Columbus Ohio’s Favorite Caterer Since 1990

Since 1990 our goal has been to provide quality food and prompt professional service for every customer and event. Our staff provides the best service, food quality, as well as the most beautiful food presentations you will ever see!

Let us make your next catering event the most memorable and successful occasion ever!

CONTACT US
(614) 792-3993

50 South Liberty Street
Suite 100
Powell, Ohio 43065

PCEVENTSINC.COM
Welcome

Welcome to PC Events Catering, INC. Your catering service with an excellent reputation for Complete Customer Satisfaction. Since 1990 our goal has been to provide quality food and prompt professional service for every customer and event. We feel that a catered event cannot be completely successful without the care and dedication that PC Events Catering provides.

When you hire and put your trust into PC Events Catering, you are investing in a higher level of confidence and our specialized attention to detail. Our company exists to take all the anxiety out of planning and organizing your special event or meeting, so that you can sit back, relax, and enjoy our wonderful food and professional services.

Our extensive knowledge, experience, along with our friendly, professional associates, enables us to implement creative cost-effective events, which are tailored specifically for you and your guests. We always strive to maintain your budget and achieve your objectives. PC Events Catering can assist you with every aspect of your event, from first planning stages to final clean up. Our company offers a variety of catering options including designs, rentals, florals and limo service, tents, chairs, etc.

PC Events Catering is dedicated to providing the highest quality services. We guarantee and promise you a fair price, exceptional services, with our assurance that our efforts will reflect the caliber of excellence on which we have built our reputation. Our company has been in the business of making dreams come true for almost 29 years, and we want to provide those same special results for you. Our menu is designed to allow you an easy understanding of our services. Please take a moment to view our menu selections, or create one of your own. Our experienced Chefs will be happy to assist you with those choices. Our staff provides the best service, food quality, as well as the most beautiful food presentations you will ever see! Let us make your next catering event a most memorable and successful occasion ever!

Sincerely,

Kevin Porter, President
**Breakfast**

The following breakfast items include disposable tableware*, floor length linens for buffet line and salt & pepper shakers.

**Mini Continental Breakfast** Trays of danishes, muffins and bagels with cream cheese 4.95

**Continental Breakfast** Includes fresh fruit, warm danishes and muffins, bagels and cream cheese, regular and decaf coffee service and juice service with orange, apple and tomato 7.95

**Traditional Mini Breakfast Buffet** Egg casserole dish with assorted cheeses, sausage links, fresh fruit, danishes and muffins, regular and decaf coffee service and juice service with orange, apple and tomato 10.95

**Omelet Station Made-to-order!** Includes diced ham, bacon, sausage, shredded cheeses, diced green pepper and onion. Bagels with cream cheese, fresh fruit, coffee and juice service 9.95

**Gourmet Waffle Station** Just wait till you see this one! Toppings include strawberry sauce, blueberry sauce, powdered sugar, whipped butter, crushed nuts, hot syrup, whipped cream and fresh fruits. Regular and decaf coffee service and juice service with orange, apple and tomato 9.95

**Premium Breakfast Buffet** Egg casserole dish with assorted cheeses, sausage links, crisp bacon, breakfast potatoes, danishes and muffins, fresh fruit, regular and decaf coffee service and juice service with orange, apple and tomato 12.95

**The Grand Buffet** This one has it all! Our gourmet waffle station with all the toppings, egg casserole dish, crisp bacon, sausage links, hot ham, breakfast potatoes, danishes and muffins, fresh fruit, regular and decaf coffee service and juice service with orange, apple and tomato 14.50

**The Grand Brunch Buffet** Egg casserole dish with assorted cheeses, our gourmet waffle station with all of the toppings, crisp bacon strips, ham and beef carving station with au jus and horseradish sauce, vegetarian lasagna with white cream sauce, breakfast potatoes, tossed salad with dressings. Assorted freshly baked croissants, muffins and danishes, fresh fruit, regular and decaf coffee service, assorted juices with apple, orange and tomato 17.95

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**Sandwiches & Platters**

The following lunch items are available as platters or boxed lunches. The following deli sandwiches include two side salad choices, fresh brownie or cookies, condiments & disposable serving ware

**Classic Club** A freshly baked roll piled with sliced turkey, ham, crisp bacon, sliced cheeses, lettuce, tomato and mayonnaise on the side 9.95 ea.

**Premium Deluxe! This sandwich is one of our favorites!** This sandwich includes large marinated chicken breast grilled to perfection and served on hard sourdough baguette bread with herb mayonnaise, lettuce, tomato and alfalfa sprouts 10.50 ea.

**Fresh Tuna Salad** On a croissant with lettuce, tomato and muenster cheese 9.25 ea.

**Our Gourmet Chicken Salad** On choice of bread, with tarragon and grapes in light mayonnaise 9.75 ea.

**Light Wrap Sandwiches** Large flour tortilla, layered with choice of turkey, roast beef, ham, or vegetarian, topped with flavored cream cheese, chopped tomato, shredded lettuce and served with mayo and mustard on side 9.50 ea.

**Pre-made Sandwiches (or served as a deli platter)** Roast beef, turkey breast, lean ham, sliced cheeses, garnishes, assorted breads and rolls, mustard, mayonnaise and horseradish sauce 9.50 pp

**Vegetarian, Gluten-Free, Vegan Options**

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**Luncheon**

**Salads**

The following salads include rolls & butter, cookies and disposable serving ware

**Chef Salad** With mixed greens served with julienne ham, turkey, salami, cheeses, vegetables, sliced egg and choice of salad dressing 7.95 ea.

**Classic Caesar Salad** Chopped romaine lettuce, freshly grated parmesan cheese, croutons, tossed with our classic caesar dressing 5.95 ea. or add chicken 7.95 ea.

**Cobb Salad** Fresh salad greens topped with mounds of chicken, avocado, diced eggs, tomato, bleu cheese, cheddar cheese and chopped bacon with choice of dressing 7.95 ea.

**Full Open Salad Bar** Mixed greens, tomato wedges, shredded cheese, chopped egg, broccoli spears, shredded carrots, sliced black olives, diced cucumber, diced ham and turkey, croutons and choice of 3 dressings 8.50 pp

**Freshly Made Soups Daily**

add our chef’s daily special soup to any package above 2.95 pp

**Side Dishes:**
- Italian pasta salad
- Redskin potato salad
- Baked potato salad, traditional potato salad
- Fresh fruit salad .50 add
- Rotini ranch pasta salad
- Cheese tortellini pasta salad .50 add
- Marinated vegetables, miniature salad .50 add, cole slaw, bag of chips or pretzels, sugared baked bears, or tomato and mozzarella salad
# Lunch & Dinner Buffets

The following dinner buffets include *china dinner plate, silverware (or disposable ware), floor length liners for buffet line.*

*PC Events Catering, Inc. House Specialties* **Vegetarian Options, Gluten-Free Options, Vegan Options**

## BEEF ENTÉRÉS

- **Slow Cooked Sliced Beef**
  In our special demi brown bourbon sauce

- **Tender Beef Tips**
  In our special black peppercorn and garlic mushroom sauce

- **Our Special Beef Carving Station**
  Top round of beef with rosemary, served with au jus and horseradish sauce.
  *(carver & carving station optional $100)*

- **Our Special Meat Loaf**
  Topped with sweet honey brown sweet-n-sour sauce

- **Sliced Flank Steak**
  Served with bourbon black peppercorn brown sauce *(market)*

## PORK ENTÉRÉS

- **Boneless Honey Ham Carving Station**
  Served with honey mustard and horseradish sauce
  *(carver & carving station optional $100)*

- **Boneless Pork Chops**
  Served with apple and cinnamon demi brown sauce

- **Pork Tenderloin**
  Presliced or carved to order with choice of peppercorn, teriyaki or herbed style served with our homemade dijonaise and plum sauces *(market + 1.75pp)*
  *(carver & carving station optional $100)*

## POULTRY ENTÉRÉS CONT.

- **Pan Seared Lemon Chicken Breast**
  Served with fresh lemon caper cream sauce

- **Herbed Boneless Chicken Breast**
  Seasoned and topped with white wine lemon herb sauce

- **Chicken Kiev**
  Breaded & stuffed with a light herbed butter sauce

- **Plum Teriyaki Chicken**
  Served over spinach and topped with sesame teriyaki glaze

- **Dijon Chicken**
  Topped with artichokes and our dijon white wine cream sauce

- **Broccoli Stuffed Chicken**
  Breaded and stuffed with broccoli and cheese

- **Grilled Chicken Breast Mornay**
  With fresh spinach, roasted red peppers and our creamy parmesan sauce

- **Chicken Buerre Blanc**
  Seasoned boneless chicken breast lightly sautéed in a white wine, butter and mushroom sauce

- **Chicken Cordon Bleu**
  Breaded and stuffed with Swiss cheese and Virginia ham *(+ .75pp)*

- **Chicken Florentine**
  With spinach, onions, tomatoes, mushrooms, topped with our special herbed wine cream sauce

- **Chicken Vera Cruz**
  Flame grilled chicken breast served with fresh tomato and jalapeño chipotle sauce

- **Chicken Parmesan**
  With our house marinara sauce, fresh spinach and topped with assorted Italian cheeses

- **Boneless Turkey Carving Station**
  Served with turkey broth, herb gravy and cranberry orange relish
  *(carver & carving station optional $100)*

## SEAFOOD ENTÉRÉS

- **Pan Seared Mediterranean Encrusted Salmon**
  In tomato cream sauce *(+ 1.75 pp)*

- **Swordfish Steaks**
  Topped with avocado and orange citrus butter cream sauce *(+ 1.75 pp)*

- **Baked Grouper**
  Served with fresh herbs, butter & bread crumbs *(market)*

- **Shrimp Linguine**
  With capers, sun-dried tomatoes and garlic white wine sauce *(+ 1.95 pp)*

- **Stuffed Fresh Flounder**
  With crab meat stuffing and topped with hollandaise sauce *(market)*

## VEGETARIAN & PASTA ENTÉRÉS

- **Spinach Lasagna**
  Mounds of cheeses, fresh spinach, fresh basil, layered with our special marinara sauce

- **Vegetarian Lasagna**
  Layers of spinach, mixed vegetables layered with white cream cheese sauce

- **Tri-Colored Cheese Tortellini**
  Served with peas, mushrooms, roasted red peppers in our special tarragon cream sauce

- **Our Special Meat Lasagna**
  With beef and layers of marinara, ricotta, provolone and mozzarella cheese

- **Rigatoni, Spaghetti or Linguine Noodles**
  Served with choice of chunky marinara, meat sauce or our creamy alfredo sauce

- **Stuffed Manicotti**
  With cheese and topped with our garden vegetable marinara

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All lunch and dinner buffets include your choice of side dishes on the following page.

*Also Included:*

Dinner garden salad with ranch & Italian dressings included with Dinner Buffet, or upgrade to spinach, Greek, or mesclun salad *(add 1.50 pp)*
Freshly baked dinner rolls with butter and margarine. Kids Fun Meals options and pricing available upon request

One entree lunch buffet with two side dishes 13.50 pp
Two entree lunch buffet with two side dishes 15.50 pp
One entree dinner buffet with three side dishes 16.50 pp
Two entree dinner buffet with three side dishes 18.50 pp

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PCEVENTSINC.COM
Buffet Side Selections
Starches & Pastas

Scalloped Potatoes
With Swiss cheese

Roasted Redskin Potatoes
Quartered and oven roasted with rosemary, black pepper and olive oil

Baked Potato
With butter, chives and sour cream

Twice Baked Potatoes
With Boursin cheese, sour cream and chives (+ .75 pp)

Au Gratin Potatoes
Sliced with cheddar cheese

Redskin Potatoes
Steamed and tossed with parsley butter

Whipped Potatoes
With butter and sour cream
(Boursin cheese-style + 1.00 pp)

Sweet Potato Puree
Topped with marshmallow and brown sugar

Rice Pilaf
Oven baked with pine nuts, then seasoned

Italian Pasta Salad
Served Italian-style with pepperoni, black and green olives and tomatoes

Wild Rice Medley
With onion, mushrooms, garlic and tossed with thyme

Shoe String Potato Casserole
With shoestring potatoes, sour cream and cheddar cheese

Tomato & Basil Linguine (or Penne)
Tossed with garlic, olive oil, black olives, roasted tomatoes and parmesan cheese

Thyme Scented Basmati Rice

Ranch Pasta Salad
With julienne turkey, ham, fresh spinach and our special home made ranch dressing

Macaroni & Cheese
Gourmet style with fresh melted assorted cheeses

Penne Pasta
With Pesto, sun-dried tomatoes and wild mushrooms
(served hot or cold)

Garlic Whipped Potatoes
With butter, fresh garlic and sour cream

Sweet Potatoes
Peeled with butter, honey and pecan brown sugar glaze

Penne Ranch Pasta Salad
Served with julienne turkey, ham, and fresh spinach, tossed with our specially made ranch dressing

Artichoke & Black Olive Pasta Salad
With penne noodles

Vegetables & Fruits

Zucchini, Yellow Squash and Baby Carrots
Sautéed and tossed with fresh basil olive oil

Basil Vegetable Medley
With steamed baby carrots, broccoli and cauliflower

Italian Medley
Zucchini, squash, onions, tomatoes and parmesan cheese
(add .75 pp)

Fresh Sweet Corn
Tossed with butter, salt, pepper and parsley

Marinated Vegetables
With broccoli, cauliflower, mushrooms, tomatoes, pepperoni-cinis, tossed in our tarragon vinaigrette

Fresh Vegetable Display
With in-season vegetables served with our special vegetable dip (add .50 pp)

Baby Carrots
Tossed with our special honey basil cinnamon butter

Fresh Green Beans
Steamed and tossed with butter, salt and pepper

Fresh Cut Broccoli Spears
Tossed with butter, salt and pepper

Quartered Roma Tomatoes
Mozzarella cheese and roasted red onion tossed with fresh basil vinaigrette

Snow Pea Pods
Steamed and tossed with fresh orange citrus butter

Sliced Tomato and Fresh Mozzarella
Topped with fresh basil, extra virgin olive oil and topped with capers

Fresh Roasted Asparagus Tips
Drizzled with olive oil and kosher salt (market)

Fresh Fruit Salad
With in-season fruits (add .75 pp)

Broccoli & Cheese
Casserole with our special sour cream cheese sauce
(add .75 pp)

Vegetarian Options, Gluten-Free Options, Vegan Options
Grilled Salmon
With lemon teriyaki glaze and sesame seeds $17.95

Chicken Vera Cruz
Flame grilled chicken breast served with fresh tomato and jalapeño chipotle salsa $16.95

Lobster Stuffed Ravioli
In roasted red pepper cream sauce $16.95

Herb Boneless Chicken Breast
Seasoned and topped with white wine lemon herb sauce $16.50

Slow Cooked Prime Rib
With au jus and horseradish sauce (market)

Chicken Marsala
In our mushroom marsala cream sauce $16.95

Swordfish Steaks
With citrus avocado butter $17.95

Prosciutto Stuffed Chicken
Stuffed with prosciutto, asparagus and smoked provolone $17.50

Filet Mignon
With sautéed cognac mushroom sauce $19.95

Baked Grouper
With fresh herbs, butter and breadcrumbs (market)

New York Steak
With green peppercorn cream sauce (market)

Chicken Breast
Stuffed with shrimp, spinach and parmesan, rolled in a puff pastry and topped with tarragon hollandaise sauce $18.95

Pan Seared Mediterranean Encrusted Salmon
In a tomato cream sauce $18.95

Fresh Walleye
Coated with crushed walnuts and served with a lemon vinaigrette $18.50

Stuffed Sole
With crabmeat and our special almond cream sauce $18.95

Shrimp Linguine
With capers, sun-dried tomatoes and garlic white wine sauce $17.95

Chicken Mornay
With fresh spinach, roasted red peppers and our creamy parmesan sauce $16.50

Seared Halibut
With pine nuts and citrus cream sauce served over orzo pilaf $17.95

Grilled Yellowfin Tuna
Topped with capers, sundried tomato and white wine (market)

Surf & Turf
With large lobster tail, seared filet mignon served with melted drawn butter (market)

Chicken Buerre Blanc
Seasoned boneless chicken breast, lightly sautéed in a white wine, butter and mushroom sauce $15.95

Oven Baked Lasagna
With layers of noodles, mounds of cheese, meat and marinara sauce $15.95

The above dinner entrees include preset dinner garden salad with ranch and Italian dressings.

Or upgrade to spinach, Greek, or mesclun salad (+ $1.50 pp).

Your choice of vegetable, choice of starch and rolls with butter

Kids Fun Meals options and pricing available upon request

Vegetarian Options  Gluten-Free Options  Vegan Options
These theme parties can add much more to your party than just elegant food. Spice up the atmosphere and unleash your creativity! Station Theme Parties are Appetizer portions.

*Minimum guest counts required on Station Theme Parties. Minimum of two stations required for Station Theme Parties. Priced per person. The following are appetizer portions.

**Mexican Fiesta** 9.95 pp
Our Mexican bar includes chicken strips fejita style, taco meat, salsa, sour cream, shredded cheddar, guacamole, diced tomato, shredded lettuce, brown or black beans, flour tortillas, tortilla chips and Mexican decorations to make the perfect theme.
(Add Queso Fountain $50.00 to $175.00)

**Italian Feast** (self serve) 8.95 pp
Enjoy two of our special sauces: Chunky marinara, white wine caper sauce, creamy parmesan or our gourmet meat sauce. Our Italian sauces are served with linguine and rigatoni noodles, Italian sausage, meatballs, garlic bread and parmesan cheese. Your display will be decorated with beautiful Italian colors.

**Ship Wrecked Seafood Bar** Market pp
This bar is served cold or hot. You must see this beautiful presentation! This seafood bar has it all! Jumbo shrimp, crab claws, oysters on the half shell, all served on our beautiful colored ice displays. Deep fried shrimp, clams casino, crab legs, all served with melted drawn butter and our special cocktail sauce.

**Baked Potato Bar** 5.50 pp
Our potato bar includes large freshly baked potatoes, whipped butter, melted cheddar cheese, broccoli, bacon pieces, sour cream and black olives.

**Beef Carving Station** 7.95 pp
With au jus, horseracish sauce and served with assorted miniature rolls (optional carving station $100.00)

**Our Gourmet Pasta Station** 8.95 pp
(Made to order) with tri-colored cheese tortellini pasta, penne, Alfredo and marinara sauces, sausage and chicken pieces, roasted red peppers, red onion, mushrooms, scallions, sun-dried tomatoes, parmesan cheese, seasonings (chef pasta stations $100.00 per chef)

**Oven Baked Boneless Turkey Breast** 7.95 pp
Served with apple chutney, sweet pepper salsa and turkey au jus with rolls
(optional carving station $100.00)

**Sweet Honey Glazed Ham** 6.95 pp
With orange and pineapple marmalade, dijonaise and ham broth with assorted rolls
(optional carving station $100.00)

**Gourmet Salad Bar** 7.95 pp
With Caesar salad mix, chicken pieces, Caesar salad dressing, parmesan cheese, mixed greens, in-season vegetables with tomatoes, cucumber, black olives, sprouts, broccoli and cauliflower spears, chic peas, shredded mozzarella and cheddar cheeses, bleu cheese, chopped egg, ranch, Italian, bleu cheese, French and low cal dressings, croutons, breadsticks and dinner rolls with butter and margarine

**Mashed Potato Bar** 6.95 pp
With Yukon and redskin potatoes, served with freshly shredded cheddar, parmesan and Monterey jack cheeses, cooked and crumbled bacon and prosciutto, steamed broccoli, basil pesto, sun-dried tomato dressing, brown demiglace, roasted garlic, roasted red pepper strips, sun-dried tomato, caramelized onions, chives and sour cream served in real martini glasses.
(Add sweet potatoes with brown sugar $1.75 pp)

*Disposable Heavy Duty Dinner Plates, Forks, Knives and Napkins Included. China Upgrade Optional

Vegetarian, Gluten-Free, Vegan Options

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**PC EVENTS CATERING**

**PCEVENTSINC.COM**
**COLD HORS D'OEUVRES**

All hors d'oeuvres are priced each (ea) or per person (pp)

*Our Gourmet Display*
Specially imported fresh in-season fruits, imported cubed and sliced cheeses, brie cheese, fresh garden vegetables, in season fresh edible flowers, fresh assorted berries. You must see this - three specialty hors d'oeuvres in one! (market)

*Stuffed Deviled Eggs*
With choice of plain, bacon and chutney, Mexican or cremeameat and dijon 1.40 ea

Hummus
With Grilled Pita Bread 2.95 pp

**Sausage Pieces**
With horseradish and dijon mustard dipping sauces 1.10 ea

*Black Bean Salsa and Guacamole*
With blue & yellow corn tortilla chips 2.95 pp

*Fillet Mini Croissant*
Filled with marinated beef and topped with horseradish cream cheese 3.25 ea

*Smoked Chicken, Avocado & Bacon Pinwheel Rolls 1.70 ea*

International Cheese Board
With specialty nuts, chutney and fresh fruit garnish (market)

**Domestic Cheese Display**
With crackers, toasted bagel chips and garnished with in-season berries 2.25 pp

Seared Tuna
On sticky rice, with wasabi caviar (market)

Chilled Iced Shrimp
Served with spicy cocktail sauce and lemon wedges 1.85 ea (or market)

*Lump Crabmeat Dip*
With bread rounds and crackers 2.50 pp

Prosciutto Wrapped Asparagus
Topped with Kosher Salt 1.75 ea (or market)

*Chicken Salad Croissant*
Chunks of tender chicken tossed in our light tarragon mayonnaise 1.95 ea

**Mediterranean Platter**
With hummus, feta cheese, olives and assorted vegetables 3.50 pp

**Fresh Garden Vegetable Display**
With in-season vegetables served with our special dip 1.95 pp

**Fresh Shrimp Prawn Crostini**
Served with dainkon and horseradish cream cheese sauce 1.95 ea

**Turkey Pinwheels**
Rolled with herbed cream cheese and vegetables 1.35 ea

**Assorted Miniature Sandwiches**
(roast beef with horseradish cream cheese, ham and cheese with dijon cream cheese, turkey and Swiss with bacon cream cheese) on mini rolls and croissants 2.25 ea

**Sugared Bleu Cheese & Pinenut Stuffed Mushrooms 1.25 ea**

Sliced Shrimp Cucumbers
Stuffed with shrimp mousse, baby shrimp and flavored cream cheese 1.50 ea

**Vegetarian Pinwheel Rolls**
With mushrooms, black olives, roasted red peppers in our herbed cream cheese 1.25 pp

**Tri-Colored Cheese Tortellini Skewers**
In pesto sauce with fresh basil 1.85 ea

**Fresh Fruit Kabobs**
With in-season fruit layered and garnished on pineapples 1.95 ea

*PC Events Catering, Inc. House Specialties*

**Vegetarian Options, Gluten-Free Options, Vegan Options**

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**PCEVENTSINC.COM**
**Hot Hors d’oeuvres**

All hors d’oeuvres are priced each (ea) or per person (pp)

- **Stuffed Breaded Chicken**
  With broccoli and cheese in bread crumb pastry 1.35 ea

- **Caramelized Balsamic Onion & bleu Cheese Crostini** 1.30 ea

- **Beef Tenderloin Brochettes**
  Marinated and skewered in a red wine teriyaki sauce 1.75 ea

- **Italian Sausage Bites**
  With roasted peppers and onions served in our special marinara sauce 1.35 ea

- ***Indian-Spiced Lamb Skewer**
  With our special mint glaze (market)

- **Crab-Stuffed Mushroom Caps**
  Filled with fresh crab, parmesan and white wine 1.65 ea

- **Oriental Egg Rolls**
  Served with our hot dijon and sweet and sour sauces 1.45 ea

- **Goat Cheese & Mushroom Pate Crostini** 1.40 ea

- **Chicken Wings**
  Served original, bbq, Caribbean or teriyaki with celery sticks and bleu cheese dressing 1.40 ea

- ***Brie Bites**
  In phyllo cups topped with chutney and raspberry sauce 1.55 ea

- **Bacon-Wrapped Shrimp**
  Glazed & served teriyaki or bbq style 1.85 ea

- **Chicken Phyllo Strudel Bites**
  With crumbled bleu cheese 1.65 ea

- ***Beef Tenderloin Crostini**
  With shaved parmesan and basil vinaigrette 1.85 ea

- **Caramelized Onion, Mushroom & Bleu Cheese Tartlets** 1.60 ea

- **Oriental Dim Sums**
  Steamed and served with soy sauce and sweet and sour sauce 1.50 ea

- **Chicken Tenders**
  Lightly breaded, then broiled and served with barbecue and honey mustard sauces 1.65 ea

- **Stilton & Cheddar Cheese Stuffed Mushrooms** 1.35 ea

- **Gingered Scallops**
  Wrapped in bacon and seasoned with lemon teriyaki (market)

- **Shrimp Skewers**
  Choice of teriyaki, lemon glaze, or spicy Louisiana old bay 2.50 ea

- **Asian Chicken Skewers Satay**
  Marinated and served with roasted red peppers in a lemon teriyaki sauce 1.75 ea

- **Wild Mushroom Pate Crostini** 1.50 ea

- **Cheese-Stuffed Mushroom Caps**
  With parmesan, feta, Swiss & spinach 1.25 ea

- **Savory Herb Puffs**
  With bleu cheese and bacon 1.50 ea

- **Miniature Pizzas**
  Halved English muffin pizzas topped with shredded mozzarella, juicy plum tomatoes, pepperoni and our special marinara sauce 1.50 ea

- **Spinach & Artichoke Fondue**
  With wheat pitas & focaccia bread 2.50 pp

- **Assorted Mini Quiches**
  (Lorraine, spinach, or cheese) 1.40 ea

- **Handrolled Chicken Meatballs**
  With sundried tomato sauce .90 ea

*PC Events Catering, Inc. House Specialties

Vegetarian Options, Gluten-Free Options, Vegan Options
**Hand Rolled Meatballs**
Served with your choice of marinara, Swedish or barbecue sauce .80 ea

**Baked Brie**
In a puff pastry with hot apples and cinnamon. Served with assorted crackers & toasted bagel chips 2.50 pp

**Herb Goat Cheese Crostinis**
Brushed with pure olive oil 1.25 ea

**Water Chestnuts**
Wrapped in bacon served with honey brown glaze 1.55 ea

**Stuffed Redskin Potatoes**
Apple bacon, Vermont cheddar, chives and sour cream 1.75 ea

**Mini Cocktail Franks**
Served with hot barbecue sauce .75 ea

**Sun-Dried Tomato & Green Olive Tapenade Crostinis** 1.50 ea

**Teriyaki Shrimp Skewers**
Marinated and grilled with our special oriental sauce ([market](#))

**Smoked Shrimp Skewers**
Lemon & Cajun remoulade 1.95 ea

**Tomato & Fresh Mozzarella Crostini**
French baguette slices, basil ricotta cheese, roma tomatoes 1.25 ea

**Savory Herb Puffs**
Bleu cheese & candied walnuts 1.50 ea

**Cheese Mushroom Caps**
Topped with provolone and parmesan cheese 1.15 ea

**Sausage Mushroom Caps**
Stuffed with Italian sausage and cheddar cheese 1.35 ea

**Spanakopita**
Spinach & feta cheese wrapped in phyllo 1.35 ea

**Eggplant Stacks**
Tomato, pesto & fresh mozzarella 1.35 ea

**Smoked Turkey Reubens**
With 1000 island dressing, Swiss cheese and alfalfa sprouts 1.65 ea

**Oven Roasted Tomato & Feta Cheese Strudel Bites** 1.40 ea

**Mini Beef Wellington**
Served in puff pastry with red wine au jus and horseradish dipping sauce 1.85 ea

**Japanese Steak Rolls**
With sesame ginger sauce 1.65 ea

**Smoked Quesadillas**
With vegetable, chicken or cheese served with chunky salsa and sour cream 1.65 ea

**Chorizo & White Cheddar Cheese Stuffed Mushrooms** 1.35 ea

**Jalapeño Poppers**
Stuffed with flavored cream cheese served with tomato salsa and sour cream 1.35 ea

**Award Winning Miniature Crab Cakes**
Served with our special remoulade sauce 1.95 ea

**Oriental Spring Rolls**
Served with soy sauce and orange plum sauces 1.50 ea

**Petite Corn Cakes**
With charred poblano salsa 1.50 ea

**Smoked Chicken Burrito**
With sour cream and chunky salsa 1.60 ea

*PC Events Catering, Inc. House Specialties

Vegetarian Options, Gluten-Free Options, Vegan Options

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**PC EVENTS CATERING**

**PCEVENTSINC.COM**
Outdoor Barbecue Specials

It's time to plan for that special outdoor cookout event for the summer! We have lots of fun activities, games, props, for small and large groups of any size. Let PC Events Catering, Inc. plan your event whether it be a graduation, company picnic or that special summer cookout you've been planning all year!

The following barbecue cookouts include your choice of three side selections, lettuce, tomato and pickle, hamburger and hotdog buns, ketchup, mustard and mayonnaise. Also included, are disposable plates, forks, knives, napkins, floor length linens for your food station. Buffet tables not included.

PC Events, Inc. reserves right to cook at PC Events location as a result of inclement weather.

*Our Best Value! Grilled Hamburgers, Hotdogs, Bratwurst & Boneless Chicken Breast 12.50 pp

- Grilled Hamburgers & Hotdogs 10.25 pp
- Grilled Hamburger & Bratwurst 10.95 pp

Boneless Barbecue Chicken Breast & Bratwurst 10.75 pp

- Our Special Tender Barbecue Ribs & Boneless Chicken Breast 13.95 pp & up

Grilled New York Strip or Ribeye Steak
Grilled to perfection 14.95 & up pp / market

Grilled Chicken & Beef Kabobs
With assorted peppers, fresh mushrooms, red onion, cherry tomatoes, etc. 13.75 pp

Boneless Chicken Breast, Bratwurst & Hamburgers 11.95 pp

Our Special Tender Barbecue Ribs, Boneless Marinated Chicken Breast, Bratwurst, Hamburgers & Hotdogs
Served with bbq and teriyaki sauce 14.95 pp

Add Ons!

Pulled Marinated Pork
Served in our special bbq sauce
Add to any cookout above 2.95 pp

Shredded Barbecue Beef
In our special bbq sauce
Add to any cookout above 2.50 pp

Marinated Pulled Pork & Shredded Barbecue Beef
Add to any cookout above 3.95 pp

Tender Beef Brisket
Slow cooked with Au Jus Broth served with buns and barbecue sauce on the side 2.95 pp

Freshly Prepared Side Dishes

- Fresh Fruit Salad
  or display (+ .75 pp)

- Penne Ranch Pasta Salad
  Julienne ham, turkey, spinach, tossed in our special ranch dressing

- Oven Baked Barbecue Beans
  With honey brown sugar and bacon

- Potato Chip & Pretzel Bowls

- Fresh Watermelon Slices (in-season)

- Gourmet Redskin Potato Salad
  With egg, mayonnaise and dill

- Creamy Shredded Cole Slaw
  Amish-style

- Traditional Style American Potato Salad

- Garden Vegetable Display
  In-season vegetables served with vegetable dip (+ .50 pp)

- Fresh Miniature Corn on the Cob
  With butter

- Italian Blend Pasta Salad
  Tossed with assorted vegetables

- Macaroni Salad
  With egg and mayonnaise

- Oven Baked Macaroni & Cheese
  Tossed with cream and 5 cheeses

- Cornbread Casserole
  (+ 1.25 pp)

- Tossed Salad
  With tomato, cucumber, pepperoncinis, black olives, carrots with ranch & Italian dressings

- Freshly Baked Cookies
  With Chocolate chip, macadamia nut, oatmeal raisin and/or brownies

- Freshly Baked Corn Bread
  with Butter and Margarine (+ .50 pp)

- Tri-colored Cheese Tortellini Pasta Salad
  With roasted red peppers (+ .75 pp)

- Baked Potato Salad
  With sour cream, bacon and egg

- Vegetarian Options, Gluten-Free Options, Vegan Options
Beverages & Desserts

All beverages listed below include a beverage station with floor length linens.

Freshly Brewed Iced Tea
With lemons, sugar, sweet-n-low, equal & disposable cups 1.65 pp
(up to 3 hours of service; contact sales associate for adding extra hours)

Lemonade
With cut lemons and disposable cups 1.65 pp
(up to 3 hours of service; contact sales associate for adding extra hours)

Freshly Brewed Iced Tea and Lemonade
With lemons, sugar, sweet-n-low, equal & disposable cups 2.95 pp
(up to 3 hours of service; contact sales associate for adding extra hours)

Assorted Canned Pops
With ice and disposable cups 1.50 ea

Unlimited Pop Service
With your choice of pop selections, unlimited ice & disposable cups
For all events up to 2 hours 2.25 pp
For all events up to 5 hours 3.50 pp

Our Gourmet Punch Service
With ice and disposable cups 1.75 pp
(up to 3 hours of service; contact sales associate for adding extra hours)

Regular and Decaf Coffee Service
Regular Coffee only 1.50
Regular and Decaf Coffee 1.95 pp

Bottled Waters
With ice and disposable cups 1.50 large, 1.00 small

Bar & Beverage Packages

(Customer provides alcohol; Bartender's not included; Hourly rate TBD)

Beer and Wine Package 4.95 pp
Includes your choice of pop selections, unlimited ice for customer's beer and wine and disposable pop cups 10 oz., disposable beer cups 14 oz., disposable wine cups 8 oz., bar napkins, all bins for customer's canned or bottled beer and wine, wine opener and general bar clean-up items. (Up to 5 total hours of service)

Full Bar Package 6.50 pp
Includes your choice of pop selections, unlimited ice for customer's canned or bottled beer, wine and mixed drinks, disposable pop cups 10 oz., disposable mixed drink cups 8 oz., disposable wine cups 8 oz., disposable beer cups 14 oz., bar napkins, all bins for customer's canned or bottled beer, liquor and wine. Wine opener, cranberry, orange, grapefruit, pineapple juices, tonics and club sodas, lemons, limes and cherries and sweet-n-sour mix. (Up to 5 total hours of service; Blender drinks not included)

Dessert Selections

The following dessert selections are a few of the many beautiful and delicious pastries cheesecakes and cakes that PC Events Catering can prepare. If you do not see your dessert selection, please inform our Chefs for additional gourmet dessert items.

Famous Chocolate Fountain
With Graham Crackers, Marshmallows, Pretzel Sticks, Angel Food Cake, Berries, Pineapple, Strawberries, Etc. Starting at 3.95 pp

Our Most Popular Assorted Dessert Bar
With miniature brownies, cookies, cheesecakes, sweet bites and petit fours 3.50 pp

Fresh Fruit and Angel Food Cake
With hot melted chocolate fondue (market)

New York Style Cheesecake
With in-season fresh strawberries, blueberries or raspberries Petite 2.75 ea, Large 3.50 ea

Our Delicious White Chocolate Cake 2.75 ea
Peanut Butter Chocolate Brownie 1.75 ea
Chocolate Covered Strawberries 1.50 ea

Assorted Petit Fours 1.50 ea

Chocolate Whipped Mousse
With strawberry garnish 1.75 pp

Carrot Cake
With cream cheese icing 2.75 ea

Snickers Stuffed Cheesecake 2.95 ea

Assorted Freshly Baked Cookies 1.35 ea

Assorted Miniature Sweet Bites
With apple, triple chocolate, chocolate chip, peach, etc. 1.50 ea

Hot Fresh Apple, Cherry, Pecan or Peach Pies 2.50 ea

Cherry, Peach or Berry Cobbler 2.75 ea

Raspberry White Chocolate Cake 3.50 ea

Chocolate Strawberry Sensation Cake 3.25

Red Velvet Cake 3.50
Cappucino Mousse Cake 3.75
Caramel Fudge Cake 3.25
German Chocolate Cake 3.75 with coconut 2.95
Double Apple Caramel Crunch Pie 3.25
Bourbon Butter Cake 3.50
Triple Chocolate Cake 3.25
Lemon Twist Cake 3.50 with lemon icing 3.25
Italian Cream Cake 3.50
Oreo, Amaretto, Turtle or Plain Cheesecake 3.25
Cheesecake-On-A-Stick 3.50 great for hors d’oeuvres parties (market)
PC Events Catering Policies

• Non-refundable deposit and signed contract is required to secure the date of the function.
• Visa, Master card, American Express, Discover, checks or cash are welcome.
• Final Menu, contract adjustments, guest count and payment due 3 weeks prior to event date.
• Final increased only guaranteed guest count and final ac on payment due 1 week prior to event date.
• All wedding receptions must have everything finalized 3 weeks before event date and signed off, unless arrangements are made. PC Events, Inc. will allow clients to add items to their contract up to 2 days prior to event date with approval from PC Events, Inc. and all payments have been received.
• Free delivery with food orders exceeding $1,000.00 (Depending on location.)
• Minimum required number of guests or quantities required on certain food items and Wedding Packages.
• All Wedding Promotional Packages: Servers are included up to 8 hours of service includes 2.0 Hours Set up and 1.0 Hours Tear Down with 5.0 Hours of service time. All events past 8 hours require hourly fee of TBD per hour per server and time and half rates past midnight for all employees.
• Any discounts or wedding promotions including free upgrades, bridal show upgrades, coupons, etc. require final guest count to be within 15% of original guest count given at time of sales meeting and or booking of contract in order to be valid.
• Holiday employee rates may apply on certain holidays (With all packages and menu items) rate TBD.
• All Wedding Receptions with wedding promotions that require ceremony at same location will be charged 1 extra hour per server @ $28.50. PC Events must be set up at least 30 minutes prior to ceremony time if ceremony is being held at the same location.
• Clients must inform PC Events Catering, Inc. of facility table sizes / Caterer cannot be responsible for incorrect measurement of table linens due to client not providing correct table sizes at event site and location.
• Additional fees may apply if setting up or moving of any tables and chairs is required.
• PC Events, Inc. will not be liable for items provided by other vendors nor be responsible for items broken or lost by vendors or subcontractors.
• Client and or host is responsible for persons attending any event and assumes liability for any and all damages they may cause. PC Events, Inc. will not be responsible for any loss or damage to clients and guests personal property.
• An 18% Service Fee is added to total invoice on all orders. Service fee is not a gratuity charge nor is the 18% fee divided by PC Events, Inc. employees. PC Events, Inc. service fee covers many different items including fuel and vehicle costs, equipment, utilities, rents, insurances, replacement costs, etc.
• Gratuities: It is at the discretion of the client if they want to provide any gratuities to the staff.
• Customer may take home any leftover uncooked food and must provide own containers for leftovers if any.
• Any drive time over 30 minutes from PC Events Powell location will require hourly rate charge per staff member ($28.50 per hour)
• PC Events, Inc. will not be responsible for any improper mishandling of leftover food items by client.
• Vendor meals are not included and must be purchased by client if client wants to provide food for vendors.
• PC Events, Inc. cannot be responsible for any food shortages due to incorrect guest counts provided or any drop off events.
• Any unpaid invoices after 30 days from due date, will accrue interest at a rate of 17.9% APR.
• All events cancelled or postponed must be made in writing from all signed parties and will forfeit all deposits and or payments made.
• If banquet halls charge any caterers fee the fee will be added to final contract and final invoice.
PC Events Catering

Late Night Snacks

$3.95 & up pp per selection
(Late night snack options may be limited based on your event venue)

- Tater Tot Bar
  With Melted Cheese, Sour Cream, Ranch Dressing, Bacon Bits and Chives

- Donut Bites & Milk
  Classic Glazed, Chocolate, and Maple Bacon Donuts

- Miniature Slider Sandwiches
  Choose from Black Angus Cheeseburgers, BBQ Pulled Pork, Chicken, Brisket, or Turkey, Deli Sliders, or Veggie Burgers

- Soft Pretzels
  With Toppings

- Gourmet Flatbread Pizzas

- S’mores Station

- Taco Bar

- Mini Coney Dog Bar

Contact Us
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PCEVENTSINC.COM