



Catering Menu:

Sharables: (Cost per person)

Smoked Feat & Avocado Dip – Toasted Christinis, Avocado Honey (\$8 per person)

Assortment of wings (Up to three Flavors) – (\$6 per Person)

Baby Gem Wedge Salad – Piquillo Cesar, Pepitas, Queso Fresco (\$5 per Person)

Pretzel Bites – Stone Grain Mustard, Beer Cheese (\$5 per Person)

BBQ Cobb Salad – Charred Corn, Smoked Bleu Cheese, Bacon,

“Hass” Avocado, Hard Boiled Egg (\$7 Per Person)

Sheet Tray Corn Bread – Maple Syrup, Fig Butter (\$4 per Person)

Tortilla Chips & Smashed Avocado (\$5 per Person)

Wild Mushrooms- Garlic Bechamel, Parmesan Cheese, Lardon (\$7 per Person)

Sliders: (Cost Per Slider)

Steak Sliders – Caramelized Onions, Swiss, Horseradish Cream (\$5 per Slider)

Pulled Pork Sliders – BBQ Sauce, Pickles, Kona Rolls (\$4 per Slider)

**Burger Sliders – Grilled Onions, Smashed Avocado, Cheddar Cheese, Shoosh Sauce
(\$5 Per Slider)**

**BBQ Family Style: (\$25 per Person for two proteins,
\$30 per Person for three proteins)**

Beef Brisket

Pulled Pork

Smoked Tri Tip

Smoked Salmon (+\$5 Upcharge)

St Louis Ribs

Beer Brine Chicken

Sides: (Two sides included – Extra side is \$5 per person)

Potato Salad

Charro Beans

Street Elote

Pasta Salad

Verde Coleslaw

Desserts: (\$55 Cost per tray)

Family Style Cobbler – Peach, Apple, Cherries