the KITCHEN TABLE



CATERING

We deliver, set up, and clean up food for events held at Station I Brewing Company or in Vickery Village.





PIZZA BOWL

Wisconsin cheese, rich red sauce, pork sausage, cremini mushrooms, and green olives served in a buttery crust and drizzled with a sweet balsamic glaze. Baked upside down and served right-side up; this is a Kitchen staple.

\$14 per person (individual pizzas)

SIDE SALAD BOWL

A bowl of arugula topped with slivered almonds, crumbled feta, craisins, and crispy wonton strips and drizzled with a toasted sesame dressing. \$7 per person (individual salads)



BIG FIG BUN

Soft goat cheese, sliced green olives, and a spread of fig jam on top of our roasted, seasoned chicken thigh. You'll have to trust us with this one. \$15 per person

ITALIAN BUN

Bright pesto, fresh tomato, a slice of mozzarella, and our roasted, seasoned chicken thigh, finished with a sweet balsamic glaze. \$16 per person

BEST IN BRIE

Warm brie, fresh apple slices, arugula tossed with a house-made balsamic fig & herb vinaigrette with roasted, seasoned chicken our thigh. \$16 per person

A-WA-HOO BUN

Melted pepper jack cheese, hot honey caramelized pineapple, crispy bacon, a drizzle of WI made Jimmy J's Sauce your choice of hot, mild, or medium, and our signature seasoned chicken thigh. \$15 per person

NUDE SWEET POTATOES

Cubed, seasoned, and roasted until caramelized. These little guys pack a surprisingly sweet and peppery punch

DRESSED SWEET **POTATOES**

Our nude potatoes warmly dressed in soft feta cheese with a layer of almond slivers and sweet craisins. Dressed to impress



***** 20% GRATUITY AUTOMATICALLY ADDED TO BILL

BOWL PARTY SERVES A MAX. OF 50 PEOPLE

CHOOSE UP TO TWO BOWLS:

OH MY THAI BOWL

Seared curry and ginger chicken simmered in a thai coconut peanut sauce, served over a bed of jasmine rice and arugula with tangy mango lime salsa, fresh cucumbers, cilantro and peanuts on top. Oh my, right? \$16 per person

CHEESY BURRITO BOWL

White rice, black beans, ground beef cooked in a craft beer salsa, drizzled with house-made cheese, spicy mayo, & salsa verde. Topped with black olives, green onions, & pickled jalapenos. \$15 per person

THE MURPHY SALAD BOWL

A bowl of arugula topped with our signature roasted chicken, caramelized sweet potatoes, kalamata olives, artichokes, slivered almonds, crumbled feta, craisins, and drizzled with a toasted sesame dressing. This salad is both fresh and cozy. It's a Murphy family staple. \$15 per person





SERVES A MAX. OF 50 PEOPLE

CHOOSE ONE:

PULLED PORK TACOS

Three pulled pork tacos marinated in a Korean style sauce, rice, spicy mayo, house-made slaw with cilantro lime crema sauce, and topped with slice of avocado. \$14 per person (served individually in bowls of three tacos)

CHICKEN TACOS

Three chicken tacos with a green chili rice, chipotle corn salsa, guacamole, sweet red pickled onions, and topped with cotija cheese.

\$14 per person

(served individually in bowls of three tacos)

BEEF TACOS

Three beef tacos with cheese, avocado, spicy mayo, & a house-made roasted corn, lime, & jalapeño salsa. \$14 per person (served individually in bowls of three tacos)



SOUP 'N SALAD PARTY

SERVES A MAX. OF 50 PEOPLE

CHOOSE ONE SOUP:

BACON POTATO SOUP

Cozy bacon potato soup topped with potato chips and served with a slice of bread and a butter ball. \$13 per person (individual soup bowls)

LEMON & GARLIC CHICKEN ORZO SOUP

Chicken, caramelized garlic, fresh herbs, lemon, kale, chicken broth, and orzo. Served with a slice of bread and a butter ball. \$14 per person (individual soup bowls)

PAIRS WITH:

SIDE SALAD BOWL

A bowl of arugula topped with slivered almonds, crumbled feta, craisins, and crispy wonton strips and drizzled with a toasted sesame dressing. \$7 per person (individual salads)



PASTA PARTY SERVES A MAX. OF 50 PEOPLE

CHOOSE UP TO TWO:

BURRATA LEMON PESTO PASTA

Creamy melted burrata cheese, pesto, and garlic with fresh basil and parmesan. \$14 per person (bowls provided)

SMOKED BACON TOMATO PASTA

A Murphy family recipe! House-made tomato sauce with balsamic, fire roasted tomatoes, and small bites of thick smoked bacon. \$14 per person (bowls provided)

PAIRS WITH:

SIDE SALAD BOWL

A bowl of arugula topped with slivered almonds, crumbled feta, craisins, and crispy wonton strips and drizzled with a toasted sesame dressing. \$7 per person (individual salads)

