

CATERING MENU







PRETZELS

\$12/PERSON

- Half of a 9-inch pretzel
- Served with Cheese Sauce and Mustard

CHIPS AND SALSA

\$30 - SERVES 8-10

- Yellow Corn Tortilla Chips
- Served with a Fire Roasted Chipotle Salsa

WINGS \$3.50/WING

- Bone-in Flats with your choice of sauce:
 - Sticky Korean
 - o Grimm Hot Sauce
 - o BBQ
 - Served with house-made Ranch and Blue Cheese sauces plus a side of carrots and celery

CHEESE CURDS

\$80 - SERVES 20-25

- Garlic White Cheddar Cheese Curds
- Served with Chipotle Ranch or your choice of sauce

CROQUETES

\$125 - SERVES 20

BASED ON TWO PER PERSON

 Golden and crispy, our croquettes are savory bites with a creamy, flavorful center consisting of mashed potatoes, cheddar cheese, and bacon







CHARCUTERIE

\$100 - SERVES 20-25

- Customizable Charcuterie Board with your choice of 3-5 cheeses, 2 dips, and crostini
- Dips: Hummus, fig jam, strawberry or blackberry preserves

CAPRESE SKEWERS

\$80 - SERVES 20-25

 Cherry tomatoes, basil, balsamic glaze drizzle, mozzarella pearls

VEGGIE BOARD

\$85 FULL / \$45 HALF

FULL SERVES 20-25 PEOPLE

- A variety of red and yellow peppers, broccoli, cauliflower, cherry tomatoes, cucumber, celery, carrots, and snap peas
- Served with both Traditional and Romesco (red pepper and tomato) hummus

BRUSCHETTA

\$100 - SERVES 25-30

BASED ON TWO PER PERSON

• Sliced French bread baguette topped with fresh mozzarella, sliced cherry tomatoes, basil, and balsamic glaze drizzle



PLATTERS



PINWHEEL PLATTER

\$50-\$140 - SERVES 15-20

- Chicken Caesar (\$80/Platter)
 - Baked chicken, parmesan cheese, Italian breadcrumbs, and Caesar dressing
- Cranberry Turkey (\$125/Platter)
 - Cream cheese mixed with cranberry sauce, green apples, Swiss cheese, and roasted turkey
- Ham and Cheddar (\$50/Platter)
 - o Cream cheese, cheddar cheese, and ham
- Italian (\$140/Platter)
 - Ham, salami, pepperoni, provolone, cream cheese mixed with Italian seasoning, pepperoncini peppers, and black olives
- Veggie (\$125/Platter)
 - Cream cheese mixed with ranch seasoning, green onion, red bell pepper, celery, black olives, and cheddar cheese

MEATBALL PLATTER

\$200 - SERVES 40

- Crispy baked handmade ground beef or turkey meatballs
- Served with marinara, BBQ, and sweet and sour dipping sauces

FINGER SANDWICH PLATTER

\$65-90 - SERVES 15-20

- Choice of Cold or Hot panini style sandwiches sliced into four bite-sized slices served on either Sourdough or Rye
 - Roast Beef
 - Ham and Swiss
 - Turkey and Cheddar
 - Avocado Griller (+\$25) Turkey, provolone, avocado puree, goat cheese, and pesto
 - Cali Club (+\$25) Ham, turkey, cheddar cheese, bacon, lettuce, tomato, and ranch







SLIDERS \$8-10

- Buffalo Chicken Slider \$8/slider
 - o Slider Bun with buffalo chicken, lettuce, and tomato
- BBQ Pork Slider \$10/slider
 - Slider bun with BBQ sauced pork, coleslaw, and a Fresno pepper topper
- Chicken Bacon Ranch- \$8/slider
 - o Slider bun with chicken, bacon, and ranch

HAMBURGERS \$18

- Handmade 5 oz seasoned beef patty grilled to medium well
 - Toppings: lettuce, tomato, pickle, red onion, jalapenos, pickled fresno peppers, crispy onions, mushrooms, avocado with choice of cheddar/Swiss/pepper jack cheese
 - Sauces: ketchup, mustard, mayo, Grimm burger sauce,
 BBQ, garlic aioli, spicy mustard
 - Premium toppings(+\$3) bacon, pulled pork

BRATS \$15

- Bison, Elk, or Beer Brat
- Served on a Hoagie Roll with Cuban mustard and Sauerkraut

GREAT ADD-ONS:

FRIES \$60 - SERVES 20 BOULDER CHIPS \$2/BAG

- Comes with ketchup and ranch for dipping
- Single bag of Boulder Chips in various flavors





FAMILY STYLE

SHEPHERD'S PIE

\$200 - SERVES 20

 Green onion, celery, carrots, garlic, bacon, and cheddar cheese mixed into mashed potatoes and baked until top is golden brown

LASAGNA \$250 - SERVES 20

 Homemade red sauce layered with lasagna noodles, cheese mixture, with choice of ground beef or Italian sausage

MAC + CHEESE

\$60 - SERVES 15-20

• Creamy American style elbow macaroni baked fresh



SMORGASBOARD



TACO BAR

\$15-20/PERSON

• Chicken: \$20/person

• Ground Beef: \$20/person

- Veggie: \$15/person (zucchini, red onion, red pepper, roasted tomatoes, black beans, avocado)
- Includes:
 - Flour and corn tortillas, lime slices, pico de gallo, guacamole, cilantro, cotija, corn elote (corn, jalapenos, cilantro, cotija, mayo, sour cream, paprika, cayenne, chili powder, and lime)

NACHO BAR

\$18+/PERSON

- Add ground beef, chicken, or pork (+\$2)
- Includes:
 - Tortilla chips, homemade cheese sauce, salsa, sour cream, guacamole, onion, jalapenos, shredded cheddar cheese, black olives, hot sauce, black beans

PASTA BAR

\$35+/PERSON

- Add chicken, shrimp, sausage, or homemade meatballs (+\$8)
- Your choice of pasta with homemade alfredo, marinara, cheese sauce, or lemon herb cream sauce.



SMORGASBOARD



MAC & CHEESE BAR

\$25/PERSON

- Build your own American style elbow macaroni baked fresh
- Additional toppings:
 - o Chicken, pulled pork, jalapenos, green chilies

SANDWICH BAR

\$30/PERSON

- Build your own with your choice of:
 - Sourdough and Rye bread, ham, turkey, roast beef, Swiss, cheddar, lettuce, tomato, mayo, mustard, and **Boulder Chips**

\$12+/PERSON **SALAD BAR**

- Add ground beef, chicken, or pork (+\$2)
- Build your own with your choice of:
 - Mixed greens, red pepper, onion, tomatoes, cucumber, goat cheese, ranch and golden balsamic