#### CHERRY STREET

# IN-HOUSE CATERING MENU

BREWPUB AT HALCYON

#### APPETIZERS

Fruit Display Pretzel Bites Chicken & Cheese Eggrolls Grazing Board Pork Tenderloin Slider Bar Chicken Salad Slider Bar Trio Dip Display Tomato Basil Caprese Basil Pesto Tortellini Shrimp and Grits Shrimp Cocktail Smoked Salmon Endive Mini Crab Cakes Ya Ya's Lamb Meatball (Aeftedes) Flatbread Assortment Nicky T's Burger Slider Bar Buffalo Chicken Slider Bar Pimento Burger Slider Bar Pulled Pork Slider Bar Wings

# SALADS

Brewpub Seasonal Harvest Caesar Greek





# MAIN COURSE

Grilled Chicken Grilled Salmon K.C. Pulled Pork Chicken Caprese Herb Encrusted Pork Tenderloin

# SAUCES & MARINADES

Honey Chipotle, Sun-Dried Tomato Basil Pesto, Basil Pesto, Balsamic Glaze, Beurre Blanc, Bánh Mì, Piccata, Greek, or BBQ

# PREMIUM MAINS

Pulled Short Rib Prime Rib Beef Tenderloin Beef Brisket Sea Bass Whole Pig Display

\*Add on a Chef manned carving station for \$200 per 100 guests

# PASTA BAR

Chicken Parmesan Demitri's Lasagna Vegetable Lasagna Creamy Cajun Alfredo Pesto Alfredo

\*Add on a Chef manned pasta station for \$200 per 100 guests

# SIDES

Vegetable Stir-fry Garlic French Green Beans Zuchinni Spears Roasted Asparagus Glazed Carrots Pub Slaw Seasoned Rice Boursin Garlic Chive Mash Baked Mac-n-Cheese Greek Quinoa

\*Add on a mac or mashed potato topping bar for \$4 per person

#### DESSERTS

Brownies Chocolate Lava Cakes Seasonal Cheesecakes Fruit Display Chocolate Mousse Cups Banana Pudding Cups Dessert Assortment



# TACO BAR

#### <u>Starter</u>

Dip Display of queso, red tomato salsa, and cowboy caviar served with tortilla chips. The choice to add tomatillo salsa for \$1.00 per person

### **Main Proteins Choice of Two**

Grilled blackened chicken, spicy carnitas, chile-lime grilled chicken, grilled fajita vegetables, chorizo, or seasoned ground beef.

# <u>Sides</u>

Cilantro lime rice, black beans, flour tortillas, and corn tortillas.

# <u>Toppings</u>

Shredded lettuce, chipotle aioli, sour cream, shredded cheese, custom salsa.

# <u>Upgrades</u>

Carne Asada \$6.00 per guest Grilled Shrimp \$6.00 per guest Guacamole \$6.00 per gues



# Inquire about our Vegetarian & Vegan Options

Prices are subject to change due to seasonality and availability.

# Prices are per person

These prices do not include gratuity, taxes, or fees. Catering requests require two week's notice.