

VALLEY GRILLE CATERING, LLC

Dave & Mary Stana, Owners, Caterers
Phone: 330-792-6056 or 330-507-8348
Email: dstana@neo.rr.com

Main Dishes

Chicken Francaise-Boneless chicken breast lightly breaded in a lemon and cream of sauce sherry

Chicken Marsala-Boneless chicken breast in a Marsala wine with mushrooms

Baked Chicken-Lightly seasoned and baked bone-in chicken

Chicken and Greens over rice

Boneless Chicken Breast Strips with green, yellow and red peppers in a white wine sauce

Chicken Parmesan-Boneless breaded chicken breast with provolone and parmesan cheese baked in a homemade red sauce.

Beef Stroganoff-Tender pieces of beef cooked with mushrooms and sour cream served over noodles.

Beef Tips-over egg noodles in brown gravy

Parmesan Sage Pork Chops-Breaded with parmesan cheese, sage and lemon peel and baked

Sausage, Peppers and Onions-tender mild Italian sausage with a blend of green bell peppers, onions and diced tomatoes

Kielbasa & Sauerkraut

Baked White Fish-in a white wine sauce

Eggplant Parmesan-Sliced and breaded eggplant baked with sauce and a combination of cheeses

Penne Pasta with meatballs in a delicious homemade red sauce

Penne Pasta in your choice of sauce: Broccolini, Alfredo, Vodka, Hot Pink Pepper Sauce, Marinara, or Creamy Marinara

Side Dishes

Choice of two

Rice Pilaf

Red Skin Potatoes

Cheesy Potato Bake

Oven Brown Potatoes

Scalloped Potatoes

Smashed Red Skins

Mashed Potatoes

Homemade Haluski

Green Bean Amandine

Green Beans with Mushroom

Green Beans

Buttered Corn

Vegetable Medley

Broccoli and/or Cauliflower

Tossed Salad with your choice of dressing and dinner rolls with margarine included with all orders.

Spinach or Spring Mix Salad can be substituted at an additional cost.

House Specials

Italian Greens

Italians Greens with Italian sausage

Boneless Stuffed Chicken Breast-with a sage stuffing

Boneless Chicken Breast stuffed with greens and Feta cheese in a white sauce.

Jambalaya-Creole seasoned chicken, sausage and a variety of vegetables simmered and added to rice.

Baked White Fish with Artichokes-in a white wine sauce

Fried Hot Peppers with tomato sauce and sprinkled with mozzarella cheese

Stuffed Hot Peppers-Stuffed with Italian Greens or Sausage

These items can be ordered as an accompaniment of at an additional cost.

Special Events

Special event pricing will be quoted per job, according to the number of guests and whether we cook on site or deliver the food prepared.

Rotisserie cooked lamb, beef or pork

Barbeque Ribs

Grilled Chicken/Barbeque Chicken

Steak Fry

Luncheon Items

Chicken Salad Croissants

Tuna Salad Croissants

Grilled Chicken Sandwiches

Italian Chicken Sandwiches

Italian Sausage Sandwiches

Cuban Sandwiches

Fresh Fruit – In season only

Tomato & Pepper Salad in season

Pricing

Delivery Only – Delivery Charges may apply

2 Main Dishes, 2 Sides, Salad and rolls with margarine.\$ 9.98pp

3 Main Dishes, 2 Sides, Salad and rolls with margarine.\$10.98pp

On Premise Catering

2 Main Dishes, 2 Sides, Salad and rolls with margarine...\$11.98pp

3 Main Dishes, 2 Sides, Salad and rolls with margarine...\$12.98pp

20% Service Charge will be applied/Parties under 50 add \$1.00pp

Additional Side Dishes can be ordered at .90 cents per person

House Specials can be substituted for a main dish at an additional cost per person.