

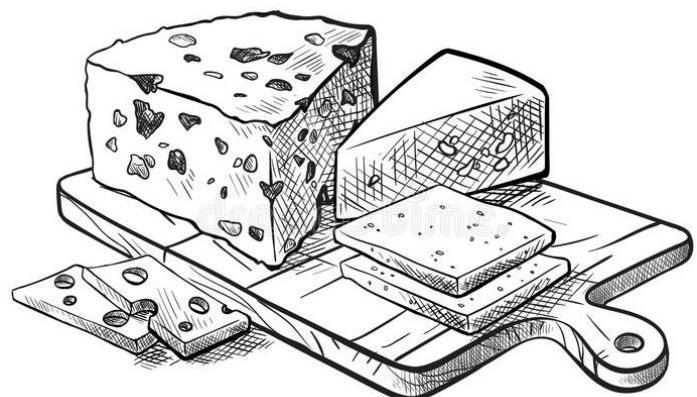


Looking for some Fresh Prepared Meals?

We got you covered!!!

Great for Numerous Events

MoJo Food Services



Place the order at your convenience and receive them the day of the Special, from our Food Truck Meals will be ready to place in your oven or on the Kitchen Range!

Select Meals will be available to pop into your Conventional Oven

Menu Posted on Facebook (Friday of each Week)

We would be happy to email you our Menus as well upon request

Available in 5 Convenient Serving Sizes;

- Small - Serves 1, with a Smaller Appetite
- Medium - Serves 1, with a Larger Appetite
 - Serves 2, with a Side Dish Added)
- Large - Serves 2, with a Larger Appetite
 - Serves 3, with a Side Dish Added)
- Family - Serves 4, with a Larger Appetite
 - Serves 6, with a Side Dish Added)
- Corporate - Serves 9, with a Larger Appetite
 - Serves 12, with a couple Side Dishes Added)

Skillets

Bed of Diced Hash-Browns, Topped with 3 Scrambled Eggs and Cheese

Barnyard

Peppers, Green Onions, Sausage, Ham and Bacon

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Ukrainian

Smoked Sausage, Onion, Tomato, Sour Cream and Green Onion

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Santa Fe

Chorizo, Bell Pepper, Onion and Mushrooms

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Breakfast Poutine

Bacon, Ham, Sausage and Hollandaise Sauce

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Veggie

Bell Pepper, Onions, Tomato, and Avocado

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Homemade Soup

Served with Garlic Toast

Loaded Potato

(Garnish with Crumbled Bacon, Green Onions/Chives, and Shredded Cheddar and Mozzarella, Not Included)

Hamburger

Borscht

Lasagna

Cheddar Broccoli

Chicken Noodle

Beef Barley

8oz 4⁰⁰ - 16oz 6⁵⁰ - 32oz 13⁰⁰

SALAD CHOICES

CAESAR SALAD

Served with Dinner Roll(s)

#(S) – Number of Servings

Indi. 5⁰⁰ - 4S 20⁰⁰ - 6S 30⁰⁰ - 12-15S 75⁰⁰

Add Crispy or Grilled Chicken for \$3.00 (per guest)

GARDEN SALAD

Romain, Tomato, Pepper, Onion, Carrot, Cucumber. Choice of Dressing

Indi. 8⁰⁰ - 4S 24⁰⁰ - 6S 40⁰⁰ - 12-15S 90⁰⁰

TACO SALAD

Romain, Tomato, Pepper, Onion, Olives, Kidney Beans, Mixed Cheese, Doritos, Taco Meat (Beef), and Trio Sauces
Indi. 9⁰⁰ - 4S 32⁰⁰ - 6S 48⁰⁰ - 12-15S 110⁰⁰

APPLE CHICKEN PECAN SALAD

Field Greens, Grilled Chicken, Candied Pecans, Tomato, Red Onion, Blue Cheese, and Sliced Apple. House Dressing

Indi. 9⁰⁰ - 4S 32⁰⁰ - 6S 48⁰⁰ - 12-15S 110⁰⁰

BLTC SALAD

Bacon, Lettuce, Tomato, and Cheese

Indi. 8⁰⁰ - 4S 24⁰⁰ - 6S 48⁰⁰ - 12-15S 108⁰⁰

#(S) – Number of Servings

STRAWBERRY SPINACH SALAD

Indi. 6⁰⁰ - 4S 20⁰⁰ - 6S 28⁰⁰ - 12-15S 85⁰⁰

POTATO SALAD

Classic Potato Salad: Potato, Mustard, Mayo, etc.

Indi. 5⁰⁰ - 4S 18⁰⁰ - 6S 28⁰⁰ - 12-15S 70⁰⁰

CHEF SALAD

Field Greens, Hard-Boiled Eggs, Bacon, Swiss Cheese, Ham, Pepperoni, Salami, Chicken, Cucumber, Tomatos, Croutons

Indi. 10⁰⁰ - 4S 38⁰⁰ - 6S 58⁰⁰ - 12-15S 140⁰⁰

SOUTHWEST SALAD

Seasoned Chicken, Corn, Black Beans, Avocado, Cheddar Cheese, Mozzarella Cheese, Quinoa, Romain Lettuce, Tomatos, and Green Onions. Lime Vinaigrette

Indi. 10⁰⁰ - 4S 38⁰⁰ - 6S 58⁰⁰ - 12-15S 140⁰⁰

JAPANESE CABBAGE SALAD

Candied Almonds, Sesame Seeds, Cabbage, Bean Sprouts, Green Onions, Sunflower Seeds, Ramen Noodles, Crispy Fried Noodles

Indi. 7⁰⁰ - 4S 22⁰⁰ - 6S 40⁰⁰ - 12-15S 100⁰⁰

GREEK

Diced Cucumber, Tomato & Bell Pepper, Sliced Olives & Red Onion, Feta Cheese, and Fresh Mint.

Herbed Vinegar and Oil Vinaigrette

Indi. 8⁰⁰ - 4S 24⁰⁰ - 6S 48⁰⁰ - 12-15S 108⁰⁰

PASTA

Rotini Pasta, Tomato, Cucumber, Celery, Bell Pepper, Sausage, Feta Cheese, and Vinaigrette

Indi. 8⁰⁰ - 4S 24⁰⁰ - 6S 48⁰⁰ - 12-15S 108⁰⁰

CORN SALAD

Corn, Tomatoes, Cucumbers, Bell Pepper, and Vinaigrette
Indi. 5⁰⁰ - 4S 18⁰⁰ - 6S 28⁰⁰ - 12-15S 70⁰⁰

SEVEN LAYER

Lettuce, Bell Peppers, Green Onions, Hard-Boiled Eggs, Shredded Cheese (Cheddar and Mozzarella),
Green Peas, Crumbled Bacon, and a Herbed Sour Cream & Buttermilk Dressing
Indi. 10⁰⁰ - 4S 38⁰⁰ - 6S 58⁰⁰ - 12-15S 140⁰⁰

BROCCOLI

Broccoli, Dried Cranberries, Sunflower Seeds, Crumbled Bacon, and a Cream Dressing
Indi. 8⁰⁰ - 4S 24⁰⁰ - 6S 48⁰⁰ - 12-15S 108⁰⁰

BLT PASTA

Rotini Pasta, Tomato, Shredded Lettuce, Crumbled Bacon, Avocado, Red Onion, Shredded Cheese
(Cheddar and Mozzarella), and a Cream Dressing
Indi. 9⁰⁰ - 4S 34⁰⁰ - 6S 52⁰⁰ - 12-15S 120⁰⁰

AMBROSIA

Mini Marshmallows, Mandarin Oranges, Pineapple, Cherries, Whipped Cream, and Mayonnaise
Indi. 5⁰⁰ - 4S 18⁰⁰ - 6S 28⁰⁰ - 12-15S 70⁰⁰

ENTRÉE FEASTS

Simple Pasta Dinner

Choice of Pasta Dish, Garlic Toast, Sweet Mojo Pickles, and Dill Pickles
Indi. 15⁰⁰ - 4S 60⁰⁰ - 9S 120⁰⁰ - 18-20S 275⁰⁰

#(S) – Number of Servings

AAA Beef Dinner

AAA Sliced Beef, Choice of Potato, Choice of 2 Hot Vegetables, Homemade Dinner Rolls & Butter
Indi. 20⁰⁰ - 4S 80⁰⁰ - 9S 160⁰⁰ - 18-20S 380⁰⁰

Smoked Beef Dinner

Tender Smoked Beef, Choice of Potato, Choice of 2 Hot Vegetables, Homemade Dinner Rolls & Butter
Indi. 25⁰⁰ - 4S 100⁰⁰ - 9S 220⁰⁰ - 18-20S 480⁰⁰

Chicken and Beef Dinner

AAA Sliced Beef, Choice of Chicken (See Below), Choice of Starch, Choice of Two Hot Vegetable, Homemade Dinner Rolls & Butter

Indi. 28⁰⁰ - 4S 112⁰⁰ - 9S 245⁰⁰ - 18-20S 540⁰⁰

Variety of Chicken

- ❖ Rosemary
Served with Cranberry Sauce
- ❖ BBQ Glazed
- ❖ Herbes de Provence Chicken (GF)
Herb marinated chicken breast with a walnut pesto sauce
- ❖ Chicken a La King
Chicken Breast in a Creamy Mushroom Sauce
- ❖ Chicken Cacciatore
Chicken Breast in a Sauteed Tomato, Mushroom, Celery, and Carrot Sauce
- ❖ Southern Fried Chicken
Bone-in Chicken Baked in a Crispy Seasoned Coating
- ❖ Cordon Bleu Chicken +1.75 PP
Chicken Breast and Sliced Ham in a Seasoned Coating Topped with an Italian Cheese Blend in a Bed of a Herbed Tomato Sauce



Surf and Turf

AAA Beef Inside Round, Applewood Smoked Salmon Fillet, Choice of Potato, Choice of 2 Hot Vegetables, and Homemade Dinner Rolls & Butter

Indi. 35⁰⁰ - 4S 140⁰⁰ - 9S 305⁰⁰ - 18-20S 680⁰⁰



Prime Rib Dinner

AAA Prime Rib, Our Signature Gravy, Horseradish, Choice of Potato, Choice of 2 Hot Vegetables, Homemade Dinner Rolls & Butter

Indi. 27⁰⁰ - 4S 108⁰⁰ - 9S 230⁰⁰ - 18-20S 520⁰⁰

Festive Dinner

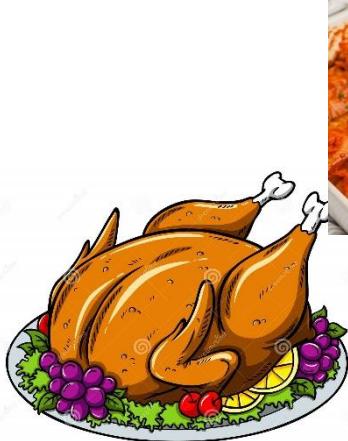
Rosemary Turkey, Pineapple Glazed Ham, Whipped Potato, Our Signature Gravy, Glazed Carrots, Bacon Cheddar Perogis in a Garlic Cream Sauce, Tomato Braised Cabbage Rolls, Herbed Dressing, Homemade Dinner Rolls and Butter

Indi. 25⁰⁰ - 4S 100⁰⁰ - 9S 215⁰⁰ - 18-20S 480⁰⁰

Simple Festive Dinner

Rosemary Turkey or Pineapple Glazed Ham, Choice of Starch, and Butter Glazed Carrots

Indi. 13⁰⁰ - 4S 52⁰⁰ - 9S 110⁰⁰ - 18-20S 250⁰⁰



Beef on a Bun

Pulled Beef in a Tangy BBQ Sauce, Marinated Onions (Onion / Celery Seed / Vinegar), Cabbage Slaw, and Brioche Dinner Rolls

Indi. 12⁰⁰ - 4S 48⁰⁰ - 9S 100⁰⁰ - 18-20S 230⁰⁰

Chuckwagon Chilli

Chuckwagon Chilli, Homemade Dinner Rolls, and Butter

Indi. 9⁰⁰ - 4S 36⁰⁰ - 9S 78⁰⁰ - 18-20S 165⁰⁰

Butter Chicken Dinner

Butter Chicken (Diced Chicken in a Homemade Curried Tomato Sauce, Coconut Basmati Rice, Curried Cauliflower, and Naan Bread

Indi. 17⁰⁰ - 4S 68⁰⁰ - 9S 140⁰⁰ - 18-20S 325⁰⁰



Ukrainian Dinner

Garlic Sausage, Chicken Kiev, Perogies (Cheddar Bacon), Cabbage Rolls, and Borscht Soup

Indi. 18⁰⁰ - 4S 72⁰⁰ - 9S 155⁰⁰ - 18-20S 350⁰⁰



Appetizers

Stuffed Mushrooms

Stuffed mushroom caps with Bacon and Melted Cheese
Indi. 4⁰⁰ - 4S 15⁰⁰ - 9S 33⁰⁰ - 18-20S 72⁰⁰

Lasagna Stuffed Mushrooms

Indi. 5⁵⁰ - 4S 22⁰⁰ - 9S 48⁰⁰ - 18-20S 105⁰⁰

Apple Gouda Pigs in a Blanket

Indi. 4⁰⁰ - 4S 15⁰⁰ - 9S 33⁰⁰ - 18-20S 72⁰⁰

Dry Garlic Ribs

Indi. 5⁰⁰ - 4S 18⁰⁰ - 9S 45⁰⁰ - 18-20S 100⁰⁰

Loaded Potato Skins

Indi. 4⁰⁰ - 4S 15⁰⁰ - 9S 33⁰⁰ - 18-20S 72⁰⁰

Crab Cakes

Indi. 5⁵⁰ - 4S 22⁰⁰ - 9S 48⁰⁰ - 18-20S 105⁰⁰

Crab Stuffed Mushrooms

Indi. 5⁵⁰ - 4S 22⁰⁰ - 9S 48⁰⁰ - 18-20S 105⁰⁰

HANDCRAFTED PIZZA

Homemade Pizza Crust

Homemade Marinara

10 Inch – Feeds 1-2 Guests

14 Inch – Feeds 5-6 Guests

ALL MEAT

Pepperoni, Sausage, Hamburger, Ham, Bacon, Marinara, and Italian Cheese

10 Inch 17.75 – 14 Inch 25.25

CANADIAN

Pepperoni, Bacon, Mushrooms, Marinara and Italian Cheese

10 Inch 15.75 – 14 Inch 23.25

ROYAL HAWAIIAN

Ham, Pineapple, Marinara, Bacon, Red Onion, Honey Garlic, Italian Cheese, and Toasted Sesame Seeds

10 Inch 17.75 – 14 Inch 23.25

BBQ CHICKEN

Grilled Chicken, Red Onion, Bell Pepper, Bold BBQ Sauce, Cheddar and Mozzarella
10 Inch 16.75 – 14 Inch 23.25

CHEESE

Double Dose of Italian Cheese and Marinara
10 Inch 14.75 – 14 Inch 18.25

SUPREME

Pepperoni, Sausage, Hamburger, Bell Pepper, Mushrooms, Red Onion, and Italian Cheese
10 Inch 19.75 – 14 Inch 27.25

BACON CHEESEBURGER

Hamburger, Bacon, Red Onion, Mustard, Ketchup, Marinara, Cheddar, and Mozzarella
10 Inch 19.75 – 14 Inch 27.25

ENTREES

Classic Lasagna

Pasta layered between rows of Delicious Tomato Sauce, Creamy Cottage Cheese, and 4 Cheese Italian Cheese
Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Veggie Lasagna

This vegetarian lasagna is cheesy (of course), and loaded with vegetables, spinach and a simple tomato sauce.
Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Baked Spaghetti and Meat Sauce

Spaghetti Noodles in a Bolognese Sauce, Topped with a Blend of Italian Cheese
Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Spaghetti and Meatballs

Noodles of the Spaghetti Variety in a Rich Tomato Sauce, Seasoned to Perfection.
Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Sweet and Sour Meatballs (With Rice)

Hand-Rolled Meatballs on a Bed of Rice, Topped with Sweet and Sour Sauce
Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Beef and Corn Bake

Beef, Pasta, Corn, Tomato, Cheddar, and Mozzarella Cheese
Small 6⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Cottage Pie (Shepherds Pie)

A Medley of Vegetables, Ground Beef and Herbs in a Red Wine Sauce, under a be of whipped potato.
Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Chicken Pot Pie

A well seasoned medley of Chicken and vegetables in a Crisp Crust.
Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Beef Pot Pie

A well seasoned medley of Chicken and vegetables in a Crisp Crust.
Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Smoked Meatless Meatballs

A Combination of Chickpeas and Onions, Smoked at a low temperature, and tossed with Herbed Tomato Sauce.
Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Cabbage Rolls

Beef and Rice Mixture in a Hand Rolled Cabbage Casing. Braised in a herbed tomato sauce.
2rolls 6⁰⁰ - 3rolls 9⁰⁰ - 6rolls 15⁰⁰ - 12rolls 30⁰⁰ - 32rolls 85⁰⁰

Taco Pie

Layers of seasoned meat and cheese baked to satisfy your taco cravings any night of the week. All the satisfying flavors of tacos which come together in this dish.

Choice of Three of the Following:

- Bell Pepper or Tomato or Green Onions or Shredded Lettuce or Olives or Beans

5Inch 6⁰⁰ - 9Inch 16⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Bacon Cheeseburger Pie

This pie has been adored by many since it was first made back in the 1950's, made with Lean Ground Beef, Sliced Bacon, Cheddar Cheese, topped with Parsley and Green Onions.
5Inch 7⁰⁰ - 9Inch 18⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Cheeseburger Casserole

With ingredients like Lean Ground Beef, Diced Onions, Tomatos, Garlic, and Spices – you'll never forget it!
Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Crescent Roll Taco Bake

Taco Pie! Shaped like a pie, and filled with Taco ingredients, you will go back for seconds!

Choice of Three of the Following:

- Bell Pepper or Tomato or Green Onions or Shredded Lettuce or Olives or Beans

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Sloppy Joes

The classic meal that's featured in every household.

8oz 6⁰⁰ - 16oz 10⁰⁰ - 32oz 16⁰⁰

Taco Casserole

This Taco Casserole Recipe is loaded with all of your Mexican favorites and topped with Doritos!

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

White Cheese Chicken Lasagna

This white sauce Chicken Lasagna is so satisfying with layers of lasagna noodles and tender chicken in a creamy spinach sauce.

Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Shipwreck Dinner

Lean Ground Beef, Macaroni and Cheese, Diced Tomatos, Mixed Veggies, and Cheddar Cheese, Baked to Perfection

Small 6⁰⁰ - Medium 9⁰⁰ - Large 12⁰⁰ - Family 22⁰⁰ - Corporate 48⁰⁰

Chuckwagon Chilli

Ground Beef, Beans, Sausages, Carrots, Diced Onion, and Seasons made to perfection.

8oz 6⁰⁰ - 16oz 10⁰⁰ - 32oz 16⁰⁰

Pulled Pork

Tender Pulled Pork in a Seasoned Smokey BBQ Sauce

8oz 6⁰⁰ - 16oz 10⁰⁰ - 32oz 16⁰⁰

Choice of Starch

Rustic Russet Mashed Potato

Creamy, buttery potatoes that get great texture from leaving the skins on.

Indi. 2⁰⁰ - 4S 7⁰⁰ - 9S 13⁵⁰ - 18-20S 25⁰⁰

Russet Whipped Potato

These Potatoes are whipped to perfection blended with cream, and butter.

Indi. 2²⁵ - 4S 8⁵⁰ - 9S 16⁰⁰ - 18-20S 30⁰⁰

Garlic Whipped Potato

These Potatoes are whipped to perfection blended with Garlic, cream, and butter.

Indi. 2⁵⁰ - 4S 9⁵⁰ - 9S 20⁰⁰ - 18-20S 34⁰⁰

Au Gratin

THIS is the creme de la creme of all potato recipes!! Also known as Dauphinoise Potatoes, this French classic is made with layers upon layers of finely sliced potatoes, cream, butter and cheese.

Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Potato Pancakes

These classic pancakes are made from mashed potatoes, Cheese, and a crisp coating.

2Pieces 4⁰⁰ - 4Pieces 7⁰⁰ - 8Pieces 14⁰⁰ - 18Pieces 28⁰⁰ - 40Pieces 60⁰⁰

Duchesse Potatoes

Russet Potatoes whipped, piped into Stars and Baked to a Golden Perfection

Indi. 3⁵⁰ - 4S 13⁰⁰ - 9S 28⁰⁰ - 18-20S 60⁰⁰

Twice Baked Potatoes

Twice Baked Potato topped with Bacon, Green Onion, Nacho Cheese and served with a side of Sour Cream.

2Pieces 6⁰⁰ - 4Pieces 11⁰⁰ - 8Pieces 22⁰⁰ - 18Pieces 45⁰⁰ - 40Pieces 100⁰⁰

Sweet Mashed Potato

Sweet Potato

With a creamy texture and delicious buttery flavor, this dish is the perfect side dish for any meal!

Indi. 4⁰⁰ - 4S 15⁰⁰ - 9S 33⁰⁰ - 18-20S 70⁰⁰

Sweet Potato Casserole

Whipped Sweet Potato, with a creamy texture and delicious buttery flavor, topped with Marshmallows, and Pecans

Indi. 5⁰⁰ - 4S 20⁰⁰ - 9S 40⁰⁰ - 18-20S 80⁰⁰

Hash-Brown Casserole

Small 5⁰⁰ - Medium 10⁰⁰ - Large 13⁰⁰ - Family 25⁰⁰ - Corporate 50⁰⁰

Cheese and Bacon Perogies

Served in a Bold Buttery Glaze a Rich Mushroom Sauce

2S 5⁰⁰ - 4S 9⁵⁰ - 8S 18⁰⁰ - 18-20S 45⁰⁰

Dill Perogies

Potato Cheddar Perogies served in a Creamy Dill Sauce

2S 5⁰⁰ - 4S 9⁵⁰ - 8S 18⁰⁰ - 18-20S 45⁰⁰

Fully Loaded Perogies

Bacon Cheddar Perogies served in a Bold Creamy Sauce Topped with Bacon, Green Onions, and Bell Pepper

2S 8⁰⁰ - 4S 15⁰⁰ - 8S 29⁰⁰ - 18-20S 70⁰⁰

Rustic Homestyle Dressing

Cubes of White and Whole Wheat Bread, tossed in a blend of Vegetables, Herbs and Chicken Stock,

Indi. 3⁰⁰ - 4S 12⁰⁰ - 9S 24⁰⁰ - 18-20S 50⁰⁰

Sausage Dressing

Cubes of Italian Bread tossed with Sliced Italian Sausage, a medley of vegetables and tossed in Chicken Stock. Garnished with Parsley.

Indi. 4⁰⁰ - 4S 16⁰⁰ - 9S 33⁰⁰ - 18-20S 70⁰⁰

Onion Pie

Similar to a quiche, but with lots of sautéed onions and melted cheese, this onion pie is one amazing side dish.

5Inch 6⁰⁰ - 9Inch 16⁰⁰ - Family 24⁰⁰ - Corporate 38⁰⁰

Quebec Style Beans

A classic staple for any meal, whether it be a BBQ or a Three Course Dinner.

Classic 8oz 4⁰⁰ - 16oz 8⁰⁰ - 32oz 14⁰⁰

With Bacon 8oz 4⁷⁵ - 16oz 9⁵⁰ - 32oz 18⁰⁰

With Sausage 8oz 4⁷⁵ - 16oz 9⁵⁰ - 32oz 18⁰⁰

Buffalo Chicken Mac and Cheese

Each bite of macaroni is infused with spicy hot sauce and gorgonzola cheese, the perfect recreation of a buffalo wing dipped in blue cheese sauce.

Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰



Wisconsin Five-Cheese Bake

Mozzarella, Swiss, Parmesan, provolone, and Gouda Cheese all combine to create this irresistible macaroni bake.

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Lobster Mac and Cheese

Rich mac and cheese — made with Cheddar, Gruyere, and Romano — combines with lobster meat and is baked to golden perfection.

Small 8⁰⁰ - Medium 12⁰⁰ - Large 16⁰⁰ - Family 30⁰⁰ - Corporate 70⁰⁰

Four-Cheese Truffled Macaroni and Cheese

While an abundance of cheeses makes this an already stand out mac and cheese dish, a drizzle of truffle oil takes it to a different level.

Want even more decadence? Add a finish to this recipe with a sprinkling of truffle salt over the top.

Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Smoked Gouda Mac and Cheese

This dish is given a fancy twist when smoky Gouda steps in to replace traditional Cheddar.

Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

‘South-of-the-Border’ Mac and Cheese

This Cheddar-based macaroni is amped up with spicy green chiles, diced tomatoes, and green onions. Served with a dollop of sour cream or guacamole to keep with the ‘south-of-the-border’ theme.

Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Shrimp Mac and Cheese

Bite-size shrimp are a fancy addition to this irresistible mac and cheese recipe. A sprinkle of Cajun seasoning gives each bite a subtle kick.

Small 8⁰⁰ - Medium 12⁰⁰ - Large 16⁰⁰ - Family 30⁰⁰ - Corporate 70⁰⁰

Smoky Four Cheese Macaroni Bake

This rich macaroni and cheese combines the savory flavors of Swiss, Monterey Jack, sharp Cheddar, and Parmesan cheeses along with sautéed garlic and onion to make a creamy to die for sauce

Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Pumpkin Macaroni and Cheese

Pumpkin may sound like an odd addition to macaroni and cheese, but once pureed, pumpkin creates a luxuriously rich sauce.

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Garlic Chicken Mac and Cheese

This Dish transforms macaroni and cheese into an impressive and delicious meal. Pasta and chopped chicken breast are mixed into a garlicky sauce, all covered in a buttery cracker layer and baked until perfectly crisp on the top.

Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Macaroni and Cheese with Bacon and Onions

The sweetness of caramelized onions is balanced out with salty bacon in this wow-worthy mac and cheese.

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Macaroni and Cheese Gratin

Just calling it gratin gives it instant fancy cred. Rich Gruyere cheese is melted down with milk and heavy cream to create a delicious sauce that's different from your standard mac and cheese.

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Mock Sou Boreg (Armenian Macaroni and Cheese)

The Armenian version of macaroni and cheese combines egg noodles with Monterey Jack cheese, cottage cheese, and whipped eggs for a light and fluffy texture. Parsley adds a burst of fresh flavor and a nice contrasting color to finish off the dish.

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Reuben Mac

This unique dish transforms the beloved Reuben sandwich into an impressive macaroni and cheese dish. Pasta is coated in a dressed up cheese sauce — featuring spicy brown mustard, Gouda, chevre, and blue cheeses — then mixed with corned beef, sauerkraut, and Thousand Island dressing for a flavorful meal.

Small 7⁰⁰ - Medium 11⁰⁰ - Large 15⁰⁰ - Family 25⁰⁰ - Corporate 60⁰⁰

Lobster-Bacon Macaroni and Cheese

Smoky bacon, rich lobster, and a melty cheese sauce make this a real stand-out macaroni dish.

Small 8⁵⁰ - Medium 13⁰⁰ - Large 17⁰⁰ - Family 35⁰⁰ - Corporate 75⁰⁰

Baked Gnocchi Mac and Cheese

A rich and creamy gnocchi, a tender pasta dumpling made from potatoes.

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Baked Mac 'n Cheese Rosé

A Rich and Creamy Sauce prepared from a Marinara and Alfredo Sauce, Baked to a golden perfection.

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Monterey Spaghetti

Whole Wheat Spaghetti in a blend of Spinach, sour Cream and French Fried Onions.

Small 6⁰⁰ - Medium 9⁰⁰ - Large 13⁰⁰ - Family 22⁰⁰ - Corporate 45⁰⁰

Creamy Bacon Carbonara

Pasta Tossed in a Rich Creamy Bacon Sauce.

Small 6⁰⁰ - Medium 9⁰⁰ - Large 13⁰⁰ - Family 22⁰⁰ - Corporate 45⁰⁰

Fettuccine Alfredo

Fettuccine tossed with a Creamy Parmesan Sauce which is melted and emulsified to form a rich cheese sauce.

Small 7⁰⁰ - Medium 10⁰⁰ - Large 14⁰⁰ - Family 24⁰⁰ - Corporate 50⁰⁰

Hot Vegetable

Butter Glazed Carrots

Sliced Carrots in a Buttery Glaze

Indi. 2⁰⁰ - 4S 7⁰⁰ - 9S 13⁵⁰ - 18-20S 25⁰⁰

Green Bean Mediterranean

Whole Green Beans, Steamed and Tossed in Olive Oil, Garlic and Basil.

Indi. 2⁰⁰ - 4S 7⁰⁰ - 9S 13⁵⁰ - 18-20S 25⁰⁰

Orange Glazed Carrots with Ginger & Dill

Sliced Carrots, Cooked With Orange Juice, Ginger and Dill

Indi. 3⁰⁰ - 4S 11⁰⁰ - 9S 23⁰⁰ - 18-20S 48⁰⁰

Garlic Butter Mushrooms

Button Mushrooms Sautéed in a Seasoned Butter and Glazed to a Golden Color.

Indi. 2⁵⁰ - 4S 10⁰⁰ - 9S 21⁰⁰ - 18-20S 46⁰⁰

Garden Green Peas

Garden Peas tossed with seasoned Butter.

Indi. 1²⁵ - 4S 4⁷⁵ - 9S 10²⁵ - 18-20S 22⁰⁰

Garden Peas and Carrots

Garden Peas and Carrots tossed with seasoned Butter.

Indi. 1²⁵ - 4S 4⁷⁵ - 9S 10²⁵ - 18-20S 22⁰⁰

Steamed Cauliflower

Florets of Steamed Cauliflower, Served with a side of a Bold Homemade Cheddar Sauce.

Indi. 2⁰⁰ - 4S 7⁰⁰ - 9S 13⁵⁰ - 18-20S 25⁰⁰

Kettle Kernel Corn

Kernels of Corn tossed in Melted Butter, Served with Lemon Pepper Seasoning.

Indi. 1²⁵ - 4S 4⁷⁵ - 9S 10²⁵ - 18-20S 22⁰⁰

Braised Asparagus

Heads of Green Asparagus Tossed in Butter and Fresh Garlic.

Indi. 3⁰⁰ - 4S 11⁰⁰ - 9S 23⁰⁰ - 18-20S 48⁰⁰

Oven Braised Brussel Sprouts

Sprouts Seasoned with our blend of Spices, topped with Specs of Bacon, Bread Crumbs and Pecorino Romano Cheese.

Indi. 3⁰⁰ - 4S 11⁰⁰ - 9S 23⁰⁰ - 18-20S 48⁰⁰

Creamed Peas

Garden Peas tossed in a Garlicky Cream Sauce

Indi. 1⁵⁰ - 4S 6⁰⁰ - 9S 12⁵⁰ - 18-20S 26⁰⁰

Creamed Corn

Garden Kernel Corn tossed in a Home-made (Like the rest of our Products) Garlicky Sauce

Indi. 1⁵⁰ - 4S 6⁰⁰ - 9S 12⁵⁰ - 18-20S 26⁰⁰