



CATERING MENU

APPETIZERS

All items are served Buffet Style and designed for 2 hours of service.
Catering orders must be submitted no less than 10 days prior to event date.

Spicy Boiled Peanuts \$8

boiled with smoked turkey legs, sriracha & red pepper flakes | Serves approximately 15 guests

Veggie Tray \$40

bell peppers, celery, carrots, cucumbers & broccoli served with house-made ranch & bleu cheese | Serves approximately 20 guests

Fruit Tray \$40

assorted melons, pineapple, grapes & seasonal fruits | Serves approximately 20 guests

25/50 Disco Dumplings \$25/\$50

chicken & vegetable stuffed fried dumplings and served with house-made disco sauce

Spring Roll Trays \$40

Pizza stuffed with pepperoni, mozzarella & basil served with house-made marinara to dip

Veggie stuffed with peppers, onion, carrots, mushrooms, broccoli, cabbage and ginger served with house-made disco sauce to dip

Philly stuffed with philly steak, & grilled onions & peppers served with house-made smoked gouda fondue to dip

Mozzarella stuffed with fresh mozzarella cheese served with house-made marinara to dip

Serves approximately 12 guests (24 pieces per tray)

SLIDERS

\$30

Serves 8 sliders per tray

Hot Italian

prosciutto, salami, pepperoni, mozzarella, pepperoncinis, pesto and balsamic glaze

Cheese Burger

melted american cheese

Pimento

house made pimento cheese, arugula and tomato

B.L.T.

applewood smoked bacon, iceberg lettuce, tomato and Duke's mayo

Chicken Parmesan

grilled or fried chicken, mozzarella, pepperoncini, house-made marinara & parmesan cheese

Caprese

tomato, mozzarella, arugula, pesto & balsamic reduction.

WINGS

50z/\$70 | select up to 2 flavors

100/\$140 | select up to 4 flavors

plain | hot buffalo | honey habanero | lemon-pepper | teriyaki | hot yaki | ranch | honey mustard | bbq disco sauce | jerk | old bay

Served with house-made ranch, bleu cheese & celery.

DIPS

Single Dip Tray \$30 / Double Dip Tray \$50

Served with tortilla chips and fried pita wedges

pimento cheese | spinach artichoke | buffalo chicken
smoked gouda fondue | chili | guacamole

SELF SERVE STATIONS

\$5 PER GUEST

Loaded Tater Tot or French Fry Bar

served with your choice of tater tots or french fries

Original

house-made smoked gouda fondue, applewood smoked bacon bits, parmesan cheese, sour cream & green onions

Chili Cheese

house-made holy city chili, mixed cheese, sour cream & green onions

Buffalo Chicken

house-made buffalo chicken dip, bleu cheese dressing & bleu cheese crumbles

Nacho Bars

served with tortilla chips, diced tomatoes, pickled jalapeños, pickled red onions, sour cream & guacamole

Holy City Chili

served with house-made gouda fondue

Chicken Philly

served with house-made gouda fondue, grilled peppers and grilled onions

Steak Philly

served with house-made gouda fondue, grilled peppers and grilled onions

Veggie

served with house-made gouda fondue, grilled peppers, onions and mushrooms

BUFFET PACKAGES

The Pregame Buffet

\$18 per guest / light appetizers

Includes:

spicy boiled peanuts

choose 1 tray:

veggie tray or fruit tray

choose 1 spring roll:

pizza, philly steak, veggie, mozzarella

choose 2 dips:

buffalo chicken, spinach artichoke, smoked gouda fondue, chili, guacamole, pimento cheese

choose 2 wing flavors:

buffalo, teriyaki, honey habanero, hot yaki, disco sauce, honey mustard, bbq, ranch dry rub, lemon pepper dry rub, jerk seasoning dry rub, old bay dry rub

The Big Game Buffett

\$20 per guest / heavy appetizers

Includes:

choose 2 sliders:

hot italian, cheeseburger, pimento cheese, BLT, chicken parmesan, caprese

choose 2 wing flavors:

buffalo, teriyaki, honey habanero, hot yaki, disco sauce, honey mustard, bbq, ranch dry rub, lemon pepper dry rub, jerk seasoning dry rub, old bay dry rub

choose 2 sides:

tater tots, french fries, veggie tray, fruit tray, cucumber & bean salad, garden salad or caesar salad

The All American Buffet

\$22 per guest / dinner

Includes:

Nathan's all beef hot dogs + hand pressed burger patties + buns

toppings and condiments

choose 2 sides:

tater tots, french fries, veggie tray, fruit tray, cucumber & bean salad, garden salad or caesar salad

DESSERTS

WE PROUDLY SERVE BROWN'S COURT BAKERY

COOKIES \$30/dozen

Chocolate Chip [Gluten Free] | Monster [Gluten Free] | Cap'n Crunch Marshmallow | Double Chocolate Twix | Ginger Molasses | Oatmeal Raisin | Oreo White Chocolate | Snickerdoodle

BEVERAGES

DESIGNED FOR 3 HOURS OF SERVICE

Shots are not included in package pricing.

The Bumpers Package / \$3 per guest

non alcoholic drink package

includes:

Coca Cola products, Ginger Ale, Juices, Teas and Pink Lemonade

The Split Package / \$20 per guest

includes:

DOMESTIC BOTTLES AND CANS: Bud Light, Budweiser, Miller Light, Coors Light, Miller High Life, Michelob Ultra, PBR

HOUSE WINES: Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio

The Spare Package / \$25 per guest

includes:

DOMESTIC BOTTLES AND CANS: Bud Light, Budweiser, Miller Light, Coors Light, Miller High Life, Michelob Ultra, PBR

HOUSE WINES: Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio

WELL LIQUOR: Vodka, Gin, Rum, Tequila, Bourbon, Whiskey

The Strike Package / \$30 per guest

includes:

DOMESTIC BOTTLES AND CANS: Bud Light, Budweiser, Miller Light, Coors Light, Miller High Life, Michelob Ultra, PBR

CRAFT BEERS: *Ask for current selections!*

PREMIUM WINES: MacMurray Pinot Noir, Louis Martini Cabernet Sauvignon, Edna Valley Chardonnay, Benvolio Pinot Grigio, Kaiken Malbec, Mohua Sauvignon Blanc, Perrin CDR Rose, La Marca Prosecco

MID-SHELF LIQUOR: Tito's Vodka, New Amsterdam Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Rum Haven Coconut, Espolon Blanco Tequila, Espolon Reposado Tequila, Jim Beam Bourbon Whiskey, Jack Daniels Tennessee Whiskey, Tullamore Dew & Jameson Irish Whiskeys

The 300 Package / \$35 per guest

includes:

DOMESTIC BOTTLES AND CANS: Bud Light, Budweiser, Miller Light, Coors Light, Miller High Life, Michelob Ultra, PBR

CRAFT BEERS: *Ask for current selections!*

PREMIUM WINES: MacMurray Pinot Noir, Louis Martini Cabernet Sauvignon, Edna Valley Chardonnay, Benvolio Pinot Grigio, Kaiken Malbec, Mohua Sauvignon Blanc, Perrin CDR Rose, La Marca Prosecco

TOP SHELF LIQUOR: Grey Goose Vodka, Ketel One Vodka, Stolichnaya Vodkas, Hendricks Gin, Tanqueray Gin, Bombay Sapphire Gin, Mt. Gay Rum, Myer's Dark Rum, Gosling's Dark Rum, Patron Silver Tequila, Herradura Reposado Tequila, Don Julio Blanco and Añejo Tequilas, Bulleit Bourbon, Bulliet Rye Whiskey, Crown Royal Whiskey, Makers Mark Bourbon Whiskey & Dewar's Scotch

[Additional fine liquors and cordials are available upon request. Please have selections submitted 10 days prior to event.]