



CATERING MENU

859-268-2068

www.suttonsrestaurant.com

SANDWICH PLATTERS

(Serves 6-8)

CHICKEN PHILLY 40

Grilled chicken breast with grilled mushrooms, onions, and banana peppers topped with mozzarella cheese. Served with lettuce, tomato, and mayonnaise.

HOT ITALIAN SUB 40

Genoa salami, Capicola ham, pepperoni and provolone on a toasted hoagie with banana peppers, tomato, red onion, lettuce and Italian dressing.

PHILLY DIP 40

Thin-sliced roast beef with peppers, onions and provolone baked and served with Au Jus and our horseradish cream.

CHICAGO BEEF 40

Thin-sliced Italian seasoned beef with sweet bell peppers OR hot giardiniera, with dipping Au Jus on the side.

BURGER BAR* (serves 6) 65

Build your own burger served with American or Provolone cheese, bacon, lettuce, tomato, red onion and pickles.

FAMILY-STYLE SIDES

(Serves 4-6)

BROCCOLI 12

SUTTON'S SIGNATURE RICE 12

MASHED POTATOES 14

LOADED MASHED POTATOES 18

KETTLE CHIPS 15

VEGETABLE MEDLEY 12

SUATEED MUSHROOMS 22

GARLIC BREAD (8 PC) 12

GARLIC BREAD WITH CHEESE (8 PC) 16

APPETIZER PLATTERS

STUFFED MUSHROOMS (25) 60

Mushroom caps stuffed with our family recipe Italian sausage, spinach, sun-dried tomatoes, and fresh herbs. Drizzled with Parmesan cream.

MEATBALLS (25) 60

Hand-crafted with our family recipe Italian sausage, prime beef, and our house seasoned bread crumbs then finished with marinara and melted mozzarella.

SUTTON'S PEPPERONI PUPS (20) 50

Breaded mozzarella stuffed with pepperoni and served with marinara.

FRIED CHICKEN STRIPS (20) 40

Your choice of Buffalo, Honey Mustard, or bourbon glaze dipping sauce.

BRUSCHETTA Served with Garlic toast 30

Catering items are served buffet style in large pans or platters. All family-style choices include serving utensils and dressings. No additional cost for cups, plates and napkins. INDIVIDUAL PACKAGING ADD \$10 PER TRAY OR PLATTER. Chafing and sterno sets - \$25 per setup.

DESSERTS

SIGNATURE BREAD PUDDING (Serves 4-5) 20

Made from scratch custard-based bread pudding with our signature bourbon caramel sauce.

Large Batch (two full size pans) (Serves 50) 150

TIRAMISU (Serves 8) 30

A delicious blend of toasted lady fingers with a touch of espresso and a creamy mascarpone filling. Dusted with cocoa.

LAYERED CHOCOLATE CAKE (Serves 4) 20

Decadent chocolate cake with chocolate icing, Hersey's fudge, and chocolate chips.

LIMONCELLO CAKE (Serves 4) 20

Made from scratch shortcake layered between real mascarpone cream and real lemon filling with shavings of white chocolate.

LOCAL FAMILY OWNED

AND OPERATED SINCE 2008

Sutton's Family Italian Catering

is affordable, tasty, and professional. We take pride in cooking from scratch. We offer modest portions using the highest quality ingredients to maximize quality and value. We can help design a menu to meet your dietary and financial needs. We can accommodate catering services for 25 to 600 people. Full-service and drop-off packages are available. We also provide managers, bartenders, and clean-up. We cater to the venue of your choice. You may rent our restaurant that can accommodate up to 150 guests.

Celebrating
17
YEARS!

*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

8.9.25

SALADS

(Serves 6-8)

HOUSE SALAD (Choice of 2 dressings) 25
A crisp blend of lettuce with tomatoes, shredded cheddar, red onions, and fresh-baked croutons.
With bacon 35 With chicken 35

CAESAR SALAD 25

Crisp Romaine with our Caesar dressing, fresh grated Parmesan cheese, and fresh baked croutons.
With chicken 35

ITALIAN CHEF SALAD 40

A tossed salad with Pepperoni, Genoa salami, Capicola, shredded mozzarella, tomatoes, banana peppers, red onions, black olives, and fresh-baked croutons.

BLACK 'N' BLEU STEAK SALAD 45

Romaine lettuce with tomatoes, red onion, blue cheese crumbles, and fresh-baked croutons, topped with tender slices of blackened steak.

AVAILABLE DRESSINGS (served on the side)
Sutton's Homemade Bleu Cheese Vinaigrette, Honey Mustard, Italian, Balsamic Vinaigrette, Ranch, Bleu Cheese, or Raspberry Vinaigrette

PASTAS

(Serves 6-8 unless stated otherwise)

CHICKEN MARSALA 50

Fresh chicken scallopini lightly sauteed with mushrooms, shallots and garlic, then finished with Marsala wine. Served over linguini.

MANZO PASTA PARMESAN 60

Tender slices of grilled steak over penne pasta, tossed in a spicy garlic and Parmesan cream sauce, garnished with fresh diced tomatoes, sliced green onion, and sautéed mushrooms.

PASTA GIOVANNI

Mushrooms, roasted artichoke hearts, sun-dried tomatoes, black olives, capers, red pepper flakes, fresh basil and penne pasta tossed in olive oil and balsamic vinegar.

VEGETARIAN 40 - CHICKEN 50

SAUSAGE 50 - SHRIMP 50

PASTAS *(Continued)*

BAKED SPAGHETTI

Spaghetti with choice of sauce topped with mozzarella.

MARINARA 40 - MEAT SAUCE 50

PASTA

Spaghetti, linguini, or penne.

MARINARA 35 - ALFREDO 40

MEAT SAUCE 45 - MEATBALLS 45

BAKED CHICKEN AND BROCCOLI 50

Grilled chicken, fresh broccoli and penne pasta tossed in our rich Parmesan cream sauce and baked with mozzarella and cheddar.

CHICKEN ALFREDO 45

Linguini with our signature Alfredo sauce with chicken, Parmesan cheese and fresh parsley.
Substitute shrimp 50

BAKED CHEESE RAVIOLI

MARINARA 45 - MEAT SAUCE 50

LASAGNA (Serves 10-12) 110

Sutton's old family recipe.
Individual packaging not available.

CHICKEN GORGONZOLA 50

Penne pasta tossed with a rich Gorgonzola cream sauce, grilled chicken, fresh mushrooms and sun-dried tomatoes.

CHICKEN PARMESAN 50

Hand-breaded chicken breasts smothered in marinara then baked with fresh mozzarella.
Served over pasta.

EGGPLANT PARMESAN 45

Hand-breaded eggplant smothered in marinara then baked with fresh mozzarella.
Served over pasta.

BEEF, PORK, POULTRY & SEAFOOD

(Serves 6 unless stated otherwise)

BOURBON CHICKEN 45

A grilled chicken breast with our signature bourbon glaze. Served over rice pilaf with broccoli on the side.

SMOKY MOUNTAIN CHICKEN 50

Grilled chicken topped with BBQ, bacon, cheddar cheese, diced tomatoes, and green onions.
Served over rice pilaf with broccoli on the side.

NORWEGIAN COLDWATER ATLANTIC SALMON* 70

A skinless center-cut filet grilled and served with our signature bourbon sauce. Served over rice pilaf with broccoli on the side.

MEDITERRANEAN SALMON* 75

Grilled Norwegian cold-water salmon on a bed of sautéed spinach with roasted artichoke hearts, sautéed mushrooms, sun-dried tomato, olives, capers, garlic, shallots, olive oil and a splash of balsamic vinegar.

ITALIAN MEATLOAF* 50

Made with fresh ground beef and family recipe sausage. Served with mashed potatoes, peppers, onions, garlic, and marinara.

PRIME TOP SIRLOIN* (Serves 4) 80

Served over rice pilaf with broccoli on the side.
Substitute New York Strip 120

TUSCAN MARINATED

PORK CHOPS* (Serves 4) 70

10oz. bone-in center-cut pork chops marinated in extra virgin olive oil, fresh garlic, and fresh rosemary. Served over rice pilaf with broccoli on the side.

BEVERAGES (Serves 8-10) 8 per gallon

TEA | SWEET TEA | RASPBERRY TEA | LEMONADE



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