Minimum $25 per person. Minimum 25 guests. Prices exclude tax & gratuity.

Tray pass apps - $7 each item/per person

-Bourbon glazed wagyu meatballs

-Tiger shrimp cocktail w/ San Marzano cocktail sauce

-German pretzel bites w/ flakey salt and beer cheese

-Bacon wrapped dates

-Caprese Skewers. Sweet cherry tomato, mozzarella pearls, fresh basil, aged balsamic

-Citrus poached shrimp lettuce cups. Pico de gallo, fresh herbs

-Bruschetta crostini’s. Fresh basil, seasoned heirloom tomato, aged balsamic

-Goat cheese and onion flat bread. Caramelized onion, goat cheese, fresh herbs

-Chicken lollipops with bourbon bbq sauce

-Jicama aguachile. Persian cucumber, onion, citrus, fresh herbs

Salads - $ 7 each item/per person

-Caesar Salad. Real Caesar dressing, fresh grated parmesan, romaine hearts, crouton breadcrumbs

\*Add chicken +$5 pp

-Classic Italian. Romaine hearts, olives, onion, chopped peppercinis, seasoned roma tomatoes, Italian herb vinaigrette

-Goat cheese and herb salad. Baby arugula, seasonal fruit, aged balsamic, chevre goat cheese, mint, basil

\*Add prosciutto de parma +$5 pp

-Greek salad. Spinach and arugula tossed with lemon vinaigrette, feta cheese, olives, heirloom tomato, persian cucumber

\*Add Avocado +$3 pp

Sides - $6 each item/per person

-Grilled broccolini, crispy shallots, garlic confit oil, chili flake

-Country Yukon gold mashed potatoes with white pepper

-Bourbon glazed carrots w/ toasted pine nuts

-Crispy brussel sprouts, green goddess, sesame vinaigrette, fresh herbs

-Fire roasted grilled corn

\*Add cotija and lime crema +$1 pp

-Roasted cauliflower, lemon, toasted almonds, brown butter

-Crispy baby potatoes, Aleppo, herbs

-Shoestring French fries w/ Heinz ketchup

-5 Cheese mac n cheese. Aged and young creamy cheeses, fusilli, brown butter bread crumbs

Sliders - $6 each item/per person

(Sold by 2 dozen minimum. Mix & match by the dozen only)

-White cheddar slider. Caramelized onions, garlic confit aioli, seasoned tomato, house pickles

-Classic cheeseburger slider. Mild cheddar, seasoned tomato, house pickles, burger sauce

-B.A.R. Vegan burger. Beyond meat, avocado spread, romesco, on a vegan slider bun

-Fried chicken sandwich slider-Buttermilk fried chicken, seasoned tomato, house pickles, garlic confit aioli

\*Add White cheddar +$1 pp

-Bourbon Bacon Cheeseburger slider +$2 pp. Crispy bacon, panko onion rings, white cheddar, and house bourbon bbq sauce

-Grilled chicken sandwich slider. Swiss cheese, seasoned tomato, house pickles, garlic confit mayo

Pasta - $6 each item/per person

-Sundried tomato pesto pasta. w/ seasonal vegetables

\*Add chicken +$5 pp

-Pistachio pesto pasta. Fresh basil, fusilli, toasted pistachio, parmesan

\*Add chicken +$5 pp

-Cajun chicken sausage pasta. w/ bell peppers, onions, chicken sausage, in a creamy cajun tomato sauce

\*Add shrimp +$4 pp

-5 Cheese mac n cheese. Aged and young creamy cheeses, fusilli, brown butter bread crumbs

\*Add chicken +$5 pp

-Broccoli and mushroom fettuccini. White wine, fresh garlic, charred lemon, parmesan

Mains - $9 each item/per person

-Bourbon BBQ roasted chicken. Roasted bone-in!

-Dijon & herb roasted chicken. w/ charred lemon

-Chipotle honey glazed roasted chicken. w/pickled fresno chiles

-Buttermilk fried chicken tenders.

-Smoked Snake River Farms Wagyu brisket +$5 pp (Feeds 30 per brisket). Sweet white onion, bread and butter pickles

-Prime flat iron steak +$6 pp, chimichurri

-Braised short rib in au jus

-Pork shank in Mole’ and toasted sesame seeds +$3

-Marinated tri-tip with blistered tomatoes

Dessert - $4 each item/per person

Our desserts include a pastry buffet of cookies, brownies, and muffins.

-chocolate chip

-double chocolate chip cookie

-oatmeal cookie

-Vegan peanut butter cookie

-Vegan chocolate chip walnut cookie

-market blueberry muffin

-orange cranberry muffin

Our talented chefs are more than happy to curate a menu/experience upon request. Pricing to be discussed. Priced upon market.