



TROPHY BREWING & PIZZA
827 W Morgan St. Raleigh, NC 27603 - 919.803.1333

Hor D'oeuvres

All bites are portioned at two per person

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)

FRIED MAC N CHEESE BITES, \$6

cheddar sauce, garlic aioli, chipotle honey (v)

MUSHROOM PHYLLO CUPS, \$6

local mushroom, caramelized onion, brie, arugula (v)

LAMB SAUSAGE PHYLLO CUPS, \$7

cheddar, parmesan peppercorn

DEVEILED EGG, \$6

chopped chives, sriracha drizzle (v)

BRUSSELS BOAT, \$6

balsamic, goat cheese (v, gf)

MINI CRAB CAKE, \$8

NC crab, fresh herbs, Old Bay remoulade (gf, df)

BRUSCHETTA CROSTINI, \$4

tomato, red onion, basil, evoo, balsamic drizzle (vg)

WHIPPED GOAT CHEESE CROSTINI, \$4

berry compote (v)

HERBED RICOTTA CROSTINI, \$5

blistered cherry tomato, vodka sauce dollop (v)

CAPRESE SKEWER, \$4

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

BRUSSELS SKEWER, \$4

balsamic, goat cheese (v, gf)

CUBANO SKEWER, \$5

ham, swiss cheese, pickle, mustard drizzle (gf)

MELON BALL SKEWER, \$7

prosciutto, flake salt (gf)



Our team provides a variety of small bites inspired by our in house menu and the creative work of our chef's

Need help choosing? Just let us know! We are happy to make suggestions.

V = vegetarian

VG = vegan

GF = gluten free

DF = dairy free

Stationed Appetizers

DIPS & PLATTERS

Hummus, \$5
blended chickpeas, tahini, evoo, lemon, paprika (vg)
served with pita

Whipped Goat Cheese, \$6
honey, walnuts, berry compote (v)
served with crackers

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

HOT STATION

Chicken Wings, \$5
Choice of One Sauce:
garlic buffalo, house made bbq, salt + pepper dry rub,
Nashville dry rub
served with parmesan peppercorn

Meatballs, \$8
local beef, house-made tomato sauce, herbs, bread
crumbs

SLIDERS

Choice of 2 for \$12
Choice of 3 for \$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)

slider buns contain sesame flour



Specialty Banquet Packages

TACO BAR - \$30, per person

Comes with Carne Asada Steak, Shredded Chicken Tinga, and Fajita Vegetables

Served with beans and rice, fresh pico de gallo, shredded cheese, lettuce, pickled jalapenos, jalapeno lime crema, corn and flour tortillas.

Option to add - \$2 per person each
+ House Made Guacamole (vg, gf)
+ Chips & Salsa (vg, gf)

both meats are dairy and gluten free, the fajita vegetables, beans, and rice are all vegan and gluten free



MEAL BUFFET - \$40, per person

comes with bread and butter, two mains, and two sides for every guest

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, with a tamari-ginger glaze (gf, df)
- Balsamic Marinated Lions Mane Mushroom Steak (vg, gf)
- Pesto Pasta, tossed with roasted broccoli, mixed peppers, red onion (v)

Sides

- Chef's Herb Roasted Vegetable Medley (vg, gf)
- Local Mushroom Risotto with onion and herbs (vg, gf)
- Smashed & Mashed Herb Potatoes, tossed in garlic oil and house-made Italian seasoning (vg, gf)
- Mac and Cheese (v)
- Greek Salad, romaine, olive, red onion, cucumber, roma tomato, banana pepper, feta, red wine vinaigrette (v, gf)
- Arugula Salad, grape tomato, sunflower seeds, parmesan, lemon thyme dressing (v, gf)
- Mixed Greens - mixed greens, grape tomato, red onion, walnut, goat cheese, burnt honey vinaigrette (v, gf) *seasonal*



Pizza Packages

*Three package options to choose from.
Unlimited salad and pizza for your crew!*

*Just looking for a la carte pizzas and salad?
Let us know!*

Gold School, \$35 per person includes:

Your choice of 2 Bites, a Salad, and 3 Pizzas - Cheese, Pepperoni, and 1 Specialty Pizza

Premium, \$50 per person includes:

Your choice of 2 Bites, a Salad, 3 Specialty Pizzas, and a Dessert

Ballin, \$75 per person includes:

Your choice of 4 Bites, a Salad, 4 Specialty Pizzas, and a Dessert



BITES

- Caprese Skewer (v, gf)
- Brussels Skewer (v, gf)
- Cubano Skewer (gf)
- Bruschetta Crostini (vg)
- Whipped Honey Goat Cheese Crostini (v)
- Herbed Ricotta Crostini (v)
- Cucumber Cup (v, gf)
- Deviled Egg (v)
- Cacio E Pepe Croquette (v)
- Mac N Cheese Bite (v)
- Garlic Knot
- Mushroom Phyllo Cup (v)
- Lamb Sausage Phyllo Cup

SALADS

- Greek - romaine, olive, red onion, cucumber, roma tomato, banana pepper, feta, served with red wine vinaigrette (v, gf)
- Arugula - arugula, grape tomato, sunflower seeds, parmesan, served with lemon thyme dressing (v, gf)
- Mixed Greens - mixed greens, grape tomato, red onion, walnut, goat cheese, burnt honey vinaigrette (v, gf) *seasonal*



DESSERT

- Cannoli - rotating house made filling (v)
- Vanilla Cheesecake Bar - berry compote or chocolate caramel drizzle and oreo crust (v)

Pizzas

*Available in the pizza packages or a la carte! A la carte pricing is the same as standard in house pricing.
Our large pizzas are 18" and we double cut the slices for events for easier sharing.*

Seasonal pizza builds will change throughout the year! Our team will update you when the builds change before your event.

CHEESE

tomato sauce, mozzarella (v)

PEPPERONI

tomato sauce, mozzarella, pepperoni

MOST LOYAL

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

THE DAREDEVIL

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

BEST DRESSED

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

MOST OUTGOING

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

MARGHERITA

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

LOCAL CELEBRITY

Fall: garlic dijon cream, mozzarella blend, shaved Brasstown top round steak, blue cheese, crispy onion finish *seasonal*

FARMERS MARKET

Fall: sage & sweet potato purée, caramelized onion, diced pear, crispy kale chips, balsamic glaze finish (df, vg) *seasonal*

INDOOR KID

Fall: garlic sage cream, mozzarella blend, brown butter roasted butternut squash, red onion, spinach, cranberry agrodolce finish (v) *seasonal*

Looking for a gluten free option? Just let us know! We have a personal crust 10" size available.

Sweet Treats



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)



Catering FAQs

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 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.

If you are booking in a shortened timeline or do not submit a menu on time, certain catering items may be unavailable at late notice.

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 on site at Trophy Brewing & Pizza located at 827 W Morgan Street, Raleigh, NC.

Order size?

- All per-person priced items require a minimum order of 10 per person.
- All of the hors d'oeuvres are portioned at two per person.
- Buffet packages require a minimum of 20 guests

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

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!