Thank you for choosing "Events by SBC", a division of Strictly Business Catering. Since 1993 SBC has been focused on 3 main business philosophies.

1. Customer Service
2. Freshly Prepared Foods
3. Cooperation.

Customer Service always leaves the strongest impression on me when I am either dining or at a celebration. The way guests are treated in any social setting is unforgettable. 2. Freshly Prepared Foods are what we as Chefs aspire to provide. This is our signature. This is our trade. This is our Home Page ☺. We are not satisfied unless you are satisfied. 3. Cooperation? What does that have to do with food? Well, after 18 years of doing business I have tried to impress on my customers that I am on the same team as you. I am not in this to collect this one check and move on. I want to exceed your expectations. It is more important to me to provide you with exactly what you want than it is to impress you with my food knowledge or exaggerated menus.

This being said, you should now have an understanding what we as a business are all about. So, let's do this together and make your celebration the most satisfying event venture you have ever had.

Appetizer Package # 1 $3.25per guest

Fresh Vegetable Displays w/ Dips
Fresh Fruit Platters w/ Crème Fraiche
Domestic Cheese & Crackers

Appetizer Package # 2 $4.25 per guest

Fresh Vegetable Display w/ Dips
Fruit & Cheese Combination Platters
Meatballs in Citrus BBQ Sauce
Mushrooms Stuffed w/ Sausage

Appetizer Package # 3 $5.75 per guest

Grilled Vegetable Platters
Antipasti Platter
Imported Cheese & Crackers
Fresh Exotic Fruit Platters w/ Crème Fraiche

Appetizer Package # 4 (Passed) $5.75 per guest

Mushrooms stuffed w/ Crabmeat
Crostini w/ Beef Tenderloin
Shrimp & Prosciutto Skewers
Pastry Cups stuffed w/ Chicken Salad

Green Salad Selections

Traditional Tossed Salad w/ Dressings
Iceberg Wedge w/ Blue Cheese & Balsamic
Caesar Salad w/ Croutons & Shaved Romano
Field Green Salad w/ Dressings

Poultry Selections

Chicken Francais Chicken Marsala
Chicken Romano Chicken Cordon Bleu
Stuffed Chicken Breast
Grilled Fillets w/ Tomato Basil Glaze
Sliced Smoked Turkey Breast w/ Gravy

Beef Selections

Flat Iron Steaks w/ Rich Mushroom Gravy
Top Round Au Jus Braised Beef Tips Burgundy
Peppercorn Swiss Steak w/ Gravy
German Beef Rouladen w/ Bacon & Pickle
Roast Rib Eye w/ Caramelized Onion Sauce

Pork Selections

Stuffed Pork Loin Chops Pork Schnitzel w/ Gravy
Herb & Peppercorn Roasted Pork Loin
Sliced Smoked Amish Ham w/ Raisin Glaze

Seafood Selections

Whitefish Romano Style English Style White Fish
Herb Blanketed Salmon Fillets S eafood Newburg
Fresh Crab & Shrimp Seafood Cakes

Vegetable Selections

Green Beans Almandine
Baby Carrots w/ Dill Butter & Scallions
Hearty Cut Grilled Vegetable Medley
Steamed Broccoli, Cauliflower, & Baby Carrots

Side Dish Selections

Herb Roasted Baby Red Potatoes
Red Skinned Mashed Potatoes
Creamy Scalloped Potatoes
Ranch Seasoned Idaho Potato Wedges
Penne w/ Fresh Marinara
Penne w/ Vodka Sauce
Penne w/ Basil, Zucchini, & Plum Tomatoes
Risotto Multigrain Rice Pilaf
Traditional Rice Pilaf

Basic Package

Buffet $16.95 Sit Down $17.95 per guest
1 Salad Choice - 1 Entrée Choice -2 Side Choices

Traditional Package

Buffet $18.95 Sit Down $19.95 per guest
1 Salad Choice-2 Entrée Choices-2 Side Choices

Family Package Family Style $19.95 per guest

1 Salad Choice- 2 Entrée Choices-3 Side Choice

Grand Buffet $24.95 per guest

1 Salad Choice -3 Entrée Choice-4 Side Choices

We can provide you with all your needs from the beginning of your event to the end. If you want us to be your event/wedding planner, we can handle it. Your planners will be either myself, (Clinton Bleil) or the lovely and talented Lisa Bleil (my wife). Our experience and understanding of how important this event is to you will spill over into how we treat you and work with you. All initial consultations are free. When it comes to planning the room set up, reviewing special linens or table settings, recommending floral patterns and lighting designs, or other complex aspects to your event, an extra charge will be in effect. There will NEVER be an extra charge without agreement between the 2 parties.

Chef's, Wait Staff, & Insured Bartenders are all included in the package prices.

Some events may need more Chef's and or staff.
An average of $100.00 is the cost per staff.

We provide 5 types of events. Buffet, Sit Down, Family Style, Stationed and all Passed Food Events.

Basic China and Linen costs are included on menus. Any premier or specific China, Silverware, or Linen needs are available through our Rental Partners.

A 7% PA Sales tax is added to all orders. A 15 % gratuity is charged on all events as well.

412-781-6668 sbcfoods@aol.com