



Catering Menu

\$50 per person

Starters *SELECT 1*

- 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

Premium Starters *SELECT 1*

- Grilled Beef Tenderloin tip skewers with Chimichurri
- Raspberry and Brie Phyllo Tarts
- Teriyaki and Beer Chicken Lollipops
- Grilled Halloumi Skewers with Aleppo Honey

Premium Soup/Salad *SELECT 1*

- Seasonal salad
- Seasonal soup

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

Premium Entrée *SELECT 1*

- Grilled Pork Chops with Ginger Orange and Scallion Salsa
- Balsamic and Dark Beer Braised Creekstone Brisket
- Roasted Poulet Rouge Chicken with herb au jus
- Lentil Bolognese with fusilli

Sides *SELECT 1*

- 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

Premium Sides *SELECT 1*

- Grilled Asparagus with Lemon Roast Garlic Butter
- Saffron and Vegetable Risotto

Dessert

- Cookie and dessert platter

Premium Dessert *SELECT 1*

- Nutella Crème Brulé
- 1623 Irish Stout Pot de Crème
- Beeramisu

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.

