

BEAST MODE



Catering & Event Menu

SLIDERS

(10 Sliders per Platter)

BEAST CLUB SLIDER \$30 per platter
(Herb Roasted Turkey Breast, Hickory Smoked Ham, Bacon, Muenster Cheese, Lettuce, Tomato & Smoky Aioli)

TURKEY & PROVOLONE SLIDER \$25 per platter
(Herb Roasted Turkey, Provolone Cheese & Rosemary Aioli)

HICKORY SMOKED HAM & SWISS SLIDER \$25 per platter
(Hickory Smoked Ham, Swiss Cheese & Rosemary Aioli)

CHEESEBURGER SLIDER \$30 per platter
(50/50 Beef & Italian Sausage Blend Patty, Cheddar, 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)

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)

All Sliders/Wraps/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

SLIDERS

(10 Sliders per Platter)

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)

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)

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SLIDERS

(10 Sliders per Platter)

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

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

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SLIDERS

(10 Sliders per Platter)

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

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

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Wraps

(10 Sliders per Platter)

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

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

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

CHIPOTLE CHICKEN WRAP \$25 per platter
(Roasted Chicken, Smoked Gouda, Cheddar, Mozzarella, Lettuce, Tomato & Chipotle Aioli)

CHICKEN SALAD WRAP \$30 per platter
(Roasted Chicken, Honey, Toasted Pecans, Grapes, Spring Mix, Mayo & Honey)

CHICKEN CAESAR SALAD WRAP \$25 per platter
(Roasted Chicken, Caesar Salad & Parmesan)

BLT WRAP \$30 per platter
(Hickory Smoked Bacon, Lettuce, Tomato & Rosemary Aioli)

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

Crostini

SERVES 10 PEOPLE

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

All Sliders/Wraps/Crostini served on Covered Platters.
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Additional Fee for Serving Utensils, Napkins & Plates.

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

Crostini

SERVES 10 PEOPLE

| | |
|--|------------------|
| Fig, Pistachio & Goat Cheese Crostini Fig Compote, Pistachios, Goat Cheese & Honey on Toast Tips | \$30 per platter |
| Spinach Artichoke Crostini Sautéed Spinach, Artichoke Hearts & Cheesy Bechamel Sauce on Toast Tips | \$25 per platter |
| Bleu Cheese & Fig Crostini Bleu Cheese & Fig Compote on Toast Tips | \$25 per platter |
| Brie & Fresh Mixed Berry Crostini Brie Cheese & Fresh Blackberries on Toast Tips | \$30 per platter |
| Roasted Grapes & Goat Cheese Crostini Roasted Grapes & Goat Cheese on Toast Tips | \$25 per platter |
| Caramelized Apple & Cheddar Crostini Caramelized Apples, Brown Sugar & Sharp Cheddar on Toast Tips | \$25 per platter |
| La Gauffre Crostini Roasted-Shredded Chicken, Crisp Bacon, Mozzarella, Jalapeno Jam & Andalouse Sauce served on Belgian Waffle Slice | \$35 per platter |
| Smoked Salmon Crostini Smoked Salmon & Lemon-Dill Cream Cheese on Toast Tips | \$40 per platter |

All Sliders/Wraps/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

Sides

\$4 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

\$4 per person

Creamy Tomato Basil

Corn Chowder

French Onion

Mushroom Bisque

Beer Cheese

\$5 per person

Shrimp Bisque

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

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

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

~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)*

25 Person Minimum

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, Lemonade or BEAST T - \$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

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

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

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

~Bars~

\$18 per person – Minimum Service of 25

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.

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

~Sweet Treats~

\$3.50 per person – Minimum Service of 25

Banana Pudding
Fruit Cobbler
Strawberry Shortcake

\$4 per person – Minimum Service of 25

Chocolate Mousse
Coconut Cake
Wild Berry Cobbler
Caramel Apple Cobbler
Peanut Butter Cake
Butter Cake w/Fruit & Crème Fraiche
Bread Pudding w/ Bourbon - Vanilla Bean Sauce

\$4.50 per person – Minimum Service of 25

White Chocolate Raspberry Bread Pudding
w/ Bourbon - Vanilla Bean Sauce
Wild Berry Bread Pudding
w/ Bourbon - Vanilla Bean Sauce

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

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**DON'T SEE WHAT
YOU'RE LOOKING FOR?
ALLOW US TO CREATE
A SPECIAL MENU TO
SPECIFICALLY MEET
YOUR NEEDS!**

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

Homemade Vegan Bun \$3

Vegan Cheese \$2

Add Hickory Smoked Bacon \$2

Add Fried Duck Egg \$2

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

Beast Mode Food Truck, 603 Jordan Lane, Huntsville, AL 256.425.8559 beastmodefoodtruck@gmail.com