

# BACKYARD PARTY

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On site griddle w/ staff: \$2,000 minimum

## Smash burgers/veggie smash burgers

american / cheddar / swiss, onion, pickles, roam sauce

## Sliders

single patty onion smash, pickles, roam sauce, King's Hawaiian rolls

## Hot dogs, brats, sausage, etc

ketchup, mustard, relish, sauerkraut

## Tacos

click here for [menu](#)

## Lobster rolls

Herbs de Provance, butter, lava salt, lemon or Maine Style (house mayo)

## Steak (skirt, flank, ribeye, NY strip, porterhouse, filet)

Choice of fresh churned compound butter, chimichurri or chimichurri rojo

## Chopped Cheese

house cheese blend, lettuce, onion, tomato, malt vinegar aioli

## Grilled Shrimp or Veggie Skewers

Choice of herbed butter, chimichurri or chimichurri rojo

## Gua Bao (steamed buns)

sticky pork belly, sweet cabbage slaw, chili crisp (tofu substitute)

## Fried Rice

choice of, steak, shrimp, chicken, roasted pork, pork belly, vegetable, pineapple, tofu

## Kids Grilled Cheese

Choice of: American, Cheddar or Swiss on Emily's Hearth Bread

# BACKYARD CATERING (full/half trays)

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\$250 set up fee

\$500 2 person onsite staff fee (up to 6 hours)

Drop off fee no charge (local only)

Pulled Pork (carnitas or BBQ) 300/175

\*add brioche buns & slaw 150/80

Pulled Chicken (buffalo, butter curry, tinga or BBQ) 325/200

\*add brioche buns & slaw 150/80

Meatballs (beef & pork) 250/150

bulgogi soubise, vodka, marinara or swedish style

Roasted Veggies 120/70

herbs de Provence, spicy gochujang or plain

Pasta Salad 100/60

mayo/vinegar base, fresh veggies, herbs

French potato salad 100/60

dijon, parsley, fennel, dill, champagne vinegar

Honey Bunny Salad 120/65

mixed greens, shaved brussels, fennel, walnuts, dried cranberries, house turmeric honey mustard

Caesar salad 120/65

romaine, shaved brussels, house caesar, herbed croutons, grated pecorino

Garden salad 120/65

mixed greens, seasonal veggies, house lemon vinaigrette, turmeric honey mustard, asian ginger dressing

Watermelon salad 150/80

feta, tomato, sweet corn puree, pesto

Beet salad 150/80

goat cheese, yogurt, red onion, orange, dill, mint

Mac & Cheese (house cheese blend) 150/80

Chips & Salsa \$4pp

house made tortillas, char grilled spicy salsa

Tacos (full/half trays)

Includes fresh corn tortillas, red onion, cilantro, choice of crema, cotija cheese & lime

Add ons: sauces, salsa, pickled red onion, jalapeno, shredded cheese

click here for [menu](#)