



Catering Menu 2025

CANAPÉS (Minimum 4 dozen per selection)

- Mushrooms on Toast – \$3.89
- Plant-Based Corn Dogs – \$4.39
- Falafel & Zhug – \$3.49
- Grilled Aubergine & Goat Cheese – \$3.29
- Vegetarian Wontons – \$3.49
- Caprese Skewers – \$3.49
- Trout Rilletto – \$4.39
- Shrimp Cocktail – \$3.59
- Smoked Salmon Bellini – \$4.49
- Seared Scallop – \$3.79
- Salmon Gravlax – \$3.49
- Beef Tartare – \$4.49
- Roasted Chicken Dinner Bite – \$3.79
- Shaved Roast Beef Bite – \$4.49
- Beef Tataki – \$4.49
- Fried Chicken & Cornmeal Cake – \$3.79
- Pork Dumplings (2pc) – \$4.49
- Souvlaki Chicken Skewer – \$3.79

TABLE GRAZERS

- Asiago Spinach Artichoke Dip – \$90
- Roasted Corn & Feta Dip – \$90
- Crudité Platter – \$80
- Charcuterie Platter – \$120

SANDWICH PLATTERS (12 per platter)

- Honey Dill Fried Chicken – \$85 / \$125
- Dry Hawt Fried Chicken – \$85 / \$125
- Big Mat Fried Chicken – \$85 / \$125
- Beef Smash Burger – \$80 / \$120
- Plant-Based Smash Burger – \$80 / \$120

CHICKEN PLATTERS (Includes 2 sauces)

- 100 Wings – \$120
- 50 Tenders – \$120
- 25 Boneless Chicken Legs – \$120
- 100 Chicken Leg Bites – \$130
- 30 Piece Bone-In Chicken – \$130
- Extra Sauces – \$20

SIDES (Approx. 15 servings)

- Fries – \$50
- Coleslaw – \$40
- Pasta Salad – \$40
- Potato Salad – \$40
- Caesar Salad – \$80
- Seasonal Veggie Salad – \$80

DESSERTS (20 servings)

- Berry Shortcake – \$100
- Coconut Cream Pie – \$100
- Chocolate Brownies – \$100
- 50 Assorted Cookies – \$100

FEATURED PACKAGES

- The Social Starter – Starting at \$650
- The Crowd Pleaser – Starting at \$950
- The Full House – Starting at \$1,750
- Ding-a-Wing Game Day Bundle – \$425