



BURGERS & BREWS CATERING MENU

Minimum 20 guests
Non-alcoholic refreshments included with each Main Event



ASK ABOUT OUR BAR PACKAGE OPTIONS
FOR THE PERFECT PAIRING TO ANY CATERED EVENT



PRE-GAME

\$10/ per guest
per selection

VEGGIE EGG ROLLS (V)
Served with Asian Zing sauce

MOZZARELLA STICKS (V)
Served with warm marinara

BBQ MEATBALLS

SHRIMP COCKTAIL

MACARONI & CHEESE FRITTERS (V)

FRESH FRUIT DISPLAY (VEGAN)

CRUDITÉ DISPLAY W/ HUMMUS & RANCH (V)

WINGS/TENDERS \$16/ per guest

CHOOSE 1: TRADITIONAL BONE-IN WINGS (GF), BONELESS WINGS (GF), OR CHICKEN TENDERS
Choose 1 flavor per 20 guests: Mango Habanero, Buffalo, Sriracha Hot Honey, Teriyaki, Bourbon BBQ, Garlic Parmesan, Lemon Pepper, or Plain

THE MAIN EVENT

ALL AMERICAN BBQ \$29/ per guest

CHEESEBURGER SLIDERS, PULLED PORK SLIDERS, FRIED CHICKEN, AND FRENCH FRIES

Accompanied with Coleslaw and Cornbread

Sub Onion Rings for French Fries no additional charge

Add Garden Salad \$8pp (minimum 10 guests)

Add/Sub Gluten Free Buns \$3pp (minimum 20 guests)

ITALIAN PASTA FEAST \$32/ per guest

CHOOSE 2 PASTA TYPES: PENNE | LINGUINI | BOWTIE

CHOOSE 2 SAUCES: MARINARA | ALFREDO | VODKA

PASTA IS TOSSED IN SAUCE AND SERVED WITH ITALIAN SAUSAGE, MEATBALLS, AND GRILLED CHICKEN

GARNISH WITH PARMESAN, CRUSHED RED PEPPER FLAKES, AND FRESH BASIL CHIFFONADE

Accompanied with Caesar Salad and Garlic Bread

Sub Garden Salad for Caesar Salad no additional charge

Sub Portobello Mushroom for any (1) meat no additional charge

Add Portobello Mushroom for \$7pp (minimum 20 guests)

Add Sautéed Buttered Shrimp \$7pp (minimum 20 guests)

FAJITA FIESTA \$35/ per guest

FLOUR TORTILLAS, GRILLED STEAK, CHICKEN, VEGGIES, RICE AND BEANS, CHEDDAR CHEESE, SOUR CREAM, AND PICO DE GALLO

Accompanied with Chips and Salsa

Add Sautéed Buttered Shrimp \$7pp (minimum 20 guests)

Add Fresh Guacamole \$5pp (minimum 10 guests)

Add Queso \$5pp (minimum 10 guests)

Add/Sub Gluten Free Corn Tortillas \$2pp (minimum 10 guests)

SUPERCHARGED CONTINENTAL \$19/ per guest

ASSORTED BAGELS, CROISSANTS, MUFFINS, YOGURT, COFFEE, TEA, AND ORANGE JUICE

Served with Butter and Cream Cheese

UPGRADE with our Bottomless Mimosa Bar for only \$6pp

DECADENT DESSERTS

UPGRADE with a Coffee Set Up for only \$5pp

\$4.5/ per guest

FRESH BAKED COOKIES & BROWNIES
or

\$4.5/ per guest

CUPCAKES [CHOCOLATE & VANILLA]

\$6.5/ per guest

CANNOLIS & CREAM PUFFS
or

\$6.5/ per guest

MINI BUNDT CAKES
CHOOSE 2: BLUEBERRY, CARROT, LEMON, CHOCOLATE

\$8.5/ per guest

NY CHEESECAKE WITH CARAMEL SAUCE
AND WHIPPED CREAM
or

\$8.5/ per guest

STRAWBERRY SHORTCAKE
or

\$8.5/ per guest

MULTICOLORED PARTY CAKE

