



FUEL UP FOR THE BIG GAME



**Order by Wed., Feb. 4,
pick up on Sunday, Feb. 8**

Bucket of Backstage Wings - \$39.99 (GF)

24 applewood-smoked, slow-roasted, finished with brown sugar smoked cumin dry rub, with maple whiskey glaze

Sausage Scallopini - \$50 half, \$95 full pan

Sweet Italian sausage, slow cooked, with bell peppers and onions in a hearty meat sauce

Roasted Balsamic Veggies - \$50 half, \$95 full pan

Sliced zucchini, squash, eggplant, red onion, red pepper, grape tomatoes, oven roasted with a touch of balsamic

BBQ Pulled Chicken - \$65 half, \$125 full pan

Carolina-style, apple cider BBQ sauce. Add Southern-style sweet slaw: \$9.99/quart

Mac & Cheese - \$50 half, \$95 full pan

Cavatappi pasta in a rich creamy homemade cheese sauce made with Swiss and Colby cheese

Penne alla Vodka - \$45 half, \$85 full pan

Penne pasta sauteed with prosciutto and peas in a vodka blush cream sauce, finished with basil and shaved Romano.

Chicken Parm - \$65 half, \$125 full pan

Tender chicken cutlet topped with our housemade marinara and Italian cheese blend

Eggplant Parm - \$50 half, \$95 full pan

Thinly sliced breaded eggplant cutlets, layered with a blend of Italian cheeses and homemade marinara

Truffle Potato Wedges - \$40 half, \$75 full pan

Roasted Yukon Gold potatoes with fresh rosemary, olive and truffle oil, finished with parmesan cheese

Pasta Salad - \$8/lb.

Tri-color fusilli, grape tomatoes, red onion, chick peas, kalamata olives, basil, white balsamic vinaigrette

Garden Salad - \$30 small, \$55 large

Mixed field greens, crisp Romaine, grape tomatoes, cucumber, red onion, garlic croutons with balsamic vinaigrette

Roast Beef - \$14.99/lb.

Slow-roasted top round with beef au jus

Roast Pork - \$13.99/lb.

Slow-roasted Italian style with rosemary garlic au jus

- Mini Kaiser rolls: \$8.99/dozen
- Torpedo rolls: \$8.99/dozen
- Brioche slider rolls: \$8.99/dozen
- Long hots: \$10/pint
- Broccoli rabe aglio: \$12.99/quart
- Provolone: \$9.99/lb.

½ Pan feeds 10-12 people; Full Pan: 20-25 people

Email your order to Info@BackstageTap.com