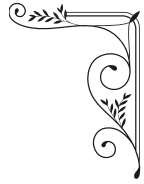


MAIN CATERING

Menu Options



- BURGERS -

AMERICAN CLASSIC

Grass-fed beef burger with American cheese, local pickle, and organic ketchup

SWISS BURGER

grass-fed beef burger with Swiss cheese, chipotle aioli and organic field greens

BRIE AND CARAMELIZED ONION

Grass-fed beef burger with triple cream brie and organic caramelized onions

JERK TURKEY

Hormone free jerk turkey burger with chipotle aioli and organic field greens Impossible Burger

FALAFEL

Vegan falafel burger with red onion and Persian cucumber (yogurt sauce optional)

MUSHROOM SWISS

Grass Fed Beef topped with a medley of mushrooms and swiss

- GRILLED CHEESE -

TRADITIONAL

grilled cheese with alehouse cheddar and American on country Miche

FRENCH- ONION TARENATAISE

grilled cheese with beef stock deglazed caramelized onions on sourdough

BRIE AND FIG

triple cream brie grilled cheese with Italian fig paste on brioche topped with cinnamon sugar

SOUTHWEST

Jalapeno Havarti and Chipotle gouda on country miche

- TACOS -

SHREDDED STEAK

Grass-fed shredded flank steak tacos with queso fresco, fresh pico and sliced radish on corn tortillas with lime wedge garnish

SHREDDED CHICKEN

Hormone free shredded chicken tacos with fresh pico, shredded cabbage and optional guacamole on corn tortillas with lime wedge garnish

CHORIZO AND POTATO

Fresh chorizo and potato tacos with salsa verde on flour tortillas

AL PASTOR

Pineapple Marinated grilled pork served with chopped onion, fresh cilantro and pineapple

SWEET POTATO AND BLACK BEAN

Diced, fried seasoned cubes of sweet potato with Sauteed black beans, topped with fresh pico

BUFFALO CAULIFLOWER

Tempura battered Fried cauliflower, tossed with buffalo sauce topped with blue cheese crumbles (or vegan feta), and celery slaw on a flour tortilla

FRIED FISH TACO

Fried catch of the day w/ fresh slaw and salsa served on a warm tortilla. Note: for grilled fish, please add \$4 for Mahi upgrade

- EMPANADAS -

PERNIL

citrus marinated roasted pork and cheese

PICADILLO

grass-fed ground beef, cheese, olive, and egg- can be made vegetarian

BEAN AND CHEESE

BUFFALO CHICKEN

BBQ JACKFRUIT

- QUESADILLAS -

CHICKEN

STEAK

CHEESE

BBQ JACKFRUIT AND CHEESE

can be made vegan

- PANINI -

ITALIAN CHICKEN

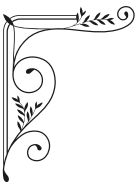
Marinated chicken breast, fresh pesto, roasted peppers and fresh mozzarella

CAPRESE

Fresh tomatoes, fresh mozzarella, basil chiffonade, w/ a balsamic reduction drizzle

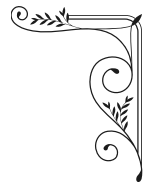
SEASONAL VEGETABLE

Assorted seasonal vegetables- marinated and grilled, goat cheese on french bread



SPECIALTY MENU

Options



All of these items are additional cost per person, prices vary based on market price and availability

Steak sandwich Panini - Fresh grilled steak, melted mozzarella on garlic and rosemary ciabatta - Please allow extra time, steak is cooked to order

Shrimp Taco - Blackened or fried shrimp with fresh Brussels slaw and salsa served on a warm tortilla

Thai Shrimp Taco - Fried shrimp tossed in sweet chili sauce and topped with sriracha aioli slaw

Birria w/ consomme - Stewed beef, served with cheese-crust corn tortillas, topped with onions and fresh cilantro, dipped and served with consomme

Harvest Pork Sandwich - Roasted, seasoned pork loin drizzled with apple butter and shaved brussel sprouts served on french bread

Pork Panini - Pork, Provolone and garlic spinach - Thinly sliced roast pork loin, melted provolone and garlic sauteed spinach

Alehouse Burger - Grass-fed beef burger with thick cut bacon and Vermont Farmstead Alehouse Cheddar

Bacon and Gorgonzola Burger - Grass-fed beef burger with thick cut bacon, dolce gorgonzola and arugula

Buffalo Chicken Burger - Fresh-ground hormone free chicken dipped in buffalo sauce and topped with blue cheese and celery slaw

Banh Mi Xiu Mi - Meatball - Pork and Jasmine rice meatballs simmered in tomato sauce topped with pickled daikon carrots and persian cucumber, and garnished with fresh cilantro and served on french bread

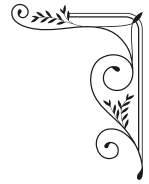
Banh Mi - (roast pork) Slow roast pork w/ pork pate, topped with pickled vegetables, sriracha mayo and served on french bread

Lamb Burger - New Zealand ground lamb, topped with feta, cucumber, red onion and finished with yogurt sauce and Greek oregano



SIDE AND SIDE SALAD

Options



SIDE OPTIONS

Original Fries - Original fries tossed in sea salt

Old Bay Fries - fries tossed in old bay seasoning

Black Truffle Fries - tossed with black truffle oil, black truffle salt and finished with grated Parmesan cheese

Spicy Mayo Fries - tossed in Kimchi shichimi Tōgarashi and topped with kewpie mayo

Bombay Fries - tossed in garam masala and topped with curry ketchup

Pickle Fries- tossed in Canadian pickle seasoning and topped with fresh dill

Burnt brussel sprouts

Tostones

Maduros (sweet plantains)

SIDE SALADS

Organic Side Salad- , Organic field greens, cherry tomato, persian cucumber, sliced red onion topped with our signature dressing

Organic Beet and goat cheese salad - Organic field greens, roasted beets, fresh goat cheese, candied pecans topped with raspberry vinaigrette

Quinoa Salad - Organic White quinoa, feta cheese, Persian cucumber, kalamata olive, greek oregano, red onion tossed w/ a greek vinaigrette

Greek Salad- kalamata olives, feta, a over chopped vegetables with a greek vinaigrette

Seasonal Melon Salad

Coleslaw -Fresh shredded cabbage and assorted vegetables tossed with a creamy dressing

SPECIALTY SIDES AND SALADS- UP-CHARGES APPLY

Poutine- Hand Cut French fries topped with local cheese curds and smothered in our freshly made gravy

Kimchi fries (can be vegan)- Topped with Kimchi and Kewpie Mayo, and black sesame seeds

Loaded Street Fries- Steak, chicken or veggie meat - nacho style

Chopped Green Goddess Salad - cabbage, cucumber, green onion finely chopped with a creamy basil dressing

Cobb Salad - Bacon, blue cheese, and hard boiled egg, and avocado over chopped vegetable- add chicken for a main dish