



# **EVENT CATERING**

- The -  
**BLACKSTONE**  
**MEATBALL**

Per 10 People

**SALADS & APPETIZERS / \$60 each**

- Garlic Cheese Bread
- Fried Pasta Cheese Balls
- Bacon Wrapped Jalapeños
- Chopped Salad
- Caesar Salad
- Bruchetta

**SLIDER TRAYS**

**Meatball Sliders / \$100**  
20 sliders + Waffle Fries  
Choice of Meatball + Sauce

**Chicken Parm Sliders / \$160**  
20 sliders + Waffle Fries

**PASTA TRAYS**

**Lasagna Tray / \$140**  
Choice of Ball + Sauce with  
Ricotta, Zucchini, Spinach

**Casserole Tray / \$130**  
Choice of Ball + Sauce  
with Rigatoni or Gnocchi

**Create Your Own Tray / \$120**  
Choice of Ball, Sauce + Pasta

**Meatball Choices**

- Classic
- Chicken
- Romesco Pork
- Veggie

**Sauce Choices**

- Marinara
- El Diablo
- Pesto
- Alfredo
- Bolognese

**Pasta Choices**

- Rigatoni
- Linguini
- Gnocchi
- Tortellini

**DESSERT / \$45**

Fried cookie dough balls



# LOLA'S

## Sandwich Trays

small \$145 (serves 8-10) / large \$176 (serves 16-20)

*Choice of 3 sandwiches | \*Served on ciabatta*

### BUTTERNUT

\*Roasted local organic butternut squash, creamy burrata cheese, salsa verde, arugula

### CARROT

\*Organic roasted rainbow carrot & hummus with arugula

### PROSCIUTTO

\*Prosciutto and parmigiano reggiano with arugula

### ROSEMARY HAM

\*Rosemary ham with gruyere cheese, dijon mustard, cornichons, & arugula

### SPECK

Smoked prosciutto with burrata cheese & arugula on sourdough focaccia

## Salads

small \$50 (serves 4-8) / large \$80 (serves 8-12)

### FARRO

Organic field greens, radish, pepitas, & house-made simple dressing

### QUINOA

Organic quinoa, organic chickpeas, parsley, red onion, radish, tossed in lemon dressing

### KALE

Organic green kale, slivered jalapeño, chopped spiced almonds, tossed in house-made lemony caesar dressing

### SIMPLE GREENS

Organic field greens, radish, pepitas, house-made simple dressing

\$35 / \$60

### BOXED LUNCH

\$16

Sandwich with chips and a cookie substitute salad +2

### CHARCUTERIE TRAY

\$75 - \$150

Selection of meats and cheeses with fruit, house-roasted nuts, mustard, olives, and pickles.

### HUMMUS TRAY

\$45

Served with vegetables, crudites, and bread



# Lyle's

pizzeria

16" pizzas | 8 slices | \$25 • 12" pizzas | 6 slices | \$17

## PEPPERONI

Tomato sauce, pepperoni, mozzarella, oregano,  
parmigiano reggiano

## CHEESE

Tomato sauce, mozzarella, oregano, parmigiano reggiano

## SAUSAGE

Tomato sauce, fennel sausage, goat cheese, mozzarella,  
pepperoncini, Mike's Hot Honey

## FUNGHI

Fontina, parmigiano, reggiano, roasted mushrooms,  
thyme, basil, chili

## CHOPPED SALAD TRAY / \$40

Feeds 10-12

Iceberg lettuce, red cabbage, salami, feta, pepperoncini, cherry  
tomatoes, cucumber, oregano, dijon dressing, fennel breadcrumb,  
parmigiano-reggiano

Vegetarian / Vegan modifications available

## DESSERT / \$5

Dark Chocolate & Ricotta Cookie



## Sandwich Trays

small \$80 (serves 8-12) / large \$125 (serves 12-20)

*Choice of 2 sandwiches*

### ROASTED CAULIFLOWER

Sweet Potato, Salsa Macha, Tahini  
Vinaigrette on Ciabatta

### CURRY CHICKEN SALAD

Celery, Grapes & Romaine Hearts on  
Sourdough Pan de Mie

### TURKEY

Cranberry Mayo, Cheddar, Red Onion & Lettuce on  
Sourdough Wheat Bread

## Salads & Grazing

(serves 15-20)

### CAESAR SALAD

Boquerones, Croutons & Parmigiano Reggiano  
\$100

### SPRING SALAD

Lemon Vinaigrette, Herbs, English Peas,  
Fennel & Cauliflower | \$80

*Add grilled chicken + \$25*

## HUMMUS & VEGGIES | CHEESE & FRUIT BOARD MEAT & CHEESE TRAY | \$150

## Dinner Buffet

**OPTION ONE \$42 PER PERSON:**  
Salad, two sides, one entree

**OPTION TWO \$48 PER PERSON:**  
Salad, two sides, two entrees -  
vegetarian/meat

**OPTION THREE \$56 PER PERSON:**  
Salad, two sides, two entrees -  
customizable

## ENTREES

- Roasted Mediterranean Bone-In Chicken with olives and oranges
- Chef's Pot Roast with fresh herbs, carrots, peppers and potatoes
  - Miso Glazed Sea Bass
- Tahini Roasted Cauliflower and Sweet Potato with Salsa Macha

## SALADS

- Mixed Green salad with Cherry tomatoes, radishes and a lemon vinaigrette
- Baby kale salad with dried cranberries, goat cheese, toasted almonds and a raspberry vinaigrette
- Roasted beet salad with fresh herbs & tossed in apple cider vinaigrette

## SIDES

- Roasted Seasonal Vegetables
- Garlic and Herb Roasted Fingerling Potatoes
- Grain Pilaf

