

Pamelas Catering

Build Your Own - By the Tray

Entrées

Poultry Selections

- Italian Chicken (4-5 oz) — \$3.85 per person
- Honey Mustard Chicken (4-5 oz) — \$3.85 per person
- Coconut Chicken (4-5 oz) — \$3.95 per person
- Chicken Marsala (4-5 oz) — \$5.25 per person
- Chicken Piccata (4-5 oz) — \$5.25 per person
- BBQ Chicken (2 pcs) — \$5.25 per person
- Baked Chicken (Herb Baked, Bone-In) — \$5.00 per person
- Fried Chicken (Southern Style, 2 pcs) — \$6.25 per person

Beef Selections

- Top Round of Beef (4-5 oz) — \$5.50 per person
- Swedish Meatballs (2-3 per person) — \$4.00 per person
- Stuffed Cabbage Rolls (2 per person) — \$7.50 per person
- Beef Tenderloin — Market Price
- Prime Rib — Market Price

Pork Selections

- Boneless Sweet Brined Pork Loin — \$4.50 per person
- Italian Sausage with Peppers & Onions — \$4.50 per person
- Fresh Polish Sausage with Sauerkraut — \$4.50 per person
- Italian Meatballs (1 oz) — \$1.50 each
- Baby Back Ribs (3-4 ribs per person, St. Louis Style) — \$7.50 per person
- Dearborn Ham with Pineapple Sauce — \$5.25 per person

Seafood Selection

- Grilled or Baked Salmon (4 oz) — \$8.00 per person

Pan Sizes & Serving Guidelines

- Half pans feed approximately 15-18 guests
- Full pans feed approximately 25-30 guests
- Sides are not intended as full entrées

Pasta Selections

- Pasta Marinara with Penne — Half Pan \$55 • Full Pan \$95
- Pasta Marinara with Meat Sauce — Half Pan \$60 • Full Pan \$100
- Tortellini — Half Pan \$60 • Full Pan \$135
- Lasagna — Half Pan \$60 (Serves 9) • Full Pan \$135 (Serves 18–20)
- Vegetarian Lasagna — Half Pan \$75 (Serves 9) • Full Pan \$140 (Serves 18–20)
- Baked Ziti — Half Pan \$55 • Full Pan \$125
- Fettuccine Alfredo — Half Pan \$65 • Full Pan \$100
- Michigan Pasta — Half Pan \$75 • Full Pan \$115
- Michigan Pasta with Chicken — Half Pan \$65 • Full Pan \$135
- Gnocchi with Palomino Sauce — Half Pan \$65 • Full Pan \$99
- Pasta Primavera — Half Pan \$65 • Full Pan \$85
- Mac & Cheese — Half Pan \$58 • Full Pan \$100

Pan Sizes & Serving Guidelines

- Half pans feed approximately 10–15 guests
- Full pans feed approximately 30–45 guests
- Sides are not intended as full entrées

Potato Selections

- Roasted Red Skins — Half Pan \$35 • Full Pan \$65
- Rosemary Roasted — Half Pan \$35 • Full Pan \$65
- Mashed Red Skins — Half Pan \$50 • Full Pan \$85
- Garlic Mashed Red Skins — Pan \$50 • Full Pan \$85
- Cheesy — Half Pan \$50 • Full Pan \$95
- Scalloped — Half Pan \$55 • Full Pan \$95
- Twice Baked Mashed — Half Pan \$50 • Full Pan \$105
- (Includes Sour Cream • Bacon • Green Onions • Cheddar Cheese)

Pan Sizes & Serving Guidelines

- Half pans feed approximately 15–18 guests
- Full pans feed approximately 25–30 guests
- Sides are not intended as full entrées

Vegetable Selection

Vegetables — \$3.00 per person or by tray

Buttered Corn — Half Pan \$35 • Full Pan \$60

Corn on the Cob (In Season) — \$1.50 each

Green Beans with Red Peppers & Garlic — Half Pan \$35 • Full Pan \$60

Green Beans Almondine — Half Pan \$35 • Full Pan \$60

Mixed Vegetables (Broccoli, Cauliflower, Baby Carrots)

— Half Pan \$35 • Full Pan \$60

Green & Yellow Beans with Carrots — Half Pan \$35 • Full Pan \$60

Baked Beans — Half Pan \$35 • Full Pan \$60

Seasonal Fresh Vegetables — Additional Charge