

Banger's

EVENT MENUS

APPETIZERS

*Available passed or as an appetizer station

BBQ Pork Sliders

Pulled pork, topped with sweet slaw and served on a potato bun with house BBQ sauce

BBQ Turkey Sliders

Topped with 24-hour slow slaw and served on a potato bun with house BBQ sauce

Tri-Tip BBQ Sliders

Searched tri-tip, topped with house-made pickle relish and served on a potato bun with house BBQ sauce

Portobello Mushroom Sliders(V)

Topped with caramelized onion, sweet slaw and served on a potato bun with house BBQ sauce

Sausage in a Ball

Choice of Bratwurst [GF], Jalapeno Cheddar Bratwurst [GF], Drunk Chicken [DF].

Loaded Baked Potato Bites

Salt-roasted fingerling potatoes, stuffed with sour cream, cheddar cheese, bacon lardons and chives [vegan option available]

Deviled Eggs

Classic Deviled Eggs topped with Paprika and House-Cured Bacon [vegetarian option available]

Fried Pickles(V)

House-made Pickle spears served breaded and deep-fried

Pimento Pretzel Sandwiches(V)

Lightly toasted soft pretzel sticks stuffed with house-made pimento cheese

Mini Sausage on a Bun

Your choice of Bratwurst, Jalapeno Cheddar, or Drunk Chicken, served on a bun with toppings

LIVE FIRE APPETIZERS

Marinated Vegetable Skewers (VV)

Seasonal vegetables roasted over an open flame served with a chimichurri drizzle

BBQ Shrimp Skewers

Sweet, Savory or Spicy Shrimp Skewers brushed with BBQ sauce and fired over open flame

BBQ Wings

Beer-brined chicken wings, deep-fried and tossed in our House, Memphis or Fire Paste BBQ sauce. Served with ranch, blue cheese, celery, and carrots

BBQ Ribs

St. Louis Competition Style. Dry rubbed, smoked for 6 hours on post oak. Available in dry, sweet, savory, or spicy..



STATIONS

Savory Pretzel Bar [V]

Our 7 oz soft pretzels served with House-made Cheese Sauce and Assorted Mustards

Butcher Shop Provisions Board

A market rotating board with cured meats, pates, cheeses, jams, and other provisions.

Crudites and Spreads

An assortment of fresh seasonal fruit crudites, vegetable crudites served with a traditional hummus, smoked eggplant dip and cucumber yogurt.

MAIN COURSE

Can be served buffet or family-style

Sausage Menu

Chopped Salad [GF, DF, VV]

Lettuce, cucumber, red onion, tomato, bell peppers & carrots tossed in a Sherry Vinaigrette

Jalapeño Cream Corn with Onion

Gratin [V]

A spicy spin on an old favorite

Bratwurst [GF]

Traditional, German-style pork sausage

Jalapeno Cheddar Bratwurst [GF]

Our famous bratwurst with fresh jalapenos & cheddar cheese mixed in

Drunk Chicken [DF]

Beer, serrano peppers, red pepper flakes, cilantro & more beer

Served with: Sauerkraut [GF, VV] Caramelized Onions [GF, V] Sweet Peppers [GF, VV] Whole Grain Mustard [GF, VV] Curry Ketchup [GF, VV] Garlic Aioli [GF, V]

VEGAN AND VEGETARIAN SAUSAGES AVAILABLE UPON REQUEST



Banger's

EVENT MENUS

BBQ Smokeout

Proteins:

Pulled Pork [GF, DF]
Garlic Chili Brined Turkey [GF, DF]
Seared Tri-tip [GF, DF]
Smoked Tofu [GF, VV]

Sides:

Braised Collard Greens & Ham Hocks [GF]
Cast Iron Pit-Baked Beans [GF, DF]
24-hour Slow Slaw [GF, VV]

Served with: Memphis BBQ Sauce [GF, V], House BBQ Sauce [GF, DF, V], Fire-Paste BBQ Sauce [DF], Martin House Potato Rolls [V], Pickled Jalapeños [GF, VV], B & B Pickles [VV] and White Onion [GF, VV]

Smoked Prime Rib

Mashed Potatoes [GF, V]
White Gravy [V]
Asparagus [GF, VV]
House Chopped Salad [GF, DF, V]
Yeast Dinner Rolls [V]

Served with:

Horseradish Cream Sauce [GF, V]
Au Jus [GF, DF]

BUFFET ADD ONS

Mac N' Cheese Bar [V]*

Toppings: (Pick up to 5)

House-cured Bacon [GF, DF]
Shredded Cheddar
Pickled Jalapeños
Diced Red Onions [GF, VV]
Caramelized Onions [GF, V]
Halved Cherry Tomatoes [GF, VV]
Charred Broccoli [GF, VV]
Chopped Green Onion [GF, VV]
Fire Roasted Garlic [GF, VV]

Banger's Ceaser

Romaine tossed in our home-made Caesar dressing, served with our house-made biscuit crouton & grana padano.

*Also available as a station



DESSERT

Strawberry Shortcake (V)

Macerated strawberries over a Southern-style dropbiscuit topped with whipped cream

Snickers Ice Cream

Layered vanilla ice cream with peanuts, caramel and chocolate ganache. Topped with sea salt

Baked Cookie Bar

Choice of 2 of the following:

Chocolate Chip [V]

81.5 Rainey St [V]

Snickerdoodle [V]

or Oatmeal w/ seasonal fruit [GF, VV]

Sweet Pretzel Bar

7oz Cinnamon sugar pretzels served with chocolate sauce, caramel, and whipped cream

S'mores Station (V)

Served from fireplace on the Balcony

Marshmallows, Graham Crackers. Milk Chocolate

