



# catering menu options

## appetizers

### **CLASSIC DEVILED EGGS**

with paprika and chives

### **CRISPY SHORT RIB CROQUETTES**

served with spicy horseradish sauce and shaved pecorino

### **GOCHUJANG WINGS**

crispy with a sweet and spicy sauce

### **SPICY CHEDDAR DIP**

with diced peppers, andouille sausage and rosemary garlic toast

### **GRILLED OCTOPUS**

served with marinated portobello mushroom

### **HAND CUT FRENCH FRIES**

cut fresh from idaho potatoes crisped, seasoned, and piled high, served with our house dipping sauce

## sides

### **CHARRED BROCCOLINI**

with crispy garlic and pickled chilis

### **HOUSE MADE POTATO CHIPS**

hand cut and fried fresh

### **FINGERLING POTATOES**

with rosemary salt and black pepper

### **HOT HONEY CAULIFLOWER**

seasoned and topped with toasted breadcrumb

## soup & salad

### **CAESAR SALAD**

romaine lettuce, shaved pecorino, with house made croutons and caesar dressing\*

### **HOUSE SALAD**

mixed lettuce, tomato, red onion, with a house vinaigrette dressing

### **SOUPS**

the soup option is limited to the chef's soup of the day and will be set the week of the event

## sandwich/tacos

### **MAHI TACOS**

cajun seasoned, blackened mahi with spicy slaw, pico de gallo, and avocado

### **HOUSE BURGER**

with cheddar, caramelized pork belly, lettuce, tomato, pickles and burger sauce\*

### **BUTTERMILK CRISPY CHICKEN SANDWICH**

with lettuce, slaw and spicy mayo

### **PASTRAMI SANDWICH**

sliced thin and piled high on a baguette with aged cheddar, pickles, spicy slaw, and garlic mustard

### **STEAK SANDWICH**

marinated sliced skirt steak on a fresh garlic baguette, topped with melted fresh mozzarella, sauteed onions and marinated portobello mushrooms

## entrées

### **HOT HONEY CHICKEN**

crispy fried and served over grits with hot honey and pickled chilis (no side)

### **ASADA SKIRT STEAK**

\* cooked to order and served with a chimichurri sauce

### **THE BEST CHICKEN ON THE BLOCK**

bell and evans boneless 1/2 chicken, brick roasted with a lemon white wine sauce

### **GRILLED JAPANESE EGGPLANT**

sliced and layered over cashew ricotta, and topped with roasted red pepper

### **\*SESAME TUNA STEAK**

sesame crusted, seared and served over shallot quinoa, with pepper, carrot, cucumber, & wasabi vinaigrette