SLIDER BAR

\$20 per person

Includes 2 shareables and 2 slider styles

\$25 per person

Includes 3 shareables, 3 slider styles, and 1 dessert

\$30 per person

Includes 4 shareables, 3 slider styles, and 2 desserts

SHAREABLES

Seasonal Simple Salad greens, seasonal vegetables, champagne vinaigrette

Brussel Sprouts bacon, blue cheese, pecans, balsamic glaze

Caprese Pasta Salad fresh mozzarella, tomatoes, sweet basil, champagne vinaigrette, balsamic glaze

Loaded Tots

pulled pork, Beecher's Cheese Sauce and Mama Lil's sweet peppers Honey Lime Chicken Salad +\$2 pp

greens, roasted chicken, seasonal vegetables, roasted pepitas, cotija cheese, honey lime vinaigrette

Tapped Mac & Cheese add bacon +\$2 pp Beecher's flagship cheddar, fontina

Soft Pretzel Bites Beecher's cheese sauce

Honey Chipotle Wings +\$2 pp served with ranch

SLIDER STYLES

All ingredients are provided for you to build your sliders according to our signature recipe. Includes 2 slider buns per person.

Brisket Sliders +\$3 pp blackberry glaze, pickled red onion, garlic aioli

> Beer Can Chicken Sliders zesty slaw, garlic aioli

> > Pulled Pork Sliders zesty slaw, garlic aioli

Prime Rib Dip Sliders caramelized onion, provolone cheese, garlic aioli

Baby Bella Mushroom Sliders pickled red onion, goat cheese, balsamic glaze, garlic aioli

> Crab Cake Sliders +\$3 pp tartar sauce

GRAZING BOARDS

Charcuterie +\$12 pp Crudités +\$12 pp Toasted Baguettes +\$15 pp Dessert +\$12 pp

DESSERT

Bourbon Caramel Bread Pudding Brown Butter Chocolate Chunk Cookies Brownie Bites Lemon Ricotta Cupcake

TACO BAR

\$18 per person

Includes 1 taco style and 2 shareables

\$22 per person Includes 2 taco styles and 3 shareables

\$26 per person

Includes 4 taco styles and 4 shareables

Taco Bars include chips & salsa

SHAREABLES

Lime Cilantro Rice

Black Beans with Poblano Peppers

Fire Roasted Elote roasted corn, sweet peppers, Mama Lil's aioli, cotija cheese

Honey Lime Salad seasonal vegetables, roasted pepitas, cotija cheese, honey lime vinaigrette

TACO STYLES

Includes 2 tortillas per person, zesty slaw, roasted corn, cotija cheese, pickled red onions, mango sweet pepper salsa, and honey lime cilantro sauce

Primal Style Brisket +\$3 pp

Kalua Pulled Pork

Beer Can Chicken

Blackened Shrimp +\$3 pp

Fire Roasted Seasonal Vegetables

ADDITIONS

Sour Cream +\$1 pp Guacamole +\$2 pp Warm Queso Blanco Dip +\$3 pp

DESSERT

Bourbon Caramel Bread Pudding +\$4 pp Brown Butter Chocolate Chunk Cookies +\$4 pp Lemon Ricotta Cupcake +\$4 pp Brownie Bites ^{+\$4 pp}

PRIMAL BARBEQUE CATERING MENU

\$20 per person

Includes 1 Smoke House option and 2 shareables

\$24 per person

Includes 2 Smoke House options and 3 shareables

\$28 per person

Includes 3 Smoke House options and 4 shareables

price includes forks, paper plates, and napkins.

SMOKE HOUSSE Smoked Brisket +\$3 pp Baby Back Ribs +\$3 pp Kalua Pulled Pork Pulled Chicken Smoked Sausage Smoke House items include BBQ sauces Smoke House items include BBQ sauces Helen's Baked Beans Smoked Portobello Fire Roasted Elote Smoked Tofu

Sweet Pepper Slaw

Mac and Cheese

ADDITIONS

Price per person

Cornbread \$3 Simple Seasonal Salad \$4 Brownie Bites \$4

Dill Pickles

Potato Salad

Texas Toast \$2 Soda / Water \$2 Bag of Frito's \$2

GRAZING BOARD MENU

\$30 per person

includes assortment of Charcuteries, Crudités, Toasted Baguettes, Desserts boards

Charcuteries

A La Carte \$12 per person gouda, whipped goat, brie, Beecher's Flagship cheeses salami, prosciutto seasonal and dried fruit, fig jam, mixed nuts, assorted crackers

Crudités

A La Carte \$12 per person

pickled cauliflower, marinated mushrooms, artichoke hearts, roasted asparagus hummus and vegetables with pita crackers tomatoes and fresh mozzarella caprese pasta salad

Toasted Baguettes

A La Carte \$15 per person

smoked Salmon w/ lemon dill cream cheese capers and pickled red onions roasted mushrooms, caramelized onions, whipped goat cheese bread, red onions prosciutto w/ honey ricotta spread, zesty peppers prime rib w/ horseradish and garlic aioli, caramelized onions

Desserts

A La Carte \$12 per person dark chocolate gooey brownies, lemon ricotta cookies, magic bars,

brown butter chocolate chunk cookies

GF options available

TAPPED STYLE

\$25 per person

Includes 2 sharables and 2 mains

\$30 per person

Includes 3 sharables, 3 mains, and 1 dessert

\$35 per person

Includes 4 sharables, 4 mains, and 2 desserts

SHARABLES

Seasonal Simple Salad greens, seasonal vegetables, champagne vinaigrette

Honey Chipotle Wings Beecher's Cheddar, center cut bacon, fontina

Crab Cakes +\$3 pp Dungeness crab, beurre blanc sauce, old bay seasoning

> Soft Pretzel Bites Beecher's Cheese fondue

Coconut Shrimp +\$2 pp sweet chili sauce Honey Lime Chicken Salad +\$2 pp greens, roasted chicken, season vegetables, roasted pepitas, cotija cheese, honey lime vinaigrette

Bacon Mac & Cheese Beecher's Cheddar, center cut bacon, fontina

Caprese Pasta Salad fresh mozzarella, tomatoes, sweet basil, champagne vinaigrette, balsamic glaze

> Loaded Tots +\$2 pp Beecher's Cheese fondue

Brussels Sprouts *bacon, blue cheese, maple glazed*

pecan, balsamic glaze

MAINS

Bacon Mac & Cheese Beecher's Cheddar, center cut bacon, fontina

Prime Rib Press

carmalized onion, provolone cheese, garlic aioli

Cubano Caribbean pork, sliced ham, provolone cheese, yellow mustard, dill pickle

Mushroom Melt caramelized onion, herbed goat cheese, roasted garlic aioli **Roasted Chicken & Artichokes**

herbed mushrooms, capers, lemon butter cream sauce

> Grilled Salmon Maple Chili Glazed

Chicken Parmesan zesty tomato sauce, basil, provolone cheese

Blackened Shrimp Alfredo +\$2 pp herbed mushrooms, oven-roasted tomatoes, pasta

GRAZING BOARDS

Charcuterie +\$12 pp Crudites +\$12 pp Toasted Baguettes +\$15 pp Dessert +\$6 pp

DESSERT

Bourbon Caramel Bread Pudding Double Chocolate Chunk Cookie Gooey Brownie Bites Lemon Ricotta Cookie

LUNCH BOX MENU

BOX LUNCH \$25 per person

\$25 per person includes 1 main, snack, and dessert item all individually boxed

OR

FAMILY STYLE

\$20 per person

\$25 per person

n \$30 per person

Includes 2 snacks, 2 mains, and 1 dessert Includes 3 snacks, 3 mains, and 1 dessert

Includes 4 snacks, 4 mains, and 2 dessert

MAINS

CHILLED

Roast Beef Sandwich

horseradish aioli, spring greens, tomato, caramelized onions

Cranberry Turkey Sandwich

garlic aioli, sharp cheddar cheese, multigrain ciabatta

Italian Hoagie

prosciutto, genoa salami, provolone cheese, tomato, red onion, garlic aioli, zesty peppers, shredded lettuce, oil, vinegar

Mediterranean Wrap

tomato, cucumber, red onion, chickpeas, kalamata olives, feta cheese, herb vinaigrette

HOT

Nashville Hot Chicken Sandwich garlic aioli, pickles

Cuban Sandwich Caribbean pork, sliced ham, provolone cheese, yellow mustard, dill pickle

Prime Rib Press caramelized onion, cheese, roasted garlic aioli

Roasted Mushroom Melt caramelized onion, herbed goat cheese, roasted garlic aioli

SALADS

Honey Lime Chicken Salad arcadian greens, seasonal vegetables, roasted pepitas, cotija, honey lime vinaigrette

Grain Bowl

butternut squash, quinoa, lettuce, red onion, pistachio, goat cheese, balsamic vinaigrette

Caprese Pasta Salad

fresh mozzarella, genoa salami, tomatoes, cucumber, sweet basil, champagne vinaigrette, balsamic glaze

SNACKS

Dried Fruit + Nuts Tim's Cascade Chips Fresh Fruit Simple Salad

DESSERTS

Magic Bar Lemon Ricotta Cookie Dark Chocolate Gooey Brownie Double Chocolate Chip Cookie

ADDITIONS

Munchie Grazing Board

Charcuterie Board

\$8

\$12