

Gallery Event Catering Menus

FOOD & BEVERAGE EXPERIENCES
PROVIDED BY



Hors D'Oeuvres

MINIMUM 2 DOZEN



passed or stationed

Charcuterie Cups | \$42 per dozen

Asian Meatballs | \$36 per dozen

Bacon-Wrapped Dates | \$36 per dozen

Shrimp & Mango Ceviche Tostadas | \$36 per dozen

Salmon Cakes with Dill Aioli | \$38 per dozen

Tuna Tartare, Wonton Crisp, Wasabi, Ginger | \$36 per dozen (sake haus)

Vine Ripe Tomato, Basil, Olive Oil Bruschetta \$24 per dozen

Bavarian Pretzel Bites with Grain Mustard | \$36 per dozen

Stuffed Mushrooms | \$24 per dozen

Pedal Haus Signature Table

A Grazing table option is a unique way to present fun food items in a manner that truly stands out. The tables come with fine & gourmet selections of products (Cheese, Cured Meats, Dried Fruit, Nuts, Olives and other Charcuterie items as well as in-season Fresh Fruit and Veggies with Hummus, Baba Ganoush, Haus Mustard, Haus made dips)

Grazing tables are perfect for mix & mingle events, corporate events, beer or wine events, any type of shower, engagement parties, weddings, really any type of party or celebration!

PRICING PER PERSON (PP)

AS A MEAL

50-70 \$27/PP

71-100 \$22/PP

101-200 \$20/PP

201-300 \$18/PP

AS AN APPETIZER

50-100 \$12/PP

101-200 \$11/PP

201-300 \$10/PP





Buffet Style/ Family Style Dinner Menu

**Plated dinner max 75ppl (only on special request)
MINIMUM OF 20 GUESTS**

BASE PRICING

Includes a choice of 1 salad, 2 side dishes, and dinner rolls with butter.

One Entree Choice = 36 per person
Two Entree Choice = 41 per person

ADD-ON OPTIONS

Price if added to a base package above.

Entree | 7 per person

Side or Salad | 4 per person

Dessert | 6 per person



WEDDING CAKE & SPECIALTY DESSERT SERVICE

Cutting & Plating Fee | 2 per person

SALADS (Choose 1)

Classic Romaine Caesar with Parmesan & Croutons

Garden Salads, Heirloom Tomatoes, Red Onion, Shredded Carrots & Red Cabbages with Roasted Garlic
Lemon Vinaigrette OR Green Goddess Dressing

Arugula with Almonds, Goat Cheese, Fennel, Supremes or Mandarin (citrus slices) Citrus dressing

Greek Salad with Cucumbers, Tomatoes, Olives, Feta & Oregano Balsamic Vinaigrette

ENTREES

Grilled Salmon with Lemon Dill Aioli

Roasted Chicken with Grilled Lemon

Braised Sirloin Beef with Au Jus

Roasted Pork Loin with Apple and Shallot
Reduction

Stuffed Bell Pepper with Beyond Meat with
Cheese on top (v)

Roasted Squash Lasagna (v)

Roasted Sliced Prime Rib (+ up charge)

Braised Beef Short Rib with Au Jus (+ up
charge)

SIDE DISHES (Choose 2)

Homestyle Creamy Mashed Potatoes (v)

Herb Roasted Fingerling Potatoes

White Cheddar Macaroni & Cheese (*vegan
pasta option)

Herbs & Vegetable Pasta (v)

Roasted Brussels Sprouts goat cheese, sliced
almond, honey (v)

Broccolini with Lemon & Breadcrumbs (v)

Oven Roasted Asparagus with Parmesan (v)

DESSERTS (ADD-ON OPTION) 6/person

Bavarian Cream Puff

Chocolate Fudge Brownies

Assorted Mini Cakes



Stations

Taco & Nacho Bar | \$23 per person

Flour OR Corn Tortillas, Tortilla Chips, Haus Salsa, Pico De Gallo, Guacamole, Queso Dip, Lime Crema, Shredded Cheese, Black Beans, Chopped Onion & Cilantro Mix plus choose three from the list below:

Carne Asada

Pork Carnitas

Chipotle Chicken

Grilled Seasonal Fish (price will change depending of the market)

Fire Roasted Vegetables

BYO sliders & brats | \$24 per person

Includes 70% Burgers/30% Brats, Burger Buns, Lettuce, Tomatoes, Pickles, Onions, Sliced Cheese, Brat Buns, Haus Mustard, Sauerkraut plus three sides:

Tater Barrels

Red Potato Salad

Cole Slaw

Garden salad with Citrus dressing

Caesar Salad

Kale & Brussels salad

Sauteed Garden Blend (zucchini, yellow squash, bell pepper, onion, and corn)

Baked Beans

Herb Roasted Fingerling Potatoes

Haus Mac n' Cheese

Pasta Bar | \$30 per person (IncludedS a Chef)

Includes assortment Cavatappi, Penne, Angel Hair Pasta Noodles, Fresh Grated Parmesan Cheese, assortment of Artisanal Bread, choice of Garden Salad or Caesar Salad and a selection of sauces: Gluten Free & Vegan options available

White cheddar beer cheese "mac n' cheese" or Vegan Beer Cheese

Crushed Marzano Marinara Sauce

Pesto Sauce or Vegan Pesto

Alfredo Sauce

Diablo Marinara Sauce

Roasted Vegetables (Mushrooms, Tomatoes, Squash, Artichokes, Onions, Bell Peppers)

PROTEIN OPTIONS TO ADD: Chicken (+4 per person) or Shrimp (+5 per person) or Steak (+5 per person) or Vegan Protein (+4 per person)



Plated Dinner Menu

UP TO 50 GUESTS

Build your own pre-set dinner menu

OR

Pre-set first course & choice of 2 entrees. Selections must be taken with RSVP, and provided 14 days in advance. Indicator cards and assigned seating required.



WEDDING CAKE & SPECIALTY DESSERT SERVICE

Cutting & Plating Fee | 2 per person

APPETIZERS & SALADS

Shrimp Aguachile with Lime, Cucumber & Red Onion | 14

Heirloom Tomato & Melon Salad with Watercress, Basil & Lime Vinaigrette | 12

Truffled Mushroom Bruschetta with Roasted Garlic Hummus Spread & Fresh Arugula | 13

Caprese Salad with Burrata Mozzarella, Heirloom Tomatoes, Fresh Basil & Balsamic Reduction | 13

Crab Cake with Roasted Red Pepper Aioli, Lemon & Parsley | 17

Beef Tartare with Grain Mustard, Micro Greens & Balsamic Reduction | 15

Kale & Roasted Brussels Sprout Salad with Lemon Vinaigrette | 11

Caesar Salad with Shaved Parmesan & Croutons | 11

Smoked Corn Chowder with Bacon, Potatoes & Celery | 12 (Add Crab + 3)

ENTREES

Seasonal Fish with Roasted Asparagus and Squash | 32

Braised Beef Short Rib with Sautéed Swiss Chard & Creamy Polenta | 32

Beer Can Chicken with Lemon & Herb Roasted Fingerling Potatoes | 25

Prime Rib, Mashed Potatoes, Grilled Asparagus, Horseradish Creama, Aus Jus | 35

Pancetta Wrapped Pork Loin with Honey Heirloom Carrots & Brussels Sprouts | 25

Black Truffle & Wild Mushroom Pappardelle with Ricotta, Thyme & Asiago | 25

Charred Cauliflower Steak with White Beans & Tomatoes | 22

Seasonal Vegetable Risotto with Lemon & Parmesan | 22



Kids Meals

15 per person

OPTIONS FOR KIDS UNDER 10

ENTREES (Choose 1)

Kid's Pizza Pockets
Chicken Nuggets (fried or baked)
Mini Burgers (beef or veggie)
Pasta & Sauce
Cheesy Mac

SIDES (Choose 2)

French Fries
Chips
Carrot & Celery Sticks
Side Salad
Fruit Salad

Include juice (regular or sugar-free or milk (dairy & non-dairy))

Late Night Snacks & Pub Fare

APPROX. 20 - 25 SNACK SIZED SERVINGS PER ORDER

Haus Pizzas - Margarita, Pepperoni or Vegetarian (gluten free available by request only) | 75

Bavarian Pretzel Bites with Beer cheese | 75

Nachos Platters (Vegan option available) 75

WE ARE SUPER FLEXIBLE AND LOVE TO CREATE SOMETHING UNIQUE FOR YOU!

Please do not hesitate to share your special requests, cuisines, dish... that you would like us to make for your special event.

The Chef will be happy to discuss with you!

