

Event Menu

	10-15 people	20-30 people
Salads		
Shaved Veg	\$30	\$60
seasonal veg, kale, turmeric ginger vin, spent grain		
granola (Vegan/ GF Optional)		
Seasonal Caesar	\$36	\$72
assorted seasonal vegetables, black garlic,		
breadcrumbs, parmesan (Vegan/ GF Optional)		
Snacks		
Fries	\$30	\$60
rosemary, sage, parsley, preserved lemon aioli		
Wings	\$42 (21 wings)	\$84 (42 wings)
Choice of sauce: BBQ Dry Rub, Black Garlic Parmesan,		
Smoked Maple Buffalo (Served with bleu cheese and		
celery on the side)		
Mac and Cheese	\$42	\$84
three cheese, rigatoni		
Sandwich	es	
Burgers	\$90 (6 ea. No	\$180 (12 ea. No
bacon onion jam, cheddar, b&b mayo, lettuce, sesame	sides. Cut in half)	sides. Cut in half)
roll		
Fried Chicken	\$90 (6 ea. No	\$180 (12 ea. No
sichuan chili oil, cabbage slaw, comeback sauce,	sides. Cut in half)	sides. Cut in half)
sesame roll		
BBQ Cauliflower	\$80 (6 ea. No	\$160 (12 ea. No
cherry bbq, braised greens, crispy onion, cheddar,	sides. Cut in half)	sides. Cut in half)
sesame roll (vegan optional)		
Sweets		
Chef's Choice Cookie	\$45 (15 cookies)	\$90 (30 cookies)
(must order at least 1 week in advance)		
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A La Cart Pizzas

All pizzas are 12 in and cut into 8 slices

CHEESE \$13

tomato, mozzarella, parmesan, basil (add pepperoni +\$2)

BUFFALO CHICKEN \$17

fried chicken, blue cheese, smoked maple buffalo, celery, mozzarella

PEPPERONI PETE \$18

tomato, pepperoni, pickled chilis, ricotta, truffle honey

SAUSAGE \$15

house sausage, tomato, fennel, mozzarella, parmesan

GREENS \$15

roasted garlic, kale, pickled chilies, mozzarella, ricotta, parmesan

MUSHROOM \$16

roasted garlic, seasonal mushrooms, pickled onions, mozzarella, parmesan, black garlic aioli

MORTADELLA \$16

pork mortadella, roasted garlic, pickled onion, mozzarella, salsa verde, parmesan

ADD-ONS \$\$

pepperoni, sausage, pickled onion, pickled peppers, greens, mushrooms, anchovy, vegan cheese, ricotta, salsa verde, truffle honey