



STATESIDE
Live!



CATERING GUIDE



CONTACT US

Events@StatesideLive.com

267-443-6421



APPETIZERS

PRICED PER PERSON

Soft Pretzels
Cheese Sauce

Southwest Eggroll
Avocado Crema or Avocado Ranch

Vegetable Spring Rolls
Soy Garlic Dipping or Thai Chilli Sauce

Burger Sliders
Classic, Bacon Cheeseburger +1, Beyond Burger +4

Chicken Sliders
Southern, Grilled, Nashville +1,

Pork Sliders
BBQ'd

Wings
Celery, Carrots, and Ranch.
Choice of Sauce: *Buffalo, Lemon Pepper Dry Rub, BBQ, Bee Sting, or Korean*

Boneless Wings
Celery, Carrots, and Ranch.
Choice of Sauce: *Buffalo, Lemon Pepper Dry Rub, BBQ, Bee Sting, or Korean*

Caprese Skewers
Grape Tomato, Fresh Mozzarella & basil with a Balsamic Reduction

Mini BLT
Toasted Brioche Loaf, Roma Slice & Bacon

Crostini's
House Bruschetta, Hummus

Philadelphia Cheesesteak Eggrolls
Served with Siracha Ketchup

Jumbo Shrimp Cocktail
Served with Cocktail Sauce

Chicken Parmesan Bites
Italian Seasoned Panko, Breaded Chicken, Tomato Sauce, Mozzarella

Empanada's
Chicken or Beef in a Flour Shell

Mini Crab Cakes \$52
House made Crab Cakes, Remoulade, Chive

Mushroom Arancini \$36
Crispy Risotto Bites filled with Mushrooms and Mozzarella, served with Marinara Sauce.

\$33

Stuffed Mushrooms \$30
Veggie, Italian, Crab +8

\$24

Coconut Shrimp \$38
Golden-fried coconut-crusted shrimp served with sweet chili dipping sauce.

\$21

Firecracker Cauliflower \$21
Lightly battered cauliflower tossed in a sweet and sour firecracker sauce.

\$35

\$34

DISPLAYS \$36
PRICED PER PERSON

\$6

Vegetable Crudité with Ranch \$12
Carrots, Squash, Zucchini, Cauliflower, Grape Tomatoes & Seasonal Vegetables.

\$21

Antipasti \$12
Salami, Capicola, Hummus, Fresh Mozzarella, Grilled and Marinated Squash, Zucchini and Blistered Grape Tomatoes, Grilled Bread, Balsamic Reduction

\$18

Salsa Trio \$6
Tortilla Chips, House Salsa, Tomatillo Avocado, Salsa Molcajete

\$18

Artisanal Cheese \$12
Gorgonzola, Sharp Cheddar, Goat Cheese, Smoked Mozzarella & Spiced Nuts

\$5

Hummus Board \$5
Grilled Pita, Carrots, Cucumber Planks, Garlic & Red Pepper Hummus

\$33

Seasonal Fruit with Yogurt Dipping Sauce \$5
Pineapple, Honey Dew, Cantaloupe, Grapes, Strawberries, Watermelon

\$54

Grazing Boards \$15
Fruit, Cheese, Grilled and Marinated Veggies, Prosciutto, Pepperoni, Salami, Dried Fruit, Spiced Nuts, Olives

\$24

Shrimp Cocktail \$25
Chilled Jumbo Shrimp served with Cocktail Sauce, Lemon Wedges, and Fresh Herbs.



KABOBS & SKEWERS

PRICED PER PERSON

Chicken Satays Grilled Chicken with Peanut Sauce and Crushed Peanuts	\$24
Grilled Beef and Chimichurri Grilled Beef, Squash, Zucchini, Grape Tomato, Chimichurri	\$48
Marinated Grilled Season Vegetables Fresh Seasonal Veggies brushed with Olive Oil and Herbs	\$22
Teriyaki Skewers Grilled Chicken Glazed in a Sweet and Savory Teriyaki Sauce, served with Scallions and Sesame Seeds	\$24

SALADS & BOWLS

PRICED PER PERSON

Caesar Romaine, Caesar Dressing, Grated Parm, Croutons, Shaved Parm	\$6
Mixed Green Field Greens, Grape Tomato, Shredded Carrots, Sliced Red Onions, Croutons, Balsamic & Ranch Dressing(s)	\$5
Cobb Salad Baby Greens, Cucumber, Tomato, Egg, Blue Cheese & Ranch Dressing	\$9
Southwest Bowl Black Beans, Avocado, Pico de Gallo, Red Cabbage Slaw, Crispy Tortilla Strips, Cotija, White Rice, Chimichurri Ranch	\$6
PROTEIN ADD ONS:	+\$4
Grilled Chicken	+\$5
Chicken Tenders	+\$8
Skirt Steak	+\$7
Salmon	

HOT DIPS

PRICED PER PERSON

Poblano Queso Served with Tortilla Chips	\$75
Spinach & Artichoke Dip Served with House-made Tortilla Chips	\$75
Hot Crab Dip Served with House-made Tortilla Chips, Grilled Pita	\$150
Buffalo Chicken Dip Creamy, Cheesy Buffalo Chicken Dip served with Tortilla Chips and Celery Sticks	\$75

Philly Favorite's

PRICED PER PERSON

Chickie's & Pete's Crabfries Perfectly seasoned fries tossed in Chickie's & Pete's Signature Crab Seasoning.	\$7.50
Geno's Cheesesteaks Authentic Philly-style cheesesteaks made with thinly sliced, tender beef, melted cheese, and served on a freshly baked hoagie roll.	\$8.50
Roast Pork Sandwich Slow-roasted pork piled high on a toasted Italian roll with sharp provolone, sautéed spinach, and spicy long hots.	\$15.50
Pattison Avenue Hoagie Tray Variety of Italian & Turkey Hoagies Served with Chips & a Dill Pickle	\$25



BUFFETS & STATIONS

PRICED PER PERSON

Mashed Potato Bar

Yukon Potatoes with Butter, Sour Cream,
Shredded Cheese, Bacon & Chives

\$8

Mac & Cheese Bar

Cavatappi Pasta
Toppings: Shredded Cheese, Bacon, Chives, Diced
Tomatoes, Toasted Panko
Protein Add Ons: Chicken +3, Lobster +\$12

\$7

Ballpark Package*

Hamburger 4oz, Hot Dog 4oz, Grilled Chicken 3oz Potato
Burger Bun or Wheat Bun, Hot Dog Bun
LTOP, Condiments
Choice of Salad
Choice of 2 Sides
Cracker Jacks

\$25

BBQ Package

Choice of 2 or 3 proteins:
Pulled Pork, Pulled Chicken, or Sliced Brisket
Sliced White Bread, BBQ Sauce(s), Pickles, Onions
Choice of Salad
Choice of 2 Sides
Assorted Mini Pastries

\$32 (2 Proteins)

\$35 (3 Proteins)

Italian Package

Chicken Parmesan & Italian Marinated Flank
Garlic Bread Sticks
Choice of Salad
Choice of 2 sides
Assorted Mini Pastries

\$32

Nacho Taco Salad Bar

Choice of 1 or 2 Proteins:
Pulled Nacho Chicken, Ground Beef, or
Assorted Grilled Veggies
Tortilla Chips & Tortilla Bowls
Toppings: Shredded Lettuce, Nacho Cheese Sauce,
Pico, Jalapenos, Black Beans, Salsa,
Sour Cream, Cilantro, Shredded Cheese

\$25 (2 Proteins)

\$29 (3 Proteins)

Add Guacamole for \$3

NY Bagel Bar

Assorted Bagels, Smoked Salmon, Tomatoes, Red
Onions, Fried Capers, Chives
Whipped Plain, Veggie & Strawberry
Cream Cheese, Whipped Butter & Strawberry Jam

\$25

Pasta Bar Package

Penne or Cavatappi
Alfredo, Vodka or Marinara Sauce(s)
Pasta Add Ons: Chicken +4, Meatballs +4,
Veggie Primavera +2, Scampi Shrimp +7
Garlic Bread Sticks, Parmesan, Capers,
Fresh Herbs (Basil, Italian parsley), Red Pepper Flakes
Choice of Salad
Choice of 2 Sides
Assorted Mini Pastries

\$32

Live! Lunch Package

1/2 Sandwiches and 1/2 Wraps
Turkey Club, Chicken Caesar
Choice of Salad
Packaged Chips, Pasta Salad
Cookies and Brownie Tray

\$19

Breakfast Burrito Station

Scrambled Eggs, Bacon, Breakfast Sausage,
Breakfast Potatoes, served with 6" Flour Tortillas.
Pre-built Yogurt Parfaits served with Fresh Fruit &
Granola.

\$19

+French Toast (+\$4)

Warm Syrup, Powdered Sugar, Butter & a
Berry Compote

Fajita Bowl Bar

Choice of 2 or 3 proteins: Chicken & Veggies, Beef &
Veggies, Portobello & Veggies, Shrimp & Veggies +4
6" Flour Tortillas & Tortilla Bowls
Toppings: Salsa, Sour Cream, Shredded Cheese
Spanish Rice and Refried Beans, Add Guacamole \$3

\$29 (2 Proteins)

\$35 (3 Proteins)

Grilled Chicken & Salmon Buffet

Grilled Salmon & Chicken portions over
Sautéed Spinach and Potatoes,
Herbed Rice, Caper Burre Blanc (on side)
Choice of Salad
Assorted Mini Pastries

\$32



CARVING

PRICED PER PERSON - CHEF ATTENDANT REQUIRED

Herb Roasted Strip Loin Bourbon Steak Sauce, Chimichurri, Creamy Horseradish Sauce, Dinner Roll, Butter	\$29
Pepper Crusted Prime Rib Au Jus Creamed Horseradish, Whipped Butter *50 person minimum	\$29
Roasted Turkey Cranberry Relish, Turkey Gravy, Dinner Roll, Butter	\$22

SIDES

PRICED PER PERSON

Cole Slaw	\$3
Cobb Corn	\$3
Elote Corn	\$3
Potato Salad	\$3
Mashed Potatoes Ranch Flavored	\$4
Grilled, Roasted Vegetable Medley Squash, Zucchini, Red Onions, Red Bell Peppers, Red Potatoes	\$4
Sauteed Brussel Sprouts Oven roasted Brussel sprouts, Cilantro, Candied Peanuts, Thai Vinaigrette	\$3
Pasta Salad Cavatappi Pasta	\$3
BBQ Baked Beans	\$4
Deviled Eggs	\$4

SNACKS

PRICED PER PERSON

Peanuts	\$3
Popcorn	\$3
Granola Bars Single serving	\$3
Chips Single serving	\$3
Whole Fruit Apples, Oranges, Bananas	\$3

DESSERTS

PRICED PER PERSON or BY THE DOZEN

Assorted Dessert Bars	\$60 per dozen
Assorted Mini Cheesecakes	\$60 per dozen
Assorted Cookies and Brownies	\$3 per person
House Baked Cookies Minimum orders required per flavor, Baked in house Chocolate Chip, Snickerdoodle, or Rocky Road	\$60 per dozen
Donut Holes Cinnamon- Sugar coated, Salted Caramel Sauce	\$20 per dozen
Spiced Churros Spiced Cinnamon - Sugar coated, Salted Caramel Sauce	\$36 per dozen
House Made S'mores Graham Cracker, Nutella, Toasted MARshmallow	\$24 per person
Ice Cream Sundae Bar Vanilla & Chocolate Ice Creams, Whipped Cream, Dessert Sauces, Cereals, Crushed Nuts, Sprinkles, Maraschino Cherries	\$6 per person
Cream Puffs Dessert Sauces	\$45 per dozen
Cannolis Chocolate Chip Cannoli Filling	\$40 per dozen



BEVERAGES

BAR PACKAGE BASED ON 2-HOUR MINIMUM, PRICED PER PERSON
INCLUDES NON-ALCOHOLIC BEVERAGES

House Wine & Domestic Beers Each Additional Hour	\$25 \$9
Call Cocktails, House Wines, Domestic & Imported Beers Each Additional Hour	\$29 \$11
Premium Cocktails, House Wines, Domestic Import & Craft Beers Each Additional Hour	\$35 \$15
Super Premium Cocktails, Top Shelf, Statesides & Surfsides, House Wines, Domestic, Import & Craft Beers Each Additional Hour	\$50 \$25

DRINK TICKETS

PRICED PER TICKET

Domestic Beers & House Wine	\$7.50
Call Cocktails, Domestic, Imported Craft Beers, House Wines	\$9.50
Premium Cocktails, Domestic, Imported, Craft Beers, House Wines	\$12.50

NA BEVERAGES

PRICED PER PERSON

Soda, Lemonade	\$3
Coffee Station	\$3
Bottled Water	\$3
Assorted Fruit Juices	\$3
Mocktails	\$12

EVENT ENHANCEMENTS

Contact your sales manager for pricing & information

ENTERTAINMENT

Live Music
The Mummers

Philly Look-a-likes: Rocky, Benjamin Franklin, and More!
Photobooths

ACTIVITIES

Cornhole Tournament
Free Play Arcade Games
Mechanical Bull

FOOD & BEVERAGE

Homemade Donut Station
Vendor
Hand-Scooped Ice Cream
Vendor
Enhanced Cocktail Station/
Signature Cocktails
Bloody Mary bar

A/V

* ask your sales manager how to best utilize our 65' media wall.
AV Technician Uplighting Microphones DJ

OTHER ENHANCEMENTS

Décor
Custom Food Displays
Ice Sculptures
Trolley Transportation