

TRACTOR'S CHOICE MENU

Catering by Tractors

01-15-25

Entrée Choices:

A. Chicken and Poultry

1. **Grilled Chicken in White Wine Mushroom Sauce**

2. **Herb Grilled Chicken** marinated in garlic, rosemary, and thyme marinade and grilled

3. **Chicken with Spicy Peach Glaze:** basted with sweet and slightly spicy homemade peach glaze during grilling.

*4. **Chicken Roulade:** Chicken breast stuffed with roasted red peppers, Monterrey jack

cheese, and herbs and topped with a garlic crumb topping. Served in creamy wine sauce.

5. **Sliced Roast Turkey**

6. **Fried Chicken Tenders:** Hand breaded fried chicken tenders served with honey mustard dipping sauce

7. **Smothered Fried Chicken** (Boneless Chicken Thighs & Tenders hand breaded and fried golden brown then smothered in home-style peppered gravy)

B. Beef

*1. **Beef Tips in Red Wine Mushroom Sauce:**

Beef tips sautéed in olive oil and garlic with sliced mushrooms then served in red wine mushroom sauce.

*2. **Peppercorn Flat Iron Steak:** Grilled flat iron steak smothered in a peppercorn sauce.

3. **Sliced Roast Beef Brisket:** Tender slices of slow roasted, seasoned beef brisket.

4. **Fire Grilled Meatloaf:** Like mamma makes but fire grilled and topped with tomato sauce

5. **Certified Angus Beef Steaks (Filet Mignon, Rib-Eyes, and New York Strip) seasoned with our unique steak spice and char grilled to perfection. (MARKET PRICE)

C. Pork

1. **Honey Garlic Pork Loin** marinated in honey garlic marinade and grilled.

2. **Cajun Roasted Pork Loin** stuffed with celery, peppers, onions, and Cajun spices, slow roasted and sliced.

3. **BBQ Pork Steaks:** Boneless pork steak basted in sweet and tangy bbq sauce and melt in your mouth tender.

*4. **Apple Cinnamon Glazed Pork Chop** center cut, fire grilled, and topped with apple cinnamon glaze.

D. Seafood

1. **Fried Catfish**

2. **Shrimp Etouffee:** Creamy, spicy Cajun shrimp dish served over white rice

*3. **Tomato Basil Salmon:** grilled salmon topped with fresh tomatoes, basil, and garlic in balsamic vinaigrette

*4. **S.W. Baked Fish:** crumb topped baked fish served with chipotle sauce and topped with corn and black bean salsa

5. **Baked Shrimp and Pasta:** angel hair pasta and shrimp blended in a creamy cheesy casserole dish.

E. Pasta and Vegetarian Options

1. **Chicken and Rice Casserole**

2. **Chicken and Broccoli Penne Alfredo**

5. **Grilled Veggie Pasta:** linguine, fresh basil, tomatoes, zucchini, mushrooms, onions and peppers tossed together and topped with shredded parmesan cheese

*3. **Lasagna (Meat or Vegetarian)**

* add \$2.00 for this choice

Pricing is subject to change and does not include taxes and gratuity

Side Salad Choices

***Add \$1.50 For These Choices**

Mixed Spring Green Salad with Wine & Cheese Dressing
Caesar Salad
Bacon Ranch Salad
Cranberry Orange Salad
Garden Salad
*Mixed Spring Green Salad w Fresh Fruit
*Broccoli Salad
Italian Pasta Salad
Potato Salad
*Seasonal Fresh Fruit Salad

Vegetable and Side

Vegetable And Side Choices

***Add \$1.50 For These Choices**

Twice Baked Mashed Potatoes
Rosemary Roasted Potatoes
Dressing (Home Made)

*Cinnamon Baked Sweet Potatoes
* Baked Potatoes
Oven Roasted Veggies
Lemon Pecan Green Beans
Home Style Green Beans
*Southwest Corn Pudding
*Cheesey Broccoli Bake

Classic Buttered Corn
Baked Beans
*Steamed Broccoli & Carrots
Penne Pasta w Alfredo Sauce
Oven Roasted Sweet Potatoes

Desserts

Desserts Available for \$3.49

Cookie / Brownie Platter
Apple or Cherry Crisp
Cheesecake with Cherry Topping
Mississippi Mud Cake
Assorted Sheet Cakes

Desserts Available for \$4.49

Mixed Berry Cobbler
Rum Cake with Strawberry Topping
Sugar Free Cheesecake with Cherry Topping
Seasonal Pies

Dessert Available for \$5.99

Harvest Bread Pudding with Amaretto Sauce

Sandwich Choices

a. **Buffalo Fried Chicken** served on Brioche Bun with tomatoes, fresh basil, garlic mayo, and mozzarella cheese.

b. **Turkey Bacon Avocado Club** served on Brioche Bun with avocado, lettuce, tomato, and Dijon mayo.

c. **Classic Grilled Chicken** served on a Brioche Bun with bacon, lettuce, tomato, and provolone.

d. **Premium Grilled Cheeseburgers**(½lb) on Brioche Bun with lettuce, tomato, onion, pickle, American cheese, and mustard/mayo

e. **French Dips**: our own Italian beef recipe served on a Baguette with melted Swiss cheese, garlic mayo, and a side of au jus.

f. **Ultimate Club**: turkey, ham, bacon on Brioche Bun with smokey provolone cheese, lettuce, tomato, and Dijon mayo.

g. **Roast Turkey Wraps**: Roasted pulled turkey in honey wheat wrap with provolone, lettuce, tomato, bacon, and mayo.

h. **Grilled Chicken Caesar Wraps**: grilled chicken served in herb tortilla with romaine lettuce, tomatoes, parmesan cheese, and creamy Caesar dressing

i. **Mediterranean Veggie Wraps**:

j. **Cajun Popcorn Shrimp Wraps**: Spicy Popcorn Shrimp in Honey wheat wrap with lettuce, tomato, shredded parmesan cheese, and tangy sauce

k. **Cranberry Chicken Salad**: chicken, dried cranberries, celery, and toasted pecans blended together in a homemade honey dressing and served on toasted bread

l. **Deli Sandwich Platter with Assorted Bread (counts as 2 sandwich choices for salad and sandwich buffet)** includes Turkey, ham, pastrami, American, Swiss, and pepper jack cheese as well as a condiment platter with lettuce, tomato, onion, pickles, mustard, mayo, and creamy horseradish sauce.

Soup Choices

a. **Baked Potato** (Creamy homemade potato soup garnished with bacon, cheddar cheese, chives, and bacon bits

b. **Soup de Jour** (30 homemade recipes)

c. **Pappaw's Hot and Spicy Chili** (Meaty, spicy chili served with saltine crackers)

Main Dish Salads

a. **Mixed Spring Greens with Wine and Cheese Dressing and Chicken**: Grilled chicken a top mixed spring greens with tomatoes, feta cheese, crumbled bacon, and wine and cheese dressing

b. **Bacon Ranch Steak Salad**: Romaine lettuce tossed with shredded jack cheese, crumbled bacon, black olives, red onions, homemade croutons, and bacon ranch dressing then topped with slices of grilled steak.

c. **Mixed Spring Greens Salad with Fruit and Grilled Chicken**: Slices of grilled chicken, fresh strawberries, mandarin oranges, fresh pineapple, and sugar glazed pecans a top mixed spring greens. Served with Tractors homemade Poppy Seed dressing

d. **Caesar Salad with Grilled or Fried Chicken**: Chopped romaine tossed with shredded parmesan, homemade croutons, and creamy Caesar dressing. Topped with choice of grilled or fried chicken.

e. **Cranberry Chicken Salad in Lettuce Cup w/ Fresh Fruit**: Grilled chicken, dried cranberries, toasted pecans, and celery blended with a honey mayo based dressing and served in a iceberg lettuce cup with seasonal fresh fruit.

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Appetizers (Prices do not include taxes and gratuity)

A. Meat

1. Mini Kabobs

- a. Steak: Grilled steak kabobs glazed with peppercorn sauce (50 pcs for \$252.00)
- b. BBQ Chicken: Fire grilled chicken kabobs basted in BBQ sauce (50pcs for \$85.00)
- c. Herb Chicken: Mini grilled chicken kabobs marinated in rosemary, garlic, and thyme (50pcs for \$85.00)
- d. BBQ Shrimp: Basted with sweet and tangy glaze and fire grilled (50pcs for \$112.50) current market pricing

2. Meatballs in Bourbon Sauce: Meatballs in a homemade bourbon bbq sauce (100 pcs for \$80.00)

3. Jumbo Shrimp Cocktail: Peeled and deveined with tail on. Served with homemade cocktail sauce (\$29.00per lb) current market pricing

4. Boneless Chicken Bites: Lightly breaded and fried or fire-grilled, tossed with our mild, hot, or suicide sauce. (150 pcs for \$85.00)

5. Honey Garlic Pork Loin: Served with freshly baked rolls. (\$23.00 per lb)

6. Italian Beef with Rolls: Seasoned with our own blend of Italian spices and sliced thin. (\$20.00 per lb)

7. Mild Wings: Served with celery, blue cheese and ranch (50 pcs for \$150.00)

B. Dips and Spreads

1. Southwest Cheese dip served with fresh fried tortilla chips (\$24.25 per qt)

2. Hot Spinach Artichoke Dip served with fresh fried tortilla chips (\$26.45 per qt)

3. Inside /Outside Crab Rangoon: Warm crab dip served with fried wonton chips (\$27.00 per qt)

4. Cranberry Cheddar Spread with Assorted Crackers: Creamy blend of dried cranberries, crumbled bacon, shredded cheddar cheese, and chives (\$75.00 for lg platter \$40.00 for sm platter)

5. Fresh Pico de Gallo: Unique blend of fresh diced tomatoes, cilantro, jalapenos, garlic, and onion served with fresh fried tortilla chips (\$21.00 per qt)

C. Platters and Other Options

1. Fresh veggie and cheese platter: Assortment of fresh vegetables and cubed cheeses served with cool ranch dipping sauce (\$85.00 for lg platter \$50.00 for sm platter)

2. Marinated Cheese Platter: Cubed Monterrey jack cheese marinated in light citrus herb marinade and tossed with fresh rosemary and dried cranberries. Served with assorted crackers. (sm platter \$55.00)

3. Fruit Platter: Assortment of seasonal fresh fruit (lg platter \$85.00 sm platter \$50.00)

4. Deli Meat and Cheese Platter with Rolls: Smoked turkey, ham, roast beef, pepper jack cheese, provolone, and swiss cheese served with fresh baked rolls, garlic mayo, spicy sweet mustard, and creamy horseradish sauce. (Lg platter \$99.00)

5. Stuffed Mushrooms: Marinated grilled mushrooms stuffed with herb cream cheese and topped with light garlic crumb topping (50 pcs \$58.00)

6. Mini Phyllo Tarts:

a. Cranberry Chicken Salad-Creamy blend of grilled chicken, dried cranberries, toasted pecans, and chopped celery stuffed in a mini phyllo cup (50pcs for \$50.00)

b. Caprese Salad- Fresh mozzarella cheese, marinated diced tomatoes and fresh basil stuffed in mini phyllo cup (50pcs for \$50.00)

c. Spinach Artichoke-creamy blend of spinach, artichoke hearts, garlic, and parmesan cheese topped with garlic bread crumbs and served warm in a mini phyllo cup (50pcs for \$55.00)

7. Toasted Ravioli: Meat stuffed ravioli lightly breaded and fried golden brown. Served with sweet basil marinara sauce (150pcs for \$70.00)

8. Mini Sandwiches: (24pcs for \$85.00)

a. S.W. Chicken

b. Classic Cheeseburger

c. FrenchDip

d. Buffalo Fried Chicken

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Lunch Menu Options (25 person minimum)

Available 11-4 Monday thru Saturday

Prices do not include taxes and 20% gratuity (25% gratuity for plated meals)

I. Soup, Salad, and Sandwich Buffet

- a. 1 soup choice, 1 sandwich choices, 1 salad choice, and iced tea \$16.49
- b. 1 soup choice, 2 sandwich choices, 1 salad choice, and iced tea \$17.59

II. Hot Lunch Entrée Buffets

- a. 1 entrée choice, 1 side choice, 1 salad choice, rolls w butter, and iced tea \$19.29
- b. 2 entrée choices, 1 side choices, 1 salad choice, rolls w butter, and iced tea \$22.99

III. Plated Lunch Add \$3.00

Desserts Available A La Carte

IV. Box Lunches (Served in disposable boxes with high quality disposable plastic ware)

- a. Sandwich; Chips and Salsa; and Gourmet Cookie \$15.99
- b. Main Dish Salad, Roll w Butter, and Gourmet Cookie \$16.49

Dinner Menu Options (25 person minimum)

Available after 4 Monday thru Saturday

Prices do not include tax and gratuity

I. Hot Dinner Entrée Buffet

- a. 1 Entrée Choice, 2 Side Choices, 1 Salad, and Iced Tea \$21.99
- b. 2 Entrée Choices, 2 Side Choices, 1 Salad, and Iced Tea \$25.99
- c. 3 Entrée Choices, 2 Side Choices, 2 Salad Choices, and Iced Tea \$30.99

II. Plated Dinner Add \$3.00

Desserts Available A La Carte

If there is not a catering option here that fits your needs please talk to your sales representative. We will be happy to work with you to design an option that fits your particular event and budget.

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Cocktail Receptions

Open Bar:

House liquor \$110.00 Bottle
Call liquor \$130.00 Bottle
Premium liquor \$150.00 Bottle
Top Shelf liquor \$160.00 PLUS - Bottle
Bottle Beer \$4.00

Premium Beer \$4.50
Craft Beer \$5.00 PLUS
Soft Drinks \$1.50
House Wines by 1.5 Lt Bottles \$38.00
Other wines available upon request at market pricing

Cash bar:

House Brand \$4.50
Call Brands \$5.00
Premium \$5.50
Top Shelf \$7.00 and UP

Wine by the Glass \$4.50
Bottle Beer \$4.00
Premium Beer \$4.50
Craft Beer \$5.00 PLUS
Soft Drinks \$1.50

All bars will be charged a fee of \$16.00 per bartender / per hour (including 3 hour set up and 2 hour tear down time) with a 2 hour minimum.

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