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 Mix and Mingle

$30 per person
choose any four items from our starters or sides for the perfect happy-hour gathering

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

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

ENTREES

(Individual pricing does not apply to catering packages)

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 chicken or tofu & grilled veggies (Substitute smoked ribeye for an additional $3) 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

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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 Crudité (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)

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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

All-Inclusive Drink Ticket – $10 ea.

Beer/Wine/Mocktail Ticket - $8 ea.

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