

PACKAGES

ALL PACKAGES ONSITE\OFFSITE INCLUDE GARDEN SALAD with Cucumber Slaw & Tomatoes CORNBREAD with Honey Butter	
ONSITE\PICKUP CATERING	<p>KEEP IT EASY \$35 PP <i>2 proteins, 2 sides</i></p> <p>NICE BACKYARD \$45 PP <i>3 proteins, 3 sides</i></p> <p>MAKING MEMORIES \$55 PP <i>3 starters, 3 proteins, 2 sides, 1 housemade pasta</i></p>
<p>WEDDING\OFFSITE CATERING</p> <p>All the details matter! We work well with all facilities and we make sure we leave it cleaner than when we arrived.</p> <p>PACKAGE INCLUDES</p> <ul style="list-style-type: none"> • 2 starters (passed) • 2 starters (stations) • 3 proteins • 2 sides • 1 pasta 	<p>FULL SERVICE \$120 PP</p> <p><i>This package is for events such as weddings, company picnics, birthday parties, anniversaries. We work in all environments including banquet halls, vineyards, farms, community centers, back yards.</i></p> <p><i>We will fully staff all food aspects of your event including but not limited too</i></p> <ul style="list-style-type: none"> • Facilitating Rentals, Table Setup, Event Coordination & Organization, Creating Timelines for all vendors etc...
<p>COCKTAILS & HORS D'OEUVRES</p> <p>Just an excuse to be together</p>	<p>EASY SOCIAL \$15 PP <i>2 starters (stations), 1 drink</i></p> <p>CORPORATE GATHERING \$25 PP <i>2 starters (stations) 1 starters (passed), 2 drinks</i></p>
<p>ALCOHOL</p> <p>Based on a two hour window OFFSITE SETUP - \$300.00</p>	<p>BEER & WINE \$20 PP <i>Domestic, Imported, You Decide!</i></p> <p>FULL BAR \$25 PP <i>Full Bar, Craft Beer, Craft Cocktails, Wine, etc...</i></p>
<p>BEVERAGE</p> <p>Based on a two hour window</p>	<p>SODA STATION \$3 PP <i>Coke products</i></p> <p>COFFEE & TEA \$3.5 PP <i>Regular, Decaf, assortment of teas</i></p>

UTENSILS

INDIVIDUAL SETUP | \$2.5 PP *Includes plate, utensils, wet-
nap, napkin*

SPOONS OR TONGS | \$2 *These are used to serve off a buffet*



PROTEINS		VEGETABLES & SIDES	VEGETARIAN
SMOKED MEATS	PULLED PORK PRIME RIB (MP upcharge) BRISKET WHOLE CHICKEN BABY BACK RIBS PULLED CHICKEN TURKEY with Herb Butter HOUSE-MADE SAUSAGE with Onion Strings SMOKED WINGS with Dressing	ALL VEGETARIAN OPTIONS	QUINOA SALAD (vegan) with Vegetables GRILLED ASPARAGUS with Lemon Zest BROCCOLINI with Roasted Garlic CREAMED SPINACH GARLIC MASHED POTATOES House Favorite! LEMON ROASTED POTATOES with Herbs APPLE JICAMA COLESLAW Fresh and Light MACARONI & CHEESE World Famous! ANCIENT GRAIN SALAD (vegan) Quinoa Mediterranean HERB PASTA SALAD GRILLED VEGETABLES (vegan) Garlic, Sherry Wine, Ginger CARROTS Simple, Butter and Salt
LAND	<u>BEEF</u> NEW YORK STRIP with Maître d' Butter RIB EYE dry aged in house (MP upcharge) FILET with Maître d' Butter (MP upcharge) TOP SIRLOIN with Maître d' Butter BISTEC ENCEBOLLADO with Sautéed Pepper \ Onions <u>CHICKEN</u> MARRY ME CHICKEN with Sun Dried Tomatoes HONEY GARLIC CHICKEN with Broccoli POLLO GUISADO with Rice CHICKEN MARSALA with Potatoes CAJUN BLACKENED CHICKEN with Ginger Rice FRIED CHICKEN with Honey & Slaw CHICKEN ROULADE with Garlic Mash \ Spinach <u>PORK</u> PORK TENDERLOIN with Tarragon Mustard Gravy PERNIL PORK with Arroz Con Gandules TAVERN PORK with Spinach Cream Sauce, Mushrooms, Butter SICILIAN PORK House Made Sausage, Charred Red Pepper, Onion, Potato, Garlic, Broccoli	APPETIZERS	COLLARD GREENS with Hamhocks BAKED BEANS with Pork BRUSSEL SPROUTS with Beef Tallow POTATO SALAD with Egg ARROZ CON GANDULES Yellow Rice
SEA	SHRIMP DRUNKEN NOODLES with Basil SHRIMP & ASPARAGUS STIR FRY with Rice LEMON MISO SALMON with Purple Cabbage HONEY GARLIC SALMON with Broccoli CAJUN BLACKENED SALMON with Ginger Rice TOMATO VODKA SAUCE SALMON with Orzo TARRAGON MUSTARD SALMON with Potatoes JUMBO LUMP CRAB CAKES (MP upcharge)	PASSED/STATIONS	<u>SLIDERS</u> served on mini brioche SMOKED CHICKEN SALAD MUSHROOM (vegetarian) GRILLED CHEESE (vegetarian) FRIED CHICKEN PULLED CHICKEN BRISKET CAROLINA PULLED PORK BLT BACON CHEESEBURGER MEATBALL BUFFALO CHICKEN SAUSAGE with Charred Red Pepper, Cheese, Aioli TRIPLETA similar to a Cuban
PASTA	MARINARA Penne Pasta ALA VODKA Paccheri Pasta CACIO PEPPE (vegetarian) Bucatini Pasta FRA DIAVOLO (MP upcharge) Paccheri Pasta, a little spicy with crab & shrimp MISO MUSHROOM Paccheri Pasta BROCCOLI RABE & SAUSAGE Paccheri Pasta ALFREDO Fettuccine Pasta MEATBALL RAVIOLI PICADILLO Tonnarelli Pasta		<u>STREET TACOS</u> served with red onion, cilantro, lime CHICKEN BRISKET PORK CAJUN SALMON BUFFALO CHICKEN GRILLED SHRIMP BEEF BARBACOA
			CAPRESE SHOOTERS Burrata, Tomato, Balsamic, Basil STUFFED CORNBREAD stuffed with Pulled Pork HONEY BLUE POTATO CHIPS housemade chips FRIED SHRIMP housemade cocktail sauce VEGETABLE CRUDITE POLENTA BITES with Parmesan and Mushrooms DEILED EGGS with Egg CHEESE BOARD MINI PASTELON MUSHROOM TOAST STUFFED MUSHROOMS with Pork & Polenta MINI CRAB CAKES (MP upcharge) TOSTONES with Pulled Pork CHEESE & CHARCUTERIE (MP upcharge) JUMBO SHRIMP COCKTAIL GORGONZOLA ENDIVES MEATBALLS housemade Beef & Pork BACON & APPLE LOLLIPOPS BUFFALO CHICKEN BITES JUMBO SHRIMP COCKTAIL (MP upcharge)