



CATERING MENU

HORS D'OEUVRES

GINGER SOYA MEATBALLS

16 balls - \$32

100% natural grass fed beef | no hormones | roasted garlic | ginger | soy | spices | sesame seeds

HAND BATTERED WISCONSIN CHEESE CURDS

Just over a pound of curds - feeds about 8-10 people - \$35

(Made with milk from cows not treated with the growth hormone rBST)

Two flavor choices: Jalapeño or Garlic

LOADED FRY PLATTER

Feeds about 10 people - \$50

100% Potato fries | local ale beer cheese | bacon | avocado crema | chives

NACHO BAR

ALL THE FIXINGS TO MAKE INDIVIDUAL PLATES OF OUR FAMOUS NACHOS

Feeds 50 people - \$395

Choice of sirloin, chicken or a mix of the two | a kettle of beer cheese | green bell pepper | yellow onion | jalapeno | tomato | choice of kettle chips, blue corn chips or a mix of the two | charred salsa | avocado crema |

SLIDER TRAYS

PHILLY

16 portions - \$65

Shaved sirloin | local ale beer cheese | bacon jam | grilled peppers | grilled onion | grilled challah hoagie

RUEBEN

16 portions - \$65

Slow cooked corned beef | gruyère cheese | sauerkraut | russian dressing | grilled rye

SOUTHWEST

16 portions - \$50

Herb marinated chicken | grilled jalapeño | gruyere cheese | green chili aioli | charred salsa | grilled challah hoagie

COLORADO CLUB

16 portions - \$55

Herb marinated chicken | applewood smoked bacon | gruyère cheese | green chili aioli | pickled red onion | arugula | tomato | avocado crema | grilled sourdough

BLOOMING GRILLED CHEESE

16 portions - \$45

Gruyère cheese | grilled tomato | grilled jalapeño | arugula | green chili aioli | grilled sourdough

