



CATERING & EVENTS MENU

APPETIZERS & FINGER FOODS

- HOT HONEY BBQ GLAZED MEATBALLS (CHICKEN)
- CORNPUP FRITTERS
- MOZZARELLA "EN CAROZZA" WITH MELTED TOMATOES & PESTO
- BACON WRAPPED PRAWNS WITH PINEAPPLE-CHILI GLAZE
- WILD MUSHROOM-ROASTED GARLIC FLATBREAD
- SOUTHWEST CHICKEN EGGROLLS
- PROSCIUTTO & WHIPPED BRIE CROSTINI WITH FIG JAM
- SPANIKOPITA
- SMOKED MOZZARELLA & BACON CROQUETTE
- CAPRESE SPIEDINI
- AHI POKE SKEWERS WITH FURIKAKE
- FRIED PICKLE SPEAR WITH GRIBICHE

CLASSIC BARSTOOL FARE

- CRISPY CHICKEN WINGS WITH RANCH OR BLEU CHEESE
- CHICKEN TENDERS & FRIES
- CREEKSTONE PRIME BEEF BACON CHEDDAR SLIDERS
- BAVARIAN PRETZELS WITH BEER CHEESE & MUSTARD
- CANTINA TACOS WITH CHICKEN OR CARNE ASADA
- SPICY CHICKEN CAESAR WRAPS
- PHILLY CHEESESTEAK SANDWICHES
- CORNED BEEF REUBENS
- BUFFALO CHICKEN GRILLED CHEESE
- EGGPLANT PARMIGIANA HERO
- CHICKEN PARMIGIANA HERO

SALADS, VEGETABLES, PASTAS & MORE

- CLASSIC LITTLE GEM CAESAR SALAD
- CHEF'S CHOPPED SALAD
- RADICCHIO, PARMESAN REGGIANO, AGED BALSAMIC, CROUTONS
- SEASONAL VEGETABLE & ANCIENT GRAIN SALAD
- ROTINI PESTO PASTA SALAD
- CLASSIC MACARONI SALAD
- DEVILLED EGG POTATO SALAD
- ROASTED BROCCOLINI, CALABRIAN CHILI, PRESERVED LEMON, RICOTTA SALATA
- BRUSSELS SPROUTS, BACON, MUSTARD JUS
- HARICOT VERTS, TARRAGON, TOASTED ALMOND
- ROASTED PUMPKIN, PEPITA PESTO, BABY KALE (CHILLED)
- ROASTED WILD MUSHROOM RIGATONI



CATERING & EVENTS MENU (CONTINUED)

SWEETS

- **ASSORTMENT OF FRESHLY BAKED COOKIES**
(CHOCOLATE CHIP, SALTED CARAMEL, COCONUT MACADAMIA, OATMEAL)
- **ASSORTMENT OF DESSERT BARS**
(LEMON BAR, RASPBERRY CREAM CHEESE, CARAMEL OAT, TOFFEE 7 LAYER)
- **ASSORTMENT OF CHEESECAKES**
(RASPBERRY, CHOCOLATE, BLUEBERRY LEMON, NEW YORK STYLE)
- **WARM APPLE COBBLER WITH WHIPPED SWEET CREAM**
- **WARM BROWNIES**
- **TRES LECHE SHEET CAKE**
- **COCONUT SHEET CAKE**
- **GERMAN CHOCOLATE SHEET CAKE**
- **MOLTEN CARAMEL CHOCOLATE BUNDT CAKES**

■ CHOOSE YOUR TIER

FOOD PACKAGES AVAILABLE TO ADD ON TO ANY PARTY OF 30 OR MORE!

TIER ONE - \$25/PERSON

- **“RECEPTIONS & MIXERS” – SELECT FIVE CHOICES FROM THE APPETIZERS & FINGER FOODS SECTION AND ONE CHOICE FROM THE SWEETS SECTION**

THIS PACKAGE WOULD BE GEARED TOWARDS GUESTS LOOKING FOR A LIGHT COCKTAIL RECEPTION STYLE OFFERING WHERE A FULL MEAL IS NOT REQUIRED. THESE OPTIONS CAN BE PASSED AROUND OR LAID OUT AT STATIONS. LIGHTER FARE, NOT SUBSTANTIAL ENOUGH FOR A FULL BUFFET.

TIER TWO - \$30/PERSON

- **SELECT SEVEN CHOICES FROM ACROSS THE MENU, MAXIMUM OF THREE PER SECTION**

TIER THREE - \$35/PERSON

- **SELECT EIGHT CHOICES FROM ACROSS THE MENU, MAXIMUM OF THREE PER SECTION**

VIP TIER- \$40/PERSON

- **SELECT 10 CHOICES FROM ACROSS THE MENU WITH NO LIMIT**

PLATINUM VIP TIER- \$60+/PERSON

- **CUSTOM MENU CREATED WITH CHEF CONSULT, INCLUDES WELCOME RECEPTION AND SUPPLEMENTS**

PLEASE INQUIRE ABOUT DIETARY RESTRICTIONS, ALLERGIES, AVERSIONS, OR SUBSTITUTIONS