



# Fire and Ice Catering Pick-up Menu

Price By the Pan

Perfect for House and Pool Get- togethers

Some items may require more notice. Time may be needed by our Chef to order and prepare.

All foods are homemade by order. Please provide 7 days notice. (5 days minimum).

## Our Signature Items

Orange Cognac Dressing (16 oz.)	11.00
Homemade Croutons (1 Qt. bag)	6.50

## Garden Greens

	Full Pan	Price Per Person
Orange Cognac Salad Side Dressing	46.00	2.30
Cesar Salad with house made dressing and croutons	44.00	2.20
Garden Salad with Fresh Herb Dressing or Balsamic Vinaigrette	42.00	2.10
Hearth Baked Bread Butter and Humus	32.00	1.60

## Starters

Spinach Artichoke Dip	60.00	3.00
Chorizo Mexican Taco Dip	64.00	3.20
Vegetarian Black Bean Dip	60.00	3.00
Cheddar Ale Dip with Soft Pretzle pieces	56.00	2.80

## Smoke House

Pulled Beer Braised Pork BBQ traditional fire and ice recipe.	55.00	2.75
House Smoked Beef Brisket with Au Jus	69.00	3.45
House Smoked Chicken( Cut up) with Lager BBQ	45.00	2.25
Dry Rub Smoked Pork Loin with home-made whiskey bbq or natural ale au jus	57.00	2.85
Smoked Beer Bacon Shredded Beef BBQ	65.00	3.25
Applejack brined smoked turkey breast with honey stone ground glaze	60.00	3.00
add Petite soft Rolls 20 each	12.00	0.60

	<b>Full Pan</b>	<b>Price Per Person</b>
<b>Italian Entrees</b>		
Porketta, roast garlic, dill and fennel	58.00	2.90
Sausage and peppers, slow roasted served with natural garlic jus.	54.00	2.70
Chicken parmesan, classic Fire and Ice style.	61.00	3.05
Roasted Garlic Italian Chicken Marinated in white balsamic and basil	59.00	2.95
Home Made Meatballs and marinara	60.00	3.00
Eggplant parmesan Ricotta and Aged Provolone, capped with Mozz and marinara.	55.00	2.75
Chicken milanaise, panko breaded chicken breast, white wine lemon caper sauce.	66.00	3.30
Chicken bruchetta grilled chicken with bruchetta tomatoes and risotto	68.00	3.40
Beef braciola braised in Chianti and Tomato Sauce with peppers and onions	75.00	3.75
Veal parmesan Tender Veal adorned with Sauce and Mozzarella	90.00	4.50
<b>Ethnic Favorites</b>		
Jager snitzle Pork loin pounded and panko breaded with mushroom cream sauce	68.00	3.40
Bratwurst and Sauerkraut	55.00	2.75
Keilbassa and Kraut	50.00	2.50
Beef and Lamb Shepards Pie	68.00	3.40
Beef Stroganof Beef Tenderloin tips with red wine finished with sour cream	67.00	3.35
<b>Vegetarian</b>		
Eggplant Parmesan: Panko crusted w/ ricotta, fresh mozz & marinara	50.00	2.50
Eggplant Rollentini florentine with Ricotta and basil	50.00	2.50
Roasted Butternut Squash risotto with amaretto	55.00	2.75
Roasted Vegetable lasagna with four cheeses.	52.00	2.60
Rattatouli Vegetable with four cheese risotto	49.00	2.45
Soba Noodle Asian Stir Fry with Vegetables	51.00	2.55
<b>Sides</b>		
Cole Slaw	28.00	1.40
Traditional Potato Salad	30.00	1.50
Macaroni Salad	28.00	1.40
German potato salad with bacon and scallion	35.00	1.75
Red Skin Smashed Potatoes	33.00	1.65
Oven roasted potatoes w rosemary and garlic	30.00	1.50
Pierogie Lasagna	36.00	1.80
Calabrese Potatoes	34.00	1.70
Scalloped au gratin	36.00	1.80

	<b>Full Pan</b>	<b>Price Per Person</b>
<b>Pork</b>		
Apple Stuffed Pork Loin	52.00	2.60
Jamaican Jerk Rubbed Pork Loin with Mango chutney	59.00	2.95
<b>Beef</b>		
Guinness Pot Roast with Onions Celery and Carrot in sweet Guinness sauce	67.00	3.35
Burgundy Beef Tenderloin tips with Mirepoix, Mushrooms and Burgundy wine	70.00	3.50
Meat Loaf with roasted shallot Demi Glace	58.00	2.90
Braised Beef Short Ribs with whiskey bbq.	65.00	3.25
Stuffed peppers with roasted tomato glaze	48.00	2.40
<b>Fish</b>		
Orange Roughy Francaise with white wine lemon caper sauce	72.00	3.60
Broiled Lemon Pepper Haddock with white wine lemon caper sauce	68.00	3.40
Horseradish and panko encrusted salmon with florentine sauce	91.00	4.55
Morocan spiced salmon with fat free cucumber sauce	89.00	4.45
Seafood Risotto w/ Shrimp, Crab, Scallops, 4-cheese risotto & tomato sauce	110.00	5.50
Lobster Mac and Cheese	120.00	6.00
<b>Chicken</b>		
Chicken Milanaise: Panko encrusted with white wine lemon caper sauce	69.00	3.45
Chicken Picatta sauteed chicken with white wine lemon caper sauce	69.00	3.45
Chicken Marsalla sauteed chicken with mushroom marsalla cream sauce	72.00	3.60
Chicken Parmesan Topped with ricotta and aged provolone with mozz	72.00	3.60
Chicken cordon Bleu: Panko chicken w/ ham, gruyere & honey mustard velute	70.00	3.50
Chicken Saltimbucca Grilled Chicken w/ roasted peppers & onions	70.00	3.50
French Onion chicken with carmelized onions and gruyere	72.00	3.60
<b>Pasta</b>		
Penne	57.00	2.85
Farfalle	57.00	2.85
Rigatoni	57.00	2.85
Gemelli	57.00	2.85
Angel hair	57.00	2.85
Cheese Ravioli	65.00	3.25
Cheese Tortellini	64.00	3.20
Sauce Choices: Vodka, Alfredo, Marinara, Putanesca		