



# Catering Menu

**\$25 per person**

## Starters **SELECT 2**

- Loaded Nachos
- House fried corn tortillas and fresh Salsa
- Peri Peri Grilled Chicken Kabobs
- Hummus platter
- Tomato mozzarella skewers with balsamic glaze
- House made Meatballs with San Marzano tomato sauce

## Salad **SELECT 1**

- Caesar Salad - vegetarian
- Mixed Greens salad

## Entrée **SELECT 1**

- Assorted Gourmet Sandwich Tray
- Tahini and Zaatar marinated Grilled Chicken with Tzatziki
- Grilled Flank Steak with chimichurri
- Hefeweizen and Citrus Grilled Chicken
- Beer Braised Pulled Pork with BeerBQ sauce and sweet and tangy coleslaw
- Grilled Bauernwurst with Sauerkraut and Bavarian Mustard
- Japanese Vegetable Curry with tofu

## Sides **SELECT 2**

- Southern Baked Five Cheese Mac and Cheese
- Vegetable Rice Pilaf
- Roasted Baby Potatoes with Herbs and Shallots
- Seasonal Grilled or Roasted Local Vegetables
- Corn Bread with Honey Jalapeno Butter

## Dessert

- Cookie and dessert platter

**NOTE:** All food items are prepared in a kitchen that may also use dairy, wheat, egg, seafood or nut products. Fried items are cooked in lard. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

