

CLEATS.

Catering + Events Guide

Who we are:

"At Cleats, our sports restaurant is renowned for our obsession with sandwiches, but we're taking it up a notch with our new catering division. Our vision is to offer a refined and elevated approach to pub food, focusing on quality ingredients and unique flavor combinations. We believe in fun dining over fine dining, aiming to create inviting conversations that bring communities and people together over great food and shared passions."

Basic Info

Capacity - 210 People (Indoor/Outdoor)

Full Bar

Only business on campus that can be open to the public, rented for private events + more during concerts. Patio can be packaged with tickets to have a Private VIP concert experience.

Fees/Prices	Private Events	Open to Public or Offsite Catering
Space	Space Including Food M - Th starting @ \$3500 Fri- Sat starting @ \$7500 Sun starting @ \$5000	-----
Food	Packages start @ \$15 Sample Menus Attached	Packages start @ \$15 Min. \$500 Menu Attached
Bar/Beverage	Packages starts @ \$19 Tiers Attached	Cash Bar Ticketed Bar Limited Bar Open Bar Min \$200



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Mixed Packages (at Cleats)

Great for happy hour, networking, birthdays, etc.

Package 1 - \$15/person

Artichoke Dip with Grilled Herb Bread
Garlic Waffle Fries with Garlic Cream & Too Many Herbs
Bean Dip with Grilled Herb Bread + Chicharrones
Pint of Cleats Cheese Sauce

Package 2 - \$17/person

Artichoke Dip with Grilled Herb Bread
Garlic Waffle Fries with Garlic Cream & Too Many Herbs
Bean Dip with Grilled Herb Bread + Chicharrones
Pint of Cleats Cheese Sauce
Assorted Sliders

Package 3 - \$19/person

Artichoke Dip with Grilled Herb Bread
Garlic Waffle Fries with Garlic Cream & Too Many Herbs
Bean Dip with Grilled Herb Bread + Chicharrones
Pint of Cleats Cheese Sauce
Hatch Green Chile Wings with Ranch
Add-ons: Assorted Slider Trays \$50/10 sliders

Package 4 - \$22/person

Artichoke Dip with Grilled Herb Bread
Garlic Waffle Fries with Garlic Cream & Too Many Herbs
Plain Waffle Fries
Bean Dip with Grilled Herb Bread + Chicharrones
Pint of Cleats Cheese Sauce
Assorted Sandwich Platter

Package 4 - \$26/person

Artichoke Dip with Grilled Herb Bread
Garlic Waffle Fries with Garlic Cream & Too Many Herbs
Plain Waffle Fries
Bean Dip with Grilled Herb Bread + Chicharrones
Pint of Cleats Cheese Sauce
Hatch Green Chile Wings with Ranch
Assorted Sandwich Platter



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Other Packages

Gourmet Hot Dawg + Fries Party - \$25/person

Pick 3 Dawgs -

Thai Dawg

Border Dawg

Meat Sweats

Chef's Choice

Plain Dawg

Waffle + Garlic Fries

CHARCUTERIE DISPLAYS

These displays can be set up at your event or at Cleats! We include a variety of sliced charcuterie meats and cheeses, fresh and dried fruit, vegetables, dips, spreads, nuts, breads/crackers. All displays come with plates, serving utensils and napkins.

Charcuterie #1 - \$17/person

All of the above laid flat on butcher paper.

Charcuterie #2 - \$19/person

Multi-dimensional tiered charcuterie display including all of the above and Chef's Choice of house-made dips.

Charcuterie #3 - \$22/person

Multi-dimensional tiered charcuterie display including all of the above, dips, and assorted Chef's Choice sliders.



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“Picnic” Packages

Cleats Cold Sandwich Platter

Small 8 people - 69

Medium 10 people - 75

Large 12 people - 89

XL 18 people - 149

Choice of 3 Types

BLT

Bacon, Lettuce, Tomato, Duke's Mayo, Sourdough

Italian'ish

Salami, Pepperoni, Ham,, Arugula, Shaved Onion, Basil, Giardiniera Relish, Salt & Pepper, EVOO, Long Roll

Chopped Chicken

Roasted & Pulled Chicken, Dill Pickles, Crispy Onion, Pickled Onion, Duke's Mayo, Potato Bun

Garden Party (vegan)

Roasted Red Peppers, Olives, Greens, Pickled Things, Herb Sauce, Long Roll

Egg Salad* (vegetarian)

Eggs, Duke's Mayo, Herbs, Sourdough

Turkey

Thin Shaved Turkey, Broccoli Salad, Herb Sauce, Potato Roll

Apps - Feeds 10

The Artichoke Dip (Vegetarian) 25.50

Artichoke Hearts, Dukes Mayo, Crusty Bread

Wings (Gluten Free) 30

3lbs Fried Wings, Hatch Green Chile, Cheese Sauce

Bean Dip 25.50

Refried Beans, Onions, Peppers, Jalapenos, Bread or Chicharrones

Pint of Cleats. Cheese Sauce 10

Pint of House Made Herb Ranch or Blue Cheese 10



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“Picnic” Packages (cont’d)

Cleats Dip Packages

Small 6-8 people - 49

Large 10-14 people - 69

The Artichoke Dip (Vegetarian)

Artichoke Hearts, Dukes Mayo, Crusty Bread

Bean Dip

Refried Beans, Onions, Peppers, Jalapenos, Bread or Chicharrones

Add Pint of Cleats Cheese Sauce 10

The Cleats Complete.

Small 6-8 people - 159

Large 11 -13 people - 199

Pints of Cleats Cheese Sauce

The Artichoke Dip (vegetarian)

Wings (gluten free)

Bean Dip (vegan)

Assorted Tray of Cleats Cold Sandwiches

- Choice of 3 from the Cleats Cold Sandwich Platter



Catering + Events Information

Bar Packages - Bar Options

Off-Site

- Catering Bar Services Available
- Custom Cocktails
- Liquor Shopping Services
- Bar Set Up

On-Site

- Cash Bar
- Ticketed Bar
- Open Bar
 - All bar options go towards hitting the food & beverage minimum. Bars can be customized to feature beer + wine only or drinks that are under a certain dollar amount. Please let us know what you are thinking and we can give you some exact options and pricing.

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Sample Custom Menu #1

Proposal - Party of 1500

Food Station Options

You automatically get the Sandwich/Charcuterie Grazing Table.

- **Sandwich/Charcuterie Grazing Table* - \$21/Person**
 - Our Sandwich Platters and Risers built within a full charcuterie display
 - Sandwich Platter (sliders and mini subs)
 - Deli Meats
 - Cheese
 - Olives, Pickles, Crackers, Sauces/Jams,
 - Fruit/Vegetables

Please choose a minimum of 2:

- **Bites Station - \$19/Person**
 - Choose 3
 - Popular Options:
 - Artichoke Flatbread Bites (vegetarian)
 - Seasonal Deviled Eggs
 - Shrimp or Crab Toast (depending on availability)
 - Chickpea Falafel (gf/v)
 - Grandma's Meatballs
 - Seasonal Savory Whipped Ricotta Toast (vegetarian)
 - Thai Mushroom Lettuce Cups (v)
 - Croquetas/Smoked Fish Fritters (gf)
- **Smoked Meats Station - Starting at \$28/Person**
 - Smoker on premise - Engagement/Interaction Piece
 - Choose 3 Protein Options - Chicken, Pit Beef, Pork Butt, Fish/Crab or Vegan Option
 - Price dependant on choices
 - To be served with various breads, onions, pickles, and sauces
 - Great for those that are GF; breads are plated separately
- **"Late Night" Station - \$15/Person**
 - Loaded Fry Station
 - Fry station with a topping bar including cheese, garlic cream, gravy, green onions, bacon, etc. for guests to make their own.
 - Meat from the smoker can also be used if chosen as a station



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Sample Custom Menu #1 (cont'd)

- **Add-on options**
 - **Desserts - \$12/Person**
 - We do minimal desserts (see below) but we have several dessert vendors we work with for more extensive options including dessert displays, ice cream, and more.
 - Mini-cheesecakes
 - Macarons
 - Chocolate Chip Cookies
 - In lieu of desserts above we can also candy display with bags or candy bags for guests to take to go.
 - **Oysters (Multiple Options)**
 - Oyster shooter station
 - Cocktail minis paired with raw oysters. - \$12/Person
 - Roasted oysters - \$6/Person
 - Caviar on the oyster- \$2/Person
 - **Raw Bar - MP**
 - Price based on selection
 - Local Shrimp
 - Single Oysters (Cups)
 - Clams
 - Stone Crab

*Please see additional menus attached from past events

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CATERING MENU

HEAVY HORS D'OEUVRE

Option includes the sandwich platter* and four choices from selection below.

Sandwich Platter*

Pit Beef, Italian, Turkey, BLT, Chickpea Curry (v)

Charcuterie + Cheese Board

Charcuterie meats, cheeses, pickles/olives, breads/crackers, and accoutrements

Roasted Mushroom Flatbread

Roasted mushroom, pickled onions, whipped goat cheese and herbs

The Artichoke Dip

Served with sourdough

Herb Crusted Chilled Pork Loin

Served with chimichurri sauce

Pulled Chicken Tarts

Mini tarts filled with a bbq style pulled chicken

Meatballs

Served with red sauce and pecorino.

Goat Cheese Cones with Caviar

Cucumber, greek yogurt, and goat cheese topped with American caviar

ENTREES AND SIDES

LOWCOUNTRY BOIL

Choose:

Two proteins and three sides

Proteins

- Pit Beef
- BBQ Style Chicken
- Pork Loin
- Fried Catfish
- Whole Roasted Cauliflower with Romesco

Sides

- House Salad
- Artichoke Dip
- Pesto Rigatoni topped with herb bread crumb and shaved pecorino
- Sweet Potatoes with harissa butter
- Veggies Skewers

Boil to include:

Shrimp, clams, mussels, potatoes, corn, sausage

Add-ons

Added for an additional fee to any package

- Charcuterie Board
- Raw Oysters
- Caviar Service
- Any item on the menu is available a la carte
- Bar and dessert packages available upon request

CLEATS!

CATERING MENU

INTERACTIVE STATIONS

These stations includes chef, kitchen staff engaging with guests while they cook.

Garlic Buttered Lowcountry Boil

This station includes chefs cooking lowcountry boil, tossed in seasoning + throwing down on the table covered in paper. Dish includes sausage, shrimp, mussels, corn + potatoes.

Smoked Meats

Chef will be smoking the meats in real time while engaging with guests. Chicken, pork butt, beef and vegetarian options will be offered. Served with various breads, pickles, onion + sauces.

Oysters Three Ways

Oysters will be served 3 different ways:

1. Our mobile oyster shuckers will walk around and shuck for each guest as they request one.
2. Oyster "shooters"- We will create a mini cocktail shot (one with Tito's, one with bourbon) that pairs + enhances the flavor profile of the oyster.
3. Smoked oysters topped with a compound butter.

STATIONS

ADD-ONS

Sides + Salads

Salad + 2 sides. This station will be an extension of the Smoked Meats for sides + vegetarian options.

LATE NIGHT Loaded Fries

This comes out a little after half way through the event. GREAT for those groups that are going to be imbibing. We set up a loaded french fry station.. Toppings include (but not limited to) cheese, garlic cream, gravy, bacon, green onions, jalapenos and more.

Desserts

Assortment of mini-cheesecakes and chocolate chip cookies

Add-ons

Added for an additional fee to any package

- Caviar on the Oyster Station
- Charcuterie Display
- Fried Oysters on boil or loaded fries
- Fried Catfish can be added if you want more fish options.
- Soft Serve Ice Cream Machine instead of included dessert

\$65/person - Please note this is a proposal + we are always happy to work with the client to create the best experience for their guests.