## **Please Note for Banquet/Catering Orders**

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: We do not provide serving utensils, plates or silverware. On request we can provide plastic forks & napkins.

# Safe Handling of Take-Out 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. Take-out foods are often purchased in advance for eating at a later time.

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 temperatures above 90 °F.

Keep HOT Food HOT! Keep COLD Food COLD!

If you are not eating the take-out or delivered food immediately, follow these guidelines to make sure the food remains safe for you to eat at a later time.

#### 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 nesting 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 out of the coolers longer than 2 hours; 1 hour in air temperatures above 90 °F.

# Banquet/Catering Menu





# **BREMERTON** (360) 813-1898

## 3329 KITSAP WAY BREMERTON, WA 98312



#### Spiro's Special Pepperoni, Canadian Bacon, Mushroom. Black Olive & Green Pepper 17.5/21.5/24

#### Mediterranean

Pesto, Chicken, Olives, Artichoke Hearts, Roasted Red Peppers, Sundried Tomato, Feta & Mozzarella 17.5/23.5/26.5

#### Margherite

Asiago, Feta, Basil. Parmesan, Mozzarella & Cooked Tomato 16/20/24

#### All Dressed

Pepperoni, Onion, Mushroom, Green Pepper & Anchovy 17.5/21.5/25.5

#### Four Cheese

Asiago, Feta, Parmesan & Mozzarella 16/20/24

#### Pepperoni

15.5/19/23



Meats Pepperoni Salami Italian Sausage Canadian Bacon Ground Beef Chicken Anchovy Crumbled Bacon Smoked Ovster Gvro Beef Śhrimp





Veggies Mushroom Onion Black Olive Green Pepper Pepperoncini's Tomato Artichoke Hearts Sundried Tomato Jalapenos Green Olive

Three Topping

Additional Toppings





Roasted Garlic Roasted Red Pepper Daiya-Dairy Free Cheese Kalamata Olive

Ordering five or more large pizzas? Ask for the \$2.00/pizza discount (Larges Only)



Spinach

Basil



#### House Special Salami, Sausage, Pepperoni, Canadian Bacon. Olive. Mushroom & Onion 19/24/28

Cheese 15.5/19/23

The Traditional Canadian Bacon, Onion,, Sausage

## & Mushroom 17/21.5/25 **Greek Veggie**

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

Hawaiian Canadian Bacon & Pineapple 16/20/24

## Drew's Special

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

10" Small

Serves 1-2

15.50

16.00

17.00

1.50

Misc

Pineapple

Feta

Minced Garlic

Almonds

Mizithra

Asiago

Parmesan

Pine Nuts

Cashews

Choose up to 3 Toppings 10" Calzone

Gluten Free Crust Available-add \$3.00 to the regular 12" Pizza Prices

15.00

(has nuts) 17.5/21.5/25

White Pizza

Meat Lover's

Pepperoni, Canadian

**Onion & Fresh Tomato** 

**BBQ** Chicken

**BBQ** Sauce, Chicken

**Garlic Chicken** 

Trv it Steve's Wav!

Garlic Chicken pizza with

artichoke hearts & extra garlic

Garlic, White Sauce & Cashews

Chicken Roasted

17.5/21.5/25

Veggie

17/21/25

& Onion

16/20/25

16/20/24

Bacon, Salami & Sausage

Mushroom, Olive, Green Pepper,

Spinach, Bacon Bits, Sliced Pepper-

oni, Pine Nuts, Black Olives & White

Garlic Sauce 17.5/ 21.5 / 25.5

12" Medium 14" Large Serves 2-3 Serves 3-4

19.00	23.00
20.00	24.00
21.00	25.00
2.25	3.00

Sauces Pizza Sauce Basil Pesto **BBQ Sauce** Marinara Alfredo Roquefort Alfredo



#### Seasoned Breadsticks

Half Dozen 9.25 One Dozen 14.00

#### Meat Balls

Large homemade meatballs with meat sauce 25.00 dozen

### Spinach Bacon Salad

Spinach & romaine lettuce, mushrooms & our honey mustard dressing, topped with crumbled bacon. almonds, tomato, onion & egg Small (serves 8-10) 55.00 Large (serves 10-20) 70.00

#### **Caesar Salad**

Romaine, shredded parmesan & croutons Small (serves 8-10) 40.00 Large (serves 10-20) 55.00 Add Chicken 20.00/small 25.00/large Add Shrimp 25.00/small 30.00 /large

Dressings for Tossed Salad: Roquefort (ours is just like a Ranch), Italian, Honey Mustard, French, Thousand Island, Italian Pesto

Pizza sauce, mushrooms, black olives, green pepper,

Pepperoni, Canadian bacon, salami, mozzarella, onion,

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

Veggie Sub

Grinder

# 

pepper. Choose an assortment of dressings.

14.50 each

SALADS

**Chop-Chop Salad** 

tossed in an Italian pesto dressing

Small (serves 8-10) 55.00

Large (serves 10-20) 70.00

Chicken Chop-Chop

Small (serves 8-10) 55.00

Large (serves 10-20) 70.00

**Tossed Side Salad** 

Small (serves 8-10) 40.00

Large (serves 10-20) 55.00

Lettuce, onion, tomato, black olive, ham, salami,

Chop-Chop with chicken instead of ham & salami

Side salad to accompany any of the pasta dishes. Tossed

areens topped with cheese, olives, tomato, onion & green

mozzarella & parmesan cheese all finely chopped &

#### 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



#### Italian Sausage Casserole

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

Small Pan (serves 10) 60.00 Large Pan (serves 20) 90.00

#### 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) 90.00



Peanut Butter Pie Full pie serves 8-10 35.00

Cheesecake

Tiramisu Full cake serves 10 35.00

16 slices 35.00

cheese

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) 55.00 (with meat 60.00) Large Pan (serves 20) 80.00 (with meat 90.00)

#### Chicken Alfredo Casserole

Penne Pasta baked with chunks of chicken, artichoke hearts, mushrooms, mozzarella cheese & Alfredo sauce Small Pan (serves 10) 60.00 Large Pan (serves 20) 90.00



Small Pan (serves 10) 60.00 Large Pan (serves 20) 90.00 Baked Penne or Tortellini

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

Meatball Sub

onion, tomato & mozzarella

green pepper & roasted red pepper.

#### Lasagna Lavers of noodles, ricotta, meatsauce & mozzarella