



B U R G E R B A R

BURGER BAR CATERING MENU

\$11 per person

15 Person Minimum

Wrapped Individually on Brioche Bun with Choice of Cheese

Toppings And Sauces served on the side

Served With: Homemade Chips & Ranch **or** Cracklin' Pork Rinds **or** Mac & Cheese +\$1/pp

Choice of 1 Protein:

Angus Beef Burger, Grilled Chicken Breast

Choice of 1 Cheese:

American Cheese, Swiss Cheese, Cheddar Cheese or Pepper Jack Cheese

Choice of 5 Toppings:

Iceberg Lettuce, Spring Mix, Arugula, Sliced Tomato, Sliced Red Onion,
Jalapenos, Banana Peppers, Dill Pickle Slices, Bread & Butter Pickles

Premium Toppings +\$1/pp each Topping

Slaw, Grilled Pineapple, Caramelized Onion, Sautéed Mushroom, Chili,
Applewood Bacon, Candied Bacon, Roasted Red Peppers

Choice of 2 Sauces:

Honey Chipotle Mayo, Champagne Burger Sauce, Honey Chipotle BBQ Sauce,
Sweet Pepper Jelly, Bootleggers Bourbon Glaze, Au Jus, Spicy Chipotle Peanut Butter Jam,
Roasted Garlic Aioli

INDIVIDUAL BOXED LUNCHES

15 Person Minimum

Served With: Housemade Chips & Ranch **or** Cracklin' Pork Rinds **or** Mac & Cheese +\$1/pp

Speakeasy Deluxe \$10/pp

Foil Wrapped Individually on Brioche Bun with American Cheese, Lettuce, Tomato, Red Onion & Champagne Burger Sauce

Build Your Own Burger \$11/pp

Foil Wrapped Individually on Brioche Bun with Choice of 1 Cheese, 3 Toppings & 1 Sauce

Quinoa Almond Salad \$10/pp

Arugula, Crisp Greens, Scallions, Goat Cheese, Cherry Tomatoes & Toasted Almonds. Served with Lemon Basil Vinaigrette

Havana Bowl \$12/pp

Seasoned Grilled Chicken (chilled), Organic Quinoa, Onions, Peppers, Pineapple, Fresh Sliced Avocado, Sumac Sour Cream, Cheddar Cheese

Athens Bowl \$12/pp

Seasoned Grilled Chicken (chilled), Tzatziki Sauce, Arugula, Cucumber, Tomatoes, Feta Cheese, Fresh Sliced Avocado, Organic Quinoa Corn Rice Ball, Lemon Vinaigrette