

Appetizers

CREATE YOUR OWN SLIDERS • \$33

16 sliders from your choice of ground beef, pulled pork, or any boxed lunch sandwich.

WINGS YOUR WAY • \$42

Crispy bone-in or breaded boneless wings tossed in your choice of wing sauces (one or two sauces per tray). Served with crunchy celery sticks and house ranch. 32/40 pieces.

PEEL 'N' EAT SHRIMP • \$20 (PER POUND)

Tender gulf shrimp, boiled in Cajun spices, served chilled with cocktail sauce and lemon.

BRUSCHETTA • \$25

16 grilled baguette slices brushed with extra-virgin olive oil and topped with marinated tomatoes, basil pesto, Mozzarella, and Parmesan cheese.

PINWHEELS • \$30

24 bite-sized pieces of sliced flour tortilla in four delicious flavors.

BUFFALO CHICKEN • Chicken breast, Cheddar Jack cheese, celery, buffalo sauce, and house ranch dressing.

DELI • Ham, American cheese, lettuce, and house ranch dressing.

ITALIAN • House-made marinara, pepperoni, mozzarella, and basil pesto.

CAPRESE • Mozzarella cheese, marinated tomatoes, basil pesto, and balsamic reduction.

HUMMUS • \$30 (SERVES 10-15)

House-made white bean hummus served with grilled pita bread and fresh veggies.

CHICKEN OR PORK SATAY • \$40

20 Asian-spiced grilled skewers served with tasty house-made peanut sauce.

MEATBALLS • \$42

40 slow-roasted beef and pork meatballs tossed in your choice of sesame ginger, chimichurri, or any wing sauce.

VEGGIE TRAY • \$24 (SMALL: SERVES 10-15) • \$40 (LARGE: SERVES 25-30)

An assortment of freshly cut vegetables including celery, carrots, broccoli, cauliflower, cucumbers, and tomatoes. Served with our house ranch.

CHEESE TRAY • \$39 (SMALL: SERVES 10-15) • \$59 (LARGE: SERVES 25-30)

A variety of cheeses including Cheddar, Swiss, Pepper Jack, and Provalone, served with crackers.

FRUIT TRAY • \$39 (SMALL: SERVES 10-15) • \$59 (LARGE: SERVES 25-30)

A variety of seasonal fresh fruits, including berries, melons, pineapple, and grapes.



Complete Meals

Served buffet style with tea and water, for groups of at least 20 people. Price is per person.

TASTE OF ITALY • \$17 ONE ENTRÉE • \$19 TWO ENTRÉES

Served with cavatappi pasta, buttery garlic breadsticks, and a choice of two sides.

LASAGNA

Stacked layers of lasagna noodles, beef and sausage ragu, mozzarella, ricotta, and Parmesan cheese baked to golden perfection. Served with a side of house-made marinara. Vegetarian option with vegetable ragu is also available.

MEATBALLS + MARINARA

Hearty meatballs served with our house-made marinara.

CHICKEN ALFREDO

Seasoned grilled chicken served with house-made Alfredo sauce.

CHICKEN MARSALA

Grilled chicken breast topped with a rich mushroom and Marsala wine sauce.

CHICKEN PARMIGIANA

Breaded chicken breast fried crispy and topped with our house-made marinara sauce and Parmesan cheese.

ITALIAN SAUSAGE

Bold & hearty Italian Sausage with basil pesto topped with Parmesan cheese.

GRANDMA'S KITCHEN • \$19 ONE ENTRÉE • \$21 TWO ENTRÉES

Served with cornbread, honey butter, and a choice of two sides.

BRAISED POT ROAST

Chuck roast cooked low and slow with garlic and onion in a red wine and tomato sauce.

MOMMA EMMON'S MEATLOAF

Seasoned ground beef mixed with sautéed celery, onion, and bell peppers oven-roasted and topped with house-made marinara.

CHICKEN FRIED CHICKEN OR STEAK

Seasoned southern fried chicken or steak topped with homestyle cream gravy.

HERB ROASTED PORK LOIN

Pork tenderloin seasoned with a fragrant blend of herbs and spices and slow roasted to golden perfection, served with raspberry chipotle, chimichurri or sesame ginger sauce.

TOUR OF TEXAS

BLITZ'S SMOKIN' BBQ • \$21

Choose tender brisket or smoked pork ribs, accompanied by your choice of sliced sausage or grilled chicken breast. Served with Texas Toast and a choice of two sides.

BACKYARD COOKOUT • \$15

Hand-formed fresh beef burgers and grilled bratwurst served with grilled onions, spicy mustard, and a choice of two sides.

FAJITA FEAST • \$19

Marinated and grilled chicken and steak served with traditional toppings, plus sautéed vegetables, flour tortillas, and a choice of two sides. Vegetarian option is also available. + Add queso for \$1 • Add guacamole for \$2 • Add marinated and grilled shrimp for \$3

LOADED BAKED POTATO BAR • \$9.5 (PER PERSON)

Fluffy baked potatoes served with an assortment of toppings – butter, sour cream, scallions, Cheddar Jack cheese, crumbled smoked bacon, broccoli florets, house-made chili, and pulled pork.

Sides

Individual sides included with Complete Meals or can be added to any order. Price is per person.

SIDE DISHES • \$2

BAKED POTATO

MASHED POTATOES

MEXICAN RICE

JEWELED WILD RICE

MACARONI & CHEESE

REFRIED BEANS

BBQ BEANS

CHARRO BEANS

CREAMED CORN

CAESAR SALAD

GARDEN SALAD

CAPRESE SALAD

RED POTATO SALAD

PESTO CAESAR PASTA SALAD

SAUTÉED MIXED VEGETABLES

BACON LACED GREEN BEANS

ROASTED BROCCOLI

CREAMY COLESLAW

Breakfast Buffets

Served buffet style with juice and coffee, for groups of at least 20 people. Price is per person.

BUILD YOUR OWN BREAKFAST TACOS • \$14

Build the perfect tacos with fluffy scrambled eggs, sausage crumbles, smoked bacon, home fries, and sautéed veggies. Served with flour tortillas, shredded cheese, and fire-roasted salsa.

COUNTRY BREAKFAST • \$14

Start your day off the right way with a little country comfort in the form of eggs, biscuits with sausage gravy, French toast sticks, and fresh fruit.

FRESH START BREAKFAST • \$13

Create your own yogurt parfait with Greek yogurt, granola, and fresh-cut fruit. Served with an assortment of bagels, croissants, muffins, whipped butter, cream cheese, and assorted jellies.

Breakfast

BREAKFAST CROISSANT SANDWICHES • \$6

Individually wrapped buttery croissants filled with fluffy scrambled eggs, your choice of smoked bacon, breakfast sausage, or hickory smoked ham. Topped with American cheese.

BREAKFAST TACOS • \$2.5

Individually wrapped flour tortillas filled with fluffy scrambled eggs and your choice of smoked bacon, breakfast sausage, hickory smoked ham, or potatoes & refried beans, topped with shredded Cheddar Jack cheese. Served with fire-roasted salsa.

BELGIAN WAFFLES • \$4

A light and fluffy Belgian Waffle served with maple syrup and fruit compote.

JUICE (10 oz) • \$3

Choose between orange juice or cranberry juice.

COMMUNITY COFFEE BREAKFAST BLEND • \$18 (SERVES 12)

Full-bodied flavors of South and Central America carefully roasted to bring out notes of honey and hazelnut, developing a rich, smooth flavor that will make the first cup of the day your favorite. Decaf available.

Boxed Lunches

Choose an assortment or request an order link to forward to your group that will allow them to make their sandwich, chip, and cookie selection!

All traditional boxed lunches include:

- **Miss Vicki's Chips** (Jalapeno, Smokehouse BBQ, Sea Salt & Vinegar, or Original Sea Salt)
- **Fresh Baked Cookie** (Sugar, Chocolate Chip, Chocolate Chip w/ chocolate candies, or White Chocolate Chip & Macadamia Nut)
- **Dill Pickle Spear**

+ **MAKE IT DELUXE:** Add your choice of pasta salad, potato salad, or fruit salad. Add \$2

+ **GLUTEN-FREE:** Made with Udi's gluten-free bread & Enjoy Life chocolate chip cookie. Add \$1
Any sandwich is also available as a wrap upon request!

SANDWICHES • \$9.5

HAM + SWISS

Hickory smoked ham and Baby Swiss cheese, crisp green leaf lettuce, and tomato on marble rye bread.

SMOKED TURKEY AND CHEESE

Smoked turkey breast and Pepper Jack cheese, crisp green leaf lettuce, and tomato on honey wheat bread.

ROAST BEEF + CHEDDAR

Slow roasted beef and aged Cheddar cheese, crisp green leaf lettuce, and tomato on marble rye bread.

B.L.T. WITH AVOCADO

Smoked bacon, green leaf lettuce, tomato, and avocado on sourdough bread.

CHICKEN SALAD

Chicken mixed with mayonnaise, toasted pecans, celery, red grapes, crisp green leaf lettuce and tomato served on honey wheat bread.

CLASSIC TUNA

All white meat albacore tuna with mayo and sweet relish, crispy green leaf lettuce, and tomato on a hoagie roll.

EGG SALAD

Chopped hard-boiled eggs mixed with mayo, onion, celery, and salt & pepper served on a hoagie roll with crisp green leaf lettuce and tomato.

PIMENTO CHEESE

Aged Cheddar Jack cheese, mixed with creamy mayo and pimentos on sourdough bread.

Drinks

BOTTLED WATER • \$2

SOFT DRINKS (20 oz) • \$2.5

Pepsi, Diet Pepsi, Dr. Pepper, Starry, and Lipton Citrus.

GATORADE (20 oz) • \$3

Fruit Punch, Lemon-lime, Orange, Cool Blue, and Frost Glacier Cherry.

ENERGY DRINKS (16 oz) • \$3.5

Rockstar, Rockstar Sugar-Free.

FRESH BREWED TEA (Gallon) • \$10

FRESH BREWED SWEET TEA (Gallon) • \$10

LEMONADE (Gallon) • \$10



Desserts

DESSERT TRAY • \$16

Assorted cookies and fresh-baked brownie bites. 26 pieces.

CHEESECAKE • \$4 (PER SLICE)

Creamy cheesecake with a graham cracker crust topped with your choice of chocolate, caramel, or strawberry sauce.

COBBLER • \$39

Your choice of apple or peach filling topped with a buttermilk biscuit crust.

WHITE CHOCOLATE BREAD PUDDING • \$36

New Orleans-style white chocolate bread pudding with a sweet creme Anglaise.

BANANA PUDDING • \$26

Vanilla pudding and sliced bananas topped with vanilla wafers and whipped cream.

STRAWBERRIES ROMANOFF • \$28

Fresh-cut strawberries with brown sugar and cinnamon cream for dipping.

Service & Delivery

Shakers Catering has been offering the same delicious, high-quality food over the last decade through our own restaurant. We're excited to offer this same great food with pick up, delivery, or full-service options available to you.

Whether you're planning a private event for friends and family, needing to feed hundreds for the wedding of your dreams, or simply want to provide your office or workplace with a nice lunch, **Shakers Catering** has you covered!

DELIVERY CHARGES

0-5 MILES • \$15 | 5-10 MILES • \$25 | 10-15 MILES • \$35

For delivery locations more than 15 miles, or to inquire about full service options and availability, please contact a Sales Team Member today.

512-647-1700 SHAKERSCATERING.COM

Shakers

DRINKS • EATS
CATERING

The Same Great Food, Delivered Right to You!

