

Food & Beverage packages

CATERING MENU



MONORCHID FOOD PACKAGE

Hors D'Oeuvres

MINIMUM 2 DOZEN

Charcuterie Cups

Asian Meatballs

Bacon-Wrapped Dates

Shrimp & Mango Ceviche Tostadas

Salmon Cakes with Dill Aioli

Tuna Tartare, Wonton Crisp, Wasabi, Ginger

Vine Ripe Tomato, Basil, Olive Oil Bruschetta

Bavarian Pretzel Bites with Grain Mustard

Stuffed Mushrooms (goat cheese, herbs & garlic)

Pedal Haus Signature Table

A Grazing table option is a unique way to present fun food items in a manner that truly stands out. The tables come with fine & gourmet selections of products (Cheese, Cured Meats, Dried Fruit, Nuts, Olives and other Charcuterie items as well as in-season Fresh Fruit and Veggies with Hummus, Baba Ganoush, Haus Mustard, Haus made dips)

Grazing tables are perfect for mix & mingle events, corporate events, beer or wine events, any type of shower, engagement parties, weddings, really any type of party or celebration!



MONORCHID FOOD PACKAGE

Buffet Style / Family Style Dinner Menu

*Plated dinner max 75ppl (only on special request) MINIMUM OF 20
GUESTS*

BASE PRICING

Includes a choice of 1 salad, 2 side dishes, and
dinner rolls with butter.

ADD-ON OPTIONS

Entree

Side or Salad

Dessert

WEDDING CAKE & SPECIALTY DESSERT SERVICE

Cutting & Plating Fee

SALADS (Choose 1)

Classic Romaine Caesar with Parmesan & Croutons

Garden Salads, Heirloom Tomatoes, Red Onion, Shredded Carrots & Red Cabbages with
Roasted Garlic Lemon Vinaigrette OR Green Goddess Dressing

Arugula with Almonds, Goat Cheese, Fennel, Supremes or Mandarin (citrus slices) Citrus
dressing

Greek Salad with Cucumbers, Tomatoes, Olives, Feta & Oregano Balsamic Vinaigrette

ENTREES

Grilled Salmon with Lemon Dill Aioli

Roasted Chicken with Grilled Lemon

Braised Sirloin Beef with Au Jus

Roasted Pork Loin with Apple and Shallot
Reduction

Stuffed Bell Pepper with Beyond Meat with
Cheese on top (v)

Roasted Squash Lasagna (v)

Roasted Sliced Prime Rib (+ up charge)

Braised Beef Short Rib with Au Jus (+ up
charge)

DESSERTS (ADD-ON OPTION) 6/person

Bavarian Cream Puff

Chocolate Fudge Brownies

Assorted Mini Cakes

SIDE DISHES (Choose 2)

Homestyle Creamy Mashed Potatoes

Herb Roasted Fingerling Potatoes

White Cheddar Macaroni & Cheese
(*vegan pasta option)

Herbs & Vegetable Pasta

Roasted Brussels Sprouts goat cheese,
sliced almond, honey

Broccoli with Lemon & Breadcrumbs)

Oven Roasted Asparagus with Parmesan



MONORCHID FOOD PACKAGE

Taco & Nacho Bar

Flour OR Corn Tortillas, Tortilla Chips, Haus Salsa, Pico De Gallo, Guacamole, Queso Dip, Lime Crema, Shredded Cheese, Black Beans, Chopped Onion & Cilantro Mix plus choose three from the list below:

Carne Asada

Pork Carnitas

Chipotle Chicken

Grilled Seasonal Fish (price will change depending of the market)

Fire Roasted Vegetables

BYO sliders & brats

Includes 70% Burgers/30% Brats, Burger Buns, Lettuce, Tomatoes, Pickles, Onions, Sliced Cheese, Brat Buns, Haus Mustard, Sauerkraut plus three sides:

Tater Barrels

Red Potato Salad

Coleslaw

Garden salad with Citrus dressing

Caesar Salad

Kale & Brussels salad

Sauteed Garden Blend (zucchini, yellow squash, bell pepper, onion, and corn)

Baked Beans

Herb Roasted Fingerling Potatoes

Haus Mac n' Cheese

Pasta Bar (Includes a Chef)

Includes assortment Cavatappi, Penne, Angel Hair Pasta Noodles, Fresh Grated Parmesan Cheese, assortment of Artisanal Bread, choice of Garden Salad or Caesar Salad and a selection of sauces: Gluten Free & Vegan options available

White cheddar beer cheese "mac n' cheese" or Vegan Beer Cheese Crushed Marzano Marinara Sauce - Pesto Sauce or Vegan Pesto - Alfredo Sauce - Diablo Marinara Sauce

Roasted Vegetables (Mushrooms, Tomatoes, Squash, Artichokes, Onions, Bell Peppers)

PROTEIN OPTIONS TO ADD: Chicken or Shrimp or Steak or Vegan Protein

MONORCHID FOOD PACKAGE

Plated Dinner Menu

Plated dinner max 50 ppl (only on special request) MINIMUM OF 20 GUESTS

APPETIZERS & SALADS

Shrimp Aguachile with Lime, Cucumber & Red Onion
Heirloom Tomato & Melon Salad with Watercress, Basil & Lime Vinaigrette
Truffled Mushroom Bruschetta with Roasted Garlic Hummus Spread & Fresh Arugula
Caprese Salad with Burrata Mozzarella, Heirloom Tomatoes, Fresh Basil & Balsamic Reduction
Crab Cake with Roasted Red Pepper Aioli, Lemon & Parsley
Beef Tartare with Grain Mustard, Micro Greens & Balsamic Reduction
Kale & Roasted Brussels Sprout Salad with Lemon Vinaigrette
Caesar Salad with Shaved Parmesan & Croutons
Smoked Corn Chowder with Bacon, Potatoes & Celery

ENTREES

Seasonal Fish with Roasted Asparagus and Squash
Braised Beef Short Rib with Sautéed Swiss Chard & Creamy Polenta
Beer Can Chicken with Lemon & Herb Roasted Fingerling Potatoes
Prime Rib, Mashed Potatoes, Grilled Asparagus, Horseradish Creama, Aus Jus
Pancetta Wrapped Pork Loin with Honey Heirloom Carrots & Brussels Sprouts
Black Truffle & Wild Mushroom Pappardelle with Ricotta, Thyme & Asiago
Charred Cauliflower Steak with White Beans & Tomatoes
Seasonal Vegetable Risotto with Lemon & Parmesan

DESSERTS (ADD-ON OPTION)

Bavarian Cream Puff
Chocolate Fudge Brownies
Assorted Mini Cakes



MONORCHID FOOD PACKAGE

Kids Meal

OPTIONS FOR KIDS UNDER 10

ENTREES (Choose 1)

Kid's Pizza Pockets

Chicken Nugs (fried or baked)

Mini Burgers (beef or veggie)

Pasta & Sauce

Cheesy Mac

SIDES (Choose 2)

French Fries

Chips

Carrot & Celery Sticks Side Salad

Fruit Salad

Include juice regular or sugar free or milk
(dairy & non-dairy)

Late Night Snacks & Pub Fare

APPROX. 20 - 25 SNACK SIZED SERVINGS PER ORDER

Haus Pizzas - Margarita, Pepperoni or Vegetarian (gluten free available by request only)

Bavarian Pretzel Bites with Beer cheese

Nachos Platters (Vegan option available)

WE ARE SUPER FLEXIBLE AND WOULD LOVE TO CREATE SOMETHING UNIQUE FOR YOU!

Please do not hesitate to share your special requests, cuisines, dishes... that you would like us to make for your special event.

The Chef will be happy to discuss with you!

