



PRIVATE PARTY MENU OPTIONS

*Our chefs can do anything you want! The list below are some popular items we have found guest really love!
Availability and number of choices depends on party size, event details, and season.*

APPETIZERS / SIDES

(choose 2-3)

- **Charcuterie:** Full spread of meats, cheeses, fruit, veggie, chocolate, nuts, olives along with breads.
- **Vegan Buffalo Wings :** Rice flour tempura, vegan blue cheese dipping sauce
- **Smash Burger Sliders:** Beef patty, cheese, lettuce, tomato & special sauce on Hawaiian rolls.
- **Chips & Guac:** Homemade chips and guacamole.
- **Bao Pork Belly Sliders** - Steamed buns, pickled onion, jalapeno, cucumber, cilantro salad, sesame glaze.
- **Brats + Pretzel Bites:** German/Thüringer style bratwurst, authentic lye pretzel bites, house-made beer cheese dip and mustards.
- **Currywurst & Fries:** The classic Berlin late night street snack. Thüringer brats with curry ketchup, curry powder + fries.
- **Street Taco Bar:** Corn tortillas with chicken, steak, pork, white onions, cilantro and 3 salsas.
- **Parmesan Pepper Risotto Balls:** Creamy parmesan and roasted pepper risotto balls, breaded and fried. Served with shaved brussel sprout salad.
- **Fried Brussel Sprouts** - Served over aioli, topped with blue cheese, and balsamic reduction.
- **Flat Breads:**
 - Goat Cheese + Caramelized Onions
 - Classic Pepperoni
 - Buffalo Chicken
 - White Sauce Chicken + Artichoke Hearts
- **Mini Muffulettas** - Olive Salad with Genoa, Mortadella, and Capicola served on sesame Italian bread.
- **Tri Tip BBQ Sliders:** Cooked over oak, served with BBQ sauce and onion ring on sourdough dinner roll.
- **Bacon Wrapped Dates:** Almonds, bacon, soy & brown sugar
- **Mini Caprese Skewers:** Mozzarella, cherry tomato, basil, balsamic drizzle
- **House Made Mac & Cheese:** cavatappi Pasta, smoked cheddar, panko top
- **Roasted Red Potatoes:** with garlic + rosemary
- **Prosciutto Wrapped Asparagus:** with balsamic glaze
- **Garlic Mashed Potatoes**
- **Seasonal Vegetables**

SALADS

(choose 1)

- **Chicken Pecan Salad:** Arugula, pear, candied pecans, red onion, goat cheese & beets served with raspberry vinaigrette
- **Winter Pear Salad:** greens, blue cheese, walnuts, honey dijon vinaigrette
- **Mediterranean Market Salad:** Arugula, cucumber, cherry tomatoes, red onion, kalamata olives, chickpeas, feta, fresh herbs Lemon oregano vinaigrette
- **Heirloom Tomato & Burrata:** basil, arugula, balsamic and olive oil

MAINS

(choose 1-2)

- **Stuffed Pork Loin:** with sauteed spinach & mushroom
- **Roasted Chicken:** with lemon & garlic
- **Braised Short Ribs:** with red wine and rosemary reduction
- **Butternut Squash Ravioli:** with sage brown butter sauce
- **Beef Tenderloin Medallions:** with mushroom demi-glace
- **Honey-Glazed Ham:** with brown sugar-mustard crust
- **Santa Maria Style Tri-Tip:** with beans and bread
- **Herb Roasted Salmon:** lemon caper butter sauce

DESSERTS

(choose 1-2)

- **Classic Bread Pudding:** with bourbon caramel sauce
- **Chocolate Mousse Cups:** in puff pastry
- **NY Cheesecake Bars:** dark Cherry, or campfire smores
- **Carrot Cake:** cream cheese frosting, toasted walnuts
- **Ice Cream:** from our sister company Batch!