



# M E N U

## C H E F D C A T E R I N G

### B U R G E R S L I D E R S

100% Certified Angus GRASS FED Beef  
1- dozen \$ 40

Seared with melted cheddar on brioche bun built with house tangy burger sauce and slice dill pickles

### C H I C K E N S A L A D S A N D W I C H E S

1 dozen mini sandwich croissants \$35

fresh buttery mini croissants built with Chef D's house recipe, roasted chicken, mayo and red sweet apple make a delicious bite.

### S I D E S

Extra \$ 1.50

caramelized onions

Fire roasted jalapenos

feeds 10-15

hand cut fries \$30

sweet potato fries \$38

potato chips \$20





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**BOX LUNCH SANDWICHES**

**INDIVIDUAL- sandwich, potato chips, gourmet cookie and bottle water \$20**

**#1 One M&O Classic Burger:**

beef patty burger served with house tangy dressing, on brioche bun w/CHEESE and all trimmings

**#2 Marty's Roasted Chicken Salad**

house recipe roasted chicken with crispy apple and mayo built with lettuce & tomato on grilled sourdough bread

**#3 Rachel's Bacon Avocado & Swiss**

crispy bacon with melted swiss cheese, lettuce, tomato, and slice fresh avocado built with house chipotle mayo on grilled sourdough bread

**#4 Leo's Turkey Bacon & Swiss Club**

sliced lean deli turkey grilled with melted swiss cheese, one slice bacon, sun-dried tomato, lettuce, tomato, pickles built with chipotle house mayo on sourdough bread

**#5 Vegetarian Burger**

all veggie patty, melted cheddar or swiss with sliced avocado, tomato, lettuce, pickles, and purple onions built on grilled sourdough with chipotle house mayo.

**#6 Chicken Greek Salad**

mixed spring and romaine lettuce, fresh feta cheese, and grilled chicken breast with reduced balsamic vinaigrette







**M E N U**  
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**P A R T Y T R A Y S**

**F E E D S 1 0 - 1 5**

SEASONAL FRESH FRUIT \$75

ASSORTED DOMESTIC & IMPORT CHEESES \$85

CHEESE & CRACKER \$70

SEASONAL FRESH VEGGIES \$75

CHIPS & SALSA \$45

TWO DOZEN COOKIE PLATTER

Chef's choice of assorted cookies & fruit  
\$ 60

**(All trays built with chef choice of variety)**





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**G R E E K S A L A D**

**F E E D S 1 0 - 1 5**

mix green & romaine, fresh crumbled feta cheese, purple onions, cucumbers, cherry tomatoes, and croutons.

served with house mix berry vinaigrette

full pan feeds 10-15/ \$85

Add grilled chicken for \$35

DRINKS ( available for off site catering)

Gallon Sweet Tea \$6.50

Gallon Unsweet Tea \$6.50

Bottle Water \$ 2.50







# M E N U

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## A P P L E L A T T I C E / P R A L I N E P E C A N

F E E D S 1 0 - 1 2 \$ 4 9

Whole fresh baked pie sliced into sharable slices



## Holiday Charuterie Boards

Center display with cream cheese party ball with assorted fruits, veggies, crackers and deli meats

### **Feeds**

15-20 /140.00

20-25 /\$155.00

### CC Party Ball

Bacon, Cheddar & jalapeno  
or  
Texas Pecans, local honey & cranberries

