SMOKED AND BBQ

ALL BBQ MENU OPTIONS CAN BE:

A. Cooked on site and set up in chafing dishes (food warmers).
B. Cooked at Serrano Brothers, delivered oven hot and set up in chafing dishes.
C. Cooked at Serrano Brothers and delivered oven hot in disposable aluminum pans with serving utensils.
D. There is a $150 Chef fee for all events cooked on-site.
E. Add 18% catering fee for all catered events.

PACKAGES

TRADITIONAL BBQ
(MINIMUM 50 PP)

50-75 pp $11.99 | 76-100 pp $11.49 | Over 100 pp $10.99

- Black Angus Burgers
- Nathan's All Beef Hot Dogs
- Baked Beans
- Sliced Watermelon
- Assorted Buns and Condiments
- Choice of Traditional Potato Salad or Our House Made Pasta Salad
- Choice of Traditional or Hand Cut Carolina Coleslaw

PACKAGE # 1
(MINIMUM 50 PP)

50-75 pp $12.99 | 76-100 pp $12.49 | Over 100 pp $10.99

- Choice of Hand Pulled Smoked Pork or Chicken (with option of a Homestyle Bun)
- Baked Beans
- House Made BBQ Sauces & Condiments
- Sliced Watermelon
- Choice of Traditional Potato Salad or Our House Made Pasta Salad
- Choice of Chopped Traditional or Carolina Cole Slaw

PACKAGE # 2
(MINIMUM 50 PP)

50-75 pp $13.99 | 76-100 pp $13.49 | Over 100 pp $12.99

- Choice of Hand Pulled Smoked Pork or Chicken (with option of a Homestyle Bun)
- Baked Beans
- House Made Macaroni and Cheese
- House Made BBQ Sauces
- House Made Pickles
- Sliced Watermelon and Condiments
- Choice of Traditional Potato Salad or Our House Made Pasta Salad
- Choice of Chopped Traditional or Carolina Cole Slaw

PACKAGE # 3
(MINIMUM 50 PP)

50-75 pp $21.99 | 76-100 pp $21.50 | Over 100 pp $20.00

- Signature Sliced Smoked Brisket
- Choice of Hand Pulled Smoked Pork or Chicken (with option of a Homestyle Bun)
- Baked Beans
- House Made Macaroni and Cheese
- House Made BBQ Sauces
- Sliced Watermelon
- House Made Pickles
- Corn Bread and Condiments
- Choice of Traditional Potato Salad or Our House Made Pasta Salad
- Choice of Chopped Traditional or Carolina Cole Slaw
BUILD YOUR OWN PICNIC
(25 PERSON MINIMUM)
Includes Condiments and House Made BBQ Sauces

OFF THE GRILL
• Black Angus Burger with Homestyle Bun: $3.99 ea
• Marinated Chicken Breasts: $3.49 ea
• Nathan’s All Beef Hot Dogs: $2.99 ea
• Vegetarian Burgers: $4.25 ea
• Italian Sausage served with Peppers and Onion: $3.25 ea

FROM THE SMOKER
• House Smoked Pulled Chicken: $4.29 pp
• Smoked Chicken Quarters: $3.49 pp
• Signature Smoked Brisket: $8.79 pp
• Hand Pulled Smoked Pork: $4.29 pp
• Baby Back Ribs: $4.99 pp

SIDES
• Traditional Potato Salad: $2.25 pp
• Smokey Redskin Potato Salad: $2.99 pp
• House Made Pasta Salad: $2.39 pp
• Traditional Coleslaw: $2.25 pp
• Hand Cut Carolina Coleslaw: $2.25 pp
• House Chow Chow: $1.99 pp
• House Made Macaroni and Cheese: $2.99 pp
• Baked Beans: $2.99 pp

SLICED SEASONAL FRESH FRUIT TRAYS
• Small: $45 (feeds 8-10)
• Medium: $55 (feeds 15-20)
• Large: $75 (feeds 25-30)
• Sliced Seasonal Fruit Tray Per Person: $2.35 (pp)

VEGGIE TRAY WITH DIP TRAYS
• Small: $35 (feeds 8-10)
• Medium: $50 (feeds 15-20)
• Large: $60 (feeds 25-30)
• Veggie Tray with Dip Per Person: $2.35 (pp)

BREAKFAST CATERING
CONTINENTAL BREAKFAST
(25 PERSON MINIMUM) - Dropped Off

25-50 pp $8.10 | 51-75 pp $7.69 | 76-100 pp $7.19

• Sliced Seasonal Fresh Fruit
• Assorted Danish, Muffins, Mini Bagels and Donuts
• Assorted Condiments
• Disposables and Serviceware
• Add Coffee $1.25 pp
  • Includes Creamers, Sweeteners and Disposables
• Add Orange or Apple Juice $0.99 pp
  • Includes Cups
BREAKFAST EXPRESS BUFFET
(MINIMUM 25 PP)

25-50 pp $11.79 | 51-75 pp $11.29 | 76-100 pp $10.79
*Catered or Dropped Off *

- Farm Fresh Scrambled Eggs with Butter and Cheddar Cheese
- 2 pc. of House Smoked Bacon & 2p of Sausage Links or Patties
- Choice of Pancakes, French Toast or Serrano Style Hashbrowns
  • Served with Disposables and Serviceware
- Add Coffee $1.25 pp
- Add Orange or Apple Juice $0.99 pp
  • Includes Coffee:

BIG BREAKFAST BUFFET
(MINIMUM 25 PP)

25-50 pp $14.57 | 51-75 pp $14.00 | 76-100 pp $13.57
*Catered or Dropped Off *

- Farm Fresh Scrambled Eggs with Butter and Cheddar Cheese
- 2 pc. of House Smoked Bacon and Sausage (Links or Patties), Sliced Breakfast Ham, Serrano Style Hashbrowns
- Sliced seasonal fruit, assorted danish, muffins, donuts and mini bagels
  • Served with Disposables and Serviceware
- Choice of pancakes or french toast
- Add coffee: $1.25 pp
  • Includes Creamers, Sweeteners and Disposables
- Add Orange or Apple Juice: $0.99 pp
  • Includes Cups

EGG BAKE BUFFET*
(MINIMUM 25 PP)

25-50 pp $11.85 | 51-75 pp $11.35 | 76-100 pp $10.85
*Catered or Dropped Off *

- Choose One (1) From the Following Egg Bakes
  • Mexican Egg Bake
  • Italian Egg Bake
  • Traditional Egg Bake
  • Vegetable Egg Bake
- Served with Seasonal Sliced Fresh Fruit, Cinnamon Rolls, Muffins and Condiments
- Add Coffee: $1.25 pp
  • Includes Creamers, Sweeteners and Disposables
- Add Orange or Apple Juice $0.99 pp
  • Includes Cups
STATIONS

OMELET STATION*  
(MINIMUM 25 PP)

$9.29 pp

A Uniformed Chef Preparing Fresh Made Omelets to Order for Your Guests Served with Serrano Style Hashbrowns

Choose from: farm fresh eggs, cheddar cheese, breakfast ham, sausage, house smoked bacon, assorted peppers, sweet onion, tomatoes, mushrooms, spinach and celery.

*An additional $150.00 Chef’s fee per station

• Add Coffee $1.25 pp  
  • Includes Creamers, Sweeteners and Disposables
• Add Orange or Apple Juice $0.99 pp  
  • Includes Cups

PANCAKE OR WAFFLE STATION*  
(MINIMUM 50 PP)

$8.29 pp

A Uniformed Chef Preparing Fresh Made Buttermilk Pancakes or Waffles to Order for Your Guests

Served with House Smoked Bacon, Sausage Links, Whipped Butter, Maple Syrup, Blueberry and Strawberry Toppings

*An additional $150.00 Chef’s fee per station

• Add Coffee $1.25 pp  
  • Includes Creamers, Sweeteners and Disposables
• Add Orange or Apple Juice $0.99 pp  
  • Includes Cups

BRUNCH BUFFET

Custom Brunch Menus Available Call For Info 1 800 WE CATER  
(MINIMUM 25 PP)

25-50 pp $22.50 | 51-75 pp $22.00 | 76-100 pp $21.50

 Catered or Dropped Off

• Farm Fresh Scrambled Eggs with Butter and Cheddar Cheese
• House Smoked Bacon, Assorted Danish, Muffins and House Made Rolls
• Sliced Seasonal Fresh Fruit, Cheese and Cracker Tray, Veggie Tray and Dip
• Herb Crusted Chicken Breast and Penne Pasta Marinara
• Green Beans, Spring Mix Salad and House Vinaigrette
• Choice of Sausage Links (2pc) or Patties (2pc)

• Choice of Roast Sirloin of Beef and Gravy or Honey Baked Ham
• Choice of Serrano Brothers Hashbrowns or Roasted Red Skin Potatoes
• Add Coffee: $1.25 pp  
  • Includes Creamers, Sweeteners and Disposables
• Add Orange or Apple Juice: $0.99 pp  
  • Includes Cups

EXTRAS

• House Smoked Bacon: $1.50 pp
• Sausage Link: $0.79 pp
• Sausage Patties: $0.99 pp
• Serrano Brothers Hash Browns: $1.49 pp
• Roasted Red Skin Potatoes: $1.25 pp

• Scrambled Eggs: $2.49 pp
• Breakfast Ham: $0.99 pp
• Pancakes: $1.25 pp
• French Toast: $1.99 pp
LUNCH CATERING

BOXED LUNCHES

SERRANO’S BOXED LUNCH
(MINIMUM 25 PP)


Includes choice of sandwich on a Bakery Fresh 4” Hoagie Roll or Whole Grain Bread

All sandwich selections are served with Lettuce, Tomato, Sliced Red Onion

SANDWICH & DELI PLATTER
(MINIMUM 25 PP)

25-50 pp $11.50 | 51-75 pp $11.00 | 76-100 pp $10.50

Dropped Off

Guests Can Create Their Own Custom Sandwich

Includes:
• Sliced Smoked Turkey, Honey Glazed Ham Roasted Sirloin of Beef and Hard Salami
• Sliced Swiss, Aged Cheddar and Pepperjack Cheeses
• Lettuce, Tomato, Red Onion, Pickle Chips and Condiments
• Assorted Breads
• Served with House Made Pasta Salad, Traditional Potato Salad and Traditional Coleslaw

Add Old Dutch Kettle Chips: $1.50 per bag
Add Spring Mix Salad and House Vinaigrette: $1.25 pp
Add Canned Beverage or Bottled Water: $1.50pp
Add ½ Pan of House Made Tuna Salad or Chicken Salad: $39.99 Per Pan (serves 15-20 pp)
HOR D’OEUVRES CATERING

CATERING SELECTIONS & PACKAGES

Have a need for finger food or just want a light selection of appetizers? We have you covered. Everything from a basic easy hors d’oeuvres buffet to a more elaborate option with full setup – we have something for you. If you would like to create your own custom hors d’oeuvres setup, we can help you create the perfect menu with our extensive list of options!

(minimum 2 selections/25 people)

Request a Quote Online or Call For Pricing 1-800-We Cater.

OPEN HOUSE PACKAGE
(MINIMUM 25 PP)

Catered or Dropped Off

• Corn Tortilla Chips and Homemade Salsa
• Pretzels and Potato Chips
• Sliced Seasonal Fresh Fruit, Raw Veggie Tray and Dip
• Serrano's Signature Relish Tray, Cheese and Cracker Tray
• House Made Rolls and Butter
• Add Mild or Spicy Spinach & Artichoke Dip: $2.99 pp

THE COMPLETE PACKAGE
(MINIMUM 25 PP)

25-50 pp $16.88 | 51-75 pp $16.38 | 76-100 pp $15.88
Catered or Dropped Off

• Spinach and Artichoke Dip With Corn Tortilla Chips
  • Add Crab: Market Price
• Raw Veggie Tray With Dip Tray, Sliced Seasonal Fresh Fruit Tray, Cheese and Cracker Tray
• House Made Pasta Salad
• Traditional Potato Salad
• House Made Rolls and Butter
• Choice of 3 Hors D'oeuvres (See List)
• Cheese Tortellini Pasta With a Choice of Pesto, Basil Marinara or Alfredo Sauce
• Homemade Rolls & Butter
HOR D’OEUVRES SELECTIONS

TRADITIONAL
(MINIMUM 25 PP)

- Luca’s Jumbo Meatballs Marinara
- Sweet & Sour Meatballs
- BBQ Meatballs
- Homestyle Meatballs in Gravy
- Swedish Meatballs
- Serrano’s Italian Sausage and Peppers
- Smoked Chicken Wings
- BBQ Chicken Wings
- Hot Wings
- Bacon Wrapped Water Chestnuts and House BBQ Sauce

- Chicken Teriyaki Skewer
- Beef Teriyaki Skewer: Add $2.00 pp
- Chicken Tenders
- Sweet & Sour Chicken Tenders
- Petite Chicken & Vegetable Kabobs
- Petite Chili and Lime Chicken Kabobs
- Homemade Pierogi with Horseradish and Sour Cream: Add $0.75 pp

ARTISAN
(MINIMUM 25 PP)

- Deviled Eggs: Add $0.99 pp
- Mini Chicken Florentine: Add $1.25 pp
- Homemade Crostini with Seasonal Tomato Bruschetta Topping: $1.50 pp
- Mini Beef Wellentons: Add $2.75 pp
- Asparagus Wrapped in Prosciutto: Add $3.75 pp
- Sausage Stuffed Mushrooms: Add $1.25 pp
- Bacon Wrapped Water Chestnuts and House BBQ Sauce
- Crab Stuffed Mushrooms: Market Price
- Scallops Wrapped in Bacon: Market Price
- Colossal Shrimp Cocktail with House Made Cocktail Sauce and Lemons: Market Price

GOURMET TRAYS
(MINIMUM 25 PP)

FRUIT TRAY:

VEGGIE TRAY:

RELISH TRAY:

CHARCUTERIE BOARD:
Medium (feeds 10-15): $125 | Large (feeds 15-25): $175
## SPECIALTY BUFFETS CATERING

### POLISH BUFFET  
( MINIMUM 25 PP )

<table>
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<th>Quantity Range</th>
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<tbody>
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<td>25-50 pp</td>
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<tr>
<td>76-100 pp</td>
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</table>

Catered or Dropped Off

Smoked Polish Kielbasa and Polish Sauerkraut, Homemade Potato and Cheese Pierogi With Sour Cream and Horseradish, Polish Style Pearl Potatoes, Corn, House Made Rolls and Butter

**And a Choice of:**
Stuffed Cabbage, Stuffed Peppers or City Chicken

### MEXICAN BUFFET  
( MINIMUM 25 PP )

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<thead>
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<td>25-50 pp</td>
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<td>51-75 pp</td>
<td>$13.35</td>
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<tr>
<td>76-100 pp</td>
<td>$12.85</td>
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</table>

Catered or Dropped Off

Seasoned Ground Beef, Mexican Rice Served With Shredded Lettuce, Shredded Cheddar Cheese, Pico De Gallo, Jalapeno Peppers, Black Olives, Sour Cream, Homemade Salsa, Soft Taco Shells (2-3 Per Person) and Tortilla Chips

**And a Choice of:**
Seasoned Shredded Chicken or Southwest Chopped Chicken Refried Beans or Black Beans

### ALL AMERICAN BUFFET  
( MINIMUM 25 PP )

<table>
<thead>
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<tbody>
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<td>$14.09</td>
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<tr>
<td>76-100 pp</td>
<td>$13.59</td>
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</tbody>
</table>

Catered or Dropped Off

House Smoked Pull Pork, Homemade Macaroni and Cheese, Traditional Potato Salad, Baked Beans, Corn on the Cob and Freshly Baked Buns

**And a Choice of:**
Bbq Chicken Drummies or Pulled Chicken Traditional or Hand Cut Carolina Coleslaw

### PASTA BUFFET  
( MINIMUM 25 PP )

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<tr>
<th>Quantity Range</th>
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<tr>
<td>25-50 pp</td>
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<tr>
<td>51-75 pp</td>
<td>$9.49</td>
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<tr>
<td>76-100 pp</td>
<td>$8.99</td>
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</table>

Catered or Dropped Off

Antipasto Salad With Serrano Brothers Homemade Vinaigrette, House Made Rolls and Butter

**And a Choice of 2 of the Following:**
- Pasta Bolognese *(Add $0.69)*
- Farfalle Alfredo *(Add $0.59)*
- Rigatoni E Vodka *(Add $0.69)*
- Creamy Pesto Pasta *(Add $0.69)*
- Lasagna *(Add $2.75)*
- Pasta Palamino
- Mostaccioli - Penne Pasta in Our House Tomato Basil
- Penne & Meatsauce – Penne Pasta in a Tomato Meatsauce
DROP OFF CATERING

Our Drop Off Catering Service is an easy and convenient way to enjoy oven-fresh food if you don’t want to fuss with Chafing Dishes and Big Buffets. This service brings our food to you at its peak freshness in disposable aluminum pans.

This service comes with food delivered oven hot ready to serve in disposable aluminum pans with serving utensils. Disposable plates, silverware, and napkins can be added for .75 per person.

CORPORATE DROP OFF (MINIMUM 15 PP)

15-24 pp **$13.85** | 25-50 pp **$13.35**
51-75 pp **$12.85** | 76-100 pp **$12.35**

- Choice of One Entrée (See List)
- Choice of Two (2) Sides From Our Pasta, Potato, Vegetable or Upgraded Salad Selections
- Served With Spring Mix Salad With Homemade Vinaigrette, Homemade Rolls and Butter
- Add Assorted Soda or Bottled Water: **$1.45 pp**
- Add Serviceware and Disposables: **$0.75 pp**

For our full menu selections please see our Menu Selection pdf

DROP OFF SPECIAL (MINIMUM 15 PP)

15-24 pp **$16.75** | 25-50 pp **$15.99**
51-75 pp **$15.00** | 76-100 pp **$14.25**

- Choice of Two (2) Entrée (See List)
- Choice of One (1) Pasta (See List)
- Choice of One (1) Vegetable (See List)
- Choice of One (1) Potato (See List)
- Served With Spring Mix Salad with Homemade Vinaigrette, Homemade Rolls and Butter
- Add Assorted Soda or Bottled Water: **$1.45 pp**
- Add Serviceware and Disposables: **$0.75 pp**

For our full menu selections please see our Menu Selection pdf

DROP OFF EVENTS INCLUDE:

- Food delivered oven hot ready to serve in disposable aluminum pans and serving utensils.
- Subject to local sales tax.
- Delivery:
  - Within 10 miles: M-F $35; Weekends: $45
  - Within 11-20 miles: M-F $45; Weekends: $55
  - Within 21-30 miles: $65; Weekends: $75
  - Outside 30 miles: please call for pricing
CATERED EVENTS

Catered Event Packages include:
Disposable plates, napkins, silverware, serving utensils, chafing dishes (food warmers), linens for buffet tables and buffet attendants when applicable.

All events under 25 people: add $4 per person

All catered events subject to 18% t catering fee and sales tax.

BASIC BUFFET
(MINIMUM 25 PP)

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<tr>
<td>76-100 pp</td>
<td>$11.75</td>
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- Choice of One Entrée
- Choice of Two (2) Pasta, Hot Vegetable or Potato
- Served With Spring Mix Salad With Homemade Vinaigrette, House Made Rolls and Butter

For our full menu selections please see our Menu Selection pdf

BIG BUFFET DOUBLE ENTREE
(MINIMUM 25 PP)

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<thead>
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<td>25-50 pp</td>
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<td>51-75 pp</td>
<td>$15.75</td>
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<tr>
<td>76-100 pp</td>
<td>$15.25</td>
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- Choice of One (2) Entrée
- Choice of One (1) Pasta
- Choice of One (1) Vegetable
- Choice of One (1) Potato
- Served With Spring Mix Salad With Homemade Vinaigrette, House Made Rolls and Butter

For our full menu selections please see our Menu Selection pdf

ADD-ON'S

Add Gourmet Chocolate Chunk Cookies: $1.45 ea
Add Sliced Seasonal Fresh Fruit Tray: $1.75pp
Add Raw Veggie and Dip Tray: $1.55pp

BIG BUFFET SINGLE ENTREE
(MINIMUM 25 PP)

<table>
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<tr>
<th>Quantity</th>
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<tbody>
<tr>
<td>25-50 pp</td>
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<tr>
<td>51-75 pp</td>
<td>$14.49</td>
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<tr>
<td>76-100 pp</td>
<td>$14.00</td>
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</tbody>
</table>

- Choice of One (1) Entrée
- Choice of One (1) Pasta
- Choice of One (1) Vegetable
- Choice of One (1) Potato
- Served With Spring Mix Salad With Homemade Vinaigrette, House Made Rolls and Butter

For our full menu selections please see our Menu Selection pdf

BIG BUFFET TRIPLE ENTREE
(MINIMUM 25 PP)

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<tr>
<td>51-75 pp</td>
<td>$17.49</td>
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<tr>
<td>76-100 pp</td>
<td>$16.99</td>
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</table>

- Choice of One (3) Entrée
- Choice of One (1) Pasta
- Choice of One (1) Vegetable
- Choice of One (1) Potato
- Served With Spring Mix Salad With Homemade Vinaigrette, House Made Rolls and Butter

For our full menu selections please see our Menu Selection pdf

Add Sliced Seasonal Fresh Fruit Tray, Raw Veggie and Dip Tray, and Cheese and Cracker Tray: $3.75 pp
Add Assorted Soda or Bottled Water: $1.45 pp
BREAKFAST STYLE OPTIONS

EGG BAKE BUFFET
(MINIMUM 30 PP)

$10.95 per person
Drop Off or Catered

Choice of up to 3 Egg Bake Selections

Traditional Egg Bake
Seasoned Egg Mix With Your Choice of Ham, Bacon, or Sausage, Mixed with Sharp Cheddar Cheese Over a Bed of Texas Toast & Baked

Italian Egg Bake
Seasoned Egg Mix With Homemade Italian Sausage, Mixed Bell Peppers and Onions Over a Bed of Fresh Italian Bread Topped With Fresh Mozzarella and Romano Cheeses and Baked
Served With Homemade Tomato Basil Marinara

Mexican Egg Bake
Seasoned Egg Mixed With Chorizo Sausage, Fajita Pepper Blend, Homemade Pico De Gallo Over a Bed of Serrano Brothers Hashbrowns, Topped With Pepperjack Cheese and Baked
Served With Sour Cream and Homemade Salsa

Vegetable Egg Bake
Seasoned Egg Mix With Mixed Bell Peppers, Onions, Mushrooms, Spinach and Oven Roasted Tomatoes Over a Bed of Sourdough Bread Topped With Provolone and Parmesan

Included: Fresh Fruit Display, Serrano Style Hashbrows, Choice of 2pc Bacon or 2pc Sausage Links

Choice of French Toast, Pancakes, or Homemade Cinnamon Rolls

WAFFLE OR PANCAKE STATION
(MINIMUM 30 PP)

$9.99 per person
Catered Only

Fresh Omelettes Prepared Onsite for your Guests

Included: Fresh Fruit Display, Serrano Style Hashbrows, Choice of 2pc Bacon or 2pc Sausage Links

Choice of Fresh Fruit Display, Fresh Chopped Assorted Vegetables, Assorted Meats and Cheeses , Choice of Serrano Style Hashbrows or Cheesy Hash, 2pc bacon and 2pc Sausage Links
SPECIALTY BUFFET AND BAR OPTIONS

CHICKEN TENDER BUFFET
(MINIMUM 30 PP)

$10.95 per person
Catered or Dropped Off

Choice of 3 Tenders - Captain Crunch, Dorito, Old Dutch Potato Chip, Traditional, Naked or Gluten Free

Choice of 2 - American Fries, Individual Bags of Chips, Au Gratin Potato or Mac and Cheese

Choose 3 - Buffalo Ranch, Buttermilk Ranch, House BBQ, Sweet Bourbon, Spicy Ketchup

Choice of House Salad or Traditional Cole Slaw

Homemade Rolls and Butter

BAKED POTATO BAR
(MINIMUM 30 PP)

$8.99 per person
(upgrade options - sweet potatoes available)
Catered or Dropped Off

Let your guest create their own Baked Potato!

Included - Idaho Roaster Potatoes

Assorted Toppings - House Made Top the Tator, Bacon, Assorted Cheeses, Chives, Southwest Pulled Chicken, Smoked Pulled Pork, Chopped Ham, Fresh Chopped Assorted Veggies

Sauces - House BBQ, Sour Cream, House Salsa and Butter

Homemade Rolls and Butter

Choice of House Salad or Traditional Cole Slaw

STREET TACO BAR
(MINIMUM 50 PP)

$13.99 per person (2 tacos per person)
Catered or Dropped Off

Let your guests build their own street taco with all the fixings!

Choose 3 - Seasoned Shredded Chicken, Southwest Chopped Chicken, Season Chopped Steak, Seasoned Ground Beef, Smoked Pulled Pork, Chorizo Pork Sausage

Choice of Refried Beans or Seasoned Black Beans

Included - 6” Flour Tortillas (2 per person) House Salsa, Spicy Serrano Salsa, Salsa Verde, Tortilla Chips, Sour Cream, Mexican Shredded Queso, Cotija Cheese, Chopped Radish, House Pico de Gallo, Shredded Lettuce, Chopped Cilantro, House Pickled Jalapenos, Fajita Peppers and Spanish Rice
**BASIC PASTA BUFFET**  
*(MINIMUM 30 PP)*

**$8.99 per person**  
*Catered or Dropped Off*

Pasta Can Be Cooked Onsite and Catered (taxes, catering fee and delivery charges will apply)  
Pasta Can Be Cooked at Serrano Brothers and Dropped Off (plus tax and delivery)

**Choice of Pasta (choose 2)** - Penne, Farfalle or Medium Shells  
**Choice of Sauce (choose 2)** - Marinara, Bolognese, Alfredo, Creamy Pesto or Mac and Cheese Sauce  
Choice of Homemade Rolls and Butter or Garlic Herb and Cheese Rolls  
Choice of Antipasto Salad or House Salad

**ONSITE PASTA BAR**  
*(MINIMUM 50 PP)*

**$15.49 per person**  
*(upgrade options - sweet potatoes available)*  
*Catered Only*

Pasta Cooked Onsite By Uniformed Chefs  
*Allow your guests to create their own pasta combination and have it prepared while they watch*

**Included** - Fresh Fruit Display, Antipasto Salad  
**Choice of** Homemade Rolls and Butter or Garlic Herb and Cheese Rolls, Fresh Assorted Vegetables, Linguine, Penne and Farfalle Pastas, Assorted Meats, Made to Order Sauces and Prepared Sauces (Marinara and Bolognese)

Chef Suggestion Combination Cards Available

**GOURMET HOT DOG / CONEY ISLAND BAR**  
*(MINIMUM 30 PP)*

**$11.95 per person**  
*Catered or Dropped Off*

*Have your guests create their own gourmet hot dog or authentic Detroit Coney Island chili dog*

**included:** Natural Casing and All Beef Nathans Hot Dogs, Traditional Coney Style Bun, Sesame Bun, Pretzel Buns  
**Toppings:** Detroit Style Coney Island Chili, Cheddar Cheese Sauce, Sliced Tomatoes, Diced Onion, Pickle Spears, Relish, Kraut, Sport Peppers, Jalapenos, Pepperoncini, Ketchup, Spicy Ketchup, Yellow Mustard, German Stone Ground Mustard  
**Choose 2:** American Fries, Potato Salad, Cheesy Hash, Au Gratin Potato, Pasta Salad  
**Choice of:** House Salad or Traditional Cole Slaw
**PAN SERVICE EVENTS**

**Our Pan Service Catering** offers our customers an easy and affordable way to enjoy almost all of our menu selections in a convenient full or half pan option. If you just want to feed a hungry group with quality food quick and affordability without the fuss of buffet tables and big catering packages, this service is perfect for you.

Each full size pan feeds about 35 – 45 people (depending on menu selection) and each half size pan feeds about 12-15 people (with the exception of Lasagna & Vegetable Lasagna).

Option to add Homemade Rolls and Butter and Garlic Herb and Cheese Rolls for $2.99 a dozen.

**Minimum $300 order.**

Please see our pan service catering menu below for selections.
If you wish to inquire about a menu selection not listed, please contact us!

### ENTREES

<table>
<thead>
<tr>
<th><strong>Nona’s Baked Chicken</strong></th>
<th>Bone-In Lightly Breaded Whole Chicken Pieces Baked To Perfection</th>
<th>Full Pan <strong>$125</strong> (50 Pieces)</th>
</tr>
</thead>
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<table>
<thead>
<tr>
<th><strong>Rocco’s Herbed Chicken Breast</strong></th>
<th>Boneless, Skinless Chicken Breast Lightly Breaded and Baked To Perfection</th>
<th>Full Pan <strong>$60</strong> (20 Pieces)</th>
</tr>
</thead>
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<table>
<thead>
<tr>
<th><strong>Chicken Picatta</strong></th>
<th>Lightly Breaded Chicken Breast In A Garlic, Whites Wine and Lemon Sauce With Artichoke Hearts and Capers</th>
<th>Full Pan <strong>$85</strong> (20 Pieces)</th>
</tr>
</thead>
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<thead>
<tr>
<th><strong>Chicken Marsala</strong></th>
<th>Lightly Breaded Chicken Breast In A Garlic, Marsala Wine and Mushroom Sauce</th>
<th>Full Pan <strong>$85</strong> (20 Pieces)</th>
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</thead>
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<tr>
<th><strong>Chicken Parmesan</strong></th>
<th>Lightly Breaded Chicken Breast Topped With House Marinara, Provolone and Parmesan Cheeses</th>
<th>Full Pan <strong>$85</strong> (20 Pieces)</th>
</tr>
</thead>
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<tr>
<th><strong>Chicken Monterey</strong></th>
<th>Lightly Breaded Chicken Breast In a Roasted Red Pepper Cream Sauce With Mushrooms and Topped With Monterey Jack</th>
<th>Full Pan <strong>$85</strong> (20 Pieces)</th>
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</thead>
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<tr>
<th><strong>Roasted Sirloin of Beef</strong></th>
<th>Slow Roasted Beef Sirloin Sliced Thin and Served in a Beef, Mushroom Gravy</th>
<th>½ Pan <strong>$75</strong> (Feeds 12-15), Full Pan <strong>$135</strong> (Feeds 35-40)</th>
</tr>
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<thead>
<tr>
<th><strong>Pepper Steak</strong></th>
<th>Tender Strips of Beef with Assorted Bell Peppers and Onion in an Asian Style Beef Gravy</th>
<th>½ Pan <strong>$90</strong> (Feeds 12-15), Full Pan <strong>$175</strong> (Feeds 35-40)</th>
</tr>
</thead>
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<thead>
<tr>
<th><strong>Beef Stroganoff</strong></th>
<th>Tender Beef In A Mushroom and Sour Cream Sauce Served Over Noodles</th>
<th>½ Pan <strong>$90</strong> (Feeds 12-15), Full Pan <strong>$175</strong> (Feeds 35-40)</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th><strong>Roasted Tenderloin of Beef</strong></th>
<th>Add Market Price</th>
<th>Whole Roasted and Sliced and Served With Serrano’s Famous Detroit Zip Sauce</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th><strong>Tenderloin Medallions</strong></th>
<th>Add Market Price</th>
<th>Hand-Cut Petite Filet Of Beef Served in Serrano’s Famous Detroit Zip Sauce With Mushrooms</th>
</tr>
</thead>
</table>

| **House Smoked Pulled Pork** | Hand Pulled Low and Slow Smoked Pork Butt | ½ Pan **$70** (Feeds 12-15), Full Pan **$125** (Feeds 35-40) |
### Honey Glazed Ham
Slow Roasted and Sliced Honey Glazed Ham
- ½ Pan $60 (Feeds 12-15)
- Full Pan $110 (Feeds 35-40)

### Smoked Sausage and Sauerkraut
House Smoked Kielbasa Style Sausage With House Made Sauerkraut
- ½ Pan $50 (Feeds 12-15)
- Full Pan $95 (Feeds 35-40)

### Italian Sausage With Peppers and Onion
House Made Italian Sausage With Marinated Peppers and Onions With A Touch Of Marinara
- ½ Pan $55 (Feeds 12-15)
- Full Pan $100 (Feeds 35-40)

### Marinated Pork Chops
Marinated Center Cut Pork Chops Topped With A Pineapple Pepper Glaze
- ½ Pan $65 (Feeds 12-15)
- Full Pan $130 (Feeds 35-40)

### PASTA

#### Mostaccioli
Penne Pasta in Our House Basil Tomato Marinara
- ½ Pan $55 (feeds 12-15)
- Full Pan $95 (feeds 35-40)

#### Pasta Bolognese
Penne Pasta in Our Homemade Hearty Meat Sauce
- ½ Pan $69 (fees 12-15)
- Full Pan $119 (fees 35-40)

#### Farfalle Alfredo
Bowtie Pasta in Our Homemade Alfredo Sauce
- ½ Pan $65 (fees 12-15)
- Full Pan $110 (fees 35-40)

#### Pasta Primavera
Penne Pasta and Garden Fresh Vegetables In A Light Garlic Oil and Butter Sauce Topped With Parmesan Cheese
- ½ Pan $69 (Feeds 12-15)
- Full Pan $110 (Feeds 35-40)

#### Rigatoni a la Vodka
Rigatoni Pasta in Our Homemade Vodka Sauce
- ½ Pan $69 (Feeds 12-15)
- Full Pan $110 (Feeds 35-40)

### Porco Parmesan
Lightly Breaded Pork Chops Topped with Marinara, Provolone, and Parmesan Cheese
- ½ Pan $75 (Feeds 12-15)
- Full Pan $150 (Feeds 35-40)

### Pork Loin
Seasoned Pork Loin Roasted Whole and Sliced With a Pork Mushroom Gravy
- ½ Pan $70 (Feeds 12-15)
- Full Pan $125 (Feeds 35-40)

### Premium Entrees (Call for pricing)
- Lamb Chops
- Filet Mignon
- Whole Roasted Tenderloin of Beef
- Prime Rib
- Seafood

### Pasta Palomino
Penne Pasta in Our Homemade Creamy Tomato Sauce
- ½ Pan $69 (Feeds 12-15)
- Full Pan $110 (Feeds 35-40)

### Homemade Macaroni and Cheese
Medium Shelled Macaroni Served In Our House Cheese Sauce
- ½ Pan $65 (Feeds 12-15)
- Full Pan $95 (Feeds 35-40)

### Lasagna
Layers Of House Made Pasta, House Sausage and Seasoned Beef and Blended Cheeses With Marinara
- ½ Pan $70 (Feeds 10-12)
- Full Pan $125 (Feeds 20-25)

### Vegetable Lasagna
Layers Of House Made Pasta, Vegetables and Blended Cheeses With Our House Alfredo Sauce
- ½ Pan $65 (Feeds 10-12)
- Full Pan $105 (Feeds 20-25)
POTATOES AND RICE

Roasted Redkins
Seasoned Redskin Potatoes Tossed in Butter and Roasted to Perfection
½ Pan $45 (Feeds 12-15)
Full Pan $80 (Feeds 35-40)

Garlic Mashed Potatoes
A House Specialty (No Gravy)
½ Pan $45 (Feeds 12-15)
Full Pan $80 (Feeds 35-40)

Potato Parmesan
Cubed Potatoes Topped With a Parmesan Cream Sauce
½ Pan $55 (Feeds 12-15)
Full Pan $90 (Feeds 35-40)

Au Gratin Potatoes
Cubed Russet Potatoes In Our House Cheddar Cheese Sauce
Roasted To Golden Brown
½ Pan $45 (Feeds 12-15)
Full Pan $90 (Feeds 35-40)

Basmati Rice
Mediterranean Style Long Grain Basmati Rice
½ Pan $45 (Feeds 12-15)
Full Pan $80 (Feeds 35-40)

Rice Pilaf
Rice Seasoned With Vegetables, Chicken Stock, and Toasted Pine Nuts
½ Pan $45 (Feeds 12-15)
Full Pan $80 (Feeds 35-40)

VEGETABLES

Green Beans
Fresh Trimmed Green Beans Steamed and Tossed With Garlic Butter and Seasoning
½ Pan $45 (Feeds 12-15)
Full Pan $80 (Feeds 35-40)

Green Beans Almandine
Fresh Trimmed Green Beans Steamed and Tossed With Garlic Butter and Seasoning Topped With Roasted Almonds
½ Pan $50 (Feeds 12-15)
Full Pan $95 (Feeds 35-40)

Buttered Corn
Roasted Whole Kernel Corn Tossed in Butter and Seasonings
½ Pan $35 (Feeds 12-15)
Full Pan $60 (Feeds 35-40)

Steamed Broccoli
Steamed Broccoli Florets Tossed in Butter and Seasonings
½ Pan $44 (Feeds 12-15)
Full Pan $75 (Feeds 35-40)

California Medley
Broccoli, Cauliflower and Carrots
½ Pan $45 (Feeds 12-15)
Full Pan $80 (Feeds 35-40)

Steamed Baby Carrots
Steamed Baby Carrots Tossed In Butter and Lightly Dusted With Parmesan Cheese
½ Pan $45 (Feeds 12-15)
Full Pan $65 (Feeds 35-40)

Serrano Blend
Zucchini, Yellow Squash, Mushrooms, Carrot, Onion and Tomatoes
½ Pan $55 (Feeds 12-15)
Full Pan $95 (Feeds 35-40)
**SALADS**

**House Made Pasta Salad**
Farfalle Pasta With Fresh Vegetables, Cured Meats, Cheese and House Made Vinaigrette
½ Pan $45 (Feeds 15-20)
Full Pan $80 (Feeds 35-40)

**Traditional Potato Salad**
Traditional Style Potato Salad With a Creamy Mustard Dressing
½ Pan $45 (Feeds 15-20)
Full Pan $75 (Feeds 35-40)

**Smokey Red Skin Potato Salad**
Red Skin Potato Salad With a Creamy Smoked Flavored Dressing and House Bacon
½ Pan $49 (Feeds 15-20)
Full Pan $85 (Feeds 35-40)

**Tortellini Salad**
3-Cheese Tortellini Pasta with Garden Fresh Vegetables Tossed with Our House Vinaigrette
½ Pan $45 (Feeds 15-20)
Full Pan $75 (Feeds 35-40)

**Traditional Coleslaw**
Hand Cut Cabbage and Carrot in a Creamy Dressing
½ Pan $30 (Feeds 15-20)
Full Pan $55 (Feeds 35-40)

**Hand Cut Carolina Coleslaw**
Hand Cut Cabbage in a Tangy Vinegar Dressing
½ Pan $30 (Feeds 15-20)
Full Pan $55 (Feeds 35-40)

**Italian Tomato and Cucumber Salad**
Fresh Cucumber, Chopped Tomatoes and Red Onion in Our Homemade Vinaigrette
½ Pan $30 (Feeds 15-20)
Full Pan $55 (Feeds 35-40)

**House Salad**
Mixed Greens, Tomatoes, Cucumbers, Red Onion and Serrano Brothers Homemade House Vinaigrette
½ Pan $30 (Feeds 15-20)
Full Pan $45 (Feeds 35-40)

**Antipasto Salad**
Mixed Greens, Ham, Salami, Black Olives, Red Onion, Cucumber, Pepperoncini, Tomato and Mozzarella Cheese With Serrano Brothers Homemade Vinaigrette
½ Pan $45 (Feeds 15-20)
Full Pan $60 (Feeds 35-40)

**Caesar Salad**
Romaine Lettuce Blend, Cucumbers, Parmesan and Serrano Brothers Homemade Caesar Dressing
½ Pan $30 (Feeds 15-20)
Full Pan $55 (Feeds 35-40)

**Greek Salad**
Mixed Greens, Feta Cheese, Beets, Kalamata Olives, Pepperoncini, Red Onion, Cucumber, Tomato and Serrano Brothers Homemade Greek Dressing
½ Pan $35 (Feeds 15-20)
Full Pan $50 (Feeds 35-40)

**Midwest Salad**
Spring Mix Salad, Dried Berries, Gorgonzola Cheese, Candied Walnuts, Red Onion, Cucumber, Tomatoes and Serrano Brothers Homemade Raspberry Vinaigrette
½ Pan $45 (Feeds 15-20)
Full Pan $65 (Feeds 35-40)

**Spinach Salad**
Baby Spinach, Artichokes, Fresh Strawberries, House Smoked Bacon, Red Onion, Cucumber and Serrano Brothers Homemade French or Poppyseed Dressing
½ Pan $45 (Feeds 15-20)
Full Pan $65 (Feeds 35-40)
BREAKFAST

**Mexican Egg Bake $105** Per Pan (Serves 25 pp)
Seasoned Egg Mixed With Chorizo Sausage, Fajita Pepper Blend, Homemade Pico De Gallo Over a Bed of Serrano Box hash browns, Topped With Pepperjack Cheese and Baked
Served With Sour Cream and Homemade Salsa

**Italian Egg Bake $105** Per Pan (Serves 25 pp)
Seasoned Egg Mix With Homemade Italian Sausage, Mixed Bell Peppers and Onions Over a Bed of Fresh Italian Bread Topped With Fresh Mozzarella and Romano Cheeses and Baked
Served With Homemade Tomato Basil Marinara

**Traditional Bacon and Egg Bake $105** Per Pan (Serves 25 pp)
Seasoned Egg Mix With YourChoice of Ham, Bacon, or Sausage, Mixed with Sharp Cheddar Cheese Over a Bed of Texas Toast & Baked

**Traditional Ham and Egg Bake $105** Per Pan (Serves 25 pp)
Seasoned Egg Mix With Breakfast Ham, Onion and Chives, Served Over Bakery Fresh White Bread Topped With Sharp Cheddar Cheese and Baked

**Traditional Sausage and Egg Bake $105** Per Pan (Serves 25 pp)
Seasoned Egg Mix With Sausage, Onion and Chives, Served Over Bakery Fresh White Bread Topped With Sharp Cheddar Cheese and Baked

**Vegetable Egg Bake $105** Per Pan (Serves 25 pp)
Seasoned Egg Mix With Mixed Bell Peppers, Onions, Mushrooms, Spinach and Oven Roasted Tomatoes Over a Bed of Sourdough Bread Topped With Provolone and Parmesan

CATERING FOR DESSERTS, BEVERAGES & MORE

Our catering services can include the items listed below.

**Bar Mixer Service:**

5 Hour Service: Includes Cups, Stirrers, Straws, Ice, Cola, Diet Cola, Lemon Lime, Cranberry Juice, Orange Juice, Grapefruit Juice, Tomato Juice, Tonic, Soda, Lemons & Limes.

**$5.25 per person.**
*Ice is provided for the Mixer Service Only.  
*Additional 20 lb. bag of Ice $5.00 
*Bloody Mary Mix available for $8.00 per bottle

**China Service:**
China Plates and Silverware rolled in Linen Napkins: $5.25 per person.

**Servers:**
Bus People & Dishwashers $25 per hour, 2-hour minimum
DESSERTS

- Chocolate Éclair: $2.95 ea
- Mini Cannoli: $1.99 ea
- Cannoli: $2.99 ea
- Chocolate Chunk Cookie: $1.45 ea
- Sugar Cookies: $1.45 ea
- Double Chocolate Cookie: $1.45 ea
- Oatmeal Raisin Cookie: $1.45 ea
- Triple Chocolate Brownie: $1.67 ea

BEVERAGES

Assorted Beverage $1.45 pp
- Assorted can sodas and bottled water served with ice and cooler

Ice Tea, Lemonade $1.50 pp
- Includes disposables

Coffee Service
- Includes disposables, creamers and sweeteners
  - Medium (50 Cups): $62.50
  - Large (100 Cups): $125

Punch (50 Cups): $50.00

Bar Mixer Service: includes assorted sodas, juices, mixers, lemons, limes, ice and disposables: $4.95 pp (5 Hour Service)
- Bloody Mary Mix: $8.00 per bottle
- Bag of Ice (20lb): $5.50 ea

FEES AND SERVICES

DELIVERY CHARGES

Delivery Fee M-F under 10 Miles: $35.00
Delivery Fee M-F 11-20 Miles: $45.00
Delivery Fee M-F 21-30 Miles: $55.00
Delivery Fee M-F over 30 miles: Please Call For Pricing

STAFFING

Chefs Fee: $150.00 each
Busser: $25.00 per hour (minimum 2 hours)
Dishwasher: $25.00 per hour (minimum 2 hours)
Bartender: $25.00 per hour (minimum 2 hours)

DISPOSABLES

Disposable Plates, Napkins, & Silverware: $0.75 pp
Disposable Chafing Dish: $25.00
Additional Chafing Dish Fuel: $3.00
Additional Disposable Serviceware: $1.50
Styrofoam Cooler: $10.00

CATERED EVENTS INCLUDE:

- Chafing Dishes (food warmers,) linens for buffet tables, serving utensils, disposable plates, napkins and silverware, as well as buffet attendants when applicable.
- All catered events are subject to a 18% catering fee and local sales tax.

DROP OFF EVENTS INCLUDE:

- Food delivered oven hot ready to serve in disposable aluminum pans and serving utensils.
- Subject to local sales tax.
- Delivery:
  - Within 10 miles: M-F $35 ; Weekends: $45
  - Within 11-20 miles: M-F $45; Weekends: $55
  - Within 21-30 miles: $65; Weekends: $75
  - Outside 30 miles: please call for pricing