

SLIDER BAR

\$20 per person

Includes 2 shareables and 2 slider styles

\$25 per person

Includes 3 shareables, 3 slider styles, and 1 dessert

\$30 per person

Includes 4 shareables, 3 slider styles, and 2 desserts

SHAREABLES

Seasonal Simple Salad

greens, seasonal vegetables, champagne vinaigrette

Brussels Sprouts

bacon, blue cheese, maple glazed 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 add bacon +\$2 pp

Beecher's flagship cheddar, fontina

Soft Pretzel Bites

Beecher's cheese sauce

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

blackberry glaze, 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

tartar sauce

GRAZING BOARDS

Charcuterie +\$12 pp

Crudités +\$12 pp

Toasted Baguettes +\$15 pp

Dessert +\$12 pp

DESSERT

Bourbon Caramel Bread Pudding

Brown Butter Chocolate Chunk Cookies

Brownie Bites

Lemon Ricotta Cupcake

TACO BAR

\$18 per person

Includes 1 taco style and 2 shareables

\$22 per person

Includes 2 taco styles and 3 shareables

\$26 per person

Includes 4 taco styles and 4 shareables

Taco Bars include chips & salsa

SHAREABLES

Lime Cilantro Rice

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, honey lime vinaigrette

TACO STYLES

Includes 2 tortillas per person, zesty slaw, roasted corn, cotija cheese, pickled red onions, mango sweet pepper salsa, and honey lime cilantro sauce

Primal Style Brisket +\$3 pp

Kalua Pulled Pork

Beer Can Chicken

Blackened Shrimp +\$3 pp

Fire Roasted Seasonal Vegetables

ADDITIONS

Sour Cream +\$1 pp

Guacamole +\$2 pp

Warm Queso Blanco Dip +\$3 pp

DESSERT

Bourbon Caramel Bread Pudding +\$4 pp

Brown Butter Chocolate Chunk Cookies +\$4 pp

Lemon Ricotta Cupcake +\$4 pp

Brownie Bites +\$4 pp

PRIMAL BARBEQUE CATERING MENU

\$20 per person

Includes 1 Smoke House option and 2 shareables

\$24 per person

Includes 2 Smoke House options and 3 shareables

\$28 per person

Includes 3 Smoke House options and 4 shareables

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

SHAREABLES

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

includes assortment of Charcuteries, Crudités, Toasted Baguettes, Desserts boards

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 brownies, lemon ricotta cookies, magic bars,
brown butter chocolate chunk cookies

GF options available

TAPPED STYLE

\$25 per person

Includes 2 sharables and 2 mains

\$30 per person

*Includes 3 sharables, 3 mains, and
1 dessert*

\$35 per person

*Includes 4 sharables, 4 mains, and
2 desserts*

SHAREABLES

Seasonal Simple Salad

greens, seasonal vegetables, champagne vinaigrette

Honey Chipotle Wings

Beecher's Cheddar, center cut bacon, fontina

Crab Cakes +\$3 pp

*Dungeness crab, beurre blanc sauce, old bay
seasoning*

Soft Pretzel Bites

Beecher's Cheese fondue

Coconut Shrimp +\$2 pp

sweet chili sauce

Honey Lime Chicken Salad +\$2 pp

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

Bacon Mac & Cheese

Beecher's Cheddar, center cut bacon, fontina

Caprese Pasta Salad

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

Loaded Tots +\$2 pp

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

Brussels Sprouts

*bacon, blue cheese, maple glazed
pecans, balsamic glaze*

MAINS

Blackened Shrimp Alfredo +\$2 pp

herbed mushrooms, oven-roasted tomatoes, pasta

Prime Rib Press

*caramelized onion, provolone cheese, garlic
aioli*

Cubano

*Caribbean pork, sliced ham, provolone
cheese, yellow mustard, dill pickle*

Roasted Chicken & Artichokes

*herbed mushrooms, capers, lemon butter
cream sauce*

Grilled Salmon

Maple Chili Glazed

Chicken Parmesan

zesty tomato sauce, basil, provolone cheese

Mushroom Melt

*caramelized onion, herbed goat cheese, roasted
garlic aioli*

GRAZING BOARDS

Charcuterie +\$12 pp

Crudites +\$12 pp

Toasted Baguettes +\$15 pp

Dessert +\$6 pp

DESSERT

Bourbon Caramel Bread Pudding

Double Chocolate Chunk Cookie

Goopy Brownie Bites

Lemon Ricotta Cookie

LUNCH BOX MENU

BOX LUNCH \$25 per person

\$25 per person includes 1 main, snack, and dessert item all individually boxed

OR

FAMILY STYLE

\$20 per person

Includes 2 snacks, 2 mains, and 1 dessert

\$25 per person

Includes 3 snacks, 3 mains, and 1 dessert

\$30 per person

Includes 4 snacks, 4 mains, and 2 dessert

MAINS

CHILLED

Roast Beef Sandwich

horseradish aioli, spring greens, tomato, caramelized onions

Cranberry Turkey Sandwich

garlic aioli, sharp cheddar cheese, multi-grain ciabatta

Italian Hoagie

prosciutto, genoa salami, provolone cheese, tomato, red onion, garlic aioli, zesty peppers, shredded lettuce, oil, vinegar

Mediterranean Wrap

tomato, cucumber, red onion, chickpeas, kalamata olives, feta cheese, herb vinaigrette

HOT

Nashville Hot Chicken Sandwich

garlic aioli, pickles

Cuban Sandwich

Caribbean pork, sliced ham, provolone cheese, yellow mustard, dill pickle

Prime Rib Press

caramelized onion, cheese, roasted garlic aioli

Roasted Mushroom Melt

caramelized onion, herbed goat cheese, roasted garlic aioli

SALADS

Honey Lime Chicken Salad

arcadian greens, seasonal vegetables, roasted pepitas, cotija, honey lime vinaigrette

Grain Bowl

butternut squash, quinoa, lettuce, red onion, pistachio, goat cheese, balsamic vinaigrette

Caprese Pasta Salad

fresh mozzarella, genoa salami, tomatoes, cucumber, sweet basil, champagne vinaigrette, balsamic glaze

SNACKS

Dried Fruit + Nuts

Tim's Cascade Chips

Fresh Fruit

Simple Salad

DESSERTS

Magic Bar

Lemon Ricotta Cookie

Dark Chocolate Goey Brownie

Double Chocolate Chip Cookie

ADDITIONS

Munchie Grazing Board **\$8**

Charcuterie Board **\$12**