



## **HOT SANDWICH BAR! BUILD YOUR OWN!**

We believe that every guest should have a choice as to what they like on their sandwich. This is an excellent option for both parties and corporate meeting/ gatherings

\$18 per head delivered and set up.

We provide all the warming equipment and serving utensils as well as paper goods.

10' of table space is required for set up

### **You Get:**

**6" Fresh rolls provided for sandwiches**

**Meat and veggies served in foil catering trays.**

### **Pick 3**

**Roast Pork:** Slow roasted pork shoulder rubbed in fresh Italian herbs, lots of garlic and spices sliced thin and served with natural jus

**Roast Beef:** Herb and spice crusted beef top round slow roasted medium rare and sliced extra thin. Served in natural jus.

**Classic Cheesesteak:** shaved beef, fried onions, copper sharp cheese

**Chicken Cheesesteak:** chopped breast, fried onions, Cooper sharp cheese

**Chicken Cutlet:** Our famous fried chicken cutlets!

**Roasted Veggies:** A mix of seasonal veggies roasted in a special Philly Hots! Veggie spice blend and extra virgin olive oil. (These can be added without sacrificing a third meat option)

**All of these spreads and condiments are provided and served in reusable and closable containers:**

- Spicy Fried Pepper Mayo
- Rosemary infused Mayo.
- Horseradish Sauce
- Cherry Pepper Honey Mustard
- Plain Mayo
- Dijon Mustard
- Charred Broccoli and Garlic
- Fried Onions
- Sweet Peppers
- Hot Cherry Peppers
- Pickles

**Lettuce and tomatoes are sliced and placed on disposable tray with Provolone cheese, Cheddar and American Cheeses as well as arugula.**

### **All Orders Come with:**

**Homemade Chips:** thin and crispy tossed in Philly Hots famous chip salt

**Cherry Pepper Honey Mustard Slaw:** shredded cabbage, leaf spinach, carrots and scallions in a Cherry Pepper Honey mustard dressing

Everything is completely customizable! Just reach out to us and we can make it however you like it. Call or email to place an order!

**610-446-3740 or [Chef@phillyhots.com](mailto:Chef@phillyhots.com)**