

The Epicurean Garage

@ Locust Lane Brewery 2024

(Catering Selections - Please allow at least 24-48 hours for preparation)



Catering Display Trays

Appetizers . . .

appetizers are aligned to serve 20 guests

Fresh Vegetable Crudite \$75 *seasonal blanched & raw vegetables, beer inspired dipping sauce*

Fromage Cheese Display \$95 *three select cheeses, fresh fruit, crackers, accompaniments*

Charcuterie Display \$120 *two select meats, two select cheeses, olives, nuts, fruit, accompaniments*

Fresh Fruit Display \$65 *seasonal fresh fruit*

Smoked Paprika Deviled Eggs (30) \$60 *classic recipe, infused with smoked paprika*

Shrimp Cocktail (65) \$115 *beer poached gulf shrimp, lemon cocktail sauce, old bay dust*

Slider Sandwiches . . .

each tray comes equipped with 16 sliders on a brioche roll

Roast Beef & American Slider \$75 *thinly sliced roasted beef, American cheese, horseradish mayo*

Turkey & American Slider \$75 *real turkey breast, American cheese, cranberry mayo*

Smoked Pit Ham & Swiss Slider \$75 *chipped pit ham, Swiss cheese, champagne mustard*

Fajita Chicken Salad Slider \$75 *peppers, onions, celery, chipotle mayo*

Shrimp Salad Slider \$78 *baby shrimp, celery, onion, bell pepper, lemon-dill mayo, old bay spice*

Falafel Slider (V) \$75 *feta cheese, Tzatziki sauce, pickled red onions*

Salads . . .

each salad serves approximately 16-20 guests

Garden Salad \$45 *mixed greens, carrots, red onion, tomato, cucumber, croutons, balsamic vinaigrette*

Caesar Salad \$45 *chopped romaine, homemade dressing, pecorino romano, croutons*

Caprese Salad \$55 *cherry tomatoes, fresh mozzarella, red onion, extra virgin olive oil, balsamic drizzle*

Classic Picnic Salads & Sides . . .

each salad/side serves approximately 16-20 guests

Macaroni Salad \$45 *celery, onion, bell peppers, fresh herb mayo, durum macaroni*

Golden Raisin Coleslaw \$45

Potato Salad \$45

The TexMex Pasta Bowl (cold) \$55 *black beans, Spanish rice, roasted corn, pico de gallo, bell peppers, pickled onions, cheddar-jack cheese, guacamole, cavatappi pasta, lime-garlic herb vinaigrette*

The NOLA Pasta Bowl (cold) \$65 *andouille sausage, baby shrimp, black beans, roasted corn, plum tomatoes, bell peppers, olives, pickled onions, parmesan cheese, cavatappi pasta, red wine-garlic herb vinaigrette, extra virgin olive oil*

Johnny "The Greek" Pasta Bowl (cold) \$55 *tomatoes, olives, cucumbers, red onions, garbanzo beans, bell peppers, feta cheese, baby spinach, cavatappi pasta, red wine herb vinaigrette, extra virgin olive oil*

The Garage Pasta Bowl (cold/veg) \$55 *black beans, roasted corn, mild salsa, plum tomatoes, julienne carrots, pickled onions, parmesan cheese, red wine-garlic herb vinaigrette, extra virgin olive oil*

Desserts . . .

each tray serves approximately 16-20 guests

Blueberry Short Bread (30pc) \$45

Cookie Tray (30pc) \$45

Brownie Tray (30pc) \$45

Fresh Fruit Display \$65 *seasonal fresh fruit*

**consuming raw or undercooked meats, Poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness
The Epicurean Garage @ Locust Lane Brewery*

GF/ Gluten-Friendly
V/ Vegetarian