

SALADS
PRICED ACCORDINGLY

Side Salad \$1.99

Tomato, cucumber, hard boiled egg, croutons, carrots, cheddar and jack cheese served with ranch or vinaigrette dressing

Cesar Salad \$4.99

Romaine lettuce, grilled red onion, croutons and parmesan cheese served with house ceasar dressing

Greek Salad \$5.99

Field mixed greens, feta cheese, pepperoncini peppers, olives, artichoke hearts served with Greek dressing

Beef Taco Salad \$6.99

Seasoned ground beef, cheddar and jack cheese, fresh tomatoes, chopped lettuce, salsa and sour cream

Tobouli Salad \$1.99

House made served with freshly baked pita bread

Pasta Salad \$1.99

Chilled pasta mixed with seasonal vegetables tossed in a light dressing

Fruit Salad \$1.99

Mixed seasonal fruit

FISH DISHES
\$10.99

Tilapia

5-7 oz portion of fresh tilapia cooked to your liking: grilled, blackened or fried

Catfish

5-7oz of Alabama farm raised catfish cooked to your liking: grilled, blackened or fried

Grouper

5-7oz pan seared or fried grouper filet

Shrimp & Grits

Succulent shrimp cooked with creamy gouda cheese grits

*served with choice of one side, house salad,
wild rice pilaf & rolls*

PASTA DISHES
\$8.99

Lasagna

Pasta noodles layered with seasoned beef, house blend mozzarella and baked with homemade marinara sauce

Baked Ziti

Layered ziti noodles, Italian cheese and seasoned Italian beef

Spaghetti & Meatballs

House ground beef and homemade sauce

Chicken Penne Pasta

Penne pasta tossed with grilled chicken, vegetables and cheese in a light cream sauce

Pasta Primavera

Angel hair pasta tossed with an array of seasonal vegetables

served with house salad & garlic bread

CHICKEN DISHES
\$9.99

Baked Chicken

Bone-in chicken breast marinated and seasoned with a light herb mixture baked to a juicy perfection

Chicken Parmesan

Lightly breaded chicken breast topped with mozzarella and marinara sauce

Greek Chicken

Bone-in chicken breast marinated and seasoned with oregano, lemon juice and Greek peppers

Chicken Florentine

Chicken breast stuffed with blended cheeses and fresh spinach

*served with choice of one side, house salad,
spaghetti or wild rice pilaf & rolls*

BEEF/PORK DISHES
\$10.99

Country Fried Steak

Thin cuts of cubed steak with homemade pepper gravy

Beef Tips

Tender slow cooked beef simmered with a family pepper gravy recipe

Meatloaf

House ground beef seasoned with a blend of herbs and spices

Hamburger Steak

6-8oz house ground beef patty served with caramelized onions and gravy

Stuffed Pork Chop

Panko breaded pork chop stuffed with a prosciutto and mozzarella mix, pan seared to golden brown

Pork Loin

Roasted pork tender loin seasoned with a blend of herbs and spices

BBQ Pork

Smoked and slow cooked barbecued pork shoulder served with house cole slaw and barbecued baked beans

*served with choice of one side, house salad,
mashed potatoes or wild rice pilaf & rolls*

SIDES

Green Bean Casserole

Squash Casserole

Broccoli Casserole

Sweet Potato Casserole

Mashed Potatoes

Wild Rice Pilaf

Lima Beans

Green Beans

Steamed Broccoli

Mac-n-Cheese

Black Eyed Peas

Baked Potato

PIZZA

PRICED ACCORDINGLY

Old School

Molinari pepperoni, house Italian sausage, fresh mushroom & grilled red onion

Perfect Pepperoni

Molinari pepperoni, house cheese blend, & fresh parmesan

White Shadow

Garlic, caramelized onion, portabella mushroom, feta, fresh parmesan, finished with truffle oil

Wing and a Prayer

Braised chicken, bacon, green and red onion, tomatoes, blue cheese crumbles, ranch dressing & hot sauce

Basic Pesto

House Italian sausage, roasted red pepper, Alabama goat cheese & grilled red onion

Very Veggie

Artichoke heart, spinach, mushroom, kalamata olive, onion, jalapeno, bell pepper, Wickles pepper ring, garlic & feta

Margherita

Neapolitan style, herb infused marinara, house made mozzarella, fresh basil & sea salt

Build Your Own Pizza

Choose from: pepperoni, Italian sausage, bacon, mushroom, bell pepper, olive, pepperoncini & onion

BOX LUNCHES

\$7.99

Sandwich Choices

Ham
Turkey
Roast Beef
Chicken Salad
Tuna Salad
Egg Salad

Bread Choices

White
Wheat
Sourdough
Hoagie Roll

served with lettuce, tomato, mayo, mustard, cheese, chips, pickle & a cookie.

“Eat Local, Drink Local, Be Local”
is the driving force that has formed Brothers Catering, a branch of Slice Pizza & Sol’s Deli. We focus on local products & family recipes, as brothers Jeff, Chris, & Jason Bajalieh have grown up in the restaurant industry working alongside their father Sol.

Now we have formed a division with catering Chef Richard Lamoureux to service any of your catering needs. Let us cater your function whether it is a private, corporate, wedding or pizza truck event.

Contact Richard for a catering consultation
205-966-3354

DESSERTS

PRICED ACCORDINGLY

Cookies	\$1.00
Brownies	\$1.00
Banana Pudding	\$1.99
Cheesecake	\$2.99
Cobbler	\$2.25
Peach	
Apple	
Blueberry	

brothers CATERING

Slice Pizza & Sol's Deli

Catering Menu
205-966-3354



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