



Catering Menu



**Gourmet
Burgers &
Loaded sides**



**Loaded Fry Station: \$200 Feeds 20-30
\$100 Feeds 10-20**
Choice of two options: \$80 for additional options.

Piggin Fries: Seasoned Fries, Cheese Sauce, Bacon Bits, Ranch, Green Onion Garnish.

Brisket Fries: Seasoned Fries, Cheese Sauce, BBQ Brisket, Cilantro Sauce, Green Onion Garnish.

Flammin Fries: Seasoned Fries, Cheese Sauce, Fried Buffalo Chicken, Ranch, Green Onion Garnish.

Mac Fries: Seasoned Fries, Cheese Sauce, Cheesy Macaroni, Bacon Bits, Chipotle Sauce, Green Onion Garnish.



Minimum 25 pieces \$8 each

Chez Burger: Beef Patty, Green Leaf, Tomato, Red Onion, American Cheese, Thousand Island on a Potato Bun.

Fire Belly Burger: Beef Patty, Arugula, Tomato, Pickled Thai & Serrano Chilies, American Cheese, Spicy Aioli on a Potato Bun.

Hangry Fit Burger: Turkey Patty, Avocado, Swiss Cheese, Green Leaf, Tomato, Garlic Aioli on a Potato Bun.

Minimum 25 pieces \$10 each

We Be Jammin: Beef Patty, Arugula, Tomato, Onion Jam Prosciutto, Garlic Aioli on a Potato Bun.

Cali Burger: Beef Patty, Green Leaf, Tomato, Fried Egg, American Cheese, Bacon, Avocado Thousand Island on a Potato Bun.

Messy Meat Eater: Beef Patty, Brisket, Bacon, American Cheese, Grilled Onion, BBQ sauce on a Potato Bun.



Minimum 36 pieces \$3 each

Cookies: White Chocolate Biscoff, Chocolate Chip, Sprinkle, Red Velvet, Peanut Butter, Lemon Bar.

Mini Cheesecake Tarts: Biscoff, Vanilla, Chocolate Oreo, Red Velvet, Strawberry.

Banana Pudding Tarts: Nilla Wafer, Biscoff Cookie, Red Velvet, Fudge Brownie

Fudge Brownies

Minimum 36 pieces \$4 each

Mini Cakes: Chocolate Oreo, Strawberry Crunch, Red Velvet, Carrot, Sprinkle, Tres Leches.

Mini Cheesecake Loafs: Biscoff, Vanilla, Chocolate Oreo, Red Velvet, Strawberry.



Desserts



Minimum 48 pieces \$3 each

Dessert Shooters:
Strawberry Cheesecake, Chocolate Mousse Cake, Vanilla Cake, Tres Leches, Carrot Cake, Crème Brule, Chocolate Cake, Red Velvet Cake, Banana Pudding.





B u f f e t T r a y s

Sides \$30
Minimum 2 Half Trays Each Tray Feeds 15-20 People.

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| Creamy Mash Potatoes With Gravy. | Creamed Corn. |
| Creamed Spinach. | Cheesy Macaroni & Cheese. |
| Roasted Vegetables. | Baked Beans |
| Macaroni Salad | Potato Salad |

Pasta \$40 Sub Shrimp \$55
Minimum 2 Half Trays Each Tray Feeds 15-20 People.

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| Chicken Alfredo | Creamy Tomato Penne With Sausage |
| Beef Bolognese | Basil Cream Chicken Pasta |
| Chicken Plicata | Sundried Tomato Chicken Pasta |
| Spicy Chicken Curry Pasta | |



Platters Feed 15-20 People

- Veggie Platter \$35
- Fruit Platter \$40
- Charcuterie Board \$50



Minimum 10 Bowls \$8 each

Açaí Base, Granola, Fruit, Peanut Butter, Sliced Almonds, Mulberries, Honey.

Pitaya Base, Chia Pudding, Granola, Almond Butter, Sunflower Seeds, Fruit, Agave.

Coconut Base, Chia Pudding, Granola, Almond Butter, Sliced Almonds, Pumpkin Seeds, Fruit, Honey.

Can Be Customized.

A ç a i B o w l s

