



UofL Shelby Campus Conference Center Catering Menu

Contact your event coordinator to discuss your order or request a quote.

Build Your Own Buffet - **\$19.75 per person** (Minimum of 10 guests per selection)

Choose Your Salad:

Garden w/Creamy Garlic Dressing

(topped with shredded cheddar blend, tomatoes and cucumbers w/ Creamy Garlic Ranch Dressing)

Italian w/Homemade Vinaigrette

(topped with herbs, parmesan, olives, red onions and tomatoes and pepperoncini w/Homemade Italian Vinaigrette)

Baby Spring Mix – **Add \$.95 per person**

(topped w/feta & fresh bacon crumbles w/Choice of Vinaigrette or Ranch)

Choose Your Pasta: *Can be prepared vegan

Pasta Margherita*

Creamy Garlic Formaggio Pasta

Smoked Marsala Mushroom Pasta*

Pasta in Hearty Marinara*

Red Pepper Tomato Basil Pasta* Arrabbiata

Red Pepper Cremosa Pasta Arrabbiata

Pomodoro Pasta*

Garlic Butter Linguine

Spauletti (Chef's special spaghetti in roasted garlic, olive oil, parmesan and romano cheeses)

Zucchetti Spiraled Zucchini Noodles Aglio de Olio Style (gluten free)*

Add red or white sauce for \$.95 more per person

Choose Your Protein:

Flame-Grilled Beef Meatballs

Flame-Grilled Chicken Marsala

Flame-Grilled Chicken Bites

Tuscan Broccoli

Shrimp Scampi – **Add \$2.95 per person**

Flame-Grilled Chicken Parmesan

Smoked Marsala Mushrooms, Spinach & Feta

Smoked Ground Beef (diced tomatoes, peppers & onions)

Choose Your Dessert:

Fresh Baked Chocolate Chip Cookies

Strawberry Trifle Cups

Fruit with Homemade Yogurt Dip

Fresh Fruit Salad

Brownie Bites

Red Velvet or Lemon Cream Mini Cupcakes - **Add \$.95 per person**

Italian Chef Salad - \$13.95 per person

Chef Salad

With Hard Boiled Eggs, Mild Banana Peppers, Red Onions, Shaved Italian Cheeses, Olives & Tomatoes

Choice of Dressing: (Minimum of 10 guests per selection)
Creamy Garlic Ranch or Homemade Italian Vinaigrette

Choice of Bread: (Minimum of 10 guests per selection)
Baked Garlic Bread Bites or Crostini

Dessert:
Fresh Fruit Bowl w/Whipped Topping

Add Protein \$3.95 per person (Minimum of 10 guests per selection)
Grilled Chicken, Antipasti (Pepperoni, Salami & Ham) or Tuscan (White Albacore Tuna & Garbanzo Beans)

Add Pasta Salad \$3.95 per person (Minimum of 10 guests per selection)
Italian (tomatoes, olives, green peppers, banana peppers, homemade Italian vinaigrette dressing, topped with Parmesan cheese) or Garlic Ranch (peas, red bell peppers, fresh bacon crumbles, creamy garlic ranch dressing, and shredded cheddar blend)

Add Kettle Chips \$1.75 per person

Wings & Wedges Package - \$169.95 per order (One order serves approx. 10 guests)

7 Pounds Flame Grilled Chicken Wings (approx. 50 wings)
Choose P-Buffalo or P-Barbecue Sauce
Special Seasoned Potato Wedges
Served with Celery & Homemade Creamy Garlic Ranch

Add additional wings – **\$24.95 for 2 pounds** (approx. 14 wings)

Slider Package - \$169.95 per order (One order serves approx. 10-12 guests)

Choice of 1 Salad:
Homemade Italian Pasta Salad, Creamy Garlic Ranch Salad, or Tomato & Cucumber

2 Dozen Sliders of Your Choice:
See next page for slider options

Dessert:
Fresh Baked Chocolate Chip Cookies Add Kettle Chips **\$9.50 per order**

Slider Choices:

- Flame-Grilled Italian Meatball (topped with cheese and hearty marinara)
- Grilled Philly Chicken (hot - grilled chicken bites, peppers, onions and provolone)
- Grilled buffalo chicken (hot - grilled chicken bites, celery, homemade bleu cheese buffalo sauce on a bed of spinach)
- Pizza (hot - cheese, ham, salami, pepperoni, homemade pizza sauce)
- Veggie Philly (hot - spinach, mushrooms, peppers, onions, provolone)
- Italian Turkey (hot or cold - provolone, Dijon mayo aioli, tomato, spinach)
- Grilled Chicken Salad Panini (cold)
- Italian Meats Panini (cold - pepperoni, ham, salami, cheese, red onion, banana peppers, Dijon mayo aioli)

APPETIZERS

- Caprese Tray · **\$2.95 per person · minimum order 10 guests**
- Antipasto Tray · **\$5.95 per person · minimum order 10 guests** (vegetarian/vegan options available)
- Smoked Veggie Balls · **\$24.95 · 1 dozen**
- Bruschetta al Pomodoro · **\$59.95 · serves 10**
- Antipasti Tray · **\$79.95 · serves 10**
- Veggie Tray w/Homemade Creamy Garlic Ranch (seasonal veggies) · **\$49.95 · serves 10**
- Fruit Tray w/Homemade Yogurt Dip (seasonal fruits) · **\$59.95 · serves 10**
- Smothered Smoked Marsala Mushrooms (cremini mushrooms smoked in a real Marsala wine broth & then smothered w/5 Italian cheeses & bread crumb crust baked to bubbly deliciousness) · **\$79.95 per half pan · serves 10**

SPECIALTY PASTA PANS

One order serves approximately 10 guests & comes with baked Garlic Bread Bites

- Hunter Stroganoff Pasta Pan (smoked beef & mushrooms in a homemade creamy stroganoff sauce tossed in fettuccine) · **\$99.95**
- Smoked Beef Lasagna Pasta Pan · **\$84.95**
- Artichoke Spinach Lasagna Pasta Pan · **\$99.95**
- Soul Cheesy Tuna Casserole · **\$84.95**
- Soutalian Greens (flame-grilled homemade Italian meatballs, homemade country greens & orzo pasta) (Does not contain pork) · **\$84.95**
- Add Salsa di Acchiuge (Spaghetti sauteed roasted garlic anchovy sauce) · **\$79.95**

A LA CARTE SIDES

One order serves approximately 10 guests

- Country Italian Green Beans (vegan) · **\$39.95**
- Tuscan Broccoli (vegetarian · can be vegan upon request) · **\$42.95**
- Squashzini (roasted squash and zucchini) (vegan) · **\$42.95**
- Fried Green Beans (Whole green beans sautéed in low sodium thick cut bacon) · **\$49.95**
- Smoked Cabbage w/Bacon · **\$49.95**
- Smoked Cabbage (vegan) · **\$42.95**
- Seasonal Veggies (inquire for availability and pricing)

A LA CARTE SALADS

One order serves 10-12

- Italian Salad w/Homemade Italian Vinaigrette • **\$54.95**
- Garden Salad w/Homemade Italian Vinaigrette • **\$54.95**
- Caesar • **\$54.95**
- Baby Spring Mix w/Choice of Vinaigrette or Ranch (topped w/feta & fresh bacon crumbles) • **\$57.95**
- Italian Pasta Salad • **\$54.95**
- Creamy Garlic Ranch Pasta Salad w/Bacon • **\$57.95**
- Tomato Cucumber Salad • **\$44.95**
- Antipasto Salad – Vegetarian • **\$54.95**
- Antipasto Salad with Italian meats • **\$64.95**

A LA CARTE FROM THE GRILLMASTER

- One Dozen Flame-Grilled Homemade Italian Meatballs All Beef in Brodo (Italian au jus) • **\$22.95**
- One Dozen Flame-Grilled Homemade Italian Meatballs All Beef in Pomodoro Sauce • **\$24.95**
- Flame-Grilled Marinated Chicken Bites • **\$11.95 per lb.** (minimum 5 pounds – serves 3-4 per pound)
- Flame-Grilled Marinated Chicken Wings • **\$13.25 per lb.** (minimum 5 pounds – avg. 7 wings per pound)
- Flame-Grilled Chicken Parmesan • **\$15.95 per lb.** (minimum 5 lbs.)

A LA CARTE HOMEMADE DESSERTS

- Strawberry Trifle Cups • **\$39.95 per dozen**
- Chocolate Chip Cookies • **\$15.95 per dozen**
- Brownie Bites • **\$25.95 per order (16-18)**
- Fruit Cups (vegan) • serves 10 • **\$39.95**
- Fruit Salad Bowl (vegan) • serves 10 • **\$45.95**
- Fruit Salad Bowl w/Whipped Topping • serves 10 • **\$55.95**
- Lemon Cream Mini Cupcakes • **\$39.95 per two dozen**
- Red Velvet Mini Cupcakes • **\$39.95 per two dozen**

DRINKS

By the Gallon: 1 Gallon has Sixteen 8 oz. Servings & Comes w/Cups

- P-Bell's Homemade Sweet FruiTea • **\$12.95**
- P-Bell's Homemade FruiTea Unsweetened (with 10 stevia packets) • **\$12.95**
- Nicolio's Homemade Fruity Lemonade • **\$14.95**

Upgrade to Elegant Style Cups for an Additional **\$5.95**

By the Bottle/Can • **\$15.95 per 10** • (Must Purchase the Minimum of 10, Comes w/Straws)

- Bottled Waters, Canned Coke, Diet Coke, Sprite, Barq's Rootbeer

CONDIMENTS

- Homemade Dressings, P-Bufferalo Sauce or P-Barbecue Sauce · \$9.95 per pint or \$7.95 per dozen individual 2 oz
- Parmesan Packs · \$2.95 per dozen
- Crushed Red Pepper Packs · \$2.95 per dozen
- Arrabbiata Peppers (Fried crushed red pepper with extra spicy flare) – 8 ounces - \$7.95 or \$6.95 per dozen individual 2 oz
- Hot sauce packets \$2.25 per dozen
- Mustard packets \$2.25 per dozen
- Mayo packets \$2.95 per dozen
- Fresh tomato, lettuce and onion · \$24.95 (serves 10)
- Relish tray (pickles, banana pepper rings, red bell peppers in brine, diced olives) \$29.95 (serves 10)

PLATES & CUTLERY

Regular Plates & Cutlery Are Included in Packages & Ala Carte

Elegant Style · \$3.95 per person

(white disposable China Faux plates, Faux linen, disposable cutlery packs, Faux silverware according to availability)

Convert buffet to boxed meals · \$.95 per person

SERVICE OPTIONS AND FEES

- All orders come in disposable foil pans without racks or sterno. Buffet Warmer Sets (black scroll rack, disposable steam water pan, disposable chafer holder pan, and 2 disposable warmers) \$22.95 each.
- Delivery & Service Fee · 10.5% of subtotal and includes delivery, basic set up, and catering supplies including all serving ware. This is not an automatic gratuity.
- Servers · \$50 per hour, 2 hour serving minimum, does not include for minimum buffet set up, serving & break down time
- Rush Service · a 14.5% of total order fee will be assessed for orders or menu changes received less than 72 hours in advance

CREDIT/DEBIT CARDS & CHECKS

- Credit/debit card transactions will incur a 3.5% fee. Checks must be mailed to The Black Italian (payable to The Black Italian). Checks must be received by deposit and remaining balance due dates.
- ACH is an acceptable form of payment.

PAYMENT, TERMS & CONDITIONS

- The Black Italian requires a 50% deposit upon ordering to secure date. Payment in full must be received 3 days prior to event.
- Full deposit is only refundable 30 days before event if canceled. Half of the deposit will be refunded 3 weeks prior to event if canceled.
- All terms will be considered accepted by the client once contract is signed and deposit is received OR full payment is received upon immediate receipt of invoice OR per signed agreement when applicable.
- Any alterations made to the menu, services or quantities more than 5 business days prior to the event will be charged a service fee at The Black Italian's discretion.
- Any alterations made to the menu, services or quantities after initial deposit is received may also have additional fees at The Black Italian's discretion.
- Corporate accounts will incur a late fee of 15% 30 day, 20% 60 day and 30% 90 days late.
- Returned payments for NSF will accrue late fees and be charged a \$65 NSF charge by The Black Italian
- Tax exempt clients will not be charged tax and must provide current tax exempt certification
- Delivery and service fee is 8.5% of subtotal and includes delivery, basic set up and all serving ware.
- A fuel surcharge may be applied for additional service needs and/or delivery areas further from basic delivery radius of 15 miles from The Black Italian Shoppe.
- Catering pricing is subject to change depending on market value of food and any additional provisions.
- Due to season availability and supply chain issues, not all menu items may be available. We will provide the best options.