



# CATERING

WE DO THE WORK  
YOU HAVE THE FUN

DROP OFF  
CATERING

CUSTOMIZED  
MENUS  
OFFERED!

## APPETIZERS- COLD

Prices are based per 1 dozen. Minimum order 2 dozen.

- CHERRY TOMATO \$20
- BRUSCHETTA  
parmesan cheese on sourdough crostini
- CHICKEN SALAD CROSTINI \$22  
with almonds and rosemary
- FRESH FRUIT SKEWERS \$24  
pineapple, cantaloupe, honeydew, strawberry, grape, with mint honey yogurt
- ANTIPASTA SKEWERS \$24  
with fresh basil, mozzarella cheese, cherry tomato, salami, cheddar cheese
- CUCUMBER CUPS \$29  
filled with herbed crab salad
- DEVILED EGGS \$16  
with roasted red pepper relish, cornichon pickles, and green onions
- CHARCUTERIE PLATTER \$120/\$245  
Selection of cured and smoked meats, cheeses with brown mustard, cornichon, wildflower honey, and crostini (serves 20 or 50 guests)



## APPETIZERS- HOT

Prices are based per 1 dozen. Minimum order 2 dozen.

- SPANAKOPITA \$20  
Crispy baked phyllo pastry with feta and spinach
- VEGGIE STUFFED MUSHROOMS \$22  
garlic, onions, bread crumbs, parmesan cheese
- MINI BACON, LEEK, GRUYERE \$22  
QUICHES  
with red pepper chutney
- BLUE CHEESE STEAK BITES \$25  
grilled beef, caramelized onions, blue cheese in a pastry shell
- CHIPOTLE CHICKEN SKEWERS \$24  
with cojita cheese, cilantro, lime
- GRILLED BEEF SKEWERS \$25  
with chimichurri sauce
- DEVILS ON HORSEBACK \$15  
medjoul dates stuffed with blue cheese, wrapped in hickory smoked bacon

## THEMED BUFFETS

minimum 20 people



- TACO OR NACHO BAR per person \$25  
Choice of two proteins  
Beef Barbacoa, Tequila Lime Chicken, Impossible Vegetarian  
Cilantro Lime Rice, Beans ala Charra, Shredded lettuce, Sour Cream, Chips, Salsa Verde, Salsa Roja, 1 dessert choice
- ITALIAN PASTA BAR \$26  
Sweet rolls and butter, Classic Caesar or Garden Salad, Fettuccini Alfredo, Penne Pasta Pomodoro, (Add Grilled Pesto Chicken +4), 1 dessert choice
- NEW YORK CITY \$37  
Sweet rolls and butter, Classic Caesar or Garden Salad, Sauteed Seasonal Vegetables, Grilled New York Steak with Mushroom Demi Glace, Grilled Chicken Breast with Lemon Garlic Butter Sauce (substitute Salmon instead of New York +3), 1 dessert choice



## SUTTER SMOKEHOUSE

### MEATS

- Choose 1 meat and 2 sides per person \$23
- Choose 2 meats and 2 sides \$27
- Choose 3 meats and 3 sides. \$32
- GRILLED BBQ CHICKEN  
boneless breasts with whiskey bbq sauce
- MEMPHIS PULLED PORK  
smoked pork shoulder with sweet tangy bbq sauce
- SMOKED ANDOUILLE SAUSAGE  
grilled with caramelized onions and peppers
- SMOKED TURKEY BREAST  
rosemary honey brined and slow smoked
- SPIRAL HAM  
slow roasted with brown sugar pineapple glaze
- BABY BACK RIBS +3  
slowly smoked with house bbq sauce
- TRI-TIP +4  
with chimichurri sauce
- HICKORY SMOKED BRISKET +5  
with sweet molasses glaze
- SMOKED PRIME RIB (market price)  
with au jus and horseradish cream

Minimum 20 people. 18% service charge. Food is packaged in disposable trays. Delivery available.

### SIDES

- ROASTED ROSEMARY POTATOES
- SAUTED SEASONAL VEGETABLES
- GARLIC CHEESE BREAD
- CHEDDAR JALAPENO CORNBREAD
- GARDEN SALAD
- GRILLED CORN
- SMOKED GOUDA MAC
- SMOKY PIT BEANS
- MASHED YUKONS

