25)

If you don't see it just ask

PASSED HORS D' OEUVRES

Items are passed for a 1 hour time period, additional time will result in and increase price per person

Shrimp Cocktail

Assorted Crostini with Olive Tapenade, and Red Peppers

Stuffed Mushrooms

Spicy Meatballs

Grilled Pineapple wrapped in Proscuitto

Chicken or Shrimp Skewers

Mini Potato Cakes with Smoked Salmon

Spinach and Feta Stuffed Phyllo Triangles

Mini Crab Cakes with Remoulade Sauce

Chilled Strawberry & Cream Shots

*You may choose 3 passed items for \$10.00 per guest,
Additional selections are \$2.00 each guest*

**Menu items & pricing are subject to change*

