

CATERING MENU

SNACKS

served in small bowls for guests to help themselves

Bacon Jam - serves 3-4

Crispy thick cut smoked bacon blended with caramelized onions, garlic and spices with a dash of bourbon served with triple creme brie cheese and crunchy crostinis « 10

Whipped Feta - serves 3-4

Sweet and spicy yellow, red and jalapeño pepper jelly layered over a creamy whipped feta served with crostinis « 10

Nuts - serves 3-4

House smoked peanuts, honey sriracha almonds, rosemary & brown sugar cashews, craisins, honey mustard pretzels « 10

Charcuterie Board - serves 5-6

Assortment of meats and cheeses. All meats and cheeses are high quality and local when available served with homemade honey butter, nuts and fresh baked bread « 23

SANDWICH PLATTERS

12 servings per platter « 45

The Castello

prosciutto, salami, coppa, spicy capicollo, asiago pressato, lettuce, tomato, housemade aioli with fresh herbs, fresh baked bread

The Throwback

Spicy candied bacon, lettuce, tomato, housemade creamy avocado aioli, fresh baked bread

The heifer

House roasted shaved roast beef, swiss, lettuce, tomato, housemade creamy horseradish, fresh baked bread

The Yardbird

Hormone-free chicken breast, bacon jam, lettuce, tomato, housemade honey mustard, fresh baked bread

Spanky Pig

Carved bone-in ham, cheddar, lettuce, tomato, housemade honey mustard, fresh baked bread

The Old Timer

Beer brined house-smoked turkey, swiss, lettuce, tomato, housemade sweet n spicy chili aioli, fresh baked bread