

# BEAST MODE



## *Catering & Event Menu*

# SLIDERS

(10 Sliders per Platter)

**BEAST CLUB SLIDER** \$25 per platter  
(Herb Roasted Turkey Breast, Hickory Smoked Ham, Bacon, Muenster Cheese, Lettuce, Tomato & Smoky Aioli)

**TURKEY & PROVOLONE SLIDER** \$20 per platter  
(Herb Roasted Turkey, Provolone Cheese & Rosemary Aioli)

**HICKORY SMOKED HAM & SWISS SLIDER** \$20 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** \$25 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)

# SLIDERS

(10 Sliders per Platter)

**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)

# SLIDERS

(10 Sliders per Platter)

**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

(10 Sliders per Platter)

## **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

(10 Sliders per Platter)

## 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

## *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

# Crostini

SERVES 10 PEOPLE

<b>Bruschetta</b>	\$20 per platter
Tomatoes, Onions, Garlic, Pesto Mozzarella & Parmesan on Toast Tips	
<b>Smoked Ham &amp; Asparagus Crostini</b>	\$30 per platter
Smoked Ham, Asparagus & Muenster Cheese on Toast Tips	
<b>Pesto Chicken Crostini</b>	\$25 per platter
Roasted Chicken, Mozzarella Cheese & Pesto on Toast Tips	
<b>Buffalo Chicken Crostini</b>	\$30 per platter
Roasted Chicken, Buffalo Wing Sauce & Mozzarella	
<b>BBQ Bleu Beef Crostini</b>	\$35 per platter
Beef Brisket, Bleu Cheese & Sweet & Smoky BBQ Sauce on Toast Tips	
<b>Pork Belly Crostini</b>	\$35 per platter
Braised Pork Belly, Lavender Goat Cheese & Date-Fig & Rosemary Compote on Toast Tips	
<b>Brisket &amp; Horseradish Crostini</b>	\$35 per platter
Beef Brisket, Muenster Cheese & Horseradish Aioli on Toast Tips	
<b>Bacon, Pear, Goat Cheese &amp; Honey Crostini</b>	\$30 per platter
Smoked Bacon, Pear, Goat Cheese & Honey on Toast Tips	
<b>Fig &amp; Brie Crostini</b>	\$25 per platter
Fig Compote & Brie Cheese on Toast Tips	
<b>Fig, Pistachio &amp; Goat Cheese Crostini</b>	\$30 per platter
Fig Compote, Pistachios, Goat Cheese & Honey on Toast Tips	

# Crostini

SERVES 10 PEOPLE

## **Spinach Artichoke Crostini**

\$25 per platter

Sautéed Spinach, Artichoke Hearts & Cheesy Bechamel Sauce on Toast Tips

## **Bleu Cheese & Fig Crostini**

\$25 per platter

Bleu Cheese & Fig Compote on Toast Tips

## **Brie & Fresh Mixed Berry Crostini**

\$30 per platter

Brie Cheese & Fresh Blackberries on Toast Tips

## **Roasted Grapes & Goat Cheese Crostini**

\$25 per platter

Roasted Grapes & Goat Cheese on Toast Tips

## **Caramelized Apple & Cheddar Crostini**

\$25 per platter

Caramelized Apples, Brown Sugar & Sharp Cheddar on Toast Tips

## **La Gauffre Crostini**

\$35 per platter

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

## **Smoked Salmon Crostini**

\$40 per platter

Smoked Salmon & Lemon-Dill Cream Cheese on Toast Tips



# 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

# **\$18 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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