

Catering Menu- May 2017

APPETIZERS

- Bone-In Wings (50 pieces) \$70.00**
Choice of sauce: House-made BBQ, Classic Buffalo, Honey Chipotle, Thai Chili Teriyaki or Maple Spice. Served with carrots, celery, bleu cheese dressing and ranch dressing.
- Boneless Breaded Chicken Bites (40 pieces) \$50.00**
Choice of sauce: House-made BBQ, Classic Buffalo, Honey Chipotle, Thai Chili Teriyaki or Maple Spice. Served with carrots, celery, bleu cheese dressing and ranch dressing.
- Buffalo Cauliflower (24 pieces) \$29.95**
Battered cauliflower florets, tossed in buffalo sauce; served with carrots, celery, ranch and bleu cheese dressings.
- Lobster Fritter Platter (20 pieces) \$55.00**
Crispy, lobster fritters scented with Old Bay & lemon; served with a spicy cholula aioli.
- Fried Green Beans (Serves 20-25) \$45.00**
Onion dusted, deep fried; served with ranch dressing or chipotle mayo.
- Ginormous Pretzel (Serves 4) \$12.95**
Served with bacon mustard & house made beer cheese or queso blanco.
- The Smother (Serves 20) \$42.00**
House turkey chili, jalapeno queso blanco, sour cream, jalapenos & green onions over chips.
-Served over tator tots or fries \$48.50
- Empanadas (24 Pieces) \$50.00**
Crispy turnovers stuffed with our filling of the day; topped with grated parmesan cheese; served with ranch. (custom filling an option)
- Potato Croquettes (20 pieces) \$36.00**
Crispy potao & goat cheese croquettes, scented with a touch of tarragon; served with smoked tomato crema and tomato basil relish.
- Coconut Shrimp (24 pieces) \$36.00**
Cocunut crusted shrimp, served with Thai Chili sauce for dipping.
- Quesadilla - Cheese (50 pieces) \$45.00**
Melted chihuahua cheese with roasted red & poblano peppers. Served with house salsa.
-With Chicken \$50.00
-With Pork Belly \$60.00
-With Shrimp \$60.00
-With Steak \$60.00

SANDWICHES

- Tray of Mini Sandwiches (20 pieces) \$65.00**
Select up to 2 of our current sandwiches for this tray of mini sandwiches or sliders. Some exclusions may apply (does not include Lobster Roll or Pork Belly Tacos). -Served with chips.



ARTISAN 12" PIZZA

- U Pick It - Choice of 2 Toppings \$10.95**
Extra toppings available for \$.75 each: fresh mozzarella, sausage, pepperoni, bacon, onions, mushrooms, garlic, tomato, spinach or green peppers. -Chicken \$2.95
-Shrimp/Pork Belly \$3.95

SALADS

- Dressings: Ranch, Bleu Cheese, Caesar, House Basil Italian, Honey-Jalapeno Ranch, Tuscan Balsamic or Bacon Honey Mustard
- Classic Caesar**
Romaine, shaved parmesan & house made croutons. -Serving for 20: \$30.00
-Serving for 30: \$40.00
- Fiesta Fields (serves 20) \$45.00**
Spicy chipotle chicken, romaine lettuce, tomato, avocado, corn, & pepperjack cheese. Tossed in honey-jalapeno ranch. Topped with crispy onion strings.
- Garage Cobb (Serves 20) \$50.00**
Chopped romaine, pulled chicken, bacon, corn, tomatoes, garbanzo beans, sliced egg & smoked gouda. Served with ranch.
- Garden Salad**
Romaine, tomato, cucumber & croutons.
-Serving for 20: \$30.00 -Serving for 30: \$40.00

SIDES

- Grilled Vegetable Platter (serves 20) \$40.00**
Grilled garlic veggies; topped with parmesan. (varies based on season)
- Merks Mac N' Cheese (Serves 20) \$50.00**
Tender shell pasta with Merks cheddar/white american cheese cream sauce. Topped with a cruncy potato topping.

DESSERT

- Deep Fried Molten Brownie Bites (24 pieces) \$20.00**
Deep fried brownie bites with molten chocolate center; drizzled w/raspberry sauce.
- Deep Fried Oreo Platter (20 pieces) \$25.00**
Deep fried, sweet vanilla battered oreos; drizzled with chocolate sauce, caramel sauce and powdered sugar.

CUSTOM CATERING

Custom Catering Available.

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