CATERING MENU

Take-out only.
Each platter feeds approximately 15 people.

QTY.	COND./ SAUCES	PROTEINS	QTY.	COND./ SAUCES	MAC & CHEESES
		WINGS choice of wing sauce, blue cheese or ranch, celery upon request. \$60	-		CRAB MAC cavatappi pasta, white cheddar cheese sauce, claw crab, jumbo lump crab, old bay, parmesan topping.
		TENDERS choice of wing sauce, blue cheese or ranch, celery upon request. \$75	_	-	\$125 CHORIZO MAC cavatappi pasta, white cheddar cheese sauce, chorizo braised beef, parmesan topping. \$90
		CRAB DIP served with crostinis. \$75			
_		COCONUT SHRIMP served with thai chili glaze and carribean pineapple salsa. \$90			WHITE CHEDDAR MAC cavatappi pasta, white cheddar cheese sauce, crumbled potato chips, parmesan cheese. \$60
		BROILED MINI CRABCAKES served with lemon, choice of cocktail, tartar or remoulade. \$90			YELLOW CHEDDAR MAC cavatappi pasta, yellow cheddar cheese sauce, jack and cheddar
_		CHEESEBURGER SLIDERS burger, american cheese, brioche bun. condiments upon request. \$75			cheeses. \$60
		DECONSTRUCTED PULLED PORK SLIDERS			<u>FAJITAS</u>
		slow roasted pulled pork, bbq sauce, brioche slider buns. \$75 BABY BACK RIBLETS	_		VEGGIE broccoli, mushrooms, roasted onions + peppers, shredded lettuce, pico,
		served with bbq sauce. \$100 CHIMMI CHICKEN STRIPS			jack + cheddar, salsa, sour cream, rice, blackbeans, flour or corn tortillas. \$125
		SALADS	_		CHICKEN grilled chicken breast, roasted onions + peppers, shredded lettuce, pico, jack + cheddar, salsa, sour cream, rice, blackbeans, flour or
		COBB blackened chicken, greens, julienned carrots, hard-boiled egg, diced bacon, pico, crumbled bleu cheese, cucumbers, avocado, balsamic reduction. choice of salad dressing. \$155			corn tortillas. \$150 SIRLOIN FILET grilled sirloin filet, roasted onions + peppers, shredded lettuce, pico, jack + cheddar, salsa, sour cream, rice, blackbeans, flour or corn tortillas.
		CARRIBEAN AHI TUNA suzaki marinated ahi tuna, greens, julienned carrots, cucumbers, pineapple salsa, cusabi dressing. \$175			\$175
		MEDITERRANEAN			SOUPS & SIDES
		greens, cucumbers, tomatoes, red onion, roasted red peppers, green pepper rings, feta cheese, kalamata olives, grilled pita	<u></u>		TEXAS RED CHILI served with tortilla chips. \$50
		bread, balsamic vinaigrette. \$150			AVGOLEMENO SOUP served with saltines. \$40
		GARDEN greens, cucumbers, julienned carrots, tomato, jack and cheddar, croutons.			CRAB BISQUE served with saltines. \$60
		choice of salad dressing. \$125			SWEET MASHED POTATOES served with cinnamon butter. \$40
TODAY'S DATE			<u> </u>		RED SKINNED MASHED
PAYMENT DATE					POTATOES \$40
TOTAL - INCLUDING 6% SALES TAX					STEAMED BROCCOLI \$40
PAYMENT TYPE			-		SEASONED RICE \$40 SLAW \$40
MANAGER NAME SPECIAL INSTRUCTIONS:					υ 11.188 ψ ⁻ ΤΟ
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