



CATERING MENU

APPETIZERS

STUFFED PORTABELLO BITES (V) 4
Oven-baked mushroom caps filled with cream cheese and topped with parmesan and garlic bread crumbs

MIXED GREEN SALAD (V) 3
With ranch & balsamic dressing

CAPRESE SALAD (V) 4
Fresh mozzarella, tomato, and basil with balsamic glaze

SOFT PRETZEL BITES (V) 4
Served with craft beer cheese

SIDES

SWEET & TANGY APPLE SLAW 3
Southern style tangy apple coleslaw

VEGETABLE TRAY 3
Seasonal vegetables with ranch for dipping

BAKED MACARONI & CHEESE 5
Elbow macaroni with a three cheese blend

CRISPY TATOR TOTS 4
Served with ketchup

ENTREES

CHICKEN TENDERS 7
With ranch and bbq sauce

CHICKEN BLT WRAPS 6
Crispy fried chicken with bacon, lettuce, tomato, and ranch wrapped in a flour tortilla.

VEGETARIAN WRAPS (V) 8
Plant-based tenders with roasted red peppers, chipotle mayo, and provolone cheese wrapped in a flour tortilla,

CHICKEN PARM SLIDERS 6
Crispy Chicken, Smooth Marinara, Provolone

PENNE PASTA BAKE (V) 5
Topped with parmesan cheese and served with garlic texas toast

DESSERT

CINNAMON SUGAR PRETZEL BITES 3

COOKIE TRAY 2
Chocolate Chip, Sugar, or Assorted

25 person minimum. Prices indicated are per person. Please add 11.6% tax and 20% gratuity when considering prices