



Do-It-Yourself Options

Flexible menus – order entree only or a complete meal with side dishes & a dessert. Price does not include plates, utensils or serving equipment. These may be purchased separately or you may use your own. Product is delivered to you in disposable pans at the time specified. Product can be served directly out of the disposable pans or you may purchase wire chaffing stands with sternos to keep foods hot. After the event is over, all containers & serving utensils are disposable. There is nothing to return, clean or have picked up. Ideal for small casual events like business meetings, family reunions, picnics, graduation parties, church functions, social functions and holiday parties. Orders may be picked up at Roy-ed Catering at no charge or call for delivery charges.

[Printable Menu](#)

DIY Entree Selections

1 pound of meat will provide 3-4 servings

Johnsonville Bratwurst with Bun	\$80.00 per 20 Pieces
Our New Applewood Chicken Brats with Bun	\$80.00 per 20 Pieces
Our New Cheddar Cheese Brats with Bun	\$80.00 per 20 Pieces
1/3 Pound Burgers with Bun	\$80.00 per 20 Pieces
1/4 Pound Burgers with Bun	\$60.00 per 20 Pieces
Ball Park Franks 5-1 with Bun	\$60.00 per 20 Pieces
All Beef Hot Dogs 8-1 with Bun	\$50.00 per 20 Pieces
Signature Grilled Boneless Chicken Breast	\$70.00 per 20 Breasts
Signature Grilled Chicken Pieces	\$80.00 per 50 Assorted Pieces
Bourbon Glaze Pork Loin	\$60.00 per 5 lbs
Grilled Sliced Turkey Breast	\$70.00 per 5 lbs
Oven Roasted Turkey Breast	\$70.00 per 5 lbs
Signature Smoked Sliced Brisket	\$128.00 per 8 lbs
Smoked Pulled Chicken	\$70.00 per 5 lbs
Shredded Smoked Brisket	\$84.00 per 6 lbs

Smoked Pulled Pork	\$70.00 per 5 lbs
St Louis Style Ribs	\$120 per 5 Sides
1" Thick Smoked Pork Steaks	\$180 per 20 Pieces
Country Fried Chicken	\$92.50 per 50 Assorted Pieces
Baked Mostaccioli	\$58.00 per 7.5 lbs (20 6oz servings)
Glazed Sliced Ham	\$45.00 per 5 lbs
Baked Lasagna	\$64.00 per 12 lbs (20 9.5 oz servings)
Award Winning Chili	\$35.00 per Gallon (10 12oz servings)
White Chili	\$42.00 per gallon (10 12oz servings)



DIY Accompaniments

All items will accommodate about 15-20 servings

Country Baked Beans	\$32.00 (24 4oz servings)
Cheesy Au Gratin Potatoes	\$35.00 (20 4oz servings)
Buttered Parsley Potatoes	\$30.00 (18 4oz servings)
Mashed Potatoes & Brown Gravy	\$52.00 per gallon (30 4oz servings)
Macaroni & Cheese	\$42.00 (20 4oz servings)
Penne Pomadora	\$34.00 (30 4oz servings)
Green Beans with Bacon	\$32.00 (24 4oz servings)
Green Bean Casserole	\$38.00
Glazed Baby Carrots	\$34.00 (20 4oz servings)
Buttered Corn	\$28.00 (20 4oz servings)
Tuscan Vegetable Medley	\$34.00 (20 4oz servings)
Macaroni Salad	\$28.00
Mustard Potato Salad	\$28.00
Loaded Baked Potato Salad	\$42.00
Angel Hair Pasta	\$34.00



Caesar Pasta Salad	\$35.00
Crispy Cole Slaw	\$28.00
Creamy Cole Slaw	\$32.00
Fresh Cut Up Fruit	\$46.00
Cucumber or Broccoli Salad	\$38.00
Garden or House Salad	\$42.00
Home Style Apple Sauce	\$19.00

DIY Party Trays & Appetizers

Fresh Veggie Tray	\$42.00
Fresh Veggie Platter	\$76.00
Fresh Fruit Tray	\$52.00
Fresh Fruit Platter	\$86.00
Cheese & Sausage Tray	\$52.00
Melon Basket	\$96.00
Wings Platters (Bone In) <small>6lbs of wings, approximately 45 pieces</small>	\$56.00 per 6 lbs
Wings Platters (Boneless) <small>5 lbs of wings, approximately 110 pieces</small>	\$46.00 per 5 lbs
Mini Croissant Sandwiches	\$18.00 per Dozen
Silver Dollar Sandwiches	\$14.00 per Dozen
Wing Dip & Chips	\$48.00 per 5 lbs
Dinner Rolls	\$6.00 for 12
Deluxe Burger Topping Tray <small>Lettuce, tomato, onion & cheese</small>	\$32.00
Squeeze Bottle of Sauce <small>Ketchup, mustard, relish, BBQ sauce</small>	\$4.00 Each

DIY Desserts

Fresh Baked Pie	\$16.00
Cookies	\$12.00 per Dozen

Cheese Cake	\$28.00
Brownies	\$12.00 per Dozen
Half Sheet Cake	\$45.00
Full Sheet Cake	\$65.00
Cobbler	\$28.00



DIY Beverages & Tableware

Canned Soda & Bottled Water	\$1.00 Each
Disposable Plate & Silverware	\$0.55 per Person
Disposable Serving Spoons or Tongs	\$1.25 Each
Disposable Wire Chaffer with 2 Sternos	\$14.00 Each



DIY Service Details

Roy-el Catering will drop off the food at the specified time in disposable containers. Once the food is removed from the transporting hot boxes, the client is responsible to keep food hot (above 140 degrees) or food cold (below 40 degrees). Roy-el Catering will not be liable for food that does not stay within safe serving temperatures. If the food is going to be left out for a period of time, Roy-el Catering suggests the use of chaffers or placing cold food in a pan of ice. Food should never be left in direct sun light. Payment of invoice will be made before or at time of delivery. The client is responsible for serving tables and any covers for the tables, serving utensils, plates, napkins, etc. Disposable serving utensils are chaffers may be purchased from Roy-el Catering for an additional fee. Prior notice must be given on quantities needed.