



Catering Menu, Summer 2018

<u>Appetizers</u>	<u>Price pp</u>
Spinach Artichoke Spread - House made spread, pita	\$2.50
Drunken Mushrooms - Wine, garlic, grilled baguette	\$2.75
Twice Fried Traditional or Boneless Wings - Garlic parmesan, buffalo, sweet BBQ, or Korean BBQ Sauce, house-made ranch or blue cheese	\$3.25
Edemame Hummus - Fresh vegetables, pita	\$2.25
<u>Main Course</u>	<u>Price pp</u>
Mac 'n Beer Cheese - Cavatappi noodles, house-made Sunkissed Blonde beer cheese (add chorizo, house smoked pulled pork or chicken)	\$10 \$2 add pp
Pulled Pork - House smoked pulled pork on a brioche bun w/ BBQ sauce on the side Side of french fries or seasoned chips	\$11
Chicken breast - baked/grilled with a choice of potato & vegetable	\$15
<u>Sweets</u>	<u>Price pp</u>
Assorted Cookies / brownies	\$2
Chocolate Torte	\$3
Seasonal Cheese Cake	\$3

20% gratuity on all large parties