



CATERING & EVENTS MENU

APPETIZERS

- HOT HONEY BBQ GLAZED CHICKEN MEATBALLS
- CRISPY POLENTA CAKES
- TOMATO BASIL BRUSCHETTA
- BACON WRAPPED SHRIMP WITH PINEAPPLE-CHILI GLAZE
- WILD MUSHROOM AND ROASTED GARLIC FLATBREAD
- SOUTHWEST CHICKEN EGGROLLS
- FIG JAM AND SLICED APPLE CROSTINI WITH BLUE CHEESE
- SMOKED MOZZARELLA AND BACON CROQUETTE
- CAPRESE SKEWERS WITH BALSAMIC DRIZZLE
- AHI POKE SKEWERS WITH SESAME OIL AND FURIKAKE
- FRIED PICKLE CHIPS W/ PARLAY SAUCE AND RANCH

CLASSIC BARSTOOL FARE

- CRISPY CHICKEN WINGS, CHOICE OF SAUCE, WITH RANCH AND BLUE CHEESE
- CHICKEN TENDERS AND FRIES
- BACON CHEESEBURGER SLIDERS
- PRETZEL BITES WITH BEER CHEESE AND GRAINY MUSTARD
- CANTINA TACOS WITH CARNE ASADA OR MARINATED CHICKEN
- SPICY CHICKEN CAESAR WRAPS
- MEATBALL SLIDERS WITH MARINARA AND PROVOLONE CHEESE
- GREEN CHILI PULLED PORK SLIDERS ON PRETZEL BUNS
- BUFFALO CHICKEN SLIDERS ON HAWAIIAN ROLLS
- EGGPLANT PARMESAN
- CHICKEN PARMESAN

SALADS, VEGETABLES, PASTAS & MORE

- CLASSIC CAESAR SALAD
- CHEF'S CHOPPED SALAD
- SEASONAL VEGETABLE AND ANCIENT GRAIN SALAD
- ROTINI PESTO PASTA SALAD WITH CHERRY TOMATOES AND FETA CHEESE
- CLASSIC MACARONI SALAD
- LOADED POTATO SALAD WITH DICED BACON AND CHEDDAR CHEESE
- HONEY ROASTED RAINBOW CARROTS
- CHILLED BROCCOLINI WITH A CALABRIAN CHILI CITRUS VINAIGRETTE
- ROASTED BRUSSEL SPROUTS WITH PARMESAN CHEESE AND CAESAR DRESSING
- GARLIC ROASTED GREEN BEANS WITH TARRAGON BROWN BUTTER AND TOASTED ALMONDS
- STUFFED PORTABELLA MUSHROOM CAPS WITH BLUE CHEESE, BACON AND PANKO BREADCRUMBS
- ROASTED RED POTATOES WITH BELL PEPPERS AND CARAMELIZED ONION



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SWEETS

- **FRESHLY BAKED COOKIE TOWER**
 - CHOCOLATE CHIP, OATMEAL RAISIN, RED VELVET, PEANUT BUTTER
- **ASSORTED CUPCAKE TOWER**
 - CHOCOLATE, RED VELVET, VANILLA BEAN, JELLY ROLL, PEANUT BUTTER CUT
- **MINI CHEESECAKE TOWER**
 - VANILLA, CHOCOLATE, STRAWBERRY, LEMON CREAM AND SALTED CARAMEL
- **WARM BROWNIES**
- **WARM CHOCOLATE CHIP BLONDIES**
- **BLUEBERRY COBBLER WHITE CHOCOLATE CHEESECAKE**
- **RASPBERRY ALMOND SHORTBREAD DESSERT BARS (GLUTEN FREE)**
- **RICE CRISPY BARS (GLUTEN FREE)**
- **TIRAMISU**
- **GOURMET CARROT CAKE**
- **APPLE CARAMEL CRUMB CAKE**

■ 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**