



CATERING MENU

APPETIZERS

serves 6-8

PRETZEL BITES

Mark Anthony's Philly-style pretzel bites, served with spicy mustard & Ivywild Kitchen's warm cheese sauce
\$41.95, served warm

HOUSEMADE MEATBALLS

local ground beef with a choice of soy ginger, marinara, or housemade bbq sauce (contains eggs)
\$47.95, served warm

SOFT PRETZELS

Mark Anthony's Philly-style pretzels, served with spicy mustard & Ivywild Kitchen's warm cheese sauce
\$59.95, served warm

GREEN CHILI

housemade vegetarian green chili, shredded cheese, cilantro, corn tortillas (can be Vegan without cheese)
\$47.95, served warm

BUFFALO CHICKEN SKEWERS (GF)

chicken tenders with Ivywild Kitchen's buffalo sauce, and house made ranch dressing
\$47.95, served warm

MAC AND CHEESE

handmade orecchiette pasta, white cheddar, & a pretzel crumb topping
\$47.95, served warm

DINNER ENTREE PACKAGES

CHOICE OF:

- (Option 1) One protein & Two sides – \$34.95 per person
- (Option 2) Two proteins & Two sides – \$39.95 per person
- (Option 3) Three proteins & Two sides – \$42.95 per person

PROTEINS

BRAISED BEEF (GF)

with caramelized onion gravy

TUSCAN SALMON (GF)

with spinach and tomato - contains cream

ROASTED CHICKEN

with rosemary garlic butter - contains cream

STUFFED PORTOBELLO MUSHROOM (GF)

with quinoa and blue cheese with mushroom gravy

SIDES

Buttermilk Mashed Potatoes (GF)

Broccoli Aglio Olio (GF)

Macaroni and Cheese

Whiskey Glazed Carrots (GF)

Rice Pilaf with Mushrooms (GF)

Green Bean Almondine (Contains Nuts)

BEVERAGES

Rosemary Lemonade - \$25/gallon

Iced Tea - \$20/gallon

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**