

EVENT MENUS

CANAPÉ MENU

CANAPÉS

tuna tostadas

crispy wontons, tuna poke, avocado, spicy miso mayo, cilantro

crispy quesadilla ①

flour tortilla, crispy cheese skirt, white cheddar, mozzarella, avocado, jalapeño mayo

korean chicken bites

crispy fried chicken, korean hot sauce, green onion, cilantro, parm ranch

perogies

bite-sized potato + cheddar perogies, green onion, bacon bits, dill, parm ranch

fried chicken sliders

brioche bun, crispy fried chicken, burger mayo, pickle slice, hot honey

beef barbacoa sliders

braised beef barbacoa, pickled onion, brioche bun, jalapeño mayo, feta

cheeseburger sliders

certified angus beef® patty, burger mayo, american cheese, iceberg, pickle slice, brioche bun

mac + cheese bombs ①

crispy mac + cheese croquettes, parm mayo, chipotle ketchup, green onion, pickled onion

jalapeño poppers ①

crispy jalapeño stuffed with cream cheese, parm ranch

pork belly bao buns

miso sriracha pork belly, spicy mayo, pickled daikon & carrot, sunomuno cucumber, crispy onions & garlic, cilantro

chickpea fritters ①②

chickpea mushroom fritters, chipotle mayo, pickled onion, dill

wild mushroom quiche ①

roasted local wild mushrooms, tofu, caramelized onions, parsley, lemon

classic marg pizza ①

parm, fresh mozzarella, tomato sauce, basil

the full moutie pizza

bacon, dry-cured pepperoni, local wild mushrooms, fresh mozzarella, tomato sauce, topped with garlic sauce

every day i'm trufflin' pizza ①

truffle local wild mushrooms, caramelized onions, smoked mozzarella, roasted garlic cream, parsley, lemon

my little 'roni pizza

dry-cured pepperoni, fresh mozzarella, hot honey, tomato sauce

the italian job pizza

hot fennel italian sausage, dry-cured pepperoni, garlic cream, fresh basil, fresh mozzarella, calabrian chili crunch

choose 5 canapés | \$35 per person

choose 7 canapés | \$42^{1/2} per person

BOARDS

veggies + dip | \$150 ①

assorted veggies, parm ranch, green goddess dip

tuna poke platter | \$175

ahi tuna sesame citrus marinade, cucumber, avocado, sesame, crispy wontons, seaweed salad, pickled cabbage, crispy onions

charcuterie + cheese | \$200

assorted meats + cheeses, beer mustard, preserves, flatbread, crackers

giant nachos | \$200

house-fried tortilla chips, cheddar + mozzarella blend, corn + black bean salsa, pickled jalapeños, feta, cilantro, topped with sour cream with sides of queso, guacamole + valentina
+ add chicken tinga or taco beef | \$40

fried chicken | \$200

crispy fried boneless thighs, hot honey, pickles, parm mayo
available spicy, original or half n' half

Available with Canapé & Family Style Menus
Each board feeds approximately 15 guests

GF GLUTEN FRIENDLY

V VEGETARIAN



EVENT MENUS

FAMILY STYLE MENU

3-COURSE • \$55 PER GUEST (Includes Salads, Mains & Desserts)

4-COURSE • \$65 PER GUEST (Includes Salads, Starters, Mains & Desserts)

ADD BOARDS TO YOUR FAMILY STYLE MENU (see canapé menu for pricing)

SALADS + BOWLS

Choose 2 items

mediterranean gem salad [Ⓥ] [Ⓜ]

avocado, cherry tomatoes, cucumber, quinoa, little gem lettuce, feta, fresh dill, lemon tahini dressing, pumpkin seed dukkah

the dirty caesar

roasted garlic caesar dressing, romaine, fried pepperoni chips, parm, calabrian chili crunch, parm breadcrumbs, crispy capers, parsley, lemon

healthy harvest bowl [Ⓥ] [Ⓜ]

roasted beets carrots + broccoli, brown rice, marinated kale, pickled cabbage, curried cashews + pumpkin seeds, harvest bowl dressing, pea shoots

DESSERTS

Choose 2 items

brownie [Ⓥ] [Ⓜ]

caramel sauce, candied pecans

lil' donuts [Ⓥ]

carnival-style mini donuts, cinnamon sugar, salted caramel

cookies n' cream cheesecake [Ⓥ]

new york style cheesecake, cookie crumble

STARTERS

Choose 3 items

fried pickle chips [Ⓥ] [Ⓜ]

dill pickle seasoning, burger mayo

mac + cheese bombs [Ⓥ]

crispy mac + cheese croquettes, parm mayo, chipotle ketchup, green onion, pickled onion

tuna tostadas

crispy wontons, tuna poke, avocado, spicy miso mayo, cilantro

fried chicken

crispy southern fried chicken, hot honey, pickles

popcorn chicken

fried chicken, pickles, *choice of hot honey, honey mustard, parm ranch or bbq sauce*

crispy brussels sprouts [Ⓥ]

miso sriracha honey, mint, cilantro, crispy onions + garlic

MAINS

Choose 2 items

served with seasonally rotating vegetables

roasted salmon [Ⓜ]

maple dijon glaze, brown rice, herb + arugula salad

braised short rib | +5/person [Ⓜ]

slow-braised short rib, garlic mash, jus

bone-in ribeye | +8/person [Ⓜ]

roasted beef ribeye, served medium rare, garlic mash

mushroom mac + cheese [Ⓥ]

creamy white cheddar bechamel, parm breadcrumbs, truffled wild mushrooms

bacon mac + cheese

creamy white cheddar bechamel, parm breadcrumbs, crispy bacon, topped with smoked mozzarella

roasted cauliflower [Ⓥ] [Ⓜ]

hummus, quinoa tabouleh, tahini vinaigrette, candied pecans, parsley, mint (vegan)

[Ⓜ] GLUTEN FRIENDLY [Ⓥ] VEGETARIAN

