



SAMB'S

Catering



For more catering information,
call 419.353.2277 or
scan the QR code



146 N. Main Street
Bowling Green, Ohio 43402
419-353-2277

Monday – Thursday 11am-9pm
Friday & Saturday 11am-10pm
Sunday 11am-8pm
Sunday Brunch 11am-2pm





Hors D'Oeuvres

Chicken Chunks

Fried and tossed in choice of buffalo, BBQ, honey glazed, or chipotle BBQ, served with ranch or bleu cheese

Priced per pound; 4 pounds minimum 12

Meatballs

House-made pork and beef meatballs, choice of stroganoff, BBQ, sweet & spicy or marinara

Priced per dozen, 4 dozen minimum 14

Jumbo Stuffed Mushrooms

Large button mushrooms filled with choice of lump crab stuffing, House-made ground Italian sausage, or veggie, topped with Parmesan cheese and baked

Priced per dozen, 4 dozen minimum

Crab 20 | Sausage 14 | Veggie 12

Mini Crab Cakes

Lump crab cakes, seared golden, served with spicy remoulade and sriracha aioli

Priced per dozen, 4 dozen minimum 22

Arancini

Risotto balls stuffed with Italian sausage or fresh mozzarella, served with house-made marinara

Priced per dozen, 4 dozen minimum 16

Shrimp Cocktail

Jumbo gulf shrimp, boiled and chilled, served with fresh lemon slices and cocktail sauce

4 dozen minimum 20

Bruschetta

Fresh tomatoes, basil, fresh mozzarella, balsamic glaze, grilled bread Small 50 | Large 80

Fruit & Cheese Tray

Assorted fresh fruit and cheeses *Market Price*

Vegetable Tray

Fresh vegetables served with homemade Italian ranch dip

Small 45 | Large 65

Spinach Artichoke Dip

Spinach, artichokes, sun dried tomatoes, cream cheese, garlic, served warm with house-made tortilla chips

Small 55 | Large 85 | With bread +10

Antipasto

Marinated and grilled asparagus, portabello mushrooms, mixed peppers, zucchini, yellow squash, tomatoes, crumbled goat cheese, balsamic glaze, served with pesto aioli

Small 55 | Large 75

Italian Meats & Cheese

Thinly sliced salami, capicola, mortadella, prosciutto, fresh mozzarella, assorted Italian cheeses, olives, pepperoncini, tomato basil relish, toasted crostinis

Small 65 | Large 85



We can accommodate
any cuisine or theme
to ensure that your event
is unique, delicious
and memorable.

Catering Venues

*We can cater your event at any location.
Longer distance may require additional charges.*

| | | | |
|-----------------|-----|------------------|----|
| Delivery/Travel | 15+ | Set-Up | 45 |
| Pick-Up (Clean) | 15+ | Pick-Up (Soiled) | 35 |

Prices do not include beverages. We provide sturdy Chinet® plates, heavy duty plasticware and premium paper napkins for our lunch and dinner buffets. There is an extra charge for linens.

Bar Service

Open Bar

Sales tax (6.75%) and service charge (20%) will be added to total.

Cash Bar

\$25 per hour charge for each bartender with a four hour minimum including set-up and clean-up. (Beverage sales of \$300 minimum must be met.)

Extra Services

Cake Cutting 1 per person



Payment and Policies

- A deposit of 25% is required to guarantee reservation.
- Payment in full must be made on the day of your event.
- When calculating the cost of your function, please include the service charge (20% of the food and beverage total) and sales tax (6.75% of the food and beverage total).





BYO Pasta Buffet

Priced per person, Minimum 25 guests
Two Pastas 16 | Three Pastas 18

Served with choice of salad and bread & butter

PASTA CHOICES

Spaghetti | Fettuccine | Penne

SAUCES

Classic marinara
Alfredo
Bolognese
Vodka
Scampi

TOPPINGS

House-made pork & beef meatballs
Grilled chicken
Italian sausage
Gulf shrimp +2



Desserts

Assorted Mini Dessert Tray

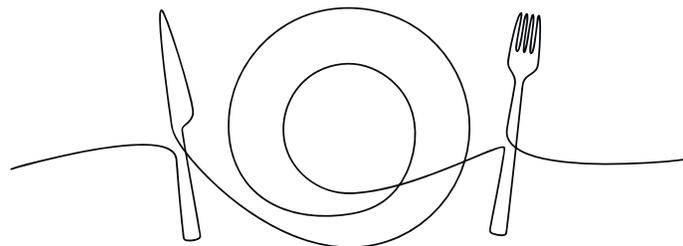
A selection of homemade dessert bars and specialty treats
3 per person

New York Cheesecake 30

Carrot Cake 36

Chocolate Peanut Butter Mousse Cake 32

Tiramisu 34



Breakfast Buffets

Priced per person, Minimum 25 guests

Continental

Assortment of sweet rolls, yogurt and granola, and choice of muffins or bagels with cream cheese 11

B's Big Breakfast

Scrambled eggs, fried potatoes, bacon, sausage links, French toast with syrup 16

Brunch Buffet

Thick cut Applewood Smoked Ham or Sliced Top Round, bacon or sausage links, scrambled eggs, fried potatoes, sausage gravy & biscuits, fresh fruit, cinnamon rolls 18

Deli Sandwich Buffet

Priced per person, Minimum 25 guests

Petite Sandwiches or Wraps & Chips

Your choice of two or three petite sandwiches, served with potato chips and assorted condiments

Two Sandwiches 12 | Three Sandwiches 14

Soup, Salad & Sandwich or Wraps Buffet

Your choice of three petite sandwiches with potato chips, tossed salad with ranch & Italian dressings, and homemade soup 16

SANDWICH CHOICES

Italian Cold Cut, Roasted Chicken & Swiss, Turkey & Provolone, Tuna Salad, Chicken Salad, Ham & American

Salads

Caesar

Chopped romaine, house-made Caesar dressing, parmesan, croutons

Italian

Chopped romaine, cucumbers, red onion, tomatoes, parmesan, Italian vinaigrette

House

Mixed greens, chopped romaine, cucumbers, tomatoes, croutons, choice of dressing

Broccoli & Bacon +2 per person

Fresh broccoli, chopped bacon, golden raisins, red onion, sunflower seeds, creamy red wine vinaigrette

Pasta Salad +2 per person

Cavatappi pasta, roasted red peppers, tomatoes, red onions, diced salami, black olives, fresh mozzarella, fresh basil, tossed in red wine vinaigrette

Betty's Salad +2 per person

Baby spinach, iceberg lettuce, crisp bacon, chopped egg, bean sprouts, Betty's dressing

Spinach & Bacon +2 per person

Baby spinach, goat cheese, dried cherries, candied pecans, crisp bacon, wild berry balsamic

Fresh Fruit +2 per person

Assorted seasonal fresh fruit



Dinner Buffet

Priced per person, Minimum 25 guests

Includes green beans, choice of side, choice of salad, bread & butter

Two Entrées 22 | Three Entrées 25

Lunch portions available before 2pm

Two Entrées 17 | Three Entrées 19

Chicken Marsala

Lightly pounded and seasoned chicken breast cooked in marsala wine and mushroom sauce

Pecan Chicken

Cracker & panko crusted chicken scallopine, honey brown sugar glaze, finished with toasted pecans

Chicken Dijon

Grilled chicken breast topped with whole grain mustard cream sauce, fresh basil, and diced tomatoes

Chicken Parmesan

Lightly breaded chicken breast topped with marinara and Italian cheeses

Baked Chicken Alfredo

Penne, house-made alfredo sauce, sliced chicken breast, parmesan

Roasted Pork Loin

Garlic herb rubbed boneless pork loin, caramelized shallot pork demi glaze

Baked Ham

Sliced honey glazed Virginia ham with spiced pineapple glaze

Italian Sausage Bolognese

House-made Italian sausage, rich & creamy tomato sauce, fresh herbs, pappardelle

Spaghetti & Meatballs

House-made pork & beef meatballs, marinara, parmesan cheese

Meat Lasagna

Pasta sheets layered with a hearty meat sauce and Italian cheeses

Veggie Lasagna

Pasta sheets layered with Italian cheeses, spinach, pesto, wild mushrooms, and marinara

Beef Stroganoff

Braised and sliced beef, creamy brown sauce, caramelized onions and mushrooms, tossed with egg noodles

Slow Roasted Pot Roast

Tender roast beef, seasonal root vegetables, pan gravy, horseradish cream sauce

Prime Rib Au Jus +8

Slow roasted and sliced, served au jus with horseradish cream

Beef Tenderloin +8

Cracked pepper, sea salt, thyme and garlic rubbed, oven roasted filet mignon, thinly sliced, sauteed mushroom and red wine demi glaze

Roast Beef +4

Slow cooked top sirloin, thinly sliced, served with beef gravy and horseradish cream

Shrimp Scampi

Gulf shrimp, white wine lemon butter sauce, garlic, spaghetti, fresh herbs +2

Scottish Salmon +6

Herb & parmesan baked Scottish Salmon, finished with caramelized tomato shallot butter

Seafood Mac N' Cheese +4

Gulf shrimp & lobster baked with rich mornay, peas, and cavatappi pasta, topped with parmesan truffle breadcrumbs

SIDE CHOICES

Whipped potatoes

Cheesy potato casserole

Herb butter pasta

Penne marinara

Wild rice pilaf

Buttered corn

Herb roasted redskins

Green beans

Coleslaw

