

THE CATERING MENU ON & OFF SITE CATERING

Our catering is a compilation of all of our vendors' culinary creations.

CATERING & EVENT FAQs

CAN WE BRING DECORATIONS?

Absolutely! The only decorations that are not permitted are confetti/loose glitter and fire-burning candles. All decorations must be taken with you at the end of the event and The Chancery is not responsible for any personal decorations/items provided by your party.

CAN WE BRING IN OUR OWN CAKE/DESSERTS?

We have a talented baker on staff, but understand that cakes can be a pretty personal decision. **Cakes and cupcakes must be purchased from a bakery (i.e. nothing homemade).** If you have dietary restrictions that require you to bring in your own non-cake desserts, other than what is on our menu, please let us know. They also must come from a bakery/commercially licensed kitchen.

WHAT IS THE CANCELLATION POLICY?

Cancellations are a bummer, but life happens! If your event/catering order is canceled within 15 days of the event/order drop off, all fees are non-refundable. The event/catering order may be rescheduled within the same calendar year, pending date approval by our catering team, without additional fees *(with the exception of price increases, in which you'd pay the difference).*

WHAT ARE THE FEES?

An administrative fee may seem like a money grab, but there's good reason for it! Different from gratuity that goes directly to our hourly staff/bartenders, the admin fee is retained by The Chancery to offset operational costs associated with events. You may also incur varied room rental fees.

Delivery Fees are as follows:

Up to 10 Miles: \$35 | 10 - 20 Miles: \$50 | Over 20 Miles: Please contact us for a quote

WHAT IS THE PAYMENT SCHEDULE?

Your event/order is not finalized until the contract has been signed and the 25% deposit has been paid. The final balance **must be paid 7 days prior to the event/order.**

Any costs incurred during the event will be due immediately upon the event's completion. Late payments will incur a 15% fee of the total bill per day after the conclusion of the event.





THE CATERING MENU

ON & OFF SITE CATERING

Prices are per person. Minimum order: 10 servings per item

BREAKFAST

VENDOR: SPRINGTOWN CAFE

Assorted Bagels	\$4.00
Plain, Cinnamon Raisin, Everything, Sesame w/ Cream Cheese, Butter, Jelly	
Assorted Pastries	\$5.00
Almond Croissant, Chocolate Croissant, Brownie, Lemon Square, Crumb Cake	
Assorted Muffins	\$4.00
Blueberry, Banana, Chocolate	
Breakfast Burrito	\$7.00
Scrambled Eggs, Pico De Gallo, Bacon, Cheese	
Avocado Toast	\$10.00
Smashed Avocado on Sourdough w/ Tomatoes & Onions	
Continental Breakfast Box	\$13.00
1 of each: Bagel, Muffin, Fruit Cup, Yogurt, Jelly, Cream Cheese	
Yogurt Bar	\$8.00
Low Fat Vanilla Yogurt w/ Freshly Sliced Strawberries, Blueberries & Granola	
Large Fruit Cup	\$5.00
Pineapple, Honeydew, Cantaloupe, Grapes & Seasonal Berries	
Parfait	\$5.00
Low Fat Vanilla Yogurt, Strawberry Jelly, Sliced Fruits & Granola	
Overnight Oats	\$5.00
Soaked Oats, in Soy Milk w/ Peanut Butter, Jelly & Honey	
Assorted Snack Basket	\$4.00
Healthy Snacks, Protein Bar, Granola Bar	
Breakfast Smoothie	\$9.00
Peanut Passion / Strawberry Banana / Mango Pineapple / Mix Berries / Mocha Madness	
Fruit Platter	
Pineapple, Honeydew Melon, Cantaloupe, Grapes & Seasonal Berries	
• Small (serves 8-10)	\$50
• Large (serves 16-20)	\$100

VENDOR: STIX CHICKEN

Breakfast Sandwich

Served with eggs & cheese with your choice of croissant, biscuit, bagel, potato bun, white or wheat toast

• Plain	\$7.00
• Pork Bacon	\$9.00
• Beef Bacon	\$10.00
• Turkey Bacon	\$9.00
• Pork Sausage	\$9.00
• Turkey Sausage	\$9.00
• Scrapple	\$8.00
• Steak	\$11.00
• Veggie Sausage	\$9.00

Biscuits & Gravy

• Country Gravy	\$9.00
• Sausage Gravy	\$10.00

Southern Comfort Breakfast Bar **\$17.00**

Includes Scrambled Eggs, 2 Proteins, Grits or Homefries, Buttermilk Biscuits & Sausage Gravy or Country Gravy

- Protein Choices: Pork Bacon, Beef Bacon, Turkey Bacon, Pork Sausage, Turkey Sausage, Scrapple, Steak, Veggie Sausage

+\$2 for each additional protein

Sweet Breakfast Bars

Pancakes	\$15.00
Waffles	\$16.00
French Toast	\$18.00

Choose Classic, Cinnamon, or Chocolate Chip Pancakes
2 Fruit Toppings:

- Strawberry Compote, Blueberry Compote, Sliced Bananas, Warm Apples, Peach Compote

3 Toppings:

- Powdered Sugar, Whipped Butter, Warm Maple Syrup, Chocolate Sauce, Caramel Drizzle, Chopped Pecans, Granola

Add Breakfast Meat **+\$2.00**

Add Scrambled Eggs & Meat **+\$5.00**

+\$2 for each additional meat selection

Chicken & Waffles

\$17.00

Choice of signature fried bone-in chicken or crispy boneless tenders, served over golden waffles with butter & warm maple syrup

Breakfast Bowl

\$15.00

Choice of grits or home fries, one protein, eggs, cheese, green onions, hot sauce & ketchup

Prices are per person.
Minimum order: 10 servings per item

BREAKFAST

VENDOR: MARKET ST BURGER & DOG

Omelette Bar **\$12.00**
Includes Scrambled Eggs, Bacon, Ham, Sausage, Cheddar Cheese, Feta Cheese, Veggies & Spinach

Fried Breakfast Arepas **\$8.00**
With Eggs, Onions, Tomato, and Cheddar Cheese

Breakfast Quiches **\$10.00**
Ham & Cheese or Vegetable

Breakfast Sides:
Breakfast Potatoes **\$4**
Tater Tots **\$4**
Sweet Potato Tots **\$4**

APPETIZERS

VENDOR: MARKET ST BURGER & DOG

Battered Cauliflower Florets **\$2.00**
Served with Cheese Sauce

Mozzarella Sticks **\$2.50**
Served with Marinara Sauce

Pretzel Dogs **\$3.00**
Served with Honey Mustard & Ketchup

Cheeseburger Sliders **\$10.00**
2 per person Jersey-Style with American Cheese

VENDOR: AGAVE MEXICAN GRILL

Guacamole & Pico De Gallo **\$10**
Served with House Made Tortilla Chips

Mini Burritos **\$5.50**
Rice, Beans, Pico de Gallo, Shredded Cheddar & Chipotle Sauce
Protein Options: Chicken, Pork, Beef

Mini Quesadilla **\$4.50**
Cheddar Cheese, Pico de Gallo & Sour Cream

Loaded Nachos **\$6.00**
Pico de Gallo, Red & Green Salsas, Guacamole, Cheddar & Queso Cheese
• With Chicken, Pork or Beef **\$14.00**

Mexican Flautas **\$6.50**
Choice of Chicken or Pork in a Crispy Fried Corn Tortilla with Sour Cream, Cotija Cheese, Red & Green Salsas

VENDOR: AILYN'S DELI

Cheese & Meat Tray **\$12.50**
Assorted Meats & Cheeses. Accompanied with Olives, Roasted Peppers, Pickles, Tomatoes, Focaccia & Assorted Crackers

VENDOR: STIX CHICKEN

Chicken Wings **\$7.00**
Our signature crispy chicken wings tossed in your choice of house sauce.
Sauces: Sweet Crunch, Honey BBQ, Honey Buffalo, Sweet Heat, Garlic Soy, Mango Habanero, Spicy

Korean Chicken Skewers **\$10.00**
Tender marinated chicken served on skewers & finished with your choice of our signature Koren-inspired sauces.
Sauces: Sweet Crunch, Honey BBQ, Honey Buffalo, Sweet Heat, Garlic Soy, Mango Habanero, Spicy

VENDOR: SPRINGTOWN CAFE

Veggie Tray (cold) **\$6.00**
Carrots, Cucumber, Tomatoes, Celery, Radish

Hummus with Pita Bread **\$4.50**

VENDOR: ROOTED AF

Miniature Empanadas (Vegan) **\$8.00**
Traditional Spanish Vegan "Beef" or Curry Chickpeas

Smothered Vegan Meatballs **\$8.00**
Handcrafted vegan meatballs smothered in marinara sauce with a side of garlic crostini

Prices are per person.
Minimum order: 10 servings per item

APPETIZERS

VENDOR: BOWL'D MASALA

Samosa Bites	\$3.50
Falafel Bites	\$4.00
Served with Cilantro Sauce	
Veggie Spring Rolls	\$3.00
Dumplings	\$4.00
Protein Options: Chicken or Veggie	
Chicken Wings	
• Breaded Wings (6 pieces)	\$11.00
• Buffalo or BBQ	
• Special Wings (6 pieces)	\$13.00
• Tandoori Wings Served with mint chutney	

VENDOR: AL TAGLIO

Arancini	\$3.00
Risotto Rice Balls stuffed with Smoked Gouda	
Italian Meatball Bites	\$3.00
Marinara Sauce on the side	
Ricotta Stuffed Mushrooms	\$3.00
Savory Puffs	
• Ricotta & Pesto	\$8.00
• Ham & Cheese	\$10.00
Polenta Bites	\$2.50
Polenta Slices topped with Roasted Peppers & Feta	
Antipasti Skewers	\$8.50
fresh Mozzarella, Cherry Tomatoes, Salami, Olives, Basil, Cheese Tortellini	

HANDHELDS

VENDOR: MARKET ST BURGER & DOG

Cheeseburger	\$15.00
Beef patty, American Cheese, Lettuce, Tomato. Served w/ French Fries	

Hot Dog	\$5.50
Served with Mustard, Ketchup, & Relish	
Add Side of Chili	\$1.00
Make it a Boxed Lunch	\$8.50
Served with Fries	

VENDOR: SPRINGTOWN CAFE

Assorted Sandwich Tray	\$11.00
Choose 3: Chicken Salad, Tuna Salad, Turkey, Ham, Italian	
Choice of Wrap or Bread: Sourdough, White, Multigrain, Wheat or White Wrap	
Choice of Cheese: Swiss, American or Cheddar	
Make it a Boxed Lunch	\$13.00
Served with chips & side salad	

VENDOR: AILYN'S DELI

Assorted Deluxe Sandwich Tray	\$13.00
Choose 3: Turkey Club, Ham Club, Roast Beef Club, Chicken Pesto Panini, Chicken Avocado Panini, Roasted Red Pepper Wrap, Southwest Chicken Wrap, Lamb Gyro, Falafel Avocado Wrap	
Make it a Boxed Lunch	\$15.00
Served with chips & side salad	

VENDOR: STIX CHICKEN

Korean Chicken Wrap	\$12.00
Grilled Korean Chicken wrapped in a flour tortilla with lettuce, carrots, cabbage, shredded cheese, tomatoes & our signature yum yum & garlic soy ginger house sauces	

VENDOR: BOWL'D MASALA

Kebab Roll	\$7.00
Roasted with Peppers, Onions & Tomatoes, Served with Cilantro Sauce	
Choice of: Chicken or Paneer	

Kati Roll	\$7.50
Choice of Protein with Onion & Cilantro Sauce rolled in Indian Flat Bread.	
Protein: Paneer, Chicken, Lamb Keema (+\$1.00), Potato & Cauliflower, Potato & Chickpea, Falafel, Veggie Patty	

Bowl'd Masala Special Burger	\$8.00
Choice of Protein with Lettuce, Tomatoes & Onions.	
Protein: Chicken Tikka Burger, Veggie Burger	

VENDOR: ROOTED AF

Buffalo Cauliflower Wrap	\$7.00
Vegan Buffalo-battered cauliflower wrapped with crisp greens & a pear-jicama slaw for a refreshing kick.	

Veggie Spinach Wrap	\$9.00
Super-Greens, Tomato, Red Onion, Cucumber & Vinaigrette Nestled in a Spinach Wrap	

VENDOR: AL TAGLIO

Paninis	\$13.00
Prosciutto, Provolone & Pesto; Pepperoni & Fresh Mozzarella	

Rolls

Filled handmade rolls	
• Meatball	\$9
• Chicken Parm	\$9
• Italian	\$14
(salami, Italian ham, prosciutto, provolone cheese, arugula, tomato, red onions, vinaigrette)	

Prices are per person.
Minimum order: 10 servings per item

PIZZA & PASTA

VENDOR: AL TAGLIO

18" Pizzas

Plain Cheese	\$25.00
Pepperoni	\$30.00
Meat Lovers	\$30.00
(Italian Sausage, Bacon, Pepperoni)	
Garden	\$30.00
(Assorted Veggies)	

Mini Pizzas

Cheese	\$2.00
Pepperoni, Meat Lovers, Garden	\$3.00

Mini Calzones \$4.00

Cheese, Pepperoni, Meat Lovers, Garden

VENDOR: BOWL'D MASALA

Naan Pizzas

Chicken Tikka	\$9.00
Paneer Tikka	\$9.00
Lamb Keema	\$11.00

Handmade Meat Lasagna \$14.00

Our Recipe, with 4 Cheeses & Traditional Meats

Vegetable Lasagna \$13.00

Spaghetti & Meatballs \$13.00

Beef Meatballs served in Homemade Marinara Sauce over Spaghetti

Pesto & Chicken Fusilli \$14.00

Fresh Basil Pesto

Rigatoni Alla Vodka \$14.00

SOUPS

VENDOR: ROOTED AF

Curry Chickpea Stew \$7.00

Hearty Blend of Tender Chickpeas Simmered in a Rich, Spiced Coconut Curry Sauce with Potato. Served with Sticky Rice (Vegan)

Black Bean Stew \$7.00

Slow Cooked Black Beans, Rosemary, Tomato, Onions & Peppers, Garnished with Fresh Cilantro (Vegan)

Two Bean Chili \$8.00

Kidney Beans, Black Beans, Pepper, Onions, in a Tomato Based Sauce (Vegan)

VENDOR: STIX CHICKEN

Chicken Tortilla \$5.00

Creamy Chicken & Wild Rice \$5.00

Chicken Noodle \$5.00

Cream of Crab \$5.00

VENDOR: AL TAGLIO

Homemade Tomato Basil \$7.00

Served with Homemade Focaccia Grilled Cheese

Prices are per person.
Minimum order: 10 servings per item

SALADS

VENDOR: AILYN'S DELI

- Santa Fe** **\$7.00**
Romaine, Spring Mix, Cucumber, Pico de Gallo, Avocado, Corn, Tortilla Chips
- Mango** **\$7.00**
Romaine, Cucumber, Corn, Tomato, Bell Pepper, Mango
- Asian** **\$7.00**
Romaine, Bell Pepper, Mandarin Oranges, Almonds, Noodles
- Greek** **\$7.00**
Romaine, Tomatoes, Cucumber, Red Onions, Bell Pepper, Oregano, Olives, Feta, Oil & Vinegar, Tzatziki
- Caesar** **\$7.00**
Romaine, Parmesan, Croutons, Caesar Dressing
- Strawberry** **\$7.00**
Romaine, Strawberry, Pineapple, Mandarin Oranges, Bell Pepper
- Ailyn's Special** **\$7.00**
Romaine, Cucumbers, Tomatoes, Red Onions, Avocado, Tzatziki & Homemade White Sauce

VENDOR: ROOTED AF

- Watermelon** **\$7.00**
Fresh Watermelon Cubes, Mixed Greens, Fresh Mint, Lime, Blood Orange Vinaigrette
- Roasted Sweet Potato** **\$7.00**
Crisp Roasted Sweet Potato, Mixed Greens, Red Onion, Red Cabbage, Vinaigrette

VENDOR: AL TAGLIO

- Crab** **\$7.00**
Imitation Crab, Celery, Old Bay, Focaccia
- Antipasto Salad** **\$8.00**
Pepperoncini, Chickpeas, Mushrooms, Cherry Tomatoes, Provolone Cheese, Olives, Pepperoni & Vinaigrette
- Cold Pasta Salad** **\$7.00**
Fusilli Pasta, Mozzarella Cheese, Cherry Tomatoes, Bell Peppers, Mushrooms, Black Olives, Ham & Italian Dressing

VENDOR: BOWL'D MASALA

- Bowl'd Malsala Special Salad** **\$7.00**
Roasted Corn, Cucumber, Tomato, Chickpea, Romaine Lettuce served with Creamy Dressing

HEARTIER BITES

VENDOR: AGAVE MEXICAN GRILL

Build Your Own Taco Bar **\$12.00**

Choice of Protein, Cucumber, Radish, Cilantro & Onion with Red or Green Salsa.

Proteins:

- Chicken, Beef, Chorizo, Pork

+\$1 for Shrimp or Steak

Build Your Own Fajita Bar **\$15.00**

Sautéed Peppers and Onions, Shredded Cheese, Sour Cream, Guacamole, Pico De Gallo

Proteins:

- Chicken, Beef, Shrimp, Tofu (\$3 per protein)

VENDOR: STIX CHICKEN

Loaded Potato Bar **\$17.00**

Baked Potato or Sweet Potato, Proteins & Toppings
Choose 2 Proteins:

- Fried Chicken Bites, Pulled Chicken, Pulled Pork, Cajun Shrimp, Grilled Chicken or Smoked Turkey

Toppings:

- Bacon Crumbles, Shredded Cheese, Crispy fried onions, Sour Cream, Jalapenos, Tomatoes, Chives & Butter

+\$2 for each additional protein

Chicken Tenders **\$11.00**

Hand-breaded Crispy Chicken Tenders with your choice of Dipping Sauce

- Sauces: Sweet Crunch, Honey BBQ, Honey Buffalo, Sweet Heat, Garlic Soy, Mango Habanero, Spicy

VENDOR: BOWL'D MASALA

Build Your Own Protein Bowl **\$13.00**

Base: Cumin Rice or Romaine Lettuce

Protein: Chicken, Lamb Keema, Shrimp, Paneer, or Vegan

Veggies: Corn, Chickpeas, Onion, Tomato, Cucumber, or Carrot

Sauce: Tikka Sauce or Curry Sauce

Drizzle: Cilantro or Tamarind & Yogurt

Biryani **\$11.00**

Long-Grained Basmati Rice with Exotic Spices & Saffron

Choice of: Chicken, Paneer, or Vegetable

Curry **\$11.00**

Served in a Rich Creamy Sauce with Roti or Naan

Choice of: Paneer Butter Masala, Chicken Butter Masala, Spicy Chicken Curry

VENDOR: AILYN'S DELI

Mediterranean Bar **\$27.00**

Base: Pita Bread, Spring Mix, Romaine Lettuce

Protein: Chicken, Steak, Falafel, Lamb

Toppings: Feta, Cucumber, Tomato, Onion

Sauce: Tzatziki, White Sauce

Prices are per person.

Minimum order: 10 servings per item

SIDES

VENDOR: AGAVE MEXICAN GRILL

Elotes Preparados **\$4.50**

Mexican Street Corn with Cojita Cheese, Mayo and Spices

Nacho Fries **\$4.50**

Bacon, Pickled Jalapenos, Cheddar Cheese, Sour Cream, Diced Tomatoes

Corn on the Cob **\$4.00**

VENDOR: AILYN'S DELI

Green Beans & Bell Peppers **\$6.00**

Red, Green, & Yellow Peppers, Green Beans, Garlic, Onions,

Roasted Veggie Tray **\$6.00**

Assorted Roasted Veg including Zucchini, Squash, Broccoli, Asparagus, Green Beans

Vegetable Sides **\$4.00**

- Steamed Broccoli
- Green Beans
- Asparagus
- Artichoke Hearts
- Spinach
- Sweet Peas

VENDOR: STIX CHICKEN

Mac & Cheese **\$5**

Mashed Potatoes **\$5**

Pasta Salad **\$5**

Collard Greens **\$5**

Candied Yams **\$5**

VENDOR: AL TAGLIO

Garlic Knots **\$3**

VENDOR: MARKET ST BURGER & DOG

French Fries **\$4**

VENDOR: BOWL'D MASALA

Yellow Rice **\$4**

Steamed Edamame **\$4**

Masala Fries **\$3**

Naan Chips **\$4** • Add Tikka or Curry Sauce **\$5.50**

Naan **\$3.00**

Garlic or Plain

- Add Tikka or Curry Sauce **\$5.50**

Prices are per person.
Minimum order: 10 servings per item

ENTREES

VENDOR: STIX CHICKEN

Rosemary Flank Steak \$19.00
Slow-Roasted Flank Steak Served with a Rosemary Reduction

Beef Pot Roast \$14.00
Slow-Cooked Beef with Carrots, Onions, Celery with a Rich Brown Gravy

Country Meatloaf \$13.00
House-made Meatloaf topped with a Savory Brown Gravy

Braised Beef Tips \$17.00
Tender Beef Tips served with a Rich Mushroom Gravy

Beef Short Ribs \$20.00
Slow-Braised Boneless Short Ribs in a Red Wine Demi-Glace

Grilled Salmon \$15.00
Fresh Salmon with Roasted Garlic Chili Glaze or Lemon Butter

Cajun Shrimp \$16.00
Seasoned Shrimp tossed in a light Cajun Cream Sauce

Panko Flounder \$16.00
Lightly Breaded Flounder with Lemon Caper Butter

Stuffed Flounder \$19.00
Flounder stuffed with Seafood Dressing & Baked until Golden

Baked Tilapia \$15.00
Blackened Tilapia finished with a Lemon Parsley Sauce

Cider Dijon Pork Chops \$16.00
Center-Cut Pork Chops finished with an Apple Cider Dijon Glaze

Herb Roasted Pork Loin \$16.00
Slow-Roasted Pork Loin served with Rosemary Pan Gravy

Smothered Pork Chops \$15.00
Southern-Style Pork Chops topped with Rich Onion Gravy

Chicken Marsala \$13.00
Boneless Chicken Breast pan roasted in our house Marsala Mushroom Sauce

Chicken Parmesan \$13.00
Lightly Breaded Chicken Breast topped with Mozzarella Cheese & Marinara Sauce

Classic Turkey Dinner \$18.00
Fresh sliced Turkey Breast with Stuffing, Gravy, & Steam Veg with Whole Cranberry Sauce

Pan Seared Sea Bass \$18.00
Perfectly seared Sea Bass with a golden, crispy crust

VENDOR: ROOTED AF

Baked Ziti (Vegan) \$11.00
Classic baked pasta layered with marinara, vegan cheese & herb-seasoned crumbles oven-baked to perfection

Eggplant Parmesan (Vegan) \$11.00

Prices are per person. Minimum order: 10 servings per item



VEGAN CATERING

BRUNCH BAR

Peach Cobbler Waffle Kabob \$11.00

Mini waffles layered with warm spiced peaches and bourbon vanilla drizzle

Truffle Avocado Toast \$17.00

Bourbon Chik'n & Waffles \$10.00

Homemade Southern Fried Mushroom Skewer Over a Fluffy Buttermilk Waffle w/ Powdered Sugar & Bourbon Infused Maple Syrup

FINGER FOODS

Sweet Teriyaki Veggie Kabob \$7.00

Grilled vegetables glazed in a rich house-made teriyaki sauce, served with a hint of sesame and ginger.

Crispy Cauliflower Bites \$7.00

Crispy cauliflower tossed in your choice of sauce. Served with Vegan Ranch Dipping Sauce.

Sauces: Buffalo, Hot Honey, Mango Habanero or Sweet Thai Chili

Miniature Empanadas \$8.00

Traditional Spanish Vegan "Beef", Curry Chickpeas

SANDWICHES/WRAPS

Falafel Crunch \$9.00

Falafel, mixed greens, red pepper hummus, pickled onions, chipotle aioli

Buffalo Cauliflower Wrap \$7.00

Buffalo-battered cauliflower wrapped with crisp greens & pear-jicama slaw for a refreshing kick.

Veggie Spinach Wrap \$9.00

Super-Greens, Tomato, Red Onion, Cucumber & Vinaigrette in a Spinach Wrap

SOUL FOOD

Fried Oyster Mushroom \$12.50

Add Ons: Collard Greens, Candied Yams, Peach Cobbler, Cornbread

BRUNCH SIDES

Crispy Potato Hash \$8.00

(Sweet Potato optional)

Vegan Italian Sausage \$8.75

Rosemary Breakfast Potatoes \$6.00

ITALIAN

Smothered Vegan Meatballs (GF) \$8.00

Handcrafted meatballs smothered in marinara sauce with a side of garlic crostini

Baked Ziti \$11.00

Classic baked pasta layered with marinara, vegan cheese & herb-seasoned crumbles oven-baked to perfection.

Add Ons: Bruschetta

Eggplant Parmesan \$11.00

SLIDERS

Vegan Smash Burger Sliders \$9.00

A juicy plant-based patty topped with caramelized onions, crisp greens, and house sauce on a toasted bun.

Jerk Sliders \$9.00

Spicy jerk-seasoned sliders topped with sautéed onions, peppers, and sweet plantain crisps for the perfect bite.

CARIBBEAN

Rasta Pasta \$14.00

A creamy sauce sautéed with bright colored peppers, onions, and spices, infused with Caribbean heat and rich, savory herbs (GF available)

Sunflower Toast \$7.00

Toasted multigrain bread spread with sunflower butter, topped with hemp seeds and a drizzle of agave nectar.

Add Ons: Rice & Beans, Cabbage, Plantain

Prices are subject to a 20% administrative fee for **onsite catering**.
Menu pricing may change and substitutions made based on availability and market conditions.

Prices are per person. Minimum order: 10 servings per item

DESSERTS

VENDOR: SPRINGTOWN CAFE

Assorted Cookies & Brownies \$5.00
Oatmeal Raisin, Peanut Butter, Chocolate Chip, Red Velvet & Brownies

Cookie Tray \$3.00
Oatmeal Raisin, Peanut Butter, Chocolate Chip, Red Velvet

Assorted Cake Slices \$5.00
Cheesecake, Chocolate or Strawberry, Oreo, Napoleon

Baklava \$5.50
Layered filo pastry, filled with chopped nuts, sweetened with syrup

VENDOR: AGAVE MEXICAN GRILL

Churros \$6.00
Piped fried dough with cinnamon-sugar coating

VENDOR: ROOTED AF

Cake Cups (Vegan) \$8.00
Choose up to 2: Red Velvet, Carrot Cake, Chocolate Oreo Crunch, Strawberry Shortcake, Banana Pudding

VENDOR: BOWL'D MASALA

Gulab Jamun \$4.00
Popular South Asian Dessert of Fried Dough soaked in a sweet aromatic syrup made with Cardamom, Rose Water & Saffron

VENDOR: AL TAGLIO

Tiramisu \$6.00

Cannolis \$2.50
Sweet Ricotta Filling with Chocolate Chips

Tres Leches Cake \$5.00

Cheesecake \$6.00

Cream Puffs \$2.00
Stuffed with Sweet Pastry Cream

Apple Turnover \$4.00

Cannoli Cream Pie \$4.00

Key Lime Pie \$5.00

Full Custom Sheet Cake \$145.00

Half Custom Sheet Cake \$90.00

VENDOR: STIX CHICKEN

Banana Pudding \$6.00

SPECIALTY DRINKS

VENDOR: ROOTED AF

Specialty Lemonade (Gallon) \$85.00
Rosemary or Thai Basil

Infused Water (Gallon) \$59.00
Hibiscus & Pineapple

Beverage Carafes (32oz) \$59.00
Choose any two: Lavendar Lemonade, Spiced Hibiscus, Turmeric Cider, Strawberry Ginger Lemonade.
• Make it sparkling +\$5

VENDOR: BOWL'D MASALA

Chai Tea (Gallon) \$30.00
Masala or Cardamom

Lassi (Gallon) \$60.00
Mango or Rose

DRINKS

Coffee & Hot Teas (Gallon) \$45.00
Decaf or Regular

Orange or Apple Juice \$3.00

Assorted Pepsi® Soft Drinks \$2.50

Bottled Water \$1.50

 **THE CATERING MENU**
ON & OFF SITE CATERING

Prices are per person.
Minimum order: 10 servings per item

ONSITE BAR PACKAGES

*COST FOR 2 HOURS

BEER & WINE

\$24 per person*

+\$4 each additional hour

House red & white wines, draft beer, 3 domestic beers, soft drinks, still & sparkling water, juices

FULL BAR

\$32 per person*

+\$6 each additional hour

Select spirits, house red & white wines, draft beer, 4 domestic beers, soft drinks, still & sparkling water, juices

PREMIUM BAR

\$38 per person*

+\$8 each additional hour

Select premium spirits, premium red & white wines, imported & local craft draft beers, 4 domestic beers, soft drinks, still & sparkling water, juices

OTHER

Consumption Bar

Guests will order on the same tab at the bar and payment will be due at the bar for exact number of drinks consumed at the end of your event

Pay Bar At Event Conclusion

Drink Tickets

Event host will be given drink tickets or may bring their own branded drink tickets. Guests will take the ticket to the bar to order.

- Beer & Wine
- Full Bar (*premium bar excluded*)

\$10/ticket

\$15/ticket

