



Catering Menu

\$35 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 2**

- 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, including 4B Rice Treats featuring Patapsco Distillery Bigfoot Bourbon

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.

