# CATERING MENU

**ALL PRICES ARE PER PERSON**
SERVED BUFFET STYLE WITH REPLENISHMENTS THROUGHOUT YOUR EVENT

## APPETIZERS

**PRETZELS & BEER CHEESE (V)** 8
druthers cheese sauce, golden rule blonde, cherry peppers, bavarian-style pretzels, scallions

**PULLED PORK & MAC EGG ROLLS** 8
bbq pulled pork, druthers mac and cheese, smokehouse ranch

**BUFFALO CHICKEN DIP** 8
crispy/shredded buffalo chicken, mozzarella, cream cheese, scallions, tortilla chips

**PARMESAN & ROSEMARY HOUSE FRIES (V/GF)** 6
hand-cut fries, parmesan, rosemary, garlic oil, special sauce and horseradish crema dipping sauces

**CREAMY TOMATO SOUP & GRILLED CHEESE STICK (V)** 5
5 oz personal soup crock, sourdough, sharp cheddar
**Service:** personal portion passed to your guests

**CHICKEN MEATBALL** 5
roasted chicken meatball, spicy vodka sauce drizzle, whipped ricotta, pickled shallots, fresh herbs
**Service:** personal portion passed to your guests

**BANG BANG SHRIMP** 11
tempura-battered shrimp, sweet-heat bang bang sauce, slaw, scallions, toasted sesame seeds

**WINGS** 10
**BONELESS –** lightly battered, flash fried
**BONE IN –** confit, fried crispy
**SAUCES:** BUFFALO, HOT HONEY, ALABAMA WHITE, NASHVILLE HOT, CAROLINA BBQ
**ADD:** ADDITIONAL SAUCE OPTION UPCHARGE 1

## GREENS

**ADD:** GRILLED CHICKEN (GF) 3, SAUTÉED SHRIMP (GF) 5
**SELECT:** WITHIN THE SALAD OR ON THE SIDE

**CAESAR (V)** 7
romaine, shaved parmesan, red grapes, caesar dressing, focaccia croutons

**APPLE & CANDIED WALNUT (V/GF)** 7
mixed greens, sliced apples, cranberries, candied walnuts, gorgonzola, maple-balsamic

**SOUTHWEST (V)** 7
chopped romaine, sliced avocado, roasted corn, pico de gallo, pickled shallots, cotija, crispy tortilla strips, tomatillo/avocado verde, jalapeño ranch

## TACOS

TACOS ARE SERVED DECONSTRUCTED WITH TOPPINGS AND TORTILLAS ON THE SIDE | GLUTEN FREE TACO SHELLS OR LETTUCE WRAPS AVAILABLE UPON REQUEST
**ADD: ADDITIONAL TACO MEAT SELECTION 5**

**BLACKENED SHRIMP** 10
pan-seared blackened shrimp, slaw, pico de gallo, jalapeño ranch, cotija

**BIRRIA-BRAISED CHICKEN** 9
grilled & braised chicken thighs, slaw, pico de gallo, cotija, tomatillo/avocado verde

**BBQ PORK** 9
pulled pork, slaw, pico de gallo, alabama white sauce

## PIZZA

**SELECT A VARIETY OF THREE OPTIONS** 9
GLUTEN FREE CRUST AVAILABLE UPON REQUEST

**CHEESE (V)**
red sauce, grated parm, shredded mozzarella, sicilian oregano

**PEPPERONI**
red sauce, pepperoni, grated parm, shredded mozzarella, sicilian oregano

**MUSHROOM & SHALLOT (V)**
red sauce, roasted mushrooms, shredded mozzarella, parmesan, pickled shallots

**ANGRY BEE**
red sauce, grated parm, pepperoni, candied jalapeño, shredded mozzarella, sicilian oregano, hot honey

**MEATBALL AND ONION**
spicy vodka sauce, roasted chicken meatball, red onion, shredded mozzarella

**BUFFALO CHICKEN**
hot sauce, crispy chicken, shredded mozzarella, scallions, jalapeño ranch

**VERMUENSTER**
dijon crema, sliced apples, chopped bacon, muenster, local maple syrup

(V) VEGETARIAN (GF) GLUTEN-FRIENDLY

MORE FOOD & DRINK >

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## MAC & CHEESE

**DRUTHERS MAC (V)** 9
druthers cheese blend, panko, house pasta

**LOADED MAC** 11
chopped bacon, pulled chicken, ranch/carolina bbq drizzle, crispy onions, panko

**BBQ MAC** 11
smoked pulled pork, carolina bbq, crispy onions, coleslaw, panko

## SLIDERS

SLIDERS ARE SERVED DECONSTRUCTED WITH ALL TOPPINGS AND CONDIMENTS ON THE SIDE | GLUTEN FREE BUNS OR LETTUCE WRAPS AVAILABLE UPON REQUEST

**DRUTHERS SLIDER** 9
wagyu blend, american cheese, dill pickles, crispy onion straws, burger sauce

**AMERICANO** 9
wagyu blend, american cheese, ketchup, mayo, mustard, tomato, lettuce, pickles, red onion

**DRUTHERBIRD FRIED CHICKEN** 9
buttermilk fried chicken, provolone, dill pickle, coleslaw, jalapeño ranch

## SANDWICH PLATTERS

SANDWICH CUTS, PLATED, NOT HOT HELD

**LOADED GRILLED CHEESE** 11
grilled chicken, chopped bacon, cheddar, provolone, carolina bbq, ranch, sourdough

**GRILLED CHICKEN, BACON AND AVOCADO** 11
grilled chicken breast, sliced avocado, arugula, chopped bacon, tomato, mayo, tomatillo/avocado verde, sourdough

**RIBEYE FRENCH DIP** 11
shaved ribeye, caramelized onions, provolone, horseradish crema, house baguette, beef jus

**SPICY CUBANO** 11
shaved ham, mojo pulled pork, swiss, dill pickles, diced cherry peppers, brewhouse mustard, house baguette

**EGGPLANT PARM (V)** 10
flash-fried eggplant, shredded mozzarella, whipped ricotta, spicy vodka sauce, arugula, house baguette

**CARABAMA** 10
pulled pork, sharp cheddar, coleslaw, candied jalapeño, fried onions, carolina bbq, alabama white, house baguette

(V) VEGETARIAN (GF) GLUTEN-FRIENDLY

## DESSERTS

**CHOCOLATE CHIP COOKIES** 5

## BEVERAGES

**SOFT DRINK PACKAGE** 6
sodas, teas, lemonade, coffee service

**CASH BAR** TBD
guests pay for their own drinks

**RUNNING TAB** TBD
running tally of all drinks ordered to be paid by host; with or without restrictions

**OPEN BAR PACKAGES**
**PRICED PER PERSON PER HOUR**
can be chosen for a portion of or the full duration of the event

**OPEN BAR #1** 12
beer only

**OPEN BAR #2** 14
beer, house wine, cider and seltzers

**OPEN BAR #3** 16
beer, wine, cider, seltzers and well liquor

**OPEN BAR #4** 18
full bar - no restrictions

## NOTES

- Catering menu selections to be turned in to Druthers 14 days prior to the event.
- Final guest count guarantee is required seven (7) days prior to your event. You will be charged for your final guarantee or the number in attendance, whichever is greater.
- A 20% Gratuity will be added to your food and beverage order, listed as a service fee. This tip is divided among the staff members assigned to your party.
- Credit card payments will see a 1% processing fee added on at time of transaction.