

# CATERING

## **SMALL PLATTER \$100**

12 PIECES OF EACH ITEM  
SELECT THREE ITEMS

PULLED PORK SLIDERS  
WITH BBQ SAUCE ON MINI EGG  
BUNS

PULLED CHICKEN SLIDERS  
ROASTED CHICKEN AND BBQ  
SAUCE ON MINI EGG BUNS

SMOKED CHICKEN SALAD  
SLIDERS WITH CELERY, ONIONS  
AND GARLIC AIOLI ON MINI EGG  
BUNS

\*QUINOA AND KALE SLIDERS  
WITH ROASTED TOMATOES,  
GARLIC AIOLI ON MINI EGG BUNS

PULLED PORK SLIDERS  
WITH BBQ SAUCE ON MINI EGG  
BUNS

PULLED CHICKEN SLIDERS  
ROASTED CHICKEN AND BBQ  
SAUCE ON MINI EGG BUNS

SMOKED CHICKEN SALAD  
SLIDERS WITH CELERY, ONIONS  
AND GARLIC AIOLI ON MINI EGG  
BUNS

\*QUINOA AND KALE SLIDERS  
WITH ROASTED TOMATOES,  
GARLIC AIOLI ON MINI EGG BUNS

GRILLED STEAK SKEWERS  
MARINATED WITH GARLIC, SOY  
AND COCA COLA

GRILLED CHICKEN SKEWERS  
CHICKEN BREAST WITH GREEN  
ONIONS BASTED IN HOUSE MADE  
BBQ SAUCE

\*CAPRESE SKEWERS BOCCONCINI  
MOZZARELLA AND CHERRY  
TOMATOES WITH BALSAMIC

## **LARGE PLATTER \$190**

15 PIECES OF EACH ITEM  
SELECT FIVE ITEMS

GRILLED SKIRT STEAK CROSTINI  
PICKLED RED ONIONS AND BLUE  
CHEESE MOUSSE

\*ROASTED VEGETABLE CROSTINI  
WITH GOAT CHEESE MOUSSE

\*BAKED MAC & CHEESE BITES  
+ TRADITIONAL  
+ TRUFFLE  
(WITH OR WITHOUT BACON)  
+ BUFFALO BLUE

\*DENOTES VEGETARIAN OPTIONS

## **SIDES**

(SERVE 10-15 PEOPLE)

CORN BREAD - \$40  
GARDEN OR CAESAR SALAD - \$45  
JALAPEÑO COLESLAW - \$40  
BAKED BEANS - \$45  
SEASONAL VEGETABLES - \$50  
ROASTED BROCCOLI AND  
CAULIFLOWER - \$50  
CAJUN GREEN BEANS - \$50

QUINOA SALAD WITH ARUGULA,  
TOMATOES, MOZZARELLA  
AND BALSAMIC VINAIGRETTE - \$55

HOUSE MADE CHIPS WITH ONION  
DIP - \$40

POTATO SALAD - \$40

ROASTED VEGETABLE SALAD  
WITH FRESH HERBS AND  
VINAIGRETTE - \$50

# CATERING

## HOT ENTREES

AVAILABLE IN HALF PLATTERS  
SERVING 10-15 PERSONS  
OR FULL PLATTERS SERVING 20-25

PULLED PORK WITH SLIDER BUNS  
ON THE SIDE  
\$70 / \$130

PULLED CHICKEN WITH SLIDER  
BUNS ON THE SIDE  
\$70 / \$130

HOUSE MAC AND CHEESE  
\$65 / \$110

TRUFFLE MAC AND CHEESE WITH  
BACON \$70 / \$120  
(AVAILABLE WITHOUT BACON)

BUFFALO BLUE MAC AND CHEESE  
WITH BLUE CHEESE CRUMBLES &  
BUFFALO SAUCE  
\$70 / \$120

ST. LOUIS STYLE BBQ PORK RIBS  
(HALF TRAY 30 RIBS / FULL TRAY  
60 RIBS) \$75 / \$140

BONELESS FRIED CHICKEN  
STRIPS WITH BBQ SAUCE  
\$80 / \$130

SOUTHERN FRIED CHICKEN  
\$65 / \$110

BONELESS BBQ CHICKEN BREAST  
\$80 / \$130

SMOKED CHICKEN WINGS WITH  
BBQ SPICES  
\$65 / \$110

JAMBALAYA WITH SHRIMP  
\$70 / \$120

BEEF & BEAN CHILI WITH ONIONS  
& CHEDDAR  
\$60 / \$110

## COLD PLATTERS

VEGETABLE PLATTER \$55  
SEASONAL VEGETABLES WITH  
CHOICE OF RANCH, BLUE CHEESE  
OR ONION DIP

CHEESE PLATTER \$100  
ASSORTED CHEESES, SEASONAL  
FRUITS, NUTS, HOUSE MADE  
CROSTINI

CHARCUTERIE PLATTER \$100  
CURED MEATS, PICKLED  
VEGETABLES ROASTED PEPPERS,  
ASSORTED MUSTARDS, HOUSE  
MADE CROSTINI