

Turf

CATERING + SPECIAL EVENTS

Appetizers

TOASTED RAVIOLI
SEASONED GRILLED WINGS
BONELESS WINGS
GRILLED SHRIMP COCKTAIL
BOURBON GLAZE MEATBALLS
HAND-BREADED CHICKEN TENDERS
LOBSTER RANGOON
PRETZEL BITES
PHILLY CHEESESTEAK EGGROLLS
SLIDERS (HOT OR COLD)
SEASONAL FRESH FRUIT TRAY
SEASONAL FRESH VEGGIE TRAY
SAUSAGE + CHEESE TRAY

Sides

MASHED POTATOES
MACARONI AND CHEESE*
HARICOT VERT GREEN BEANS
CHEESE AU GRATIN
ROASTED HERB BABY POTATOES*
CREAMY CORN
ROASTED VEGETABLES*
CAESAR PASTA SALAD
BAKED BEANS
COLESLAW
POTATO SALAD
WILD RICE

Salad

HOUSE
CAESAR
ITALIAN*

Breads

GARLIC PARMESAN ROLLS
ASSORTED ROLLS + BUTTER

Main Courses

BEEF

BEEF MEDALLIONS WITH
RED WINE DEMI GLACE*
ITALIAN BEEF*
ROAST BEEF WITH GRAVY*
BRISKET*
BOURBON GLAZED MEATBALLS

POULTRY

FRIED CHICKEN
GRILLED CHICKEN BREAST
ROASTED TURKEY WITH GRAVY*
*30 PERSON MINIMUM

PORK

PORK LOIN WITH GRAVY
PULLED PORK
PORK STEAKS

PASTA

PASTA CON BROCCOLI
BAKED RIGATONI
WITH MEAT SAUCE
PASTA ALFREDO
3-CHEESE LASAGNA*
WITH RED MEAT SAUCE
3-CHEESE TORTELLINI*
WITH SAUCE OF CHOICE

Sauces:

WHITE WINE CREAM, BOURBON GLAZE, PAN ROASTED AU JUS,
SPINACH + SUN-DRIED TOMATO CREAM, RED WINE DEMI GLACE,
WHITE GRAVY, BROWN GRAVY

EVERY EVENT IS UNIQUE, AND YOUR MENU SHOULD BE TOO.

THE SELECTIONS ON THIS MENU ARE DESIGNED TO PROVIDE
INSPIRATION AND A STARTING POINT. IF YOU DON'T SEE
EXACTLY WHAT YOU'RE LOOKING FOR, JUST ASK! WE
SPECIALIZE IN CUSTOM CATERING AND WOULD BE HAPPY TO
CREATE A MENU TAILORED TO YOUR EVENT, TASTES, AND
BUDGET.

PRICED PER PERSON AND CUSTOMIZED TO YOUR NEEDS.
STANDARD TABLEWARE IS INCLUDED.
FINAL GUEST COUNTS ARE DUE 2 WEEKS
PRIOR TO YOUR EVENT.

*INDICATES A PREMIUM OR MARKET-PRICED ITEM AND MAY
INCUR AN ADDITIONAL CHARGE PER PERSON.

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