



# *The Bend* CATERING MENU

## *Ordering Guide*

### **ALLERGENS**

We are happy to work with you to adjust orders to fit in dietary needs when we can. This may require you to adjust all items in the order to meet those dietary restrictions.

### **PORTIONS & PRICING**

Each item is priced per person, meaning those servings will be planned around the number of people you've ordered for.

Bites are portioned at two per person.

### **TIMELINE**

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

Final headcount is due no later than 15 days before your event **via email**.

Once the order is updated with the headcount we will send it back to you for your approval.

If you are booking within less than 30 days, we'd ask that your menu selections are turned in as soon as possible and will provide you a deadline. All items may not be available for events booking in a shorter window.





# CATERING MENU

## *Bites*

*two per person*

### **CAPRESE SKEWER \$4**

tomato, mozzarella, basil, balsamic (v, gf)

### **ANTIPASTO SKEWER \$5**

house pickle, olive, cured meat, cheese (gf)

### **BRUSCHETTA CROSTINI \$4**

tomato, basil, red onion, garlic, evoo (vg)

### **GOAT CHEESE CROSTINI \$4**

goat cheese spread, jam (v)

## *Hot Stations*

### **WINGS \$6**

choice of: SOB buffalo sauce, house BBQ, lemon-pepper, or teriyaki  
*served with house ranch*

### **MOZZARELLA STICKS \$6**

house-made mozzarella sticks (v)  
*served with marinara sauce*

## *Platters*

### **HUMMUS \$5**

chickpeas, evoo, tahini,  
served with crackers and fresh vegetables

### **PIMENTO CHEESE DIP \$6**

*house made (v, gf)*  
served with crackers and fresh vegetables

### **CHEESE BOARD \$10**

variety of artisan and local cheeses, house pickles, accoutrement (v)

### **CHEESE & CHARCUTERIE \$15**

cured meats, pimento cheese, variety of artisan and local cheeses, house pickles, accoutrement





## Salads

**\$4 PER PERSON**

### HOUSE

pickled carrots, grated parmesan, red onion,  
croutons (v)  
*red wine vinaigrette*

### CAESAR

parmesan, croutons (v)  
*house caesar dressing*

### *Seasonal Rotating Salad:* **SPRING SALAD**

arugula, watermelon radish, snap peas, shaved  
asparagus, shaved parmesan  
*lemon-shallot vinaigrette*

## Mixed Sandwich Board

**\$16 PER PERSON**

**FULL-SIZE SANDWICHES CUT INTO  
SHAREABLE BITES, CHOICE OF THREE:**

### GRILLED PORTOBELLO

marinated portobello cap tossed in chipotle  
sauce, topped with avocado lime crema, red  
onion and arugula (v)

### CAPRESE

tomato, mozzarella, balsamic glaze, pesto,  
basil (v)

### CHICKEN CAESAR CUTLET

breaded chicken cutlet, chopped romaine,  
caesar dressing, parmesan

### BUFFALO CHICKEN CUTLET

breaded chicken cutlet, house ranch, buffalo  
sauce, tomato and shredded romaine

### CHICKEN PARM

breaded chicken cutlet, marinara, fresh  
mozzarella

### BEND BURGER

two 4oz C.A.B patties, LTO, SOB pickles,  
american cheese, burger sauce

