

Jumbo Buffalo Hot Wings

Dry-rubbed, cured and twice-fried, tossed in our homemade
Buffalo hot sauce, dusted with our house Magic Dust seasoning
50 wings \$55
100 wings \$99

Kansas City BBQ Pork Ribs

House-rubbed slow-braised rack of St. Louis pork ribs, bbq sauce \$20 per full rack

Pint of homemade Cole Slaw + \$6

Tray of hand-cut Fries + \$19

Mini Croissant Tray

24 mini croissant sandwiches: 8 Tuna Salad with Poppyseed Dressing, 8 Curried Chicken with Cranberry Chutney, 8 Herbed Egg Salad with mayonnaise & celery seeds \$75 per tray

Cincinnati Chili

Gemelli pasta in our béchamel cheese sauce topped with Spicy Turkey Chili \$48 per tray

Game Day BBQ Pulled Pork or Pulled Chicken

Pork butt or chicken breasts dry-rubbed and cured, slow-roasted, fork-tender, fall-apart meat in a spicy barbeque sauce \$49 per tray

Housemade Guacamole & Chips

Fried-to-order corn tortilla chips with our homemade guac – avo mash, onion, cilantro, tomatoes, cumin \$39

Chopped Olive Salad

\$9 per pint (vegan)

Buttermilk Fried Chicken Strips

Made with gluten-free flour and buttermilk-brined boneless/skinless chicken & ranch dressing (gf) \$40 per pan

Philly Cheesesteak Mac & Cheese

Gemelli pasta in our homemade Wiz (bechamel cheese sauce), grilled shaved beef, onions , seasonings \$56 per tray

Pierogies & Onions Tray

Pan-fried potato & cheese pierogies, sautéed in butter and onions, seasonings *vegetarian* About 40 Pierogies \$52 per tray

Chicken Shepherd's Pie

Creamy chunks of chicken, carrots, leeks, quinoa, herbs and spices, topped with mashed potatoes, gravy & dressed arugula \$38 per tray

Sausage & Peppers

Chunks of spicy chorizo & kielbasa, with sauteed onions and peppers in a spicy red sauce \$60 per tray

Cobb Salad

Spring mix, hard-cooked egg, house-roasted turkey, diced tomato, diced avocado, diced bacon, crumbled bleu cheese in our house-made blue cheese dressing

Small \$60 Large \$100

Hummus Duo

Chickpea & Beetroot hummus served with fresh veg; vegan/GF \$42/18" platter