## Food $\mathfrak{E}$ Beverage packages <br> 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

## MONORCHID FOOD PACKAGE

## Buffet Style Dinner Menu <br> MINIMUM OF 20 GUESTS

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

## One Entree Choice <br> Two Entree Choice

## ADD-ON OPTIONS

## Entree | <br> Side or Salad I <br> 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)

DESSERTS (ADD-ON OPTION)
Bavarian Cream Puff
Chocolate Fudge Brownies
Seasonal Assorted Mini Sweets

## 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

## MONORCHID FOOD PACKAGE

## 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 | Kale \& Brussels salad |
| :--- | :--- |
| Potato Salad | Sauteed Garden Blend (zucchini, yellow squash, bell pepper, onion, and corn) |
| Coleslaw | Herb Roasted Fingerling Potatoes |
| Garden salad with Citrus dressing | Haus Mac $n^{\prime}$ Cheese |

Garden salad with Citrus dressing
Haus Mac n' Cheese
Caesar Salad

## MONORCHID FOOD PACKAGE

## Plated Dinner Menu

Plated or family style dinner max 75 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 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

## 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, soda or milk (dairy \& non-dairy)

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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 )
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## 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!

