

IACOFANO'S

CATERING & EVENTS



MENU

855.485.3663

WWW.IACOFANOS.COM

LOCATIONS TO SERVE YOU

Charleston, SC
Charlotte, NC
Columbia, SC
Philadelphia, PA
Cleveland, OH
Denver, CO

*Everything we do is to make sure
you and your guests feel special!*

John Iacofano



Breakfast & Beverages

CHILLED

10 guest minimum, includes seasonal fresh cut fruit, orange juice, paper products & serveware

YOGURT PARFAIT BOX

Low-fat Greek yogurt, granola, dried cranberries and berry parfait, muffin tray

Buffet/\$11 Individual Box/\$12

CONTINENTAL

Bakery fresh muffins, croissants and mini pastries, jelly and butter.

Buffet/\$13 Individual Box/\$14

TRAYS

BREAKFAST BREAD DISPLAY

Assorted Fresh Muffins, Pastries, Croissants, Jelly, Cream Cheese, Butter

S/\$45 (10 guests) L/\$80 (20 guests)

WHOLE FRUIT BASKET

Fresh whole fruit tastefully displayed to include, Apples, Oranges, Grapes, Bananas, Strawberries, Chocolates

Basket/\$45 serves 10

FRESH SLICED FRUIT TRAY

Wow your guests with fresh seasonal sliced melons, berries, exotic fruit tastefully displayed


S/\$45 (10 guests) L/\$80 (20 guests)

HOT BREAKFAST

10 guest minimum, includes seasonal fresh cut fruit, orange juice, paper products & serveware



POWER BREAKFAST BUFFET

 Spinach Scrambled Eggs, Sweet Potato Home Fries, Turkey Sausage (3 pg), Buffet/\$14


FAST BREAK

Assorted breakfast sandwiches
Sausage, Swiss & Egg Bagel
Ham, Cheddar & Egg Croissant
Bacon, Provolone & Egg Biscuit
Vegetarian Egg & Cheddar Wrap
served with fresh mini pastries

Buffet/\$12
Individual Box (chilled)/\$14



HOT BREAKFAST BUFFET

 Scrambled eggs, Homestyle Breakfast Potatoes, Applewood Smoked Bacon, Sausage Patties

Buffet/\$14



MINI FRITTATAS

Bacon, Tomato, Red Onion, Cheddar or Spinach & Feta with Sweet Potato Home Fries

Buffet/\$14

ADD ONS 10 min

Cinnamon Rolls 6 pk \$12
Individual Greek Yogurt \$3
Sub Turkey Sausage \$1
Hickory Smoked Bacon \$3 (2 pg)
Sausage Patties \$3 (2 pg)
Sub Egg Whites \$2
Homestyle Breakfast Potatoes \$3

Soups & Salads

BOXED SALADS

Mix & Match from the Signature Salads served individually with Crackers, Fresh Seasonal Fruit, Fresh Baked Brownie (10 guest minimum)

SMALL SALAD PAN (s)

1/2 pan assembled salad served with Dressing & Serviceware serves 5 Entree 10 Sides

LARGE SALAD PAN (L)

Full pan assembled salad served with Dressing & Serviceware serves 10 Entree 20 Sides

SALAD TOPPERS

Avocado \$4.50
Guacamole \$4.50
Grilled Chicken \$4.50
Grilled Shrimp \$7.50
Grilled Steak \$7.50
Grilled Salmon \$8.50

DRESSINGS

Balsamic Vinaigrette
Bleu Cheese
Italian
Buttermilk Ranch
Honey Mustard
Creamy Caesar
Raspberry Vinaigrette
Greek Vinaigrette
Ginger Sesame

GARDEN SALAD

Spring Mix, Cucumbers, Grape Tomatoes, Artichoke Hearts, Julienne Peppers, Julienne Carrots, Balsamic Vinaigrette
Ind Box/\$12
Sm Pan/\$35 Lg Pan/\$65

CLASSIC CAESAR

Crispy Romaine, Croutons, Parmesan, Creamy Caesar
Ind Box/\$12
Sm Pan/\$35 Lg Pan/\$65

QUINOA SALAD

Spring Mix, Quinoa, Feta, Grape Tomatoes, Kalamata Olives, Carrots, Cucumbers, Greek Vinaigrette
Ind Box/\$13

GREEK SALAD

Crispy Romaine, Feta, Kalamatas, Julienne Peppers, Tomatoes, Cucumbers, Pepperoncinis, Greek Vinaigrette
Ind Box/\$14
S/\$40 L/\$75

TUNA, EGG, OR CHICKEN SALAD

Mixed Greens, Tomato, Cucumbers, Julienne Carrots, Crostinis
Ind Box/\$12

ASIAN CHICKEN SALAD

Spring Mix, Grilled Chicken, Carrots, Edamame, Julienne Peppers, Orange Slices, Slivered Almonds, Crispy Noodles, Ginger Sesame Dressing
Ind Box/\$15

CALIFORNIA COBB SALAD



Crispy Romaine, Grilled Chicken, Tomatoes, Bleu Cheese, Bacon, Hard Boiled Egg, Avocado, Bleu Cheese Dressing
Ind Box/\$15

SPINACH SALAD

Fresh Spinach, Cucumbers, Hard Boiled Egg, Chick Peas, Julienne Peppers, Feta, Craisins, Candied Pecans, Tomatoes, Raspberry Vinaigrette
Ind Box/\$14
Sm Pan/\$40 Lg Pan/\$75

CHEF SALAD



Romaine, Grape Tomatoes, Cucumber, Hard Boiled Egg, Swiss, Cheddar, Turkey, Ham, Ranch Dressing
Ind Box/\$15

ULTIMATE SALAD BAR

10 guest minimum

Spring Mix, Grilled Chicken, Ham, Turkey, Croutons, Grape Tomatoes, Bacon Bits, Cucumbers, Carrots, Cheddar, Assorted Dressings, Fruit Salad, Fresh Baked Cookie/Brownie Tray, Crackers, Sweet Tea Setup, Paper Setups & Serviceware \$18

**Add a Baked Potato Bar \$4
Butter, Sour Cream, Cheddar*

FRESH SEASONAL SOUPS

96oz, serves 10 guests

Broccoli & Cheddar
Southwest Chicken Tortilla
   Garden Vegetable Soup
Creamy Tomato Basil

All delicious soups served with crackers, bowls & spoons \$45





Sandwiches

EXECUTIVE BOX (Exec) 10 min

Mix & Match from the Signature Sandwiches served with Savory Salad or Fresh Seasonal Fruit, Fresh Baked Brownie or Cookie, Condiments, Paper Setups

BASIC BOX (Basic) 10 min

Mix & Match from the Signature Sandwiches served with Condiments, Kettle Chips, Fresh Baked Cookie, Paper Setups

SANDWICH ADDS

Avocado \$4.50

Sub Gluten Free Bread \$4

Extra Dressing 2oz \$1

**Add Canned Soda/Bottled Water \$2*

**Add Kettle Cooked Chips \$2*



MEDITERRANEAN TURKEY

Roasted Turkey Breast, Roasted Red Peppers, Hummus, Mixed Greens, Tomato, Cucumber, Kalamata Olives, Flavorful Wrap
Exec/\$15 Basic/\$13

CAPRESE

Fresh Mozzarella, Prosciutto, Tomatoes, Roasted Red Pepper, Balsamic Glaze, Pesto, Baguette
Exec/\$15 Basic/\$13
**Add Grilled Chicken \$4.50*

CLASSIC HAM & TURKEY CLUB

Black Forest Ham, Oven Roasted Turkey Breast, Apple-Wood Smoked Bacon, Swiss, Lettuce, Tomato, Whole Grain Wheat
Exec/\$15 Basic/\$13

SLOW COOKED ROAST BEEF

Roasted Red Peppers, Provolone, Mixed Greens, Tomato, Baguette
Exec/\$15 Basic/\$13

GRILLED PORTOBELLO WRAP

Roasted Red Peppers, Lettuce, Tomato, Fresh Mozzarella, Balsamic Vinaigrette, Flavorful Wrap
Exec/\$15 Basic/\$13

TUNA, EGG, OR CHICKEN SALAD

Mixed Greens, Tomato, Croissant
Exec/\$15 Basic/\$13



TURKEY BLT

Oven Roasted Turkey Breast,
Mixed Greens, Provolone,
Applewood Smoked bacon,
Whole Grain Wheat
Exec/\$15 Basic/\$13



MOROCCAN PITA

Mediterranean Roasted
Vegetables, Hummus, Mixed
Greens stuffed into a Pita Pocket
Exec/\$15 Basic/\$13



ITALIAN BAGUETTE

Genoa Salami, Pepperoni,
Hot Capicola, Roasted Red
Peppers, Banana Peppers
Provolone Cheese, Lettuce,
Tomato, Balsamic Vinaigrette
Exec/\$15 Basic/\$13



OVEN ROASTED TURKEY & SWISS

Lettuce, Tomato, Whole
Grain Wheat
Exec/\$15 Basic/\$13

BLACK FOREST HAM & CHEDDAR

Lettuce, Tomato, Sourdough
Exec/\$15 Basic/\$13

GRILLED CHICKEN WRAP

Swiss, Lettuce, Tomato,
Flavorful Wrap
Exec/\$15 Basic/\$13

ULTIMATE SANDWICH BUFFET

Choice of 4 signature sandwiches
condiments, Savory Salad, Fruit
Salad, Fresh Baked Cookie/Brownie
Tray, Sweet Tea Setup, Paper
Setups & Serviceware \$18
10 guest minimum

BASIC SANDWICH BUFFET

Chef's Selection of Signature
Sandwiches Condiments, Kettle
Chips, Fresh Baked Cookies,
Condiments, Sweet Tea Setup,
Paper Setups, Serviceware
\$15 10 guest minimum



HIGH PROTEIN



DAIRY-FREE



CUSTOMER
FAVORITE



VEGETARIAN



GLUTEN-FREE

FOOD OR NUT ALLERGY

Please notify us for severe allergies
with potentially anaphylactic reactions.
All dishes are created in a kitchen that
contains tree nuts, dairy, or
wheat products

*From the
oven*

SIGNATURE BUFFET

10 guest
minimum

Includes Entrée and named sides,
served buffet style per guest with
Fresh Baked Rolls, Butter, Sweet
Tea Setup, Paper Setups
& Serviceware

ENTREE ONLY BY THE PAN

Sides not
included

SMALL PAN (S) serves 10

LARGE PAN (L) serves 20

BACON RANCH CHICKEN

Ranch Dressing & Bacon, with
our Famous Bistro Potatoes,
Grilled Vegetables
Buffet/\$15 S/\$55 L/\$100

GRILLED HONEY HERB CHICKEN

Southern Candied Sweet Potatoes
& Grilled Vegetables
Buffet/\$15 S/\$55 L/\$100

MONTERREY CHICKEN

KC Bbq Sauce, Melted Cheddar
Cheese, Mac-N-Cheese, Southern
Green Beans
Buffet/\$15 S/\$55 L/\$100

UPGRADE ANY SIGNATURE BUFFET EXECUTIVE STYLE

disposable sterno & chafing
setup, linen like napkins, upgraded
paper goods, disposable tablecloth.
\$3 per guest

MARGHERITA CHICKEN

Mozzarella, Tomato, Fresh Pesto
with Grilled Vegetables, Wild Rice
Buffet/\$15 S/\$55 L/\$100

BAKED SWEET POTATO BAR

Grilled Chicken, Garden Salad,
Baked Sweet Potato, Toppers:
Bacon Bits, Sour Cream, Cheddar
Buffet/\$14

BRAISED SHORT RIBS

Portobello Red Wine Sauce, Herb &
Garlic Roasted Red Potatoes, Grilled
Vegetables
Buffet/\$18 S/\$70 L/\$130

BOURBON GLAZED SALMON

Grilled Vegetables & Wild Rice
Buffet/\$16 S/\$88 L/\$170

GRILLED CALIFORNIA CHICKEN

Grilled Lime Chicken, Avocado,
Tomato, Sauteed Spinach, Provolone
with Wild Rice, Grilled Vegetables
Buffet/\$15 S/\$60 L/\$110

MAMMA'S MEATBALL MELT

Topped with Johnny's Marinara,
Melted Provolone Cheese,
with Baked Ziti & Seasonal
Vegetable Medley
Buffet/\$12 S/\$48 L/\$90

GREEK CHICKEN

Grilled Chicken, Feta, Kalamata
Olives, Sauteed Onions & Peppers
with Herb and Garlic Potatoes &
Grilled Vegetables
Buffet/\$15 S/\$55 L/\$100

GARLIC BUTTER SHRIMP

Fresh Herbs, Wild Rice & Seasonal
Vegetable Medley
Buffet/\$15 S/\$55 L/\$100

OLD SCHOOL LASAGNA 20 minimum

Fresh Pasta Noodles,
layered with Marinara, Ricotta,
Mozzarella & Parmesan

CHEESE

MEAT-Sauteed Beef, Sweet
Italian Sausage

served with Grilled Vegetables,
Garden Salad

Buffet/\$17 S/\$75 L/\$145

TASTE OF ITALY 20 minimum

Baked Ziti, Chicken Parmigiana,
Cheese Tortellini Primavera,
Mamma's Meatballs Melt,
Caesar Salad \$20

SIDES

Small Pan/\$30 feeds 10 guests

Large Pan/\$60 feeds 20 guests

Creamy Mac-n-Cheese

Southern Green Beans: Bacon, Onion

Grilled Vegetables:

Squash, Peppers, Red Onion

Tortellini Alfredo • Tortellini Marinara

Wild Rice

Southern Candied Sweet Potatoes

Herb & Garlic Roasted Red Potatoes

Bistro Potatoes: ranch, cheddar, mozzarella

Baked Ziti • Cole Slaw


Potato Salad • Pasta Salad

Tomato & Cucumber Salad

Seasonal Vegetable Medley

DESSERTS

Tray Serves 10 Guests

 **MOM'S DOUBLE CHOCOLATE
BROWNIES TRAY**
\$25



**FRESH BAKED GOURMET
COOKIE TRAY**
Chocolate Chip, Peanut Butter,
Sugar, Snicker Doodle, Oatmeal
Raisin, White Chocolate Macadamia
\$25

BROWNIE/COOKIE TRAY
\$30

BANANA PUDDING
Nila Wafers, Bananas, Whip Topping
\$25

 **SIGNATURE DESSERT TRAY**
Macarons, Petit Fours, Fresh Baked
Cookies, Brownie Bites
\$45

OLD FASHIONED BREAD PUDDING
With Vanilla Caramel Sauce
\$45

 **FRUIT SKEWERS**
 Chef's selection of fresh cut fruit
\$45 (15 skewers)

855.485.3663 • Send orders to order@iacofanos.com

*It's a
party!*

PLATTERS

10 guest minimum
Platters served chilled

MEDITERRANEAN TRAY

Roasted Red Pepper, Artichoke
Hearts, Kalamata Olives,
Genoa Salami, Parmesan,
Prosciutto, Caprese Skewers, Spicy
Capicola, Crostinis, Grape Leaves
\$75

CHIPS, SALSA & GUACAMOLE

Tri-color Corn Tortilla Chips
\$35

CRUDITE

Garden Selection of Celery, Carrots,
Cauliflower, Zucchini, Broccoli,
Cucumber Sticks, Grape Tomatoes,
Southwest Ranch & Hummus
\$40

CHICKEN TENDERS

Grilled or Crispy all white meat
served with Celery & Carrot Sticks,
Pick 2: Ranch, Honey Mustard, BBQ
or Buffalo Sauce Dipping Sauces
\$45 (20 pieces)


LOWCOUNTRY PIMENTO CHEESE

Homemade Pimento Cheese with
Grilled Pita Bread & Crostinis
\$40

IMPORTED & DOMESTIC CHEESE

Meticulous display with mixed olives,
dried fruits, crackers & grapes
\$75

CAPRESE TRAY

 With Fresh Mozzarella, Tomato &
Fresh Basil, Balsamic Glaze
\$65

ARTISAN SANDWICH PLATTER

Selection of Petite Signature
Sandwiches served on mini Artisan rolls
mayo, yellow mustard, brown mustard
\$48

MEATBALL SLIDERS

Mama's Meatballs, marinara, fresh
mozzarella, pesto, artisan roll
\$45

BEVERAGES

BY THE GALLON

Coffee | Regular or Decaf \$23
cups, stirrers, sweeteners, creamer
Orange Juice \$13
Iced Tea | Sweet or Unsweet \$12
Lemonade \$12

**Lemons Available Upon Request*

INDIVIDUAL

Canned Soda \$2
Coke | Diet Coke | Sprite
Bottled Water \$2
Juices \$3 15.2 oz.
Orange | Apple | Cranberry

IACOFANO'S

CATERING & EVENTS

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DID YOU KNOW? IACOFANO'S...

- served over 150,000 Unique Events to over 5 million guests
- employs over 80 full time team members
- is a full service 24/7 caterer in six cities & their surrounding areas
- caters both drop off & full service catering
- has a unique BBQ Catering, check it out: www.JohnnyQs.com
- offers Full Service Catering & Bar Menu

READY TO PLACE YOUR ORDER

We'd love to talk to you **855-485-3663** or send your questions or orders to order@iacofanos.com

Please include the following information with your catering order

- 1] Your delivery time (15 minutes prior to eat time).
- 2] Number of guests
- 3] Contact information: contact name, phone, address, payment info
- 4] Select menu items
- 5] Add some individual trays to complete your meal
- 6] Receive order confirmation

ORDERING & CANCELLATIONS

Iacofano's Catering & Events operates all day, everyday, 24 hours a day, 7 days a week. We cater last minute requests to meticulously planned menus. We do appreciate a 24 hour notice which will help ensure our ability to serve all of our customers. Drop Off Catering may be cancelled by 3:30pm the business day prior to the event at no charge, day of will be charged 75% of the event

For complete details see our website or contact order@iacofanos.com