

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 \$25 per platter
(Handmade Lean Beef Patty, American Cheese, 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
(Handmade Lean Beef 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 for Group of 25 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
(Handmade Lean Beef Patty, Salami, Provolone, Kalamata Olive Mix, Pesto, Spring Mix & Tomato)
- FRENCH ONION SLIDER** \$30 per platter
(Handmade Lean Beef Patty, Gruyere Cheese, Caramelized Onions & Rosemary Aioli)
- CALI SLIDER** \$35 per platter
(Handmade Lean Beef 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
(Handmade Lean Beef 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)
- TARTE FLAMBEE BURGER SLIDER** \$40 per platter
Handmade Lean Beef Patty, Crisp Bacon, Comté Cheese, Caramelized Onions & Tangy Cream Fraîche

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SLIDERS

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CUBAN BURGER SLIDER (Voted Huntsville's Best) \$40 per platter

Handmade Lean Beef Patty, Smoked Boston Butt, Smoked Ham, Muenster Cheese, Honey Mustard & Dill Pickles

JACKED UP SLIDER (Voted Huntsville's Best) \$40 per platter

Handmade Lean Beef Patty, Jack Daniels Hardwood Smoked Boston Butt, Muenster Cheese, Sweet Vidalia Onions caramelized in Jack Daniels Whiskey, Fried Onion Crisps & Homemade Jack Daniels BBQ Sauce

VEGGIE BURGER 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

VEGANATOR SLIDER \$45 per platter

Handmade Patty (Brown Rice, Quinoa, Chick Peas, Edamame, Sweet Peas, Spinach, Kale, Broccoli, Corn & Carrots), Vegan Cheese, Spring Mix, Tomato & Vegan Pesto on a Vegan Bun

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

CHICKEN MARSALA SLIDER \$40 per platter

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

SALMON CAPRESE SLIDER \$45 per platter

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

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DANCING PIG SLIDER

\$35 per platter

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

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

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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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

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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

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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

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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

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~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

\$20 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

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

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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

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

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~Bars~

\$18 per person – Minimum Service of 25

Pasta Bar

Taco Bar

Baked Potato Bar

Mac & Cheese Bar

Crepe Bar

Donut Bar

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~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

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