

ORDERING GUIDE

TIMELINE

Final menu selections are due no later than 30 days before the event via email.

Final headcount is due no later than 2 weeks before your event via email!

Once that headcount is updated we'll send it back for your approval, at which point you'll be able to pay your invoice.

FREQUENTLY ASKED QUESTIONS

Order size?

- All per-person priced items require a minimum order of 20 per person.
- All of the appetizers are portioned at two per person

Submitting an order?

- When you are ready to submit your order, please **email** your selections and your current estimated headcount at that time. We will create an order preview and send it back to you.

Headcount?

- If your group has a few last-minute RSVPs, we can increase items up to 3 days before the event, but we do not offer a reduction after 14 days.
- Any children under the age of 12 in your group? Let us know!

How is it served?

- Items are served on a stationed buffet; some items can be served family style or passed upon request.
- If you've ordered appetizers and dinner, we will normally stagger that serving time to pace out the food
- For our groups over 30, we'll pace out the items on multiple platters to keep those items coming out fresh
- Interested in passed hors d'oeuvres? Let us know! We are happy to discuss what items can be passed and what the dedicated additional staffing would look like

Outside Desserts

- For simple items like sheet cakes or pies that require being cut, plated, and served, there is a \$1 per person fee.
 - For more intricate items, such as a multi-tiered cake, there will be a \$5 per person fee.
 - We'll include the plates, napkins, and forks for your convenience!
-



TROPHY FIVE POINTS

CATERING

Menu

APPETIZERS

SKEWERS

Roasted Brussels and Bacon, sweet and sour date glaze (gf, df) | \$6 PP

Smoked Brisket, horseradish crema, chimichurri (gf) | \$8 PP

Crispy Artichoke, lemon aioli (vg) | \$5 PP

Caprese, tomato, mozzarella, basil, balsamic (v, gf) | \$4 PP

CROSTINIS

Roasted Beet and Stracciatella Caprese, chimichurri (v) | \$5 PP

Roasted Asparagus, whipped ricotta, lemon, tarragon (v) | \$4 PP

Roasted Tomato Bruschetta, basil, garlic rub (vg) | \$4 PP

Seasonal Crostini | \$6 PP
Fall: Calabrian Chili Orange Jam, Roasted Butternut Squash, Goat Cheese (v)

BITES

Braised Beef & Pork Meatballs, arrabiata sauce, parmesan | \$8 PP

Italian Sausage Phyllo Cup, parmesan peppercorn, cheddar | \$7 PP

Spinach and Artichoke Phyllo Cup, pickled fresno chili, honey (v) | \$6 PP

Mini Loaded Baked Potatoes, cheddar cheese sauce, chopped bacon, and chives | \$6 PP

Cacio E Pepe Gold Rice Croquettes, garlic aioli (v) | \$6 PP

Seasonal Arancini | \$8 PP
house-made chicken tinga, mozzarella, chipotle aioli (gf)

Wings (gf): choice of:
Calabrian Buffalo, House BBQ, Herb Dry Rub, Tajin Dry Rub | \$8 PP

PLATTERS

CRUDITE | \$7 PP
served with green goddess dip (vg, gf)

FRUIT | \$6 PP
seasonal fresh fruit (vg, gf)

CHEESE + CHARCUTERIE | \$15 PP
local cheeses, cured meats, accoutrement



TROPHY FIVE POINTS

MEAL PACKAGE

*\$40 PER PERSON | SERVED BUFFET STYLE
INCLUDES FRESH BREAD WITH WHIPPED BUTTER, TWO MAINS, AND TWO SIDES*

MAINS

CHOICE OF 2

Herb Roasted Chicken, chimichurri (gf, df)

Red Wine Braised Beef Short Rib Bourguignon, mushroom and shallot, horseradish gremolata

Maple-Brined Pork Chops, garlic confit (gf)

Roasted Salmon, romesco, fine herbs (gf, df)

Lasagna, arrabiata sauce, mozzarella, fontina, roasted mushrooms (v)

SIDES

CHOICE OF 2

Roasted Creamer Potatoes, olive oil, sea salt and rosemary (vg, gf)

Roasted Carrots, dill dressing and crispy shallots (v, gf)

Charred Green Beans and Beets, almond breadcrumb, lemon tarragon vinaigrette (vg, gf)

Little Gem Salad, apple, marcona almond, ricotta salata, mint, sherry vinaigrette (v, gf)

Chopped Salad, romaine, salami, provolone, olives, tomato, red onion, banana pepper, oregano dressing (gf)

Arugula Salad, grape tomato, sunflower seeds, parmesan cheese, lemon thyme vinaigrette (v, gf)

Seasonal Salad, kale, feta, pear, pomegranate seed, candied walnut, pomegranate vinaigrette (v)

DESSERTS A LA CARTE

BEERIMISU | \$5 PP

tiramisu, whipped marscapone, coffe and porter dipped lady fingers, cocoa (v)

CHEESECAKE | \$5 PP

berry compote, almond biscotti crust (v)

TORTA CAPRESE | \$5 PP

flourless chocolate cake, espresso, Trophy Porter, whipped cream (v, gf)

LIMONCELLO CAKE | \$5 PP

Limoncello soaked lady fingers, lemon curd mascarpone cream, house-made whipped cream, fresh strawberries (v)

V VEGETARIAN, VG VEGAN, GF GLUTEN FREE, DF DAIRY-FREE



TROPHY FIVE POINTS

PIZZA PACKAGE

THREE TIERS FOR YOUR SELECTION

SELECT YOUR ITEMS FOR EACH TIER, WE'LL HANDLE THE REST

GOLD SCHOOL

\$35 PER PERSON

- CHOICE OF 2 BITES
- CHOICE OF SALAD
- CHEESE, PEPPERONI, AND CHOICE OF 1 SPECIALTY PIZZA

PREMIUM

\$50 PER PERSON

- CHOICE OF 2 BITES
- CHOICE OF SALAD
- CHOICE OF 3 PIZZAS
- CHOICE OF DESSERT

BALLIN'

\$70 PER PERSON

- CHOICE OF 4 BITES
- CHOICE OF SALAD
- CHOICE OF 4 PIZZAS
- CHOICE OF DESSERT

BITES

Roasted Brussels and Bacon Skewer (gf, df)

Smoked Brisket Skewer (gf)

Crispy Artichoke Skewer (vg)

Caprese Skewer (v, gf)

Roasted Beet and Stracciatella Caprese Crostini (v)

Roasted Asparagus Crostini (v)

Roasted Tomato Bruschetta Crostini (vg)

Seasonal Crostini (v)

Braised Beef & Pork Meatball

Italian Sausage Phyllo Cups

Spinach and Artichoke Phyllo Cup (v)

Mini Loaded Baked Potatoes

Cacio E Pepe Gold Rice Croquette (v)

SALAD

Little Gem | apple, marcona almond, ricotta salata, mint, sherry vinaigrette (v, gf)

Chopped | romaine, salami, provolone, olives, tomato, red onion, banana peppers, oregano dressing (gf)

Arugula | grape tomato, sunflower seeds, parmesan cheese, lemon thyme vinaigrette (v, gf)

Seasonal Salad | kale, feta, pear, pomegranate seed, candied walnut, pomegranate vinaigrette (v)

DESSERTS

Cheesecake | berry compote, almond biscotti crust (v)

Beerimisu | tiramisu, whipped marscapone, coffe and porter dipped lady fingers, cocoa (v)

Limoncello Cake | Limoncello soaked lady fingers, lemon curd mascarpone cream, house-made whipped cream, fresh strawberries (v)

V VEGETARIAN, VG VEGAN, GF GLUTEN FREE, DF DAIRY-FREE



TROPHY FIVE POINTS

PIZZA OPTIONS

AVAILABLE A LA CARTE OR IN PACKAGE!

PIZZA BUILDS MAY CHANGE THROUGHOUT THE YEAR - THE PIZZA BUILD AT THE TIME OF YOUR EVENT WILL BE WHAT WE OFFER!

Cheese

Tomato Base, Mozzarella (v)

Pepperoni

Tomato Base, Mozzarella, Pepperoni

Margherita

Tomato Base, Fresh Mozzarella, Tomato, EVOO, Basil (v)

Garden Party

Poblano Cream, Fox Farm Mushroom, Vegan Mozzarella, Roasted Tomato, Crispy Shallot (vg) *seasonal*

Foxy Lady

Poblano Cream, Fox Farm Mushroom, Mozzarella, Sliced Peppadew Pepper, Chives, Chili Oil (v)
seasonal

Most Likely To Succeed

Red Pesto Base, Spinach, Fresh Mozzarella, Blistered Cherry Tomato, Pickled Broccolini, Calabrian Chili
Orange Jam (v) *seasonal*

The G.O.A.T.

Arrabiatta, Fresh Mozzarella, Provolone, Meatball, Local Mushrooms, Chimichurri, Arugula

Best In Show

Tomato Base, Fontina, Mozzarella, Pepperoni, Italian Sausage, Meatballs, Oregano

Most Loyal

Basil Pesto Base, Mozzarella, Roma Tomato, Pesto Chicken, Honey Drizzle

Winner, Winner

Arrabiatta, Mozzarella, Fresh Mozzarella, Chicken Cutlet, Shaved Parmesan, Hot Honey, Basil

Celebrity Look-A-Like

Red Pesto Base, Fresh Mozzarella, Italian Sausage, Peppadew Pepper, Balsamic Glaze, Basil *seasonal*

207 Brisket Blvd

House Made BBQ Sauce Base, Mozzarella, Cheddar, House Smoked Brisket, Pickled Jalapeno,
Red Onion, Bell Pepper

Interested in a gluten free option? Let us know!