



WILD CRUSH

EVENT CATERING MENU

SUGGESTED SERVING SIZE IS BASED ON 25 GUESTS PER MENU ITEM, UNLESS OTHERWISE NOTED.



MEAT & CHEESE CHARCUTERIE \$150

Locally sourced assortment including 4 types of cheeses, 3 types of meats, variety of nuts, preserves, honey & crackers



CRUDITÉ HUMMUS CHARCUTERIE \$150

Vegetable variety including broccolini, carrots, cucumbers, radishes, snow peas, cauliflower & hummus with olive oil



ANTIPASTO SKEWERS \$70

Fresh mozzarella, olives, grape tomatoes, artichokes & fresh basil, drizzled with balsamic glaze



SHRIMP COCKTAIL \$190/\$360

Cooked Jumbo tail-on, served with cocktail sauce & garnished with fresh lemon twists. Small serves 25, Large serves 50



CHICKEN SATAY SKEWERS \$80

Thin strips of marinated chicken weaved on a skewer, served with zesty peanut dipping sauce or ranch dip; *Served chilled*



FLANK STEAK SKEWERS \$120

Flank Steak marinated & grilled, then skewered & garnished; *Served chilled*



CRAB CAKES \$120

Appetizer-sized cakes made with real blue crab



KATIE'S

PIZZA PASTA

OSTERIA

KIDS CHEESE - \$18

MEATBALL - \$22

SAUSAGE & BACON - \$22

BURRATA MARGHERITA - \$20

BLACK GARLIC BURRATA CHEESE - \$20

PEPPERONI & STRACCIATELLA CHEESE - \$22

*GLUTEN FREE VEGGIE w/ CAULIFLOWER CRUST - \$18



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HAM & GREEN ONION TORTILLA PINWHEELS \$140



SALAMI & OLIVE TORTILLA PINWHEELS \$140



TURKEY & CRANBERRY CREAM CHEESE TORTILLA PINWHEELS \$140



SMOKED BEEF BRISKET SANDWICHES \$240
Premium brisket with pineapple Chipotle BBQ sauce



EGG SALAD CROISSANTS \$168



STRAUB'S CHICKEN SALAD CROISSANTS \$168



BAKED HAM SLIDERS \$168



FRESH TURKEY SLIDERS \$168



TOP ROUND ROAST BEEF SLIDERS \$210

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VEGETABLE PASTA SALAD \$115

Fusilli pasta, cauliflower, broccoli, olives, grated parmesan, cherry tomato, green onion, salt, with golden salad dressing



CUCUMBER SALAD \$95

Cucumber, tomato, red onion, & Hendrickson dressing



CRUSH INSALATA \$85

Romaine lettuce topped with provel cheese, tomatoes, cucumbers, artichoke hearts, red onion, and pepperoncini's with roasted garlic dressing.



MOSTACCIOLI WITH MEAT SAUCE \$195



PASTA CON BROCCOLI IN CREAMY GARLIC SAUCE

- Without Chicken - \$200
- With Grilled Chicken - \$240



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BRUNCH TEA BREAD PLATTER \$75

A selection of tea breads from cranberry orange, blueberry, banana nut, lemon poppy seed, & butter pound cake



BAGELS & CREAM CHEESE \$120

Individual cream cheese cups with a variety of bagels including flavors such as plain, poppy, sesame, everything, cinnamon raisin, multigrain, blueberry or whole wheat



KENTUCKY WOODS BOURBON BARREL CAKE \$75

Brown sugar cake with pure maple and chocolate cake, topped with walnuts, chocolate and caramel bourbon icing. This decadent cake uses a seven year aged Kentucky bourbon to give a very unique nutty and maple flavor.

*Serves 12



SINGLE LAYER CAKE \$35

Snickers - Dark chocolate cake, chocolate, caramel, pecans
Carrot Cake - Rich cream cheese icing
Red Velvet - Rich cream cheese icing

*Serves 12



BACHELORETTE CHARCUTERIE BOARD \$150



MIMOSA TOPPINGS CHARCUTERIE BOARD \$150



BRUNCH CHARCUTERIE BOARD \$150



FRESH FRUITS \$110

Freshly cut assortment of cantaloupe, honeydew melon, watermelon, red & green seedless grapes, strawberries & pineapple, served with cream cheese dip



DECADENT DESSERT BITES \$75

Assortment of French macaroons, regular & chocolate goey butter bars, fudge brownies, petite cookies & seasonal treats