



# PRIVATE EVENT CATERING

## Cold Appetizers

<b>Chips &amp; Salsa</b> Tortilla Triangles with Chunky-Style Salsa	<b>\$3 Per Person</b>
<b>Vegetable Platter</b> Assortment of Fresh Cut Vegetables and Roasted Garlic Buttermilk Ranch Dressing	<b>\$40 Serves 20</b> <b>\$70 Serves 40</b>
<b>Hummus</b> Roasted Garlic Hummus Served with Kalamata Olives, Red Onion, Cherry Tomato, Cucumbers and Pita Bread	<b>\$75 Serves 25</b> <b>\$120 Serves 50</b>
<b>Fresh Fruit and Cheese Platter</b> Fresh Seasonal Fruit Paired with Assorted Cheese and Assorted Crackers	<b>\$65 Serves 25</b> <b>\$85 Serves 50</b>
<b>Mini Reuben's</b> House Braised, Shaved Corned Beef or Smoked Turkey on Marble Rye with 1,000 Island, Sauerkraut and Swiss Cheese	<b>\$50</b> <b>25 Pieces</b> <b>\$85</b> <b>50 Pieces</b>
<b>Smoked Salmon</b> Charlie's BBQ Rubbed Whole Side of Salmon Served with Creamy Dill Sauce	<b>\$100</b>
<b>Cali Club Pinwheels</b> Smoked Turkey with Guacamole, Bacon, Shredded Lettuce and Boursin Cheese	<b>\$100</b> <b>50 Pieces</b>
<b>Bruschetta</b> Toasted French Bread Smearred with Boursin Cheese and Topped with Chopped Tomatoes, Red Onions, Fresh Basil and Balsamic Reduction	<b>\$75</b> <b>50 Pieces</b>

### Build Your Own Options

#### Build Your Own Hot Dog Bar - \$6 Per Person

Relish, Onions, Chili, Shredded Cheese, Queso, Jalapeños

#### Slider Bar \$100 - 50 Pieces

Grass Fed Burgers or Pulled Pork. Served with Slider Rolls, Onion, Pickles and Appropriate Condiments

#### Nacho Bar \$4 Per Person

Homemade Pepper Jack Queso Served with Tortilla Chips, Pico De Gallo, Jalapeños, Shredded Lettuce, Sour Cream, Salsa and Salsa Verde

## Hot Appetizers

<b>Spicy Shrimp</b> Flash-fried Black Tiger Shrimp Tossed in Hooper's Dragonfire Aioli	<b>\$120</b> <b>100 Pieces</b>
<b>Espinaca Dip</b> Slightly Spicy, Creamy Spinach Dip Served with Tortilla Chips	<b>\$4 Per Person</b>
<b>Chicken Wings</b> Crispy-Fried Bone-in Chicken Wings Finished in Spicy Buffalo Sauce or BBQ Sauce. Served with Blue Cheese and Ranch	<b>\$75</b> <b>50 Pieces</b>
<b>Chicken Tenders</b> Boulevard Wheat Battered Breast Cutlets Flash-Fried Crispy. Served with Honey Dijon and Chipotle Ranch Sauce	<b>\$60</b> <b>50 Pieces</b>
<b>Meatballs</b> Homemade Meatballs Coated with BBQ, Honey Garlic or Marinara Sauce	<b>\$75</b> <b>50 Pieces</b>
<b>Mac N Cheese</b> Cavatappi Noodles, Creamy Smoked Gouda Cheese Sauce, Green Onions, Bacon	<b>\$100 - \$130</b> <b>Serves 30 - 50</b>
<b>Traditional with Grilled Chicken \$100</b> <b>Pig Butt \$110 / Buffalo Chicken \$100</b> <b>Shrimp &amp; Lobster \$130 / Short Rib \$130</b>	
<b>Oven Roasted Stuffed Mushrooms</b> Stuffed with Creamy Espinaca and Topped with Garlic Bread Crumbs <i>Add Italian Sausage for Additional Charge</i>	<b>\$80</b> <b>50 Pieces</b>
<b>Pigs In A Blanket</b> All-Beef Hot Dog Wrapped in Flaky Puff Pastry Served with Beer Cheese Sauce	<b>\$80</b> <b>40 Pieces</b>
<b>Giant Salted Bavarian Style Pretzels</b> Whole Grain Mustard and Beer Cheese Sauce	<b>\$60</b>
<b>Flat Bread Pizza</b> <b>Five Cheese</b> Charlie's Marinara, Parmesan, Mozzarella, Cheddar Jack, Boursin®, Ricotta <b>Sweet Onion</b> Balsamic Carmelized Onion Jam, Arugula, Olive Oil, Boursin®, Ricotta <b>Meat Street</b> Charlie's Marinara, Hamburger, Bacon, Italian Sausage, Mozzarella, Ricotta <b>KC Hawaiian</b> Charlie's Marinara, BBQ Pulled Pork, Grilled Pineapple, Mozzarella	<b>\$15</b>

\*Prices valid thru DECEMBER 31, 2018. Selections subject to change. For your convenience, a suggested gratuity of 20% may be added to your bill by the service staff. All gratuities are at the discretion of the guest and may be increased or decreased as deemed appropriate by the guest.