

# The Buzzard Box

## Pick Up / Delivery and Full Catering Service

Featuring *Rotisserie Meats* • *Mike Bucciarelli, Owner*

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Genuine Barbecue - Authentic barbecue is the result of cooking meat with the smoke and heat of burning wood. The smoke penetrates the meat giving it a flavor that cannot be obtained in any other way. The Buzzard Box uses hickory and other hard woods to obtain flavor, aroma, color and texture beyond comparison.

Rotisserie - (self-basting of the product) enhances its flavor and texture. You just can't get juicier or more flavorful meat any other way.

Full catering service - Delivering to parties of any size, or cooking on-site. Our 27' step van is a completely self-contained kitchen w/hot running water, refrigeration, steam table, generator, etc.

There will be an on-site fee of \$300.00 applied when you request a BBQ specialist and a cooker at your event. A trip charge may apply.

### Menu – 2016

*This list is our most popular items. Additional items are available by special requests.*

<i>Rotisserie Meats</i>	<i>Servings</i>
Rotisserie Chicken	
Rotisserie Beef –, inside or bottom round or tenderloin	
Rotisserie Turkey	
Rotisserie Pork Loin	
Rotisserie Ham	
BBQ Spare Ribs (Pork)	
Flame Roasted Lamb	
Whole Pig on Spit	
<i>On the Grill</i>	
Steaks	
Hot dogs, Hamburgers	
Veggies (corn, zucchini, peppers, onions, portabellas, tomatoes, onions)	

<i>Main Entrees</i>	<i>Servings</i>
Sausage, Peppers, & Onions (in tomato sauce)	
Stuffed Cabbage	
Pulled Pork BBQ Sandwich on Kaiser Roll	
Stuffed Peppers	
Stuffed Shells & Mt balls	
Penne & Mt balls	
Chicken Marsala	
Stuffed Banana Peppers (w/sausage)	
Portabellas (w/wine and garlic)	

(over)

<i>Sides</i>	<i>Servings</i>
Haluski	
Parsley Potatoes (fresh red skins)	
Homemade Potato Salad	
Coleslaw	
Pasta Salad (pepperoni & cheese)	
Garden Salad (includes dressing) *see types below	
Pasta Salad w/feta, bl olives, tomatoes, fr basil	
Spinach Salad (includes dressing)	
Green Beans, Almandine or Casserole	
Veggie Medley – California, Sicily, Normandy blends	
Baked Beans	
Corn-on-the-Cob (in season)	
Old Word Italian Greens (shallots, pepper seeds, garlic)	
Macaroni & Cheese	
* Italian, Ranch, Rasp Vinaigrette, Blue Cheese	

<i>Dessert</i>	<i>Servings</i>
TX Sheet Cake	
Apple Dumplings	
Cheesecake -assorted	
Assorted Pies	
Fresh Peach Salad w/basil, onion, cracked pepper	
Cookies - assorted	
Cobbler - peach, apple, cherry, blueberry	
Pumpkin Squares / Pineapple Squares w/cr cheese icing	

<i>Beverage</i>	<i>Servings</i>
Coffee, Tea includes Sugar, Sweetener, Cream	
Lemonade and/ or Iced Tea (raspberry / peach)	

<i>Miscellaneous</i>	<i>Servings</i>
Assorted rolls, breads, pogach & butter	
Table Service(heavy-duty plastic ware)	
China, silver ware, linens available to rent	
Cheese Trays w/ honey mustard and ranch dips	
Veggie Platters (w/ranch dip)	
Fruit Trays (w/rasp yogurt dip)	
Combo Tray – veggie / cheese	

Gratuity ( 15% suggested – thank you)

Items will be delivered hot/cold in aluminum roasters. Chaffers can be rented for an additional fee of \$10 each. A server can be stationed at your buffet table to replenish food as needed and to clean up afterwards for a fee of \$30.00/ hour. On-site catering includes 2 hrs serving. Additional fees apply for over 2 hours.

Terms: A deposit of \$200 secures your date. A payment of 50% is due 2 weeks prior to your event, along with final selections and amount of servings. Balance is due the day of your event. Credit Card payments will incur an addition 3% processing fee.

*Thanks for letting us "meet" at your place!*