SPECIALTY TRAYS

Serves 25 - 30 people

Italian Sampler
Marinated mozzarella, pepperoni, sharp provolone, roasted peppers, country olives and Soppressata - $125

Fresh mozzarella and tomato caprese tray
fresh mozzarella, ripe tomatoes, fresh sweet basil, balsamic reduction, and extra-virgin olive oil - $85

Italian meat and cheese tray
Soppressata, prosciutto, imported hard salami, sharp provolone and fresh mozzarella - $125

Bruschetta tray
Tomato basil bruschetta with crostini - $60

Artichoke bruschetta tray
Artichoke hearts, roasted peppers, Kalamata olives, fresh garlic and feta cheese - $70

Artichoke and spinach dip
Tender hearts of artichokes and baby spinach blended with white wine and cream, topped with a Parmesan crust, with garlic crostini - $85

Roasted garlic hummus
Creamy blend of garbanzo beans, roasted garlic, roasted red peppers and fresh basil with garlic crostini or grilled herbed flatbread - $60

Mediterranean tray
Prosciutto, sharp provolone, fresh mozzarella, roasted peppers, Kalamata olives, roasted garlic hummus and tomato bruschetta with grilled herbed flat bread - $125

Fruit and cheese tray
International cheeses and seasonal fresh fruit, served with mixed crackers - $125

Grilled veggie tray
Grilled eggplant, zucchini, red onions, asparagus, fire-roasted red peppers, portabellas, roasted carrots, marinated artichokes, broccoli rabe, dressed and seasoned - $95

Custom charcuterie board - Call for pricing

BACKSTAGE CATERED LUNCHES

Choose soup, green salad, and sandwich for $25 per person OR sandwich, soup OR green salad for $21 per person

SOUPS: served with homemade garlic crostini. Choose Chicken Escarole or Minestrone

SALADS: Garden, Caesar, or Spring Salad (or Specialty Salad for $3.50 extra per person)

SANDWICHES AND WRAPS: Choice of:

- Slow-roasted turkey with Swiss cheese, lettuce, tomato, whole-grain mustard aioli
- Chicken salad: made with red grapes and toasted walnuts
- Tuna salad: traditional or South Philly-style made with fresh garlic olive oil, roasted peppers and red onions.
- Roasted vegetable: roasted zucchini, squash, red onion, red peppers, and portabella mushrooms with fresh mozzarella
- Beef: thinly sliced Angus beef, arugula, fresh tomato, pepperjack cheese, with garlic aioli

Served on your choice of fresh dinner rolls, ciabatta, or assorted soft tortillas.



SOUPS: served with homemade garlic crostini

- **Chicken Escarole** - Classic Italian wedding soup - $3 per person if not part of Catered Lunch
- **Minestrone** - traditional Italian vegetable soup - $3 per person if not part of Catered Lunch
- **Maryland Crab Chowder** - A Baltimore favorite, sweet and spicy , loaded with crab - $3.50 per person if not part of Catered Lunch
- **Baked Potato soup** - creamy blend with bacon, sour cream and cheddar - $3.50 per person if not part of Catered Lunch
- **New England Clam Chowder** - Traditional with cream and clams - $3.50 per person if not part of Catered Lunch
- **Roasted Red Pepper Bisque** - Hardy blend with fresh fire-roasted peppers - $3.50 per person if not part of Catered Lunch



DETAILS & EXTRAS

** Minimum order for all catering: 25 persons **

All orders include plates, bowls, utensils, and napkins.

BEVERAGES: Includes cups, ice, etc.
Soda/Water: $3.00 per person: Coke, Diet Coke, Sprite, Canada Dry Ginger Ale, Lemonade, Iced tea, Water.

Soda/Water/Hot Coffee & Tea: $3.50 per person

Chafing dishes, sternos, linens, tables, and servers available for an additional cost

Delivery and set-up charges included on all orders over $500

All salads, entrees, pasta, starches, vegetables, and hors d'oeuvres are also available by the tray. Call for pricing.

Backstage Catering is available for all your personal and corporate needs.

Professional culinary and management team

BackstageTap.com.com

484.466.3036

Dan Brodeur, Executive Chef and Owner
ChefDan@BackstageTap.com

Backstage TAP + GRILLE LANSDOWNE

Catering Menu



22 N Lansdowne Ave.

Lansdowne, PA 19050

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PACKAGES

Package #1: $29.99: includes one green salad, two entrees, one hot pasta or starch, one hot vegetable
Package #2: $36.99: includes one green salad, three entrees, one hot pasta, one starch, one hot vegetable

SALADS

Garden salad – Mix of baby field greens and iceberg lettuce with tomato, red onion, cucumbers and tossed with our house recipe red wine vinaigrette dressing
Caesar salad – Crisp Romaine and fresh garlic croutons tossed with our homemade creamy Caesar dressing.
Spring Salad – baby mixed field greens, tossed with red onions, tomatoes, cucumbers, roasted cashews, fresh blueberries with a homemade raspberry vinaigrette
Greek Salad – Romaine and iceberg lettuce with red onion, grape tomatoes, cucumbers, green peppers, Kalamata olives, feta cheese, Mediterranean-style vinaigrette – additional cost $2.50 pp
Kale salad – baby kale with grape tomatoes, sun-dried cranberries, roasted walnuts, roasted butternut squash with a maple-cranberry vinaigrette – additional cost $2.50 pp
Spinach Salad – baby spinach tossed with sliced white mushrooms, hard-boiled egg, feta cheese, toasted pecans, citrus vinaigrette – additional cost $2.50 pp
Potato salad – red bliss potatoes with bacon, red onion, and celery with a touch of red wine vinegar – additional cost $3 pp
Coleslaw – southern-style sweet slaw – additional cost $2 pp

SPECIALTY SALADS

Serves 25 – $95
Tomato cucumber salad – ripe tomatoes tossed with red onions, fresh basil, cucumbers, fresh mozzarella and balsamic vinaigrette
Tortellini salad – made with artichoke hearts, black olives, sun-dried tomatoes and roasted peppers with basil pesto
Asian Pasta Salad – Tender glass noodles tossed with bamboo shoots, water chestnuts, Asian-style vegetables and toasted almonds in a sesame vinaigrette.
Orzo Salad – A blend of orzo, chickpeas, cranberries, raisins, carrots and diced red peppers.
Mediterranean Quinoa Salad – Mixed blend of quinoa with kalamata and black olives and mozzarella cheese in an herbed Italian vinaigrette.
Grain Salad – Quinoa, farro, chick peas, edamame, arugula, red onion, roasted red peppers, sunflower seeds, lemon vinaigrette
Couscous Salad – Tricolor couscous and quinoa, roasted vegetables, garlic lemon oregano vinaigrette.

ENTREES

Island Mahi Mahi – Island-spiced whitefish charbroiled and topped with a warm pineapple salsa and finished with fresh cilantro.
A**tlantic Salmon** – seared salmon with lemon white wine caper butter sauce.
Crabcakes – our award-winning jumbo lump pan-seared crabcakes with lobster cream sauce OR roasted corn salsa and lemon aioli – additional cost $5.00 pp.
Eggplant Parmesan – thinly sliced breaded eggplant cutlets, pan-fried, layered with marinara sauce, provolone and Romano cheeses
Homemade meatballs – hand-rolled meatballs in gravy
Chicken Parmigiana – our chicken cutlets topped with marinara sauce, provolone and Romano cheeses
Carolina-style Pulled Chicken – slow-roasted chicken thighs finished with apple cider vinegar barbecue sauce (add Southern-style sweet slaw for $2.50 pp)
Chicken Italiano – chicken cutlets topped with tomato bruschetta and provolone
Chicken Marsala – boneless breast sautéed with white mushrooms in a Marsala wine sauce.
Chicken Bistro– charbroiled boneless breast topped with roasted red peppers, spinach aglio and fresh mozzarella and drizzled with a balsamic reduction.
Chicken Francaise – boneless chicken egg-battered with fresh parsley and Romano cheese sautéed with white wine and lemon butter
Rosemary Chicken – herb-roasted bone-in chicken, slow-cooked and finished with fresh rosemary.
Sausage scaloppini – sliced sweet Italian sausage sautéed with peppers and onions in a tomato sauce
Stuffed pork – pork loin stuffed with spinach, roasted peppers and mild provolone with a rosemary au jus – additional cost $3.00 pp.
Roast Pork – slow-cooked fresh pork roast, Italian-seasoned and thinly sliced, served in a rosemary au jus. Add red roasted peppers, long hots or mild provolone for $2.50 extra pp.
Roast Beef – slow-cooked beef top round, thinly sliced and served in a savory beef au jus. Add creamy horseradish sauce for .75 extra. Add mild provolone for $2.50 extra
Filet Mignon – Dijon-rubbed, herbed panko-crusted, hand-carved filet mignon with a creamy Dijon mustard sauce, served chilled. Additional cost MP (call for pricing)

STARCHES

Parsley Yukon Gold Potatoes – oven-roasted wedges with olive oil and finished with fresh chopped parsley and parmesan cheese.
Vegetable Couscous – roasted eggplant, red peppers, red onion, zucchini and squash finished with roasted garlic, olive oil and fresh lemon juice.
Rice Pilaf – traditional white rice with onions, celery and carrots finished with white wine.
Garlic mashed potatoes – whipped Idaho potatoes blended with roasted garlic and sour cream.
Roasted red bliss potatoes – roasted with olive oil, fresh rosemary and seasonings





PASTA DISHES

Pasta Primavera – fresh seasonal vegetables sautéed in a garlic white wine sauce tossed with tri-color rotelli pasta
Penne alla Vodka – Tender pasta sauteed with prosciutto and peas in a vodka blush cream sauce, finished with basil and shaved Romano
Macaroni & Cheese – cavatappi pasta in a rich creamy homemade cheese sauce made with Swiss and Colby cheese, topped with toasted buttery cracker crumbs.
Lobster ravioli – stuffed with lobster and cheese in a roasted pepper cream sauce – additional cost $3.50 pp
Tri-color tortellini – tossed in a white wine garlic cream sauce with broccoli rabe and red roasted peppers – additional cost $2.50 pp
Stuffed shells – tender jumbo shells stuffed with ricotta cheese and topped with marinara sauce – additional cost $2.50 pp

STARCHES

Roasted balsamic veggies – oven-roasted seasonal vegetables in olive oil, balsamic and garlic
Italian medley – zucchini, yellow squash, red onion, carrots and broccoli sautéed and finished with Romano cheese.
Green beans – sautéed with red onions, roasted peppers, garlic and olive oil
Braised Brussels Sprouts – tender steamed sprouts, braised with red onion, red roasted peppers and prosciutto ham and finished with a balsamic reduction – additional cost $1.00 pp



HORS D'OEUVRES & EXTRAS

Priced per piece.
Minimum order: 25 pieces

- Shrimp & andouille bites – $4 ea.
- Spanakopita – $3 ea.
- Scallops wrapped in bacon – $4 ea.
- Mini crab bites – $4 ea.
- Cheesesteak egg rolls – $4 ea.
- Pot stickers (pork, chicken, or veggie) – $3 ea.
- Sesame chicken tenders – $3 ea.
- Coconut shrimp – $3 ea.
- Chicken portobello bites – $4 ea.
- Stuffed mushrooms w/crab Imperial – $4 ea.
- Sliders: cheeseburger, pulled chicken, or portabella mushroom – $5 ea.
- Artichoke and crab tarts – $4 ea.
- Quesadillas: chicken & cheese or veggie – $4 ea.
- Antipasti skewer – $4 ea.

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