

Please Note

To ensure we have all of the ingredients available for your order please allow a minimum of two days advance notice. Please note some items may require more notice.

Just a reminder: If you are going to a location without a kitchen you may need to have serving utensils, plates and forks available. We do not typically have paper plates on hand as they are not an item we use. Upon request we are happy to provide plastic forms and napkins when you pick up your order.

Remember that hot and cold foods need to be held at the proper temperatures to ensure the safety of your diners. Refer to the guidelines set by your local health department.



Banquet/Catering Menu



BREMERTON

(360) 813-1898
3329 KITSAP WAY
BREMERTON, WA 98312

Take-Out and Delivered Foods

Holiday Meals, Picnics, Tailgate Parties, or Just a Busy Day

In today's busy world, take-out and delivered foods are experiencing runaway popularity. Some foods are hot and some are cold when purchased. Foods from fast food restaurants are most often consumed immediately. Take-out foods may be purchased in advance for eating at a later time, such as a party platter or a cooked holiday meal. No matter what the occasion, more and more people are relying on others to prepare their food.

Perishable foods can cause illness when mishandled. Proper handling of the food and the leftovers is essential to ensure the food is safe for you to eat.

2-HOUR RULE

To keep hot foods safe, keep them at 140 °F or above. Cold foods must be kept at 40 °F or below. Bacteria grow rapidly between 40 and 140 °F. Discard all perishable foods such as meat, poultry, eggs, and casseroles, left at room temperature longer than 2 hours 1 hour in air temperatures above 90 °F.

Keep HOT Food HOT!

Keep COLD Food COLD!

LEFTOVERS?

Discard all perishable foods, such as meat, poultry, eggs, and casseroles, left at room temperature longer than 2 hours 1 hour in air temperatures above 90 °F. This includes leftovers taken home from a restaurant. Some exceptions to this rule are foods such as cookies, crackers, bread, and whole fruits.

Whole roasts, hams, and turkeys should be sliced or cut into smaller pieces or portions before storing them in the refrigerator or freezer. Turkey legs, wings, and thighs may be left whole.

Refrigerate or freeze leftovers in shallow containers. Wrap or cover the food.

REFRIGERATOR STORAGE AT 40 °F OR BELOW

Cooked meat or poultry	3 to 4 days
Pizza	3 to 4 days
Lunchmeat meats	3 to 5 days
Egg, tuna, and macaroni salads	3 to 5 days

Foods stored longer may begin to spoil or become unsafe to eat. Do not taste.

FREEZER STORAGE AT 0 °F OR BELOW

Cooked meat or poultry	2 to 6 months
Pizza	1 to 2 months
Lunchmeat meats	1 to 2 months

Salads made with mayonnaise do not freeze well.

Foods kept frozen longer than recommended storage times are safe but may be drier and not taste as good.

WHEN IN DOUBT, THROW IT OUT!

Hot Take-Out or Delivered Food

Once food is cooked, it should be held hot, at an internal temperature of 140 °F or above. Just keeping food warm (between 40 and 140 °F) is not safe. Use a food thermometer to monitor the internal temperature of the food. A preheated oven, chafing dishes, preheated warming trays, or slow cookers may be used.

If you plan to eat at a later time, take-out or delivered food should be divided into smaller portions or pieces, placed in shallow containers, and refrigerated.

Cold/Refrigerated Take-Out or Delivered Food

Cold foods should be kept at 40 °F or below. Refrigerate perishable foods as soon as possible, always within 2 hours after purchase or delivery. If the food is in air temperatures above 90 °F, refrigerate within 1 hour.

Keep foods cold on the buffet table by misting serving dishes of food in bowls of ice. Use small platters and replace them with fresh refrigerated platters of food often, rather than adding fresh food to a serving dish already on the table.

When take-out or delivered food is purchased cold for an outdoor event—like a picnic, sporting event, or outdoor buffet—a cooler with ice is a practical alternative to a refrigerator. The cooler should be packed with plenty of ice or frozen gel packs. Keep the cooler in the shade when possible.

Remember the 2-hour rule when food is removed from the cooler. Discard all perishable foods that have been left at outside temperatures longer than 2 hours 1 hour in air temperatures above 90 °F.

Information from Pierce County Website
<http://www.tpchd.org/files/library/481f26296dce1118.pdf>

PIZZA

10" SMALL SERVES 1 - 2
12" MEDIUM SERVES 2 - 3
14" LARGE SERVES 3 - 4

Spiro's Special

Pepperoni, Canadian Bacon, Mushroom, Black Olive & Green Pepper
15.75 // 19.75 // 23.25

Mediterranean

Pesto, Chicken, Olives, Artichoke Hearts, Roasted Red Peppers, Sundried Tomato, Feta & Mozzarella
15.95 // 20.95 // 24.95

Margherite

Asiago, Feta, Basil, Parmesan, Mozzarella & Cooked Tomato
14.25 // 18.50 // 21.95

All Dressed

Pepperoni, Onion, Mushroom, Green Pepper & Anchovy
15.75 // 19.75 // 23.25

Four Cheese

Asiago, Feta, Parmesan & Mozzarella
14.25 // 18.50 // 21.95

Pepperoni

14.25 // 17.50 // 20.95

House Special

Salami, Sausage, Pepperoni, Canadian Bacon, Olive, Mushroom & Onion
15.95 // 20.95 // 24.95

Cheese

13.75 // 16.50 // 19.25

The Traditional

Canadian Bacon, Onion, Sausage & Mushroom 15.00//19.25//23.00

Greek Veggie

Mushroom, Artichoke Heart, Sundried Tomato, Feta & Fresh Tomato
15.75 // 19.75 // 23.25

Hawaiian

Canadian Bacon & Pineapple
14.25 // 18.50 // 21.95

Drew's Special

Onion, Black Olives, Spinach, Diced Tomato, Sliced Pepperoni, Sunflower Seeds & Feta
15.75 // 19.75 // 23.25

White Pizza

Spinach, Bacon Bits, Sliced Pepperoni, Pine Nuts, Black Olives & White Garlic Sauce 15.75 // 19.75 // 23.75

Meat Lover's

Pepperoni, Canadian Bacon, Salami & Sausage
15.75 // 19.75 // 23.25

Veggie

Mushroom, Olive, Green Pepper, Onion & Fresh Tomato
14.25 // 18.50 // 21.95

BBQ Chicken

BBQ Sauce, Chicken & Onion
14.25 // 18.50 // 21.95

Garlic Chicken

Chicken, Roasted Garlic, White Sauce & Cashews
14.275 // 18.95 // 22.95

Try it Steve's Way!

Garlic Chicken pizza with artichoke hearts & extra garlic (has nuts)
15.75 // 19.75 // 23.25

	10" Small Serves 1-2	12" Medium Serves 2-3	14" Large Serves 3-4
Plain Cheese	13.75	16.50	19.25
One Topping	14.25	17.50	20.95
Two Topping	14.75	18.25	21.95
Three Topping	15.50	18.75	22.95
Additional Meats	1.00	1.50	1.95

CREATE YOUR OWN

Meats

Pepperoni
Salami
Italian Sausage
Canadian Bacon
Ground Beef
Chicken
Anchovy
Crumbled Bacon
Smoked Oyster
Gyro Beef
Shrimp

Veggies

Mushroom
Onion
Black Olive
Green Pepper
Pepperoncinis
Tomato
Artichoke Hearts
Sundried Tomato
Jalapenos
Green Olive
Roasted Red Pepper
Kalamata Olive
Spinach
Basil

Misc

Pineapple
Feta
Minced Garlic
Roasted Garlic
Almonds
Mizithra
Asiago
Parmesan
Pine Nuts
Cashews
Daiya- Dairy Free Cheese

Sauces

Pizza Sauce
Basil Pesto
BBQ Sauce
Marinara
Alfredo
Roquefort
Alfredo

CALZONES

Choose up to 3 Toppings
10" Calzone 12.95

Gluten Free Crust Available—add \$1.00 to the regular 12" Pizza Prices

SALADS

Tossed Side Salad

Side salad to accompany any of the pasta dishes. Tossed greens topped with cheese, olives, tomato, onion & green pepper. Choose an assortment of dressings.

Small (serves 8-10) 25.00
Large (serves 10-20) 35.00

Chop-Chop Salad

Lettuce, onion, tomato, black olive, ham, salami, mozzarella & parmesan cheese all finely chopped & tossed in an Italian pesto dressing

Small (serves 8-10) 45.00
Large (serves 10-20) 65.00

Chicken Chop-Chop

Chop-Chop with chicken instead of ham & salami

Small (serves 8-10) 45.00
Large (serves 10-20) 65.00

Dressings

Roquefort, Honey Mustard, Italian, French, 1000 Island, Caesar & Italian Pesto

HOT SUBS

10.99 each



Spiro's Sub

Pepperoni, Canadian bacon, salami & mozzarella baked on a French roll.

Mediterranean Chicken Sub

Chicken, pesto, roasted red bell peppers, black olive, feta & marinara. Baked with parmesan & mozzarella

PASTA

Italian Sausage Casserole

Homemade ground Italian sausage, black olives, mushrooms, penne pasta, feta & mozzarella cheeses and marinara

Small Pan (serves 10) 55.00
Large Pan (serves 20) 78.00

Mediterranean Tortellini

Baked dish with cheese tortellini, roasted red bell peppers, black olives, feta, artichoke hearts, roasted chicken breast, pesto, marinara & mozzarella cheese

Small Pan (serves 10) 60.00
Large Pan (serves 20) 85.00

EXTRAS

Seasoned Breadsticks

Half Dozen 6.25
One Dozen 11.95

Meat Balls

Large homemade meatballs with meat sauce 20.95 dozen

Spinach Bacon Salad

Spinach & romaine lettuce, mushrooms & our honey mustard dressing, topped with crumbled bacon, almonds, tomato, onion & egg

Small (serves 8-10) 45.00
Large (serves 10-20) 65.00

Chicken Artichoke Pasta Salad

Rotini pasta, chicken, red and yellow pepper, black and green olive, and artichoke hearts marinated in Italian dressing.

Small (serves 8-10) 45.00
Large (serves 10-20) 65.00

Caesar Salad

Romaine, shredded parmesan & croutons

Small (serves 8-10) 35.00
Large (serves 10-20) 55.00
Add Chicken 15.00/small 20.00/large
Add Shrimp 18.00/small 25.00/large

Veggie Sub

Pizza sauce, mushrooms, black olives, green pepper, onion, tomato & mozzarella

Grinder

Pepperoni, Canadian bacon, salami, mozzarella, onion, green pepper & roasted red pepper.

Meatball Sub

Our meatball recipe shaped into a loaf, sliced and cooked with meat sauce & mozzarella

Lasagna

Layers of noodles, ricotta, meatsauce & mozzarella cheese

Small Pan (serves 10) 45.00
Large Pan (serves 20) 65.00

Baked Penne or Tortellini

Penne pasta or cheese stuffed tortellini covered with either our homemade meat sauce or marinara, topped with mozzarella & baked. Available with meatballs or chicken for an additional charge

Small Pan (serves 10) 45.00 (with meat 55.00)
Large Pan (serves 20) 65.00 (with meat 78.00)

Chicken Alfredo Casserole

Penne Pasta baked with chunks of chicken, artichoke hearts, mushrooms, mozzarella cheese & Alfredo sauce

Small Pan (serves 10) 55.00
Large Pan (serves 20) 78.00

DESSERTS

Peanut Butter Pie

Full pie serves 12 24.00

Cheesecake

16 slices 28.00

Tiramisu

Full cake serves 10 32.00



Gluten Free