

Trophy Brewing & Pizza

..... Offsite Catering Ordering Guide

ORDERING & TIMELINE

All menu selections, updates, etc, should be submitted via email to the team . When possible please try to submit prior to your deadline so that you have a chance to review and ask questions.

- Final menu selections are due no later than 30 days before the event via email.
- Final headcount and payment is due no later than 15 days 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.

If you are booking in a shortened timeline please check with our team on your modified deadlines. Certain items may be unavailable at late notice.

If you do not submit a menu on time, our team will select a menu for you and you will be locked into that menu.

DIETARY RESTRICTIONS

Just have a handful of guests who have certain allergies? We can modify certain items or provide separate meals for those who need them. Please check in with our team first to confirm what is possible based on your order.

Many of our items are naturally vegetarian, dairy-free, or gluten-free. Please check in with our team for specifics related to your event. While we make every effort to avoid cross contamination, because we make our dough in house there is always a risk of flour/gluten in the air.

FAQS

This menu is for events happening off site.

Order size?

- All per-person priced items require a minimum order of 20 per person.
- All of the hors d'oeuvres are portioned at two per person.

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.

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

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.

Additional Details

- We utilize disposable plates, utensils, and napkins for off site events. If you would like traditional dining ware please connect with our team for rental options.
- Staffing will be based on the length of service plus set up and clean up, the headcount being served, and the type of service being requested.



Hor D'oeuvres

Small Bites

Cucumber Cups | \$4
dill, lemon zest, cream cheese (v, gf)
add smoked salmon for \$3

Garlic Knots | \$4
served with house-made tomato sauce (vg)
contains sesame

Cacio E Pepe Croquettes | \$6
arborio rice, parmesan, peppercorn, garlic
aioli (v)

Mushroom Phyllo Cups | \$6
local mushrooms, caramelized onion, brie,
arugula (v)

Mac N Cheese Bites | \$6
creamy cheddar sauce, toasted
breadcrumbs, chipotle honey, garlic aioli (v)

Lamb Sausage Phyllo Cups | \$7
cheddar, lamb sausage, parmesan
peppercorn
contains allium

Deviled Egg | \$6
chopped chives, sriracha drizzle (v)

Brussels Boat | \$6
tossed in balsamic, goat cheese (v, gf)

Mini Crab Cake | \$8
NC crab, fresh herbs, Old Bay remoulade (gf,
df)

Crostinis

Bruschetta | \$4
tomato, red onion, basil, evoo, balsamic drizzle
(vg)

Whipped Honey Goat Cheese | \$4
berry compote (v)

Herbed Ricotta | \$5
blistered cherry tomato, vodka sauce dollop (v)

Smoked Salmon | \$7
cream cheese, dill, lemon zest

Skewers

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

Brussels | \$4
roasted brussels, balsamic, goat cheese (v, gf)

Cubano | \$5
ham, swiss cheese, pickle, mustard drizzle (gf)

Melon Ball & Prosciutto | \$6
flake salt (gf)



Stationed Appetizers

Sliders

Choice of 2 | \$12

Choice of 3 | \$16

Chicken Cutlet

fresh mozzarella, red sauce

BLT

house-cured bacon, mixed greens, pickled green tomato, pimento cheese

Smashburger

dry-aged beef, cheddar, pickles, special sauce

Portobello

roasted balsamic marinated portobello, arugula, tomato (vg)

option to switch the entire order to GF bread for +\$2 per person

Hot Station

Wings | \$5

Choice of One Sauce:

garlic buffalo

house bbq

salt + pepper dry rub

nashville dry rub

served with parmesan peppercorn

Meatballs | \$8

local beef, house-made tomato sauce, herbs, bread crumbs

Dips & Platters

Whipped Goat Cheese | \$6

honey, walnuts, mixed berry compote (v, gf)
served with crackers

Hummus | \$5

blended chickpeas, tahini, evoo, lemon, paprika (vg, gf)
served with pita

Spinach & Artichoke Dip | \$6

cream cheese, spinach, artichoke, cheese (v)
served with tortilla chips

Fresh Fruit Board | \$6

Chef's selection (vg, gf)

Crudite | \$5

fresh vegetables
served with green goddess (vg, gf)

Shrimp Cocktail | \$8

east coast shrimp, served with cocktail sauce (gf)

Crostini Bar | \$8

served with choice of 2 dips: bruschetta, whipped goat, or mushroom and caramelized onion mix

Cheese Board | \$10

assortment of local cheeses, accoutrement, and crackers (v)

Cheese & Charcuterie | \$15

assortment of San Guiseppe cured meats, cheeses, accoutrement, and crackers



Meal Buffet

\$40 Per Person

includes fresh bread and whipped butter, two mains, and two sides

Mains

Italian Herb Roasted Chicken
topped with bruschetta (gf, df)

Carolina BBQ Rubbed Pork Tenderloin
roasted and sliced, apple chutney (gf, df)

Red Wine Braised Beef Short Rib
cooked with carrots, onion, celery, and
garlic, garnished with fresh parsley (gf,
df)

Medium Roasted Salmon
topped with a tamari-ginger glaze (gf, df)

Lions Mane Mushroom Steak
balsamic marinated (vg, gf)

Pesto Pasta
tossed with roasted broccoli, mixed
peppers, red onion (v)

Sides

Oven Roasted Broccolini
herbs, garlic, lemon, red pepper flakes (v,
gf)

Herb Roasted Vegetable Medley
zucchini, cherry tomatoes, squash,
asparagus, red onion (vg, gf)

Risotto
mushroom, onion, herbs (vg, gf)

Smashed & Mashed Herb Potatoes
smashed potatoes tossed in garlic oil and
house-made Italian seasoning (vg, gf)

Mac and Cheese
noodles, cheese sauce (v)

Greek Salad
romaine, olive, red onion, cucumber, roma
tomato, banana pepper, feta
served with red wine vinaigrette (v, gf)

Arugula Salad
grape tomato, sunflower seeds, parmesan
served with lemon thyme dressing (v, gf)



Pizza Options

*Available A La Carte | Seasonal Pizza Builds Will Change
Throughout The Year*

Gluten free options are also available

Cheese

tomato sauce, mozzarella (v)

Pepperoni

tomato sauce, mozzarella, pepperoni

Most Loyal

basil pesto, mozzarella, roma tomato, pesto chicken, honey

The Daredevil

spicy fire roasted tomato sauce, mozzarella, ghost pepper salami, caramelized onion, jalapeno, sriracha

Best Dressed

tomato sauce, mozzarella, spinach, red onion, pepperoni, bacon, lamb sausage

Most Outgoing

tomato sauce, brie, mozzarella, local mushroom, caramelized onion, arugula (v)

Margherita

tomato sauce, fresh mozzarella, tomato, fresh basil (v)

Local Celebrity

seasonal local ingredients build

Example: BBQ sauce, mozzarella blend, brisket from Brasstown Beef, red onion, cilantro, peach & jalapeño compote finish

Farmers Market

seasonal vegan build

Example: vegan poblano cream, vegan chorizo, charred corn, pickled red onion, vegan lime crema finish (df, vg)

Indoor Kid

seasonal cream base build

Example: garlic herb cream, mozzarella blend, sliced heirloom tomato, goat cheese, fresh basil, balsamic glaze finish (v)



Taco Bar

Looking for a light meal?

\$30 per person | Comes with corn and flour soft tortillas, includes the accompanying mains, sides & toppings below

Mains

Carne Asada Steak

sliced, spanish seasoned steak, chargilled to perfection (gf, df)

Shredded Chicken Tinga

shredded chicken thigh, cooked in tomato and herb sauce (gf, df)

Fajita Vegetables

sliced mixed color peppers, sliced white onion, sliced green peppers (vg, gf)

Sides

Spanish Rice (vg, gf)

Black Beans (vg, gf)

Toppings

Shredded cheese (v, gf)

Pickled jalapeno (vg, gf)

Shredded lettuce (vg, gf)

Pico de gallo (vg, gf)

Jalapeno lime crema (v, gf)

Optional +\$2 pp for each:

Add guacamole (vg, gf)

Add beer cheese (v)

Add chips & salsa (vg, gf)

Sweets

A La Carte | Priced One Per Person

Cannoli | \$4

rotating house made filling (v)

Banana Pudding Shooter | \$5

vanilla custard, banana, whipped cream, crushed nilla wafer (v)

Berry Cheesecake Bar | \$6

vanilla cheesecake, mixed berry compote, graham cracker crust

Oreo Cheesecake Bar | \$6

vanilla cheesecake, chocolate and caramel drizzle, oreo crust

Cobbler | \$5

rotating fruit, oat and brown sugar crust, brown sugar glaze (vg)