

# SLIDER BAR

**\$20 per person**

*Includes 2 sharables and 2 slider styles*

**\$25 per person**

*Includes 3 sharables, 3 slider styles, and 1 dessert*

**\$30 per person**

*Includes 4 sharables, 3 slider styles, and 2 desserts*

## SHARABLES

### **Seasonal Simple Salad**

*greens, seasonal vegetables, champagne vinaigrette*

### **Brussel Sprouts**

*bacon, blue cheese, pecans, balsamic glaze*

### **Caprese Pasta Salad**

*fresh mozzarella, tomatoes, sweet basil, champagne vinaigrette, balsamic glaze*

### **Loaded Tots**

*pulled pork, Beecher's Cheese Sauce and Mama Lil's sweet peppers*

### **Honey Lime Chicken Salad** +\$2 pp

*greens, roasted chicken, seasonal vegetables, roasted pepitas, cotija cheese, honey lime vinaigrette*

### **Tapped Mac & Cheese**

*Beecher's cheese sauce, add bacon +\$2 pp*

### **Soft Pretzel Bites**

*Beecher's Cheese fondue*

### **Honey Chipotle Wings** +\$2 pp

*served with ranch*

## SLIDER STYLES

*All ingredients are provided for you to build your sliders according to our signature recipe. Includes 2 slider buns per person.*

### **Brisket Sliders** +\$3 pp

*pickled red onion, garlic aioli*

### **Beer Can Chicken Sliders**

*zesty slaw, garlic aioli*

### **Pulled Pork Sliders**

*zesty slaw, garlic aioli*

### **Prime Rib Dip Sliders**

*caramelized onion, provolone cheese, garlic aioli*

### **Baby Bella Mushroom Sliders**

*pickled red onion, goat cheese, balsamic glaze, garlic aioli*

### **Crab Cake Sliders** +\$3 pp

*tarter sauce*

## GRAZING BOARDS

**Charcuterie** +\$12 pp

**Crudités** +\$12 pp

**Toasted Baguettes** +\$15 pp

**Dessert** +\$12 pp

## DESSERT

**Bourbon Caramel Bread Pudding**

*bourbon bread pudding, salted caramel, pecan brittle, powdered sugar*

**Brownie Bites**

*gooey dark chocolate, chocolate chips*

# TACO BAR

**\$18 per person**

*Includes 1 taco style and 2 sharables*

**\$22 per person**

*Includes 2 taco styles and 3 sharables*

**\$26 per person**

*Includes 4 taco styles and 4 sharables*

*Taco Bars include chips & salsa*

## SHARABLES

---

**Warm Queso Blanco Dip**  
*green chilies*

**Lime Cilantro Rice**  
*cilantro, lime*

**Black Beans with Poblano Peppers**

**Fire Roasted Elote**  
*roasted corn, sweet peppers, Mama Lil's aioli, cotija cheese*

**Honey Lime Salad**  
*seasonal vegetables, roasted pepitas, cotija cheese*

## TACO STYLES

---

*Includes 2 tortillas per person  
Substitute seasonal sauteed vegetables in place of any protein*

**Primal Style Brisket** +\$3 pp  
*zesty slaw, roasted corn, cotija cheese*

**Kalua Pulled Pork**  
*zesty slaw, mango sweet pepper salsa*

**Honey Lime Roasted Chicken**  
*honey lime slaw, pickled red onion, cotija cheese*

**Blackened Shrimp** +\$3 pp  
*zesty slaw, mango sweet pepper salsa*

## ADDITIONS

---

### CONDIMENTS

**Sour Cream** +\$1 pp

**Guacamole** +\$2 pp

### DESSERT

**Bourbon Caramel Bread Pudding** +\$4 pp  
*bourbon bread pudding, salted caramel, pecan brittle, powdered sugar*

**Brownie Bites** +\$4 pp  
*gooey dark chocolate, chocolate chips*

# PRIMAL BARBEQUE CATERING MENU

---

**\$20 per person**

*Includes 1 Smoke House option and 2 sharables*

**\$24 per person**

*Includes 2 Smoke House options and 3 sharables*

**\$28 per person**

*Includes 3 Smoke House options and 4 sharables*

*price includes forks, paper plates, and napkins.*

---

## SMOKE HOUSE

---

Smoked Brisket +\$3 pp

Baby Back Ribs +\$3 pp

Kalua Pulled Pork

Pulled Chicken

Smoked Sausage

*Smoke House items include BBQ sauces*

---

## SHARABLES

---

Helen's Baked Beans

Fire Roasted Elote

Dill Pickles

Potato Salad

Smoked Portobello

Smoked Tofu

Sweet Pepper Slaw

Mac and Cheese

---

## ADDITIONS

---

*Price per person*

Cornbread \$3

Simple Seasonal Salad \$4

Brownie Bites \$4

Texas Toast \$2

Soda / Water \$2

Bag of Frito's \$2

# GRAZING BOARD MENU

**\$30 per person**

## Charcuteries

*A La Carte \$12 per person*

gouda, whipped goat, brie, Beecher's Flagship cheeses  
salami, prosciutto  
seasonal and dried fruit, fig jam,  
mixed nuts, assorted crackers

## Crudités

*A La Carte \$12 per person*

pickled cauliflower, marinated mushrooms, artichoke hearts, roasted asparagus  
hummus and vegetables with pita crackers  
tomatoes and fresh mozzarella caprese pasta salad

## Toasted Baguettes

*A La Carte \$15 per person*

smoked Salmon w/ lemon dill cream cheese capers and pickled red onions  
roasted mushrooms, caramelized onions, whipped goat cheese bread, red onions  
prosciutto w/ honey ricotta spread, zesty peppers  
prime rib w/ horseradish and garlic aioli, caramelized onions

## Desserts

*A La Carte \$12 per person*

dark chocolate gooey brownie, fresh berries w/ sweet cream, chocolate  
covered strawberries, fresh baked cookies

GF options available