

Stepdad's

FALL CATERING MENU

Bring the warmth of our fall menu to your next event
with our buffet style catering service
Perfect for corporate gatherings, celebrations,
and special occasions

Minimum Order: 20 guests | **Advance Notice:** 72 hours preferred

APPETIZERS

Warm Pretzel Bites

bite sized soft pretzels
served with dijon mustard
& english cheddar sauce
serves 10-12 guests

38 v

Deviled Eggs

classic deviled eggs
topped with crispy bacon
& whole grain mustard
30 pieces

50

Crispy Brussels Sprouts

roasted brussels sprouts with
lemon tahini dressing, chili
garlic, & crumbled feta
Serves 10-12 guests

50 v

Butternut Squash Hummus

house made hummus, pepitas
pimento oil, & crispy sage
served with parmesan pita chips
Serves 12-15 guests

55 v

Figs & Burrata

fresh burrata, seasonal figs, honey
pistachio dukkah, & balsamic
served with garlic crostini
Serves 10-12 guests

60 v

House Marinated Olives & Pickles

assorted olives marinated in citrus
rosemary, garlic, & extra virgin olive oil
house brined pickles
Serves 15-20 guests

55 v

SALADS

Beets & Asian Pear Salad

arugula, roasted heirloom beets, farro, candied pecans
blue cheese crumbles, house dressing
Serves 12-15 guests

70 v

Caesar Salad *

romaine hearts, chopped egg, crispy capers, garlic croutons
parmesan, caesar dressing
Serves 12-15 guests

70 v

A Simple Salad

mixed farm greens with pickled & fresh seasonal vegetables
white balsamic vinaigrette
Serves 12-15 guests

65 v

HOT SIDES

Green Chili Mac & Cheese

three cheese blend, green chili, garlic breadcrumbs, & parmesan
Serves 12-15 guests

70 v

Crispy Tater Tots

crispy tots with chili ketchup & house ranch
Serves 10-12 guests

55 v

Battered Onion Rings

served with house ranch
Serves 10-12 guests

55 v

MAINS

1924 Burger Sliders *

wagyu blend mini burgers
with white cheddar, stepsauce
red onion, & house pickles
on brioche buns
30 sliders (2-3 per person)

120

Beer Battered Fish

crispy beer battered cod pieces
with tartar sauce & lemon
Serves 12-15 guests

120

Pork Schnitzel

breaded pork cutlets
served with pickles
& beer mustard
*15 pieces (1 per person
can be cut for buffet service)*

120

Rigatoni Bolognese

angus beef ragu over rigatoni
topped with ricotta
parmesan, & basil
Serves 12-15 guests

120

Tavern Tenders

crispy fried chicken tenders
served with hot sauce
& house ranch
30-35 pieces (2-3 per person)

120

Blackened Salmon *

served over quinoa
with chickpeas, arugula
roasted butternut squash
toasted pumpkin seeds
avocado, red onions
mint yogurt &
lemon vinaigrette
Serves 10-12 guests

160

BBQ Pulled Mushroom Sliders

pulled mushrooms
with bbq sauce &
apple dijon slaw
served with slider buns
& vegan mayo
Serves 12-15 guests

110 v

DESSERT

Assorted Mini Desserts

Serves 12-15 guests

120

Assorted Cookies & Brownies

Serves 12-15 guests

115

WARNING: Items may share the fryer with objects that contain Gluten
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions