



CATERING MENU

PACKAGES

We proudly serve local farms and breweries!

THE CONTINENTAL

\$15 per person

locally baked pastries, fresh fruit, Water Avenue coffee, tea, and premium orange juice

THE ACE

\$30 per person

choice of one entrée, one starter, and one side; with fresh baked cookies and fountain soda

THE DOUBLE HIT

\$45 per person

choice of two entrées, two starters, and one side; with fresh baked cookies and fountain soda

THE MIX AND MINGLE

\$30 per person

choose any four items from our starters, sides, and enhancement menus for the perfect happy-hour gathering

*We will do our best to accommodate dietary restrictions. Please let us know!

ENTREES

(priced a la carte)

Smashburger Bar – \$13

smashburger patties, American cheese, burger sauce, and house made zucchini pickles on a Martin potato bun (sub portobello caps for a vegetarian burger option)

Assorted Parlor Pizzas – \$12

scratch made thin crust pizzas, grande mozzarella, and assorted toppings

Street Taco Bar – \$11

choice of sliced beef, chicken, or veggie; served with flour tortillas, cilantro, diced onion, crema, and shredded Tillamook cheddar cheese (Gluten-free tortillas available)

The People's Wings – \$15

choice of traditional buffalo, honey gochujang, or lemon pepper chicken wings; served with ranch, bleu cheese, and crisp celery sticks

Fresh Seasonal Fish – \$17

fresh caught seasonal fish, individually plated to Chef's specifications

Rice Bowls – \$16 | tofu available as a sub for all proteins | choose one of the following as an entrée:

- **Homage Bowl:** avocado, cilantro, black olives, cheddar, crema, garlic-lime sauce
- **MASH Bowl:** grilled gochujang steelhead, spicy mayo, napa kimchi, cucumber, fresh ginger
- **Pollo Verde:** chili verde chicken thigh, avocado, cilantro, fresh jalapeno, cotij

ENHANCEMENTS

(priced per person)

Charcuterie Boards - \$12

locally sourced meats, artisanal cheeses, olives, fruits, and seasonal jam

Seasonal Crostini - \$10

Chef's choice of savory topped fresh baguette slices

Caprese Skewers - \$8

fresh mozzarella, basil, cherry tomatoes, balsamic reduction

Antipasto Platter - \$14

prosciutto, fresh mozzarella, marinated tomato, pickled peppers and veggies

STARTERS

(priced per person)

fresh veggie crudité - \$6

artisanal cheese board - \$7

parlor pizza bites - \$8

chips and salsa - \$5

hummus platter - \$8

SIDES

(priced per person)

caesar salad - \$5

greek salad - \$6

french fries - \$4

tater tots - \$4

pinto or black beans - \$5

SWEETS

(priced per person)

fresh baked cookies - \$4

brownies or blondies - \$6

soft serve ice cream bar - \$5

**ask about special order cakes



DRINKS

We proudly feature an extensive list of local craft and domestic draft beers, cider, Cooper’s Hall wine, and specialty cocktails; offering walk-up service from two full bars or dedicated, private accommodations.

Open Tab - charged by consumption

drinks ordered and charged a la carte

Drink Ticket Option 1 – \$10 ea.

good for one draft beer, cider, glass of wine, liquor, specialty cocktail or mocktail

Drink Ticket Option 2 - \$7.50 ea.

good for one draft beer, cider, glass of wine, or mocktail

Private Server - \$50 per hour

your own dedicated cocktail server will bring the drinks to your private area

Private Beer & Wine Bar - \$100 per hour + \$250 minimum.

a dedicated, private bar for your special event—limited to beer, cider, and wine.

Private Beer, Wine, and Liquor Bar - \$125 per hour + \$300 minimum

a dedicated, private full bar featuring beer, cider, cocktails, and wine

N/A DRINKS

Fountain Sodas & Iced Tea - \$3 glass / \$10 pitcher

featuring your favorite Coca-Cola beverages

Fruit Juices - \$4 glass / \$11 pitcher

choose from premium orange, apple, pineapple, or grapefruit juice

Water Avenue Coffee - \$22 per 10-cup pot

choose from Regular or Decaf

Assorted Teas - \$22 per 10 cup pot

featuring a selection of assorted premium loose-leaf teas

