

VBGB Beer Hall and Garden

Catering Menu for: _____

Event Date: _____

For _____ people

Food Served at Time: _____

\$19.99 per person for 3 main dish selections & 3 side dishes

\$15.99 per person for 2 main dish selections & 2 side dishes

Add \$4 per person for an additional main

Add \$2.25 per person for an additional side

**food is served buffet style, utensils, plates and napkins included*

**8.25% tax and 20% gratuity not included in the above price*

**all catering orders must be submitted to Alyssa.vbguptown@gmail.com at least 7 days prior to event*

**Is there something that you want served to your guests, but don't see it on our menu? Just ask and we'll see what we can do!*

MAIN DISHES (please check choices)

- Pork Brat Minis (served with Buns and homemade sauerkraut on the side)
- Jumbo Char Grilled Chicken Wings (served with homemade ranch on the side – select your flavor underneath:
_____ Spicy Wango Tango _____ Mild Honey BBQ _____ Plain-no sauce
- Boneless Chicken Bites (hand breaded, served with homemade ranch on the side – select your flavor underneath:
_____ Spicy Wango Tango _____ Mild Honey BBQ _____ Plain-no sauce
- Texas Style Pulled Chicken (made with Dinosaur BBQ Sauce and buns on the side)
- Meatballs marinara with melted mozzarella
- Grilled Veggie Skewers (mushrooms, bell peppers, squash or zucchini, red onion, tomatoes)
- Angus Beef Sliders (served with tomato slices)
- Vegetarian Black Bean Sliders (served with tomato slices)
- Cheese & Pickle Platter (serves 20 sliders, cheddar and american slices with dill pickle rounds)

Plus \$6 per tray: Trays: _____

SIDES (please check choices)

- Pretzel Bites with homemade hot VBGB Beer Cheese
- VBGB Beer Cheese Mac & Cheese
- Vegetarian Bourbon Baked Beans
- Caprese Salad Skewers (cherry tomatoes & mozzarella drizzled with balsamic glaze and fresh basil)
- Mango Wango Salsa served with tortilla chips
- Sun Dried Tomato Macaroni Salad (pasta, sun dried tomatoes, green peppers, onions in a creamy honey dressing)
- Fresh Cut Chips served w/ homemade blue cheese dip
- Cream Corn with Bacon (vegetarian upon request)
- Haricot Verts (Green Beans sautéed in garlic and butter)
- Quinoa Salad served w/ tortilla chips (w/ black beans, corn, tomato, cilantro in a lime vinaigrette)
- Traditional House Salad served with homemade Creamy Balsamic Vinaigrette
- Fruit Salad (seasonally available fruits)
- Vegetable Crudite served with homemade blue cheese dressing

DESSERT OPTIONS

Each platter feeds 25-30 people \$29.00 each:

Brownie Platters: _____

Chocolate Chip Cookie Platters: _____