



Thank you for your interest in CTs Deli!

Please know that your event or gathering is important to us. If you have other menu requests; or require gluten free, vegetarian options please contact us. If you need to navigate food allergies, please let us know.

Our knowledgeable and dedicated catering staff is looking forward to working with you!



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Party Platter & Take Out Menu

(24 hour advance notice required)

Cold Sandwich Platter—\$69

Serves 8-10 people. Sandwiches cut in 1/2
Includes single-serve potato chips and pickles

Choose from a variety of sandwiches:

- ◆ Ultimate Italian
- ◆ Turkey Bacon
- ◆ Turkey Cranberry
- ◆ Ham and Cheese
- ◆ Roast Beef
- ◆ Avocado Egg Salad
- ◆ Tuna Salad
- ◆ Mediterranean Veggie with Hummus (wrap)
- ◆ Chicken Caesar (wrap)

Hot Sandwich Platter—\$79

Serves 8-10 people. Sandwiches cut in 1/2
Includes single-serve potato chips and pickles

Choose from a variety of sandwiches:

- ◆ Smoked Brisket*
- ◆ Pulled Pork*
- ◆ Italian Beef with Giardiniera*
- ◆ Chicken Pesto Panini
- ◆ Toasted Turkey with Bacon

Hot Meat For Groups

For large groups, order meat by the pound and guests make their own sandwich. All meat is cooked and seasoned in house. Toppings on the side. Typically, 1 pound serves 2-3 people, depending on hunger.

- ◆ Shredded Roast Beef with Gravy—\$16.99
- ◆ Shredded Smoked Brisket—\$19.99
- ◆ Pulled Pork or Italian Beef—\$15.99
- ◆ Turkey with Au Jus—\$14.99
- ◆ Gyro - \$10.99
- ◆ Corned Beef - \$16.99
- ◆ Hoagie Rolls—\$12.00 per dozen

In House Smoked Meats (Available Hot or Cold)

- ◆ Smoked Chicken Wings—\$12.00/dozen
- ◆ Smoked Chicken Wings—\$29.00/3 dozen
- ◆ Smoked Baby Back Ribs—\$12.00 half rack or \$20 full rack (can be cut into riblets for smaller serving)

Boxed Lunches—\$9.99

Minimum of 8, order forms available for ease in ordering.

Individual boxes with choice of:

- ◆ Cold Sandwich or Wrap
- ◆ Potato Chips, Cup of Soup or Deli Salad
- ◆ Cookie or Brownie

Hot Soups Made In House—\$12 per quart

Comes with soup cups and spoons

- ◆ Tailgater (Brats, Beer, Cheese, Onion)
- ◆ Vegetarian—Call for soup of the day
- ◆ Chef's Choice—Call for soup of the day

Deli Salads Made In House—1 lb

- ◆ Seafood Salad-\$7.49
- ◆ Wild Rice Salad-\$8.99
- ◆ Broccoli Bacon Salad-\$7.99
- ◆ Caprese Salad-\$6.99
- ◆ Tortellini Salad-\$6.99
- ◆ Greek Salad-\$7.99
- ◆ Traditional Potato Salad-\$3.99
- ◆ Italian Veggie Pasta-\$7.99
- ◆ Baked Beans \$4.99
- ◆ Mac N Cheese \$4.99
- ◆ Creamy Cucumber Salad-\$6.99

Green Salad Bowl—\$24

Serves 6-8 people with 12" platter

- ◆ **Garden Salad:** Romaine and mixed greens, tomato, cucumber, red onion, red pepper, with choice of Italian dressing or ranch.
- ◆ **Caesar Salad:** Romaine, fresh lemon, shaved parmesan, crotons with Caesar dressing.
- ◆ **Spinach Craisen Salad:** fresh spinach and mixed greens, craisens, feta, toasted almond, red onion with balsamic dressing.
- ◆ **Greek Salad:** Romaine, tomatoes, cucumber, feta, pepperoncini, red onion, Kalamata olives with Greek dressing.



Appetizer Tray — Cold (Serves 10 –12 people)

Traditional Pastry Puff Filled with Choice of Chicken Salad, Ham Salad or Crab Salad—\$30.00 (24 pieces)

Pinwheel Wraps with Choice of Italian Meat, Chicken Monterey Ranch, Beef and Swiss or Mediterranean Vegetable—\$30.00 (12” platter)

Salami Cream Cheese Cones—\$28.00 (12” platter)

Pepperoni and Cheese Puffs—\$30.00 (24 pieces)

Wasabi Deviled Eggs—\$18.00 (24 pieces)

Fresh Mozzarella and Tomato Basil Pika—\$18.00 (24 pieces)

Tomato Bruschetta with Crostini—\$18.00

Wild Mushroom Crostini—\$24.00

Sun Dried Tomato Hummus with Cucumber, Feta, Red Pepper, Olives and Flatbread—\$28.00 (12” platter)

Cheese and Fruit Tray—\$32.00 (12” platter)

Cheese and Sausage Tray with Olives—\$32.00 (12” platter)

Smoked Salmon Pate with Crostini—\$30.00 (18 pieces)

Honey-smoked Salmon with Crackers—Market Price by Pound (sold 1/2 or full fillet)

Salmon Candy—Market Price

Stuffed Marinated Red Peppers Stuffed with choice of Smoked Fish Dip \$24.00 (24 pieces) or Herbed Crème Cheese \$20.00 (24 pieces)

Fresh Vegetables with Dill Dip—\$22.00 (12” platter)

Fruit Kabobs—\$22.00 (24 pieces)

Cheddar and Bacon Quiche—\$18.00

Spinach and Mozzarella Quiche—\$18.00

Shrimp Cocktail—Market Price

Taco Dip with Tortilla Chips—\$26.00 (12” platter)

Beer Cheese Dip with Pretzels—\$26.00



Appetizer Tray — Hot (Serves 10 –12 people)

Crab Dip with Toast Points—\$26.00

Spinach Artichoke Dip with Toast Points—\$28.00

Rueben Dip with Rye Crostini—\$30.00

Caprese Flatbread—\$16.00 (2 flatbreads)
Basil pesto, fresh mozzarella, spinach, tomato on flatbread drizzled with balsamic

Buffalo Chicken and Bacon Flatbread—\$16.00 (2 flatbreads)

Sausage Stuffed Mushrooms—\$24.00 (24 pieces)

Spinach and Feta Stuffed Mushrooms—\$24.00 (24 pieces)

Bacon-Wrapped Water Chestnuts—\$24.00 (24 pieces)

Swedish Meatballs—\$26.00 (24 pieces)

Pulled Pork Sliders—\$28.00 (12 sliders)
Topped with pickled red onion, slaw, BBQ sauce and sliced pickle

Chicken Satay with Peanut Sauce—\$26.00
Chicken bites marinated in coconut milk, grilled and served with lime peanut sauce

Smoked Chicken Wings—\$29.00 (3 dozen)

In House Smoked Baby Back Ribs—\$36.00 (2 Full Racks)

Coconut Shrimp with Sweet Chili Sauce—\$38.00 (2 dozen)



Lunch Buffets Available from 11 – 3 pm (Minimum 25 guests)

Hot Sandwich 1 meat = \$9.95 or 2 meat = \$11.95

Pulled Pork, Italian Beef with Provolone, Turkey with Au Jus, BBQ Pulled Chicken, or Sliced Ham, Buns, Potato Chips, Pickle Spear and Choice of 1 Deli Salad

*Brisket or Roast Beef with Gravy option add \$1.00 per person

Classic Lunch Buffet— \$12.95

Baked Chicken, Mashed Potatoes and Gravy, Buttered Corn or

Beef Tips with Gravy, Buttered Noodles, Green Beans or

Baked Fish, Thyme Buttered Rice, Whole Bean and Baby Carrot Blend

All Classic Lunch Buffets are served with Garden Salad with House Made Dressing and Dinner Roll

Build Your Own Deli Sandwich— \$10.95

Sliced Genoa Salami, Ham, Turkey Breast, Roast Beef, Assorted Cheeses, Lettuce, Tomato, Assorted Breads and Condiments, Potato Chips, Pickle Spear and Choice of Soup d'jour or 1 Deli Salad

American Buffet—\$11.49

Grilled Burgers, Chicken Breasts, Buns/Condiments, Assorted Cheese, Lettuce, Tomato, Onion Potato Chips, Pickle Spear and Choice of 1 Deli Salad

Italian Buffet—\$11.95

Grilled Chicken, Meatballs, Linguini Noodles, Alfredo and Marinara OR 3 Meat Lasagna (vegetarian Options available), Garden Salad with House Made Dressing and Garlic Bread

Taco Bar—\$10.95

Taco Ground Beef and Shredded Chicken, Shredded Cheese, Lettuce, Onion, Black Olive, Tomato, Salsa, Sour Cream, Guacamole, Jalapenos, Nacho Chips, Taco Shells and Soft Tortillas

Picnic Wraps—\$10.95

Chicken Caesar, Summer Chicken Salad, Roast Beef and Swiss, Turkey BLT, Ham and Cheese, Mediterranean Hummus, Italian Veggie, Potato Chips, Pickle Spear and Soup d'jour or 1 Deli Salad

Deli Salad Choices:

- Mac N Cheese • Traditional Potato Salad • Warm German Potato Salad • Wild Rice, Craisen, Almond, Balsamic Salad • Italian Veggie Pasta Salad • Creamy Cucumber Salad • Greek Pasta Salad • Tortellini Italian Salad • Garden Lettuce Salad with Dressing Choice

Dessert Choices: Butcher Shop Bake Company cookies, bars or cupcakes—See Dessert Menu



Traditional Dinner Buffet

One Entrée Choice: \$15.95 Two Entrée Choice: \$17.95

Choose One Starch, One Vegetable, One Salad and includes Fresh Baked Dinner Rolls

Pulled Pork—signature rubbed, slow smoked in house

Smoked Brisket—tender brisket, signature rubbed, slow smoked in house

Smoked Pork Ribs—slow smoked in house with house crafted BBQ sauce

Baked Tuscan Chicken—Tuscan marinated and roasted bone in tender and juicy

BBQ Grilled Chicken—house crafted BBQ sauce drizzled over charcoal grilled bone in chicken

Beef Tips and Gravy—tender slow roasted beef with house made gravy

Grand Buffet

One Entrée Choice: \$24.95 Two Entrée Choice: \$28.95

Choose One Starch, One Vegetable, One Salad and includes Fresh Baked Dinner Rolls

Chef Carved Top Sirloin—slow roasted, signature in house seasoning, served with horseradish aioli and beef au jus

Beef Tenderloin—tender, slow roasted and filled with gorgonzola and herbs, served with rosemary demi

Pork Tenderloin—juicy pork tenderloin, basil pesto rubbed and wrapped with prosciutto, served with a balsamic reduction

Chicken Cordon Blue—tender baked boneless, skinless chicken breast, stuffed with in house roasted ham and imported Swiss, served with a Dijon cream sauce

Chicken Marsala—juicy, tender boneless chicken breast, floured and pan seared, served with mushroom marsala sauce

Prime Rib —Ask for details, market cost

\$1.50 per guest for each additional starch, vegetable or salad

Starch Selections

Garlic Mashed Yukons
Herb Roasted Baby Red Potatoes
Baked Potato
Cheesy Hash Browns
Rosemary Potato Gratin
Traditional or German Potato Salad
Wild Mushroom Risotto
Lemon Risotto
Wild and Brown Rice Pilaf
Seasoned Bread Dressing and Gravy
Mac n Cheese
Greek Pasta
Penne Pasta Salad

Vegetable Selections

Green Bean Almandine
Buttered Corn
Seasoned Sweet Corn on the Cob
Smoked Baked Beans
Balsamic Brussel Sprouts
Whole Bean and Baby Carrot Blend
California Blend
Dilled Carrots

Salad Selections

Garden or Caesar Salad
Creamy Coleslaw
Spinach, Craisen, Almond and served with Balsamic

Dessert Choices

Butcher Shop Bake Company cookies, bars or cupcakes—See dessert menu



Dessert by Butcher Shop Bake Company

Gluten Free Options Available and Dessert modifications upon request

Monster Cookies— Assorted Flavors

50 and under \$4.00 each

51 and over \$3.50 each

150 and over \$3.00 each

Catering Sized Cookies—Assorted Flavors \$1.50 each

Bars— Lemon, Brownies or Blondies

\$2.00 each or

\$30.00 for a pan of 16 bars

Toppings available for additional charge.

Cupcakes— Assorted flavors

50 and under \$2.50 each

51 and over \$2.25 each

150 and over \$2.00 each

Cheesecakes—Assorted flavors

\$5.00 per slice

\$45.00 for a 10” cheesecake—10 slices

