

# CATERING MENU

## SNACK BAR - \$15 / PERSON

### HOUSE CHIPS

with Ranch and Caramelized Onion Dip

### SHISHITO PEPPERS

with Nduja Dip

### MINI SOFT PRETZELS

with Beer Cheese and Hopped Mustard

### HUMMUS

with Veggies and Crostini

### SPUD MUFFINS

with Loaded Butter and Chive Cream

## CHARCUTERIE SPREAD - \$15 / PERSON

### SELECTION OF CURATED MEATS AND CHEESES

MARINATED OLIVES, ROASTED PEPPERS,  
HEIRLOOM CHERRY TOMATOES, NUTS AND DRIED  
FRUITS

HOPPED MUSTARD, THYME HONEY

CROSTINI, MINI SOFT PRETZELS

## TACO BAR - \$20 / PERSON

### PICK 2 MEATS

Carnitas, Chicken, Ground Beef, Barbacoa

### FLOUR TORTILLA, CRUNCHY CORN TORTILLA

### ACCOMPANIMENT

Pico, Fire Roasted Salsa, Cilantro, Diced Onion, Shredded  
Cheese, Lettuce

### BLACK BEAN SALAD

### TORTILLA CHIPS

### GUACAMOLE AND QUESO

## MAC & CHEESE BAR - \$20 / PERSON

### MAC & CHEESE

### MEATS

Chopped Bacon, Grilled Chicken, Pulled Pork

### ACCOMPANIMENT

Goat Cheese, Blue Cheese, Tomatoes, Green Onion,  
Mushrooms, Bell Peppers

### SAUCES

BBQ Sauce, Buffalo Sauce, Ranch, Gochujang

## PUB BAR - \$25 / PERSON

### HOUSE CHIPS

with Ranch and Caramelized Onion Dip

### SPINACH & ARTICHOKE DIP

### BYO SLIDERS

Beef Patty or Chicken with Ketchup, Mayo, Mustard, Cheese,  
Lettuce, Tomato, Pickles, Onions

### MAC & CHEESE

### TRADITIONAL WINGS OR NACHO WINGS

with dipping sauces and fixins

### HOUSE PICKLES

### COWBOY CAVIAR & SUCCOTASH

*\*Minimum group size of 15 people*

*Plates, serving utensils, & cutlery is included*

*Please let us know of any allergy concerns and we will be  
happy to make accomadations*

