



Catering Menu- January 2019

APPETIZERS

- Bone-In Wings (50 pieces) \$75.00**
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) \$30.00**
Deep fried, battered cauliflower florets, with buffalo dipping sauce on the side. Served with carrots, celery, ranch and bleu cheese dressings.
- Lobster Mac N Cheese Cakes (20 pieces) \$60.00**
Lobster claw meat mixed with our house mac n cheese, scallions, old bay seasoning and a touch of tarragon. Baked into muffin sized cakes; topped with cilantro and served with a sweet & spicy dipping sauce.
- Fried Green Beans (Serves 20-25) \$45.00**
Onion dusted, deep fried; served with ranch dressing or chipotle mayo.
- 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
- Cheese Steak Empanadas (24 Pieces) \$60.00**
Crispy turnovers stuffed with chopped steak, chopped green pepper, onion, mushrooms, fresh mozzarella and our house-made cheese sauce. Topped with grated parmesan cheese and served with ranch.
- Potato Croquettes (20 pieces) \$40.00**
Crispy potato & goat cheese croquettes, scented with a touch of tarragon; served with smoked tomato crema and tomato basil relish.
- Ginormous Pretzel (Serves 4) \$13.00**
Served with bacon mustard & house made beer cheese OR queso blanco.
- Coconut Shrimp (25 pieces) \$45.00**
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 Shrimp \$60.00
-With Steak \$60.00

ARTISAN 10" PIZZA

- U Pick It - Choice of 2 Toppings \$11**
Additional toppings available for \$.75 each: sausage, pepperoni, bacon, onions, mushrooms, garlic, tomato, green peppers or spinach. -Chicken \$3
-Shrimp \$4
- Gluten Free Cauliflower Pizza Crust Available for an Extra \$2**

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 The Uptown). -Served with chips.

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) \$50.00**
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)
- Merkts Mac N' Cheese (Serves 20) \$50.00**
Tender shell pasta with Merkts 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) \$30.00**
Deep fried, sweet vanilla battered oreos; drizzled with chocolate sauce, caramel sauce and powdered sugar.

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Custom Catering Available.