

Catering Appetizer Menu

BBQ apps

- Sliced brisket crostinis - \$30/ dozen
 - sliced brisket on toasted slices of baguette with a black pepper glaze and pickled red onions
- Honey Chipotle Skewers – \$18/ dozen
 - grilled chicken thighs on a skewer, brushed with our sweet and spicy honey chipotle sauce
- Smoked Sausage Bites – \$18/ dozen
 - Smoked brisket sausage, sliced and covered in our black pepper glaze
- Pulled Pork Sliders – \$24/ dozen
 - pulled pork mixed with honey chipotle sauce on a Hawaiian slider bun with apple fennel coleslaw

Tex-Mex apps

- Chips and Queso – \$40/ tray
 - house made queso blanco with chiles and tomatoes, served with tortilla chips
- Corn in a cup- \$24/ dozen
 - Mexican street corn with cilantro, chile lime seasoning, cotija, and mayo.
- Mini Street Tacos- \$24/ dozen
 - corn tortilla tacos with onion, cilantro, and choice of chicken or pork al pastor. Served with pineapple salsa
- Mini Empanadas- \$20 - \$24/ dozen
 - puff pastry filled with choice of picadillo (ground beef), chicken and cheese, or spinach and ricotta.
 - Picadillo - \$24/dozen
 - Chicken and cheese \$22/dozen
 - Spinach and ricotta \$20/dozen

Italian apps

- Caprese Skewers- \$18/ dozen
 - Mozzarella balls and cherry tomatoes on a skewer with fresh basil, a drizzle of balsamic glaze and olive oil.
- Bruschetta- \$24/ dozen
 - sliced sourdough with a garlic confit, fresh tomatoes, and a drizzle of balsamic glaze
- Charcuterie board – \$100 each
 - Chef’s choice charcuterie board built to feed 10
- Meatball sliders – \$24/ dozen
 - House meatballs (beef and pork mix) on a garlic butter slider bun with marinara sauce and mozzarella cheese

Other apps

- Veggie and hummus board – \$60 each
 - Roasted pepper hummus with a side of celery, carrots, cauliflower, cucumber, and pita bread. Feeds 10 per board
- Fruit platter – \$45 each
 - Fresh fruit slice and arranged on a platter, feeds 10 per platter

Catering Menu

BBQ Package (starts at \$17/person)

Choice of 2 proteins and 2 sides, comes with pickled onions, pickled jalapeno, and bbq sauce.

Proteins

- Honey chipotle BBQ smoked chicken
- Classic smoked chicken
- Brisket sausage
- Pulled pork
- Sliced brisket (additional \$3/ person charge)
- Smoked pork ribs
- Beef ribs (additional \$4/ person charge)

Sides

- Apple-fennel coleslaw
- Mac and cheese
- Green beans
- Cornbread
- Borracho beans
- Mexican rice
- Potato salad

BBQ sauces

- Sweet and tangy sauce
- Black pepper
- Honey chipotle

Tex Mex package (starts at \$14/person)

Choice of entrée and 2 sides. Comes with chips and salsa. Additional entrées priced separately.

Entrées

- Enchiladas suizas
- Beef enchiladas (additional \$1.5/ person charge)
- Steak fajitas w/ tortillas (additional \$4 / person charge)
- Chicken fajitas w/tortillas (additional \$ 2 / person charge)

- Chicken al pastor w/ tortillas (additional \$2.5/ person charge)
- Pork al pastor w/tortillas (additional \$3/ person charge)
- Carne asada w/tortillas (additional \$4/ person charge)

Sides

- Mexican rice
- Charro beans
- Refried beans
- Borracho beans
- Potato salad

Italian package (starts at \$16/person)

Choice of entrée and appetizer (additional charges may apply) comes with Caesar salad.

Entrées

- Chicken alfredo fettucine or penne
- Chicken piccata over fettucine or penne (additional 1\$/person charge)
- Spaghetti and meatballs
- Beef lasagna (additional \$2/ person charge)
- Veggie lasagna
- Shrimp alfredo over fettucine or penne (additional \$2/person charge)
- Smoked chicken cordon bleu* - chef's favorite. Bacon wrapped chicken breast stuffed with ham and swiss cheese, smoked and sliced, served with a creamy creole mustard sauce and a side of your choosing from any menu.

MIX and MATCH (price will vary – Packages start at ~\$22/ person- can substitute or remove options)

- 1 Appetizer
- 1 Entrée
- 1 Protein
- 2 sides

***Boxed lunch options are also available, email for details.
(darren@villagecatering.net)

***Feel free to request anything off menu, allergies, or other dietary restrictions, and we will accommodate to the best of our abilities.