Food & Beverage packages CATERING MENU



MONORCHID FOOD PACKAGE OPTIONS

Hors D'Oeuvres

MINIMUM 2 DOZEN

Charcuterie Cups | dozen

Asian Meatballs | dozen

Prosciutto Whipped Ricotta, Fig Jam and Pistachio Bruschetta | dozen

Shrimp & Mango Ceviche and Tostadas in a Cup | dozen

Salmon Cakes with Dill Aioli | dozen

Tuna Tartare, Wonton Crisp, Wasabi, Ginger | dozen

Heirloom Tomato, Basil, Olive Oil Bruschetta w/ Balsamic Reduction | dozen

Caprese skewers Olive Oil w/ Balsamic Reduction | dozen

Stuffed Mushrooms (goat cheese, herbs & garlic) | dozen

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, or really any type of party or celebration!

Minimum 50ppl

MONORCHID FOOD PACKAGE OPTIONS

MOBILE OYSTER

MINIMUM 50 PEOPLE -3HR

Our oyster professionals will shuck and serve fresh customized oysters on the spot, providing your guests with an unforgettable experience.

50-100 Guests = (*unlimited oysters)
100+ Guests = (*unlimited oysters)

OYSTER STATION STAFF

<100 = 2

<150 = 3

<200 = 4

*can add a shucker to any event

OYSTER SELECTION

Blue Point-(Montauk Point, NY)
Kumamoto-(Baja California)
Olympia-(Totten, WA)
Kusshi-(Deep Bay, CAN)



INCLUDED

Champagne Mignonette House Hot Sauce Lemon Oil + Mist

CUSTOM OPTIONS

Pineapple Mezcal Mist
Ossetra Caviar
Garlic Hot Sauce
Smoked Bacon Sea Salt
Jalapeno Chimichurri



Buffet Style Dinner Menu

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

One Entree Choice
Two Entree Choice

ADD-ON OPTIONS

Entree | Side or Salad | Dessert |

WEDDING CAKE & SPECIALTY DESSERT SERVICE
Cutting & Disposable Plating Fee

ADD A SERVER TO SERVE THE BUFFET

SALADS (Choose 1)

Classic Romaine Caesar with Parmesan & Croutons

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

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 Short Rib 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)

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
Broccolini with Lemon & Breadcrumbs
Oven Roasted Asparagus with Parmesan

DESSERTS (ADD-ON OPTION)

Bavarian Cream Puff Chocolate Fudge Brownies Seasonal Assorted Mini Sweets

Taco & Nacho Bar

Flour and 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
Seasoned Grilled Shrimp
Fire Roasted Vegetables

BYO sliders & brats

Includes mini Burgers & Brats, Burger Buns, Lettuce, Tomatoes, Pickles, Onions, Sliced Cheese, Brat Buns, Haus Mustard, Sauerkraut plus three sides:

Tater Barrels

Potato Salad

Coleslaw

Garden salad with Citrus dressing

Caesar Salad

Kale & Brussels salad

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

Herb Roasted Fingerling Potatoes

Haus Mac n' Cheese

Plated Dinner Menu

Plated or family style dinner max 75ppl (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 Sauteed 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 Seasonal Assorted Mini Cakes



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, soda or milk (dairy & non-dairy)

Late Night Snacks & Pub Fare

APPROX. 20 - 25 SNACK SIZED SERVINGS PER ORDER

Haus Pizzas - Margarita, Pepperoni or Vegetarian 8-10 pizzas (gluten free available

by request only)

Bavarian Pretzel Bites with Beer cheese stationed

Nacho 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.

Our Chef will be happy to discuss with you!