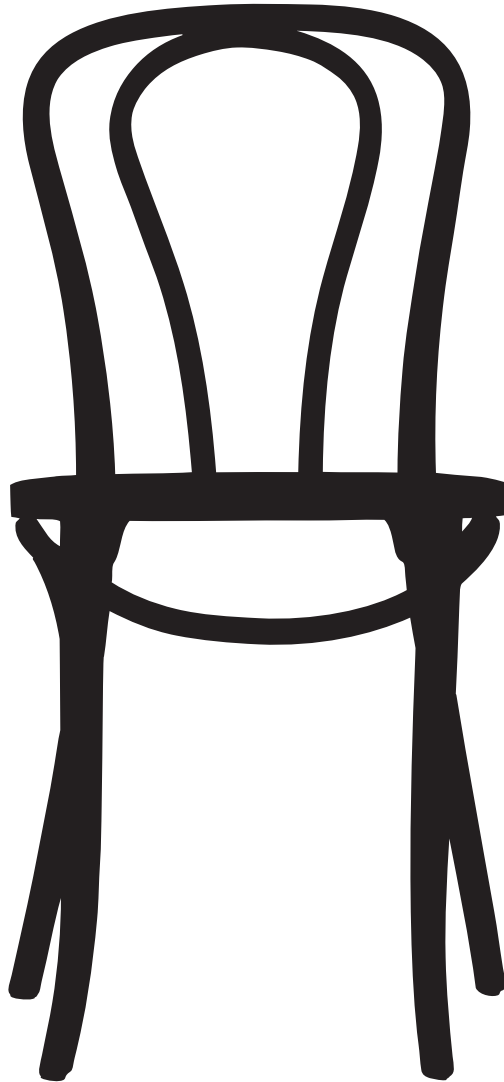


The Second City[®]

BENTWOOD CATERING



CATERING MENU

The Second City®

ENTREES

Each pan serves approximately 20-25 guests.

LASAGNA

Five layers of an Italian classic

Vegetarian \$130 

Meat \$140

GRILLED VEGGIE KABOBS

Orzo or rice pilaf with a tomato relish

\$140   

with Chicken \$145

with Steak \$155

with Shrimp \$165

BAKED LEMON HERB CHICKEN

Lemon and thyme

\$145

GRILLED CHICKEN BREAST

Sundried tomato and oregano butter

\$140

PASTA DIAVOLO

Tomato cream sauce

\$135

with Mixed Vegetables \$140 

with Chicken \$150

with Shrimp \$160

GRILLED PORTOBELLO MUSHROOMS

Balsamic glazed, barley pilaf,
and steamed spinach

\$140

FETTUCCINE ALFREDO

Creamy garlic parmesan sauce

\$135

with Mixed Vegetables \$140 

with Chicken \$150

with Shrimp \$160

CHICKEN MARSALA

Mushroom and wine cream sauce

\$150

HERB CRUSTED PORK LOIN WITH JUS

Dijon mustard, rosemary and thyme,
served with natural jus

\$140

SHRIMP SCAMPI

Linguini and lemon garlic

\$150

CAJUN JAMBALAYA

Classic creole rice dish

with Mixed Vegetables \$140  

with Chicken, Andouille, Shrimp

\$160

DIETARY KEY

Gluten-Free  Vegetarian  Vegan 

INFORMATION: Tax (10.50%) & Service Fee (18%) are not included in package price. Seating is Cabaret Style (small tables & chairs). Catering must receive final head count 10 business days before event. Lunch, Dessert, & Custom options available upon request.

Please contact GROUPS@SECONDCITY.COM for more information

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ENTREES

Each pan serves approximately 20-25 guests.

FAJITAS

Cilantro and lime
with Mixed Vegetables \$140 
with Chicken \$145
with Carnitas \$150
with Steak \$155
with Shrimp \$160

SCALLOP CEVICHE

Lime, cilantro, peppers, and tomato
with lightly fried plantain chips
\$140

BRAISED SHORT RIBS

Red wine reduction
\$200

CRAFT SAUSAGE AND PEPPERS

Hot or sweet peppers
\$150

ITALIAN BEEF

Giardiniera and hot or sweet peppers
\$150

BBQ PULLED PORK

Homemade BBQ sauce
\$150

BEEF TENDERLOIN

Mushroom ragout
\$220

FRIED CHICKEN

\$160

GRILLED ATLANTIC SALMON WITH HERBED BUTTER SAUCE

Lemon, Tarragon and Parsley
\$175

SLOW ROASTED SPARE RIBS

Root beer BBQ sauce
\$160

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SIDE DISHES

Each pan serves approximately 20-25 guests.

ROASTED BRUSSEL SPROUTS

with Pancetta

\$120

GRILLED ASPARAGUS

Lemon thyme vinaigrette

\$115

CAULIFLOWER GRATIN

Gruyere cheese

\$130

SAUTEED

GREEN BEANS

Fresh garlic and a hint of lemon

\$115

BRAISED GREENS

Collard, turnip and mustard greens

with bacon or vegetarian

\$120

HERB ROASTED

RED POTATOES

\$110

MASHED POTATOES

Cream cheese and garlic

\$115

STIR FRIED MARKET

VEGETABLES

Green beans, carrots and pea pods

\$120

BAKED MAC & CHEESE

Cheddar, parmesan, and romano

cheese

\$130

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SALADS

Each pan serves approximately 20-25 guests.

BABY SPINACH SALAD

Bacon, egg, red onion,
and red pepper vinaigrette

\$100

TRADITIONAL CAESAR SALAD

Shaved parmesan

\$100

GREEK SALAD

Kalamata olives, feta cheese,
cucumber, tomato, spinach,
romaine, and a dash of oregano

\$100

HOUSE SALAD

Mixed baby greens, seasonal vegetables,
and balsamic vinaigrette

\$100

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PASSED APPETIZERS

Passed appetizers are priced by the piece.

25 piece minimum order.

CUBAN

Slow roasted pork, thin sliced ham,
pickle, mustard, mayo

\$4

PRIME RIB SLIDER

Prime rib roast served with horseradish cream
and shaved onion

\$5

ITALIAN BEEF SLIDER

Italian spices, topped with giardiniera

\$3

CHEESEBURGER SLIDER

Pickle aioli

\$3

GRILLED CHICKEN SATAY

Curry chicken with a Thai peanut sauce

\$2

GRILLED STEAK SATAY

Flank steak with a Korean BBQ sauce

\$3

GRILLED DUCK BREAST

Endive leaf with plum sauce

\$5

KALUA PORK SLIDER

Roasted in banana leaves with hawaiian salt.

Topped with Asian slaw

\$4

CRAB CAKES

Lump crab breaded with Ritz crackers
served with remoulade sauce

\$4

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PASSED APPETIZERS

Passed appetizers are priced by the piece
25 piece minimum order.

BUTTER POACHED LOBSTER

Vanilla Beurre Blanc
\$4

JUMBO CHILLED SHRIMP COCKTAIL

Horseradish cocktail sauce
\$4

CHILLED STEAMED MUSSELS

Fruit salsa
\$3

FRIED MUSHROOM & PEA RISOTTO BALLS

\$4

CHILLED GAZPACHO SIPS

\$3
Add crab salad \$4

ARTISAN DEVILED EGGS

Your choice of:
Classic
Pesto
Jalapeno cheddar
Bacon and blue cheese
\$2

BRUSCHETTA

Your choice of:
Roasted tomato and basil
Roasted pepper and goat cheese
Gorgonzola and honey
\$3

FRIED CAULIFLOWER

Sweet and sour dipping sauce
\$2

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