



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 or sides for the perfect happy-hour gathering

*Many of our menu items can be modified to accommodate vegetarian, vegan, and gluten-free diets. Ask about available options.

ENTREES

(priced a la carte)

Smashburger Bar – \$13

smashburger patties, American cheese, burger sauce, and house made pickles with martin potato rolls.

Assorted Parlor Pizzas – \$12

scratch-made, thin crust parlor-style pizzas; recipe created in collaboration with Apizza Scholls

Street Taco Bar (GF) – \$14

choice of steak, chicken, or tofu & grilled veggies; served with corn tortillas, diced jalapeno and onion, cilantro, cojita, & house-made salsas

The People's Wings (GF) – \$15

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

Pulled Pork Sliders – \$12

slow roasted BBQ pulled pork, king hawaiian rolls, slaw, pickles, and red onions.

Baked Mac & Cheese – \$12

oven baked-house made-mac & cheese topped with extra mozzarella, cheddar, and panko breadcrumbs. Add chicken or shrimp for \$4!

"Build Your Own" Rice Bowls – \$16 | tofu

available as a sub for all proteins | choose one of the following as an entrée:

- **Homage Bowl** (GF, V): avocado, cilantro, pico de gallo, black olives, shredded cheddar, cilantro crema, garlic-lime sauce (ask to add marinated chicken thigh)
- **MASH Bowl** (GF): gochujang glazed Columbia steelhead, jalapeno, avocado, cucumber, kimchi, spicy mayo, sesame seeds
- **Pollo Verde** (GF): marinated chicken thigh, avocado, cilantro, fresh jalapeno, esquites, cotija, verde salsa
- **Fried Chicken Bowl**: fried chicken thigh, cucumber, slaw, avocado, cilantro, spicy mayo, gochujang, sesame seeds

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STARTERS

(priced per person)

Charcuterie Board - \$14

chef's choice of artisanal meats, cheese, pickled vegetables, crackers, and jams!

Caprese Skewers (GF, V) - \$8

fresh mozzarella, basil, cherry tomatoes, balsamic reduction

Fried Chicken Bites - \$10

served with hot honey and house ranch dressing

Fresh Vegetable Crudit  (GF, V) - \$6

seasonal vegetables with house ranch dressing

Parlor Pizza Bites - \$8

assorted pizzas cut into bite sizes on our cracker crust

Chips and Salsa (GF, V, VG) - \$5

crispy tri-colored tortilla chips with our house-made salsas

Hummus Platter (V, VG) - \$8

served with warm pita and seasonal vegetables (nut free)

SIDES

(priced per person)

garden salad (V, VG) - \$4

caesar salad - \$5

greek salad (V, VG)- \$6

french fries (GF, V, VG) - \$4

tater tots (V, VG) - \$4

pinto or black beans - \$5

baked beans - \$7

SWEETS

(priced per person)

fresh baked cookies - \$4

brownies or blondies - \$6

soft serve ice cream bar- \$5

(available at The Parlor)

*ask about special order cakes

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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 - \$8.00 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

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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

Steven Smith Tea Maker- \$22 per 10 cup pot featuring a selection of assorted premium loose-leaf teas