

IACOFANO'S

CATERING & EVENTS

MENU

855.485.3663

WWW.IACOFANOS.COM

SERVING YOUR AREA

*Everything we do is to make sure
you and your guests feel special!*
John Iacofano



Breakfast & Beverages

CHILLED

12 guest minimum, includes
paper products & serviceware

MORNING DELIGHT

Individual Low-fat Greek Yogurt,
Granola, Honey, Dried Cranberries
and Mixed Berries, Fresh Cut Fruit,
Muffin Tray
Buffet/\$13

CONTINENTAL

Bakery Fresh Bagels, Croissants
and Mini Pastries, Individual
Yogurts, Fresh Cut Fruit, Cream
Cheese, Jelly and Butter.

ADD ONS 10 min

Cinnamon Rolls 6 pk \$18
Individual Greek Yogurt \$3
Chicken Apple Sausage \$3
Hickory Smoked Bacon \$3 (3 pg)
Sausage Patties \$3 (2 pg)
Sub Egg Whites* \$2
Homestyle Breakfast Potatoes \$3
Yogurt Parfait \$6
Hard Boiled Eggs* \$3 (2 pg)

HOT BREAKFAST

12 guest minimum, includes
paper products & serviceware

FRENCH TOAST CONNECTION*

Custard dipped Country Bread,
Smoked Bacon, Warm Blueberry
Topping, Maple Syrup, Whipped
Cream/\$15

FAST BREAK*

Wrapped breakfast sandwiches:
• Sausage, Swiss & Egg Bagel
• Ham, Cheddar & Egg Croissant
• Bacon, Provolone & Egg Biscuit
• Egg & Cheddar Wrap
Served with Individual Yogurt and
Fresh Fruit Cups, Mayo & Hot
Sauce Packets
Buffet/\$16
Individual Box (chilled)/\$18



HOT BREAKFAST BUFFET*

Scrambled eggs, Homestyle
Breakfast Potatoes, Smoked
Bacon, Sausage Patties, Fresh Cut
Fruit, Biscuits, Honey Butter, Jelly,
Ketchup, Hot Sauce
Buffet/\$16



MINI FRITTATAS*

Bacon, Tomato, Red Onion,
Cheddar and Spinach & Feta,
House Salad, Fresh Cut Fruit
and House Salad
Buffet/\$16

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.



Salads & Bowls

BOXED SALADS & POWER BOWLS

Mix & Match from the Signature Salads & Power Bowls served individually with Crackers, Fresh Seasonal Fruit, Fresh Baked Brownie, Serviceware (12 guest min.)

SMALL SALAD PAN (S)

1/2 pan assembled salad served with Dressing & Serviceware serves 8-12

LARGE SALAD PAN (L)

Full pan assembled salad served with Dressing & Serviceware serves 20-24

SALAD TOPPERS

Avocado \$4.50

Grilled Chicken \$4.50*

 Tuna, Egg, or Chicken Salad \$4.50*

Grilled Salmon* \$8.50

DRESSINGS

Balsamic Vinaigrette

Bleu Cheese

Italian

Buttermilk Ranch

Honey Mustard

Creamy Caesar

Raspberry Vinaigrette

Greek Vinaigrette

Ginger Sesame

GARDEN SALAD

Spring Mix, Cucumbers, Grape Tomatoes, Julienne Peppers, Julienne Carrots, Balsamic Vinaigrette, Croutons
Ind Box/\$14
Sm Pan/\$40 Lg Pan/\$75

GRILLED CHICKEN CAESAR*

Crispy Romaine, Croutons, Grilled Chicken, Parmesan, Creamy Caesar
Ind Box/\$16
Sm Pan/\$45 Lg Pan/\$85

GREEK SALAD

Crispy Romaine, Feta, Kalamatas, Julienne Peppers, Tomatoes, Cucumbers, Pepperoncinis, Greek Vinaigrette
Ind Box/\$15
S/\$40 L/\$75

SESAME GINGER CHICKEN SALAD *

Spring Mix, Grilled Chicken, Carrots, Edamame, Julienne Peppers, Edamame, Cucumbers, Sesame Seeds, Wonton Threads, Ginger Sesame Dressing
Ind Box/\$17

CALIFORNIA COBB SALAD*

 Crispy Romaine, Grilled Chicken, Tomatoes, Bleu Cheese, Bacon, Hard Boiled Egg, Avocado, Cucumber, Bleu Cheese Dressing
Ind Box/\$18



HARVEST SPINACH SALAD*

Fresh Spinach, Cucumbers,
Hard Boiled Egg, Goat Cheese,
Craisins, Candied Pecans, Tomatoes,
Raspberry Vinaigrette

Ind Box/\$14

Sm Pan/\$40 Lg Pan/\$75

CHEF SALAD*

Romaine, Grape Tomatoes,
Cucumber, Hard Boiled Egg,
Swiss, Cheddar, Turkey, Ham,
Croutons, Ranch Dressing

Ind Box/\$18

ULTIMATE SALAD BAR*

12 guest minimum

Spring Mix, Romaine, Grilled
Chicken, Ham, Turkey, Croutons,
Grape Tomatoes, Bacon Bits,
Cucumbers, Carrots, Cheddar, Hard
Boiled Eggs, Croutons, Assorted
Dressings, Fruit Salad, Fresh Baked
Cookie/Brownie Tray, Paper Setups &
Serviceware \$20

+Add a Baked Potato Bar \$6
Butter, Sour Cream, Cheddar

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seafood, shellfish, or eggs may increase your risk
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medical conditions.

POWER BOWLS



SOUTHWEST CHICKEN* BROWN RICE BOWL

Grilled Chicken, Brown Rice,
Chopped Romaine, Tomato, Bell
Pepper, Carrot, Black Beans,
Guacamole, Radish, Corn,
Southwest Ranch Dressing

Ind Box/\$18



MEDITERRANEAN POWER BOWL

Quinoa, Spring Mix, Bell Pepper,
Cucumber, Chickpeas, Carrot,
Avocado, Feta Cheese, Hummus,
Greek Dressing

Ind Box/\$18

IT'S A PARTY

PROTEIN POWER SNACK BASKET

Assorted Protein Bars, Mixed Nuts
and Beef Jerky
\$60 Serves 12

SWEET & SALTY SNACK BASKET

Assorted Candy Bars, Cookies,
Crackers and Chips
\$60 Serves 12



Sandwiches

EXECUTIVE BOX (Exec) 12 min

Mix & Match from the Signature Sandwiches served with Savory Chef Salad, Fresh Baked Brownie, Condiments, Paper Setups

BASIC BOX (Basic) 12 min

Mix & Match from the Signature Sandwiches served with Condiments, Kettle Chips, Fresh Baked Cookie, Paper Setups

SANDWICH ADDS

Avocado \$4.50

Bacon \$3

Sub Gluten Free Bread \$4

Vegan Burger \$2 upcharge 

*Add Canned Soda/Bottled Water \$2


*Add Kettle Cooked Chips \$2



AEGEAN TURKEY WRAP*


Roasted Turkey Breast, Roasted Red Peppers, Hummus, Mixed Greens, Tomato, Cucumber, Kalamata Olives, Flavorful Wrap
Exec/\$18 Basic/\$15

CAPRESE

 Fresh Mozzarella, Tomatoes, Roasted Red Pepper, Balsamic Glaze, Pesto, Baguette
Exec/\$18 Basic/\$15

**Add Grilled Chicken \$4.50*

CLASSIC HAM & TURKEY CLUB*

 Black Forest Ham, Oven Roasted Turkey Breast, Apple-Wood Smoked Bacon*, Swiss, Lettuce, Tomato, Whole Grain Wheat
Exec/\$18 Basic/\$15

SLOW COOKED ROAST BEEF*

Roasted Red Peppers, Provolone, Mixed Greens, Tomato, Baguette
Exec/\$18 Basic/\$15

GRILLED PORTOBELLO WRAP

Roasted Red Peppers, Lettuce, Tomato, Fresh Mozzarella, Balsamic Vinaigrette, Flavorful Wrap
Exec/\$18 Basic/\$15

TUNA, EGG, OR CHICKEN SALAD*

Mixed Greens, Tomato, Croissant
Exec/\$18 Basic/\$15




ULTIMATE SANDWICH BUFFET *

TURKEY BLT WRAP*

Oven Roasted Turkey Breast,
Mixed Greens, Provolone,
Applewood Smoked bacon*,
Flavorful Wrap
Exec/\$18 Basic/\$15

MOROCCAN WRAP

Mediterranean Roasted 
Vegetables, Hummus, Mixed
Greens in a Wrap
Exec/\$18 Basic/\$15

ITALIAN BAGUETTE*

Genoa Salami, Pepperoni,
Hot Capicola, Roasted Red
Peppers, Banana Peppers
Provolone Cheese, Lettuce,
Tomato, Balsamic Vinaigrette
Exec/\$18 Basic/\$15

OVEN ROASTED TURKEY* & SWISS

Lettuce, Tomato, Whole
Grain Wheat
Exec/\$18 Basic/\$15

BLACK FOREST HAM & CHEDDAR*

Lettuce, Tomato, Sourdough
Exec/\$18 Basic/\$15

RANCH CHICKEN WRAP*

Grilled Chicken, Swiss, Lettuce,
Tomato, Flavorful Wrap, Ranch
Dressing on the Side
Exec/\$18 Basic/\$15

Choice of 4 signature sandwiches
condiments, Savory Salad, Fruit
Salad, Fresh Baked Cookie/Brownie
Tray, Paper Setups & Serviceware
\$20 10 guest minimum



BAKED POTATO BAR EXTRAVAGANZA

Grilled Chicken, Garden Salad,
Baked Idaho Potato, Toppers:
Bacon Bits, Sour Cream, Cheddar
Buffet/\$16



HIGH PROTEIN



DAIRY-FREE



CUSTOMER
FAVORITE



VEGETARIAN



GLUTEN-FREE

FOOD OR NUT ALLERGY

Please notify us for severe allergies
with potentially anaphylactic reactions.
All dishes are created in a kitchen that
contains tree nuts, dairy, or
wheat products

* Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of foodborne illness, especially if you have certain
medical conditions.



*From the
oven*

SIGNATURE BUFFET

12 Guest
Minimum

Includes Entrée and choice of two (2) named sides, served buffet style per guest with Fresh Baked Foccacia, Paper Setups & Serviceware

ENTREE ONLY BY THE PAN

Sides not
included

SMALL PAN (S) serves 8-12

LARGE PAN (L) serves 20-24

BACON RANCH CHICKEN

Ranch Dressing & Bacon
Buffet/\$17 S/\$90 L/\$175

GRILLED HONEY HERB CHICKEN

Buffet/\$17 S/\$90 L/\$175

BRAISED SHORT RIBS*

Portobello Red Wine Sauce
Buffet/\$20 S/\$70 L/\$130


BOURBON GLAZED SALMON*

Buffet/\$18 S/\$88 L/\$170

UPGRADE ANY SIGNATURE BUFFET EXECUTIVE STYLE

disposable sterno & chafing
setup, linen like napkins, upgraded paper
goods, disposable tablecloth. \$3 per guest

GRILLED CALIFORNIA CHICKEN

 Grilled Lime Chicken, Avocado,
Tomato, Cilantro, Monterrey Jack
Cheese
Buffet/\$16 S/\$60 L/\$110

MAMMA'S MEATBALL MELT

Homemade Meatball's topped
with Johnny's Marinara, Melted
Provolone Cheese
Buffet/\$15 S/\$80 L/\$160

SOUTHWEST CHICKEN FAJITAS

Grilled Sliced Chicken, Fire Roasted
Peppers & Onions, Blended Cheese,
Pico de Gallo, Sour Cream, served
with Soft Flour Tortillas
Buffet/\$16 S/\$60 L/\$110

OLD SCHOOL LASAGNA

Multiples of 12 only
Fresh Pasta Noodles,
layered with Marinara, Ricotta,
Mozzarella & Parmesan Cheese
MEAT-Sauteed Beef, Sweet
Italian Sausage
Buffet/\$19 S/\$75 L/\$145

TASTE OF ITALY 20 minimum

Baked Ziti, Chicken Parmigiana,
Mamma's Meatballs Melt \$22

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SIDES

Small Pan/\$40 feeds 10-12 guests

Large Pan/\$80 feeds 20-24 guests

Creamy Mac-n-Cheese

Tortellini Alfredo

Baked Ziti

Pasta Salad

Wild Rice

Black Beans & Brown Rice

Herb & Garlic Roasted Red Potatoes

Bistro Potatoes

Potato Salad

Grilled Garden Vegetables

Seasonal Vegetable Medley

Tomato and Cucumber Saladd

Cole Slaw

BEVERAGES

BY THE GALLON

Coffee | Regular or Decaf \$29
cups, stirrers, sweeteners, creamer

Orange Juice \$13

Iced Tea | Sweet or Unsweet \$13

Lemonade \$13

INDIVIDUAL

Canned Soda \$2

Coke | Diet Coke | Sprite

Bottled Water \$2


Juices \$3 15.2 oz.

Orange | Apple | Cranberry

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DESSERTS

Tray Serves 12 Guests

 **MOM'S DOUBLE CHOCOLATE
BROWNIES TRAY**
\$48



**FRESH BAKED GOURMET
COOKIE TRAY**
Chocolate Chip, Peanut Butter,
Sugar, Snicker Doodle, Oatmeal
Raisin, White Chocolate Macadamia
\$48

BROWNIE/COOKIE TRAY
\$48

BANANA PUDDING
Nilla Wafers, Bananas, Whip Topping
\$48

 **SIGNATURE DESSERT TRAY**
Macaroons, Petit Fours, Fresh Baked
Cookies, Dessert Bars, Brownie Bites
\$60

DESSERT BARS
Brownies, Blondies, Southern Pecan
and Luscious Lemon Bars
\$48

 **FRUIT SKEWERS**
 Chef's selection of Fresh Cut Fruit
with Honey Vanilla Lime Dip
\$66 (24 skewers)



*It's a
party!*


PLATTERS

12 guest minimum
Platters served chilled

BREAKFAST BREAD DISPLAY

Assorted Fresh Muffins, Pastries,
Croissants, Jelly, Cream Cheese,
Butter \$5.50 per person

FRESH SLICED FRUIT TRAY

Wow your guests with Fresh
Seasonal Sliced Melons, Berries,
Exotic Fruit tastefully displayed 
\$5 per person

MEDITERRANEAN TRAY

Roasted Red Pepper, Artichoke
Hearts, Kalamata Olives,
Genoa Salami, Parmesan,
Prosciutto, Caprese Skewers, Spicy
Capicola, Crostinis, Grape Leaves
\$75

CHIPS, SALSA & GUACAMOLE

Tri-color Corn Tortilla Chips
\$35

CRUDITE

Garden Selection of Celery, Carrots,
Cauliflower, Zucchini, Broccoli,
Cucumber Sticks, Grape Tomatoes,
Southwest Ranch & Hummus
\$40

CHICKEN TENDERS*

Grilled or Crispy all white meat
served with Celery & Carrot Sticks,
Pick 2: Ranch, Honey Mustard, BBQ
or Buffalo Sauce Dipping Sauces
\$65 (20 pieces)



LOWCOUNTRY PIMENTO CHEESE

Homemade Pimento Cheese with
Grilled Pita Bread & Crostinis
\$40

IMPORTED & DOMESTIC CHEESE

Meticulous display with mixed olives,
dried fruits, crackers & grapes \$75



CAPRESE TRAY



With Fresh Mozzarella, Tomato &
Fresh Basil, Balsamic Glaze \$65

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A background image showing a buffet line with various food items. In the foreground, a hand is using tongs to serve a dish. The background is blurred, showing other people and food stations.

READY TO PLACE YOUR ORDER

We'd love to talk to you **855-485-3663** or send your questions or orders to **order@iacofanos.com**

Please include the following information with your catering order

- 1] Your delivery time (15 minutes prior to eat time).
- 2] Number of guests
- 3] Contact information: contact name, phone, address, payment info
- 4] Select menu items
- 5] Add some individual trays to complete your meal
- 6] Receive order confirmation

ORDERING & CANCELLATIONS

Iacofano's Catering & Events operates all day, everyday, 24 hours a day, 7 days a week. We cater last minute requests to meticulously planned menus. We do appreciate a 24 hour notice which will help ensure our ability to serve all of our customers. Drop Off Catering may be cancelled by 1:00 pm the business day prior to the event at no charge, day of will be charged 75% of the event

For complete details see our website or contact order@iacofanos.com

Johnny O's Combinations

Served with your choice of two sides, red & gold bbq sauce, cornbread,
serving utensils, paper goods.

12 Guest Minimum

Slow Cooked Pulled Pork \$15

Our special blend of spices and slow cooking create a
delicious moist hand pulled pork

Pulled Chicken \$15

Our special blend of spices and slow cooking create a
delicious moist hand pulled chicken

Pulled Pork & Chicken \$21

The dynamic duo together

Chicken Tenders \$15

Grilled or Fried with Ranch and Honey Mustard Sauces

Monterrey Chicken \$15

KC Bbq Sauce, Melted Cheddar Cheese(2 ppg)

Beef Brisket \$21

Dry rubbed and slow cooked to perfection

Down Home Shrimp and Grits \$17

Marinated Shrimp and Classic Southern Grits

Que Trio \$25

Choose any three (3) proteins from above
(sorry no doubles)

Frogmore Stew

Served Buffet Style \$25 per person

A Southern Tradition of Local Carolina Shrimp,
smoked sausage, fresh corn & red potatoes boiled in a
blend of spices & seasonings. Served with drawn but-
ter, cocktail sauce, lemon wedges, hot sauce, rolls
& your choice of two sides.

***ASK ABOUT OUR OYSTER ROASTS

FOR 50 OR MORE GUESTS***

Breakfast Combinations

Down Home Breakfast \$16

Scrambled eggs, fluffy biscuits, bacon, sausage,
creamy grits and fresh cut fruit

Country Frittatas \$16

Bacon, tomato, red onion & cheddar, house salad and
fresh cut fruit

Orange Juice- \$13 gallon

Regular or Decafe Coffee \$29 gallon



Side Items

small serves 8-12 \$40

large serve 20-24 \$80

Creamy Mac N Cheese
Southern Style Green Beans
Tomato Cucumber Salad
BBQ Baked Beans
Country Cole Slaw
Potato Salad
Garden Salad
Sweet Corn
Creamy Grits

Party Trays

serves 12 guests

Chips, Salsa & Guacamole \$35
Pimento Cheese & Crackers \$40
Crisp Vegetable Display \$40
Fresh Fruit Tray \$45
Pulled Pork Sliders (24) \$90
Pulled Chicken Sliders (24) \$110

Beverages

Ice Tea-Sweet or Unsweet \$13 gal
Lemonade \$13 gal
Can Soda-Coke, Dt. Coke, Sprite \$2
Bottled Water \$2

Desserts

serves 12 guests

Double Chocolate Brownies \$48
Cookie Tray \$48
Brownie/Cookie Tray \$48
Banana Pudding \$48

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BBQ
BY IACOFANOS

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