

BEAST MODE



Catering & Event Menu

SLIDERS & CROSTINI

(10 Sliders per Platter)

BEAST CLUB SLIDER \$20 per platter
(Herb Roasted Turkey Breast, Hickory Smoked Ham, Bacon, Muenster Cheese, Lettuce, Tomato & Smoky Aioli)

TURKEY & PROVOLONE SLIDER \$18 per platter
(Herb Roasted Turkey, Provolone Cheese & Rosemary Aioli)

HICKORY SMOKED HAM & SWISS SLIDER \$18 per platter
(Hickory Smoked Ham, Swiss Cheese & Rosemary Aioli)

RED, WHITE & BLEU WRAP \$30 per platter
(Herb Roasted Turkey, Bleu Cheese, Strawberries, Spinach & Strawberry Vinaigrette)

SMOKY CHICKEN WRAP \$25 per platter
(Smoked Chicken, Sharp Cheddar, Lettuce, Tomato & Smoky Aioli)

CHICKEN, BACON, AVOCADO RANCH WRAP \$30 per platter
(Roasted Chicken, Bacon, Muenster Cheese, Avocado & Ranch)

CHEESEBURGER SLIDER \$20 per platter
(50/50 Beef & Italian Sausage Blend Patty, Bacon, Lettuce & Tomato-Condiments on Side)

BUFFALO CHICKEN SLIDER \$30 per platter
(Roasted Chicken, Buffalo Wing Sauce & Mozzarella)

SMOKED BRISKET SLIDER \$45 per platter
(Brisket, Muenster, Caramelized Onions, Spring Mix, Tomato & Horseradish Aioli)

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HONEY PECAN CHICKEN SALAD SLIDER \$35 per platter
(Roasted Chicken, Honey, Toasted Pecans, Grapes, Spring Mix, Mayo & Honey)

CHICKEN CAPRESE SLIDER \$30 per platter
(Chicken, Mozzarella, Pesto, Spring Mix, Tomato & Balsamic Reduction)

BLACK & BLEU SLIDER \$35 per platter
(Beef & Italian Sausage Blend Patty, Crisp Bacon, Bleu Cheese, Mushroom, Caramelized Onions, Spring Mix, Tomato & Rosemary Aioli)

CHICKEN FLORENTINE SLIDER \$30 per platter
(Chicken, Mozzarella, Parmesan, Spinach, Artichoke Hearts & Rosemary Aioli)

SICILIAN SLIDER \$40 per platter
(Beef & Italian Sausage Blend Patty, Salami, Provolone, Kalamata Olive Mix, Pesto, Spring Mix & Tomato)

FRENCH ONION SLIDER \$30 per platter
(Beef & Italian Sausage Blend Patty, Gruyere Cheese, Caramelized Onions, Mornay Sauce & Rosemary Aioli)

CALI SLIDER \$35 per platter
(Beef & Italian Sausage Blend Patty, Guacamole, Pico de Gallo, Spring Mix, Tomato & Chipotle Aioli)

3 PIG SLIDER \$40 per platter
(Braised Pork Belly, Smoked Boston Butt, Smoked Ham, Muenster Cheese & Rosemary Aioli)

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TOMATO MOZZARELLA SLIDER \$25 per platter
(Tomatoes, Mozzarella, Pesto & Balsamic Reduction)

L'ESSENCE SLIDER \$45 per platter
(Beef & Italian Sausage Blend Patty, Braised Pork Belly, Date-Fig & Rosemary Compote, Spring Mix & Lavender Goat Cheese Aioli)

COCHON DE LAIT SLIDER \$35 per platter
(Hickory Smoked Boston Butt, Brie Cheese & Remoulade Sauce)

CUBAN BURGER SLIDER \$40 per platter
(Beef & Italian Sausage Blend Patty, Smoked Boston Butt, Smoked Ham, Swiss, Honey Mustard & Dill Pickles)

VEGGIE SLIDER \$35 per platter
Handmade Patty (Brown Rice, Quinoa, Chick Peas, Edamame, Sweet Peas, Spinach, Kale & Carrots), Guacamole, Muenster Cheese, Spring Mix, Tomato, Pesto & Rosemary Aioli

VEGAN SLIDER \$45 per platter
Handmade Patty (Brown Rice, Quinoa, Chick Peas, Edamame, Sweet Peas, Spinach, Kale & Carrots), Guacamole, Vegan Cheese, Spring Mix, Tomato & Vegan Pesto

TARTE FLAMBEE BURGER SLIDER \$40 per platter
50/50 Beef & Italian Sausage Blend Patty, Crisp Bacon, Comté Cheese, Caramelized Onions & Tangy Cream Fraîche

SLIDERS & CROSTINI

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DANCING PIG SLIDER

\$35 per platter

Chardonnay Braised Boston Butt, Cheesy Chardonnay Mushroom Sauce, Fresh Herbs & Rosemary Aioli

CHICKEN MARSALA SLIDER

\$40 per platter

Roasted-Pulled Chicken, Mozzarella Cheese, Parmesan Cheese, Creamy Marsala Wine Sauce, Spring Mix, Tomato & Rosemary Aioli

VEGGIES & VIN SLIDER

\$35 per platter

Handmade Veggie Patty (Brown Rice, Quinoa, Kale, Spinach, Black Beans, Roasted Peppers, Corn, Chick Peas & Carrots), Spring Mix, Tomato, Pesto, Rosemary Aioli and Goat Cheese-Chardonnay Mushroom Sauce

BORDEAUX SLIDER

\$40 per platter

Our Handmade Trifecta Patty (1/3 Angus Beef, 1/3 Italian Sausage & 1/3 Chopped Mushrooms), Aged Bleu Cheese, Spring Mix, Tomato, Crushed Black Pepper, Rosemary Aioli, Sweet Onions & Shallots caramelized in Bordeaux Wine

SALMON CAPRESE SLIDER

\$45 per platter

Seared Fresh Atlantic Salmon, Mozzarella, Pesto, Spring Mix, Tomato & Balsamic Reduction Drizzle

THE ROCKET CITY SLIDER

\$40 per platter

50/50 Beef & Italian Sausage Blend Patty, Braised Pork Belly, Smoked Pepper Cheeses, Pepper Jam, Spicy Pickles, Spring Mix, Tomato and Rosemary Aioli

SWEET & SMOKY COCHON SLIDER

\$45 per platter

50/50-Beef & Italian Sausage Blend Patty, Braised Pork Belly, Smoked Boston Butt, Brie Cheese, Roasted Raspberry-Chipotle Sauce, Spring Mix, Tomato & Rosemary Aioli

SLIDERS & CROSTINI

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PARISIAN SLIDER

\$45 per platter

50/50 Beef & Italian Sausage Blend Patty, Crispy Bacon, Brie Cheese, Sautéed Mushrooms, Caramelized Onions, Spring Mix, Tomato & Lavender Goat Cheese Aioli

OSCAR SLIDER

\$60 per platter

50/50-Beef & Italian Sausage Blend Patty, Lump Blue Crab Meat, White Wine Onion Confit, Muenster, Spring Mix, Tomato, Rosemary Aioli, Fresh Thyme & Rosemary

LA GAUFFRE CROSTINI

\$40 per platter

Roasted, Shredded Chicken, Crisp Bacon, Mozzarella, Jalapeno Jam & Andalouse Sauce served on Belgian Waffle Slice

Sides / \$2.50 per person

- **Spring Mix Salad**
(Spring Mix, Carrots, Cucumbers, Tomatoes & Vinaigrette)
- **Potato Salad**
- **Pasta Salad**
- **Baked Beans**
- **Hash Brown Casserole**
- **Creole Cole Slaw**
- **Smashed Potatoes**
- **Smashed Sweet Potatoes**
- **Mac & Cheese**
- **Quinoa Salad**
- **Baked Beans**
- **Skillet Corn**
- **Braised Seasonal Vegetables**
- **Ratatouille Vegetables**
(w/Herbes de Provence & Tomato Sauce)

Soups

- **Creamy Tomato Basil**
- **Corn Chowder**
- **French Onion**
- **Mushroom Bisque**
- **Beer Cheese**

All Sliders/Crostini served on Covered Platters.
Heated Buffet Set-up is an Additional \$25
Additional Fee for Serving Utensils, Napkins & Plates.

Payment Terms: 60% Down, Balance Due Date of Event

WARM DIPS

SERVED WITH TOAST TIPS OR CHIPS
\$40 EACH – SERVES 10 PEOPLE

Pizza Dip

Pepperoni, Italian Sausage, Cream Cheese,
Mozzarella, Parmesan, Olives & Marinara Sauce

Buffalo Chicken Dip

Roasted Chicken, Buffalo Sauce,
Cream Cheese & Bleu Cheese

Spinach Artichoke Dip

Creamed Spinach, Artichoke Hearts, Garlic,
Parmesan Cheese & Alfredo Sauce

Fiesta Dip

Ground Beef, Italian Sausage, Poblano Peppers,
Bell Peppers, Roasted Corn, Black Beans, Onions,
Olives, Queso Fresco Cheese, Sour Cream & Salsa

Chicken Bacon Ranch Dip

Roasted Chicken, Smoked Bacon, Parmesan
Cheese, Cream Cheese & Ranch

~ Platters ~

(Each Platter Feeds 10)

Charcuterie Tray

Market Value - Priced per person

Gourmet Deli Meat & Cheese Platter

Hickory Smoked Ham, Roasted Turkey,
Cured Salami and Variety of Gourmet Cheeses

Served with Artisan Crackers

\$80

Veggie Platter

Cherry Tomatoes, Carrots, Cauliflower, Broccoli,
Celery, Cucumbers, Radishes & Bell Peppers

(Served with Ranch or Bleu Cheese)

\$30

Fruit & Cheese Platter

Variety of Seasonal Fruit & Gourmet Cheeses

(Served with Artisanal Crackers)

\$40

Fruit Platter

Variety of Seasonal Fruit

(Served with Sweet Crème Fraiche)

\$30

\$16 per Person Buffet

Please Select One Option from Each Category

**You may select more than one option from each category for an additional fee*
(Meal Include Rolls and Salad with 2 Vinaigrettes)*

Starch Options

- **Hash Brown Casserole**
- **Baked Potato w/Toppings**
- **Pesto Smashed Potatoes**
- **Smashed Golden Potatoes**
- **Smashed Red Skin Potatoes**
- **Smashed Sweet Potatoes**
- **Horseradish & Herbs Smashed Potatoes**
- **Whole Grain Mustard Smashed Potatoes**
- **4 Cheese Mac & Cheese**
- **Gorgonzola Mac & Cheese**
- **Wild Rice w/Mirepoix Vegetables**
- **Quinoa with Vegetables**
- **Quinoa Salad**
- **Potato Salad**
- **Pasta Salad**

Vegetable Options

- **Creole Cole Slaw**
- **Green Bean Casserole**
- **Baked Beans**
- **Vegetables Au Gratin**
- **Skillet Corn**
- **Braised Seasonal Vegetables**
- **Broccoli Casserole**
- **Ratatouille Vegetables**
(w/Herbes de Provence & Tomato Sauce)
- **Creamy Tomato Basil Soup**
- **Corn Chowder**
- **French Onion Soup**

Protein Options

- **Coq Au Vin**
(Red Wine Braised Chicken with Bacon, Mushrooms, Onions & Garlic)
- **Buffalo Chicken**
w/Bleu Cheese Crumbles
- **Chicken Piccata**
- **Pecan Chicken**
with Buttermilk Herb Sauce
- **Tequila Lime Chicken**
- **Chicken Alfredo w/Garlic Bread**
- **Rotisserie Chicken**
- **San Francisco Style Pork Loin**
- **Pork Loin w/Brown Sugar & Herbs**
- **Stuffed Pork Loin w/Crème Sauce**
(Stuffed w/Cranberries, Walnuts, Sausage, Sage, Celery, Herbs)
- **Pork Stroganoff w/Bell Peppers, Onions, Paprika Crème Sauce**
- **Italian Style Pork Loin w/Gorgonzola Crème Sauce** (Onions, Garlic, Walnuts/White Wine)
- **Hearty Beef Lasagna**
- **Beef Stroganoff w/ Onions, Bell Peppers & Paprika Crème Sauce**
- **French Beef Casserole**
(Beef Tips w/Mushrooms, Garlic, Onions, Broccoli, Celery, Carrots & Cheese)
- **Hamburger Steak (6 oz)**
w/Brown Onion & Mushroom Gravy
- **Meat Loaf**
- **Taco Fiesta Casserole**
- **Pesto Salmon & Veggie Alfredo**

***Opt for Sweet Tea, Unsweet Tea or Lemonade - \$50 (Serves 50 people)**

Additional charge for Sales Tax

Petit Déjeuner

Brunch Catering Menu

~ Continental ~

(10 Person Minimum)

\$12 per Person

Danishes

Muffins

Croissants

Yogurt

Coffee

Juice

Petit Déjeuner

Brunch Catering Menu

~ Half Sandwiches ~

(Each Platter Feeds 10)

Sausage, Egg & Cheddar

\$40

Sausage Patty, Scrambled Eggs & Cheddar Cheese on a Brioche Bun

Smoked Bacon, Egg & Cheddar

\$50

Smoked Bacon, Scrambled Eggs & Cheddar Cheese on a Brioche Bun

Smoked Ham, Egg & Cheddar

\$50

Smoked Ham, Scrambled Eggs & Cheddar Cheese on a Brioche Bun

Pork, Fig & Brie

\$50

Braised Pork Belly, Fig Marmalade & Brie Cheese on a Brioche Bun

Monte Cristo

\$50

Smoked Ham, Roasted Turkey Breast, Mozzarella, Cheddar & Smoked Gouda, tucked inside of French Toast - Dusted with Powdered Sugar & served with a side of Homemade Confiture

~Bars~

\$16 per person – Minimum Service of 10

All served with Side Salad & Bread

Pasta Bar

Taco Bar

Baked Potato Bar

Mac & Cheese Bar

Crepe Bar

Donut Bar

Heated Buffet Set-up is an Additional \$25
Additional Fee for Serving Utensils, Napkins & Plates.

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Beast Mode Food Truck

Cochon de Lait \$10

Hickory & Molasses Smoked Boston Butt with Brie Cheese & Creole Remoulade Sauce on a Brioche Bun

Chicken Caprese \$9

Roasted Chicken, Mozzarella, Spring Mix, Tomato, Pesto & Balsamic Reduction on a Brioche Bun

French Onion Burger \$9

50/50 - Beef & Italian Sausage Blend Patty, Gruyere Cheese, Caramelized Onion, Mornay Sauce & Rosemary Aioli on Brioche Bun

Cuban Burger \$10

50/50 - Beef & Italian Sausage Blend Patty, Smoked Ham, Smoked Boston Butt, Swiss, Dill Pickles & Honey Mustard on Brioche Bun

Beef Brisket \$12

Braised Beef Brisket, Muenster Cheese, Caramelized Onions, Spring Mix, Tomato & Horseradish Aioli on a Brioche Bun

L'Essence Burger \$12

50/50 - Beef & Italian Sausage Blend Patty, Braised Pork Belly, Muenster Cheese, Spring Mix, Date-Fig & Rosemary Compote and Lavender Goat Cheese Aioli on Brioche Bun

Veggie Burger \$10

Handmade Veggie Patty (Quinoa, Brown Rice, Black Beans, Spinach, Chick Peas, Kale, Carrots And Edamame) topped with Muenster Cheese, Pesto, Guacamole, Spring Mix, Tomato & Rosemary Aioli on Brioche Bun

(Make it Vegan) \$13

We also Offer Daily Features!

Homemade Gluten Free Bun \$3

Vegan Bread \$2

Vegan Cheese \$2

Ice Cold Beverages

"Consuming Raw or Undercooked Meats, Poultry, Fish, Shellfish or Eggs
May Increase Your Risk of Foodborne Illness, especially if You have Certain Medical Conditions"

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