

## Quiche

4 Cheese	\$29
Bacon Onion Swiss	\$29
Broccoli Cheddar	\$29
Crab Asparagus Mozzarella	\$34

## Sandwiches

Tea Sandwiches	<u>Sm(28pcs)</u>	<u>Lg(32pcs)</u>
	\$59	\$99
Chicken, Tuna, & Egg Salad		

Assorted Sandwich ½'s	<u>Sm(24pcs)</u>	<u>Lg(48pcs)</u>
	\$85	\$168

Breads & Wraps

Roast Turkey, Ham, Tuna, Chicken Salad & More

<b>Office Boxed Lunch \$9.95pp (10 person min)</b>
sandwich with choice of
chips/greens/pasta salad/whole fruit
beverage

## Tailgate

Serves 10-12 Unless Noted Otherwise

Meatball & Rolls (asiago)	48
Sausage & Peppers	48
Large Crispy Wings 32pc	34
<i>mild or spicy with ranch</i>	
Large Buffalo Wings 32pc	34
<i>blue cheese or ranch</i>	
Hot Roast Beef & Provolone w Rolls	58
Fajita Bar	48
<i>change to carne asada</i>	58
<i>chicken/pico/sour cream/cotija cheese, corn or flour tortillas 2 pp</i>	
Cheddar Mac (White)	29
Deviled Eggs (24)	29
Cheddar Mac (White)	29

## Entrees

There Are Too Many Favorites To Pick From  
So We Listed Only A Few

Serves 10-12 Unless Noted Otherwise

4 Cheese Baked Ziti	\$49
Gnocchi Alforri	\$59
<i>Meat sauce, Herbed Ricotta</i>	
Chicken Marsala/Picatta	\$65
Pork Tenderloin	\$69
<i>herb roasted, jus</i>	
Peppercorn Sirloin	\$89
<i>crusted, red onion jam, gorgonzola cream</i>	
Traditional Shephard's Pie	\$69
Whole Beef Tenderloin	\$165
<i>garlic rosemary rub (5# avg/minimum)</i>	
Andouille Shrimp	\$85
<i>trofie pasta, cream, spinach, roasted tomato</i>	
Blackened Salmon	\$85
<i>garlic cream, tomato jam</i>	

CUSTOM ITEMS AND MENUS ALWAYS AVAILABLE

ASK FOR MORE INFO

## Sides

10-12 pp /3qts/lb avg

Chicken Salad	\$36
Coleslaw	\$25
Garlic Green Beans	\$29
Asparagus	\$29
Roasted Yukons	\$25
Roasted Garlic Mashed	\$25
Herb Butter Roasted Sweets	\$29

## *Back Burner To Go*

- Catering Menu -

2019

(carry out)

**Monday - Saturday**

9:30 am - 7:00 pm

**Sunday Hours**

September thru December

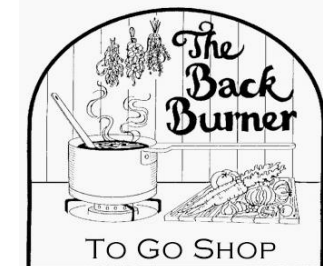
11:00 am - 4:00 pm

425 Hockessin Corner

Hockessin, DE 19707

302-239-2732

www.backburner.com



## Cheese & Crudite

	<u>SM</u>	<u>LG</u>
<b>Better Cheddar</b> <i>greek flatbread &amp; grapes</i>	35/	55
<b>Sampler</b> <i>Better Cheddar, Better Blu, Chipotle Cheddar greek flatbread &amp; grapes</i>	38/	58
<b>Mascarpone Crab Dip</b> <i>greek flatbread</i>	38/	58
<b>Seasonal Fruit Tray</b> <i>seasonal fruit &amp; honey dip</i>	38/	58
<b>Cubed Cheese Tray</b> <i>greek flatbread &amp; grapes swiss, pepper jack, smoked gouda, havarti dill</i>	38/	58
<b>Traditional Crudite</b> <i>ranch dip</i>	32/	62
<b>Chilled Grilled Vegetables</b> <i>eggplant, squash, peppers, onion, red pepper hummus</i>	32/	62
<b>Gourmet Cheese Tray</b> <i>select cheeses by the pound from our gourmet cheese case to be arranged with crackers and condiments</i>	<b>WEIGHT</b>	

## Soups

	<u>Quart</u>
<b>Pumpkin Mushroom</b> <i>seasoned croutons, sour cream</i>	11
<b>Chef's Selections</b> <i>made fresh daily</i>	11
<b>Chilled Soup (seasonal)</b> <i>made fresh daily</i>	14

## Hors D'oeuvres

	<u>all are made here</u>	
	<u>Sm(16)</u>	<u>Lg(32)</u>
<b>Shrimp Lejon</b> <i>tangy dill sauce,</i>	36	70
<b>Mini Crab Cakes</b> <i>2 oz,tomato ginger jam</i>	65	125
<b>Stuffed Mushrooms</b> <i>crab imperial, tangy dill</i>	36	70
<b>Petite Encroute</b> <i>whole grain mustard demi</i>	38	74
<b>Crab &amp; Artichoke</b> <i>lemon, caper spread, crostini</i>	38	74
<b>Bacon Wrapped Scallops</b> <i>jalapeno honey</i>	40	80
<b>Beef Carpaccio</b> <i>truffled crostini, arugula, parmesean</i>	35	68
<b>Bruschetta</b> <i>tangy dill sauce,</i>	29	58
<b>Salsa &amp; Chips</b> <i>fried tortilla &amp; fresh house salsa</i>	29	58
<b>Shrimp Cocktail 30 or 60pcs</b> <i>jumbo gulf shrimp. tangy dill sauce</i>	40	80
<b>Smoked Salmon</b> <i>Dill Crème Fraiche, Capers, Pickled Onion, Bagel Crostini</i>	36	68
<b>Fig &amp; Brie</b> <i>crostini</i>	32	62
<b>Cheesesteak Spring Roll</b> <i>horseradish cream</i>	45	89
<b>Lobster Roll</b> <i>brioche toasts</i>	65	125
<b>Olive &amp; Feta</b> <i>crostini</i>	32	62

\*Custom Items Available\*

## Salads

	<u>Sm(10-12)</u>	<u>Lg(25-32)</u>
<b>Café</b> <i>field greens, cranberries, tomato, walnuts, gorgonzola</i>	\$45	\$75
<b>Caesar</b> <i>romaine focaccia croutons, asiago cheese</i>	\$45	\$75
<b>Wild Rice</b> <i>artichokes, bell pepper, black olive, curry dressing</i>	\$45	\$75
<b>Broccoli</b> <i>bacon, walnut, raisin, onion, seasoned mayo dressing,</i>	\$45	\$75
<b>Pasta</b> <i>tomato, cucumber, peppers, arugula, onion, bowtie, white balsamic</i>	\$45	75
<b>Kale &amp; Feta</b> <i>feta, kalamata, onion, red wine vinaigrette</i>	\$49	\$79
<b>Beets &amp; Goat</b> <i>greens, champagne vinaigrette, red onion, goat cheese</i>	\$49	\$79
<b>Caprese</b> <i>grape tomato, basil, red onion, fresh mozzarella</i>	\$49	\$79
<b>Potato</b> <i>dill &amp; chive</i>	\$35	\$65

**Additional Items/Dressings on Side 12.95 per lb**

## Desserts

**Assorted Cookie Trays**  
**Cakes By Pellmans**  
**Home Made Pies 19.95**  
*Apple & Pumpkin*  
**Brownie Trays**  
**Individual Home Made Desserts**