

Churchill's Food + Spirits

Private Event & Catering Menu

Beginnings

Fresh Veggies

Broccoli, Cauliflower, Cucumber, Baby Carrots, Radish + House Ranch pp	\$3.5
Roasted Red Pepper Hummus	\$8pt/\$16qt

Domestic Meats + Cheeses

Crackers + Garnish (min quantity applies - 20ppl)	\$5 pp
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Winston's Jumbo Wings

Hot Sauce + BBQ onside	\$18 per dz
House Ranch or Bleu Cheese	\$7.5 pint

<u>Churchill's House Kettle Chips</u>	10 - 12ppl / 20 - 25ppl	\$23 /
\$45		
House French Onion Dip		\$8pt /
\$15qt		

<u>Lime Seasoned House Tortilla Chips</u>	10 - 12ppl / 20 - 25ppl	\$20 /
\$40		
Salsa		\$6pt /
\$12qt		
Guacamole or Queso Dip		\$12pt /
\$24qt		

House Made Pot Stickers

Ginger-Soy Dipping Sauce (min quantity 5 dz) per dz	\$18
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Mini Caprese Skewers

Fresh Mozzarella, Tomato, Basil + Balsamic (min quantity 5 dz)	\$18 per dz
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Parmesan Breadsticks

per dz Creamy Garlic Dip	\$15
/ \$24qt	\$12pt

Greens

<u>House Salad</u>	10 - 12ppl / 20 - 25ppl	\$35 /
\$70		
Mixed Greens, Tomato, Cucumber, Red Onion + Choice of Dressing		

<u>Baby Arugula Caesar</u>	10 - 12ppl / 20 - 25ppl	\$40 / \$80
Baby Arugula, Shredded Parmesan Cheese, Garlic Croutons + Caesar Dressing		

<u>The Mitten</u>	10 - 12ppl / 20 - 25ppl	
\$45 / \$90		
Mixed Greens, Dried MI Cherries, Crumbled Bleu Cheese, Walnuts, Red Onion Raspberry Vinaigrette		

Sliders (max 3 varieties)

<u>Sophisticated Grilled Cheese</u> (only avail. in quantities of 4)		
Pesto, American, Swiss, Cheddar-Jack, Provolone, Bacon + Tomato	\$3.5ea	
<u>Churchill's House Burger</u>		
Beef Patty, American Cheese, Pickle + 1000 Island Dressing	\$3.5ea	
<u>Pulled BBQ Pork</u> (min quantity 20ea)		
House BBQ Sauce + Pickle	\$3.5ea	
<u>Crispy Buffalo Chicken</u>		
Crispy Chicken, Buffalo Sauce + Bleu Cheese Dressing	\$3.5ea	
<u>BBQ Burger</u>		
House BBQ, Cheddar-Jack Cheese + Caramelized Onion	\$4ea	
<u>Mini Turkey Croissant</u> (min quantity 2 dz)		
Deli Sliced Turkey, Lettuce, Tomato + Honey Mustard	\$4ea	
<u>Mini Chicken Waldorf Croissant</u> (min quantity 2 dz)		
Chicken Waldorf Salad (grapes, walnuts + celery) + Lettuce	\$4ea	

Artisan Pizzas

<u>12" Cheese Pizza</u>		\$12.5
<u>12" Carnivore</u>		
Pepperoni, Bacon + Italian Sausage		\$16.25
<u>12" BBQ Chicken</u>		
House BBQ, Chicken, Bacon + Red Onion		\$17.5
<u>Add'l Toppings:</u> Red Onion, Mushroom, Jalapeno, Banana Pepper		
Green Olive, Tomato, Pepperoni, Bacon, Italian Sausage		
\$1.25ea		
Chicken or Ground Beef		\$2.50

Taco Bar (includes lettuce, tomato + corn tortillas)

<u>Ground Taco Beef</u>	15 - 20ppl-5lb / 30 - 40ppl-10lb	\$80 / \$160
<u>Salsa Roasted Chicken</u>	15 - 20ppl-5lb / 30 - 40ppl-10lb	\$70 / \$140
<u>Add'l Toppings:</u> Cheddar-Jack Cheese, Jalapeno, Sour Cream, Salsa		
/ \$12 qt		\$6 pt

Mains

Ancho Grilled Salmon

6oz Atlantic Fillet, Ancho Glaze, Tomato + Pickled Onion Relish \$16ea

Pesto Grilled Chicken Breast

6oz Boneless Breast, Pesto, Tomato + Pickled Onion Relish \$8ea

Chopped Steak

6oz Hamburger Steak, Mushroom, Onion + Gravy \$8ea

Side Dishes

Garlic Whipped Potatoes	15 - 20ppl / 30 - 40ppl	\$35 / \$70
Rice Pilaf	10 - 12ppl / 30 - 40ppl	\$25 /
\$65		
Mexican Rice	10 - 12ppl / 30 - 40ppl	\$25 /
\$65		
Home Made Mac + Cheese	15 - 20ppl / 30 - 40ppl	\$40 / \$80
Penne Pasta + Marinara (w/ meat)	15 - 20ppl / 30 - 40ppl	\$35/\$65
(\$55/\$95)		
Home Made Potato Salad	15 - 20ppl / 30 - 40ppl	\$35 / \$70
Balsamic Glazed Brussels Sprouts	15 - 20ppl / 30 - 40ppl	\$40 /
\$80		
Refried Beans	15 - 20ppl / 30 - 40ppl	\$35 / \$70
Baked Beans	15 - 20ppl / 30 - 40ppl	\$35 / \$70
Coleslaw	15 - 20ppl / 30 - 40ppl	\$25 / \$50
Green Beans Almandine	15 - 20ppl / 30 - 40ppl	\$40 /
\$80		
Steamed Broccoli and/or Baby Carrots	15 - 20ppl / 30 - 40ppl	\$40 /
\$80		

Endings

House-Made Bourbon Bread Pudding

Buttermilk Bourbon Caramel \$3ea

House Made Fudge Brownies

per dz \$18

This menu is simply a guide to the basics that our ACF Certified Executive Chef can provide. We can turn most regular menu items into a buffet style service for

your large parties or plated dinner for smaller groups. Please feel free to contact Chef Tyler at email listed below with any customizations, questions, comments or concerns!

**Buffet Equipment, Delivery, Chef Attendant, Servers, Bartenders and/or On Site Bar Disposable Plates + Dinnerware for OFFSITE Catering Events
Available for Extra Charge(s)**

All Items Available for Pickup in Disposable Catering Pans at No Add'l Charge

We do have some limitations with our small kitchen in regards to large orders, especially for offsite parties, please inquire for more details

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