



CATERING

MENU

Hors D'oeuvres

CRISPY CHICKEN SLIDERS

Breaded chicken tenders served with Buffalo, BBQ, and Ranch

CHEESEBURGER SLIDERS

Served with American cheese, lettuce, tomato, onion, and pickle

BOURBON BBQ MEATBALLS

Tender meatballs tossed in homemade Bourbon BBQ sauce

BUFFALO CHICKEN DIP

Creamy and tangy served with naan and tortilla chips

CHICKEN SKEWERS

Grilled chicken tenders in a tangy ginger, garlic sauce

BACON WRAPPED DATES *GF*

Dates wrapped in bacon and drizzled with maple syrup.

CAPRESE SKEWERS *vegetarian*

Cherry tomato, fresh Mozzarella, and basil skewered and drizzled with Balsamic reduction

CHICKEN SALAD SLIDERS

Homemade chicken salad on Brioche buns

PULLED PORK SLIDERS

Slow roasted pulled pork with BBQ on the side

SPINACH ARTICHOKE DIP

Creamy homemade spinach artichoke dip with naan dippers and tortilla chips

HUMMUS *vegan, GF*

Signature hummus served with naan and vegetables

PRETZELS AND BEER CHEESE

Warm, soft pretzels with home made IPA beer cheese sauce

ASIAN SPRING ROLLS *vegetarian*

Bite sized spring rolls with sweet Thai chili sauce

CHARCUTERIE BOARD

Artisan meats, cheese, and crackers, fruit, jams, and nuts.

Entrees

REALITY SALMON *GF*

Oven baked salmon with creamy dill sauce

GARLIC BUTTER HERB COD *GF*

Oven baked cod in garlic herb butter sauce

HERB ROASTED CHICKEN *GF*

Generously seasoned, oven roasted chicken breasts

BONE-IN BBQ PORK CHOP *GF*

Perfectly grilled pork chop covered in homemade Bourbon BBQ sauce

MARINATED STEAK SKEWERS *GF*

Tender steak tips with bell peppers and onions

VEGAN STUFFED PEPPER *vegan, GF*

Red bell pepper stuffed with seasoned rice, impossible burger and vegetables

Sides

MASHED POTATOES

SMOKED GOUDA MAC N CHEESE

OVEN ROASTED POTATOES

BACON GREEN BEANS

VEGETABLE MEDLEY *GF*