



at the Woods Tasting Room ~ CATERING MENU

Food Minimum; \$1500 M-Th & \$2500 F-Sun

We offer buffet setups from the menu below. Or your guests can order at the window from our standard menu and we'll keep a tab open to invoice at the end of the event.

email Alexia at catering@eatbreadandcircuses.com

Additional options; dietary substitutions, custom or seasonal menu items and more!
Just ask and we can set up a consultation with Chef Rob.

**Pricing Varies*

BURGERS & SANDWICHES

ORDERS FEED 10

The Ringmaster - \$150

beef patty, bacon, habanero jack cheese, onion rings, lettuce, tomato, pickle, carolina gold bbq sauce

Circus Burger - \$120

beef patty, bacon, white american cheese, arugula, pickled red onions, burger sauce, potato bun (gf*)

Mushroom Burger - \$110

beef patty, grilled mushrooms, swiss cheese, arugula, honey mustard, potato bun (gf*)

The Cheese Burger Deluxe - \$100

beef patty, american cheese, lettuce, onion, tomato, pickle, burger sauce, potato bun (gf*)

Bunny Burger - \$130

beyond burger vegan patty, white american cheese, lettuce, tomato, onion, pickles, ketchup, mustard, potato bun (gf*)(v)

Fried Chicken Sandwich - \$100

immersion amber marinated chicken thigh, lettuce, pickle, jalapeño mayo, potato bun

Burger Add Ons - Extra cheese **\$10** Bacon **\$20**
Extra Burger Patty **\$40**

APPETIZERS & SIDES

ORDERS FEED 10

Chicken Bitz - 50 pieces \$60

house made popcorn chicken served with mamba bbq sauce

Chicken Wings - \$120

1lb. wings per person, gochujang wing sauce, miso ranch

Basket O Fries - \$50 add garlic **\$10** (v)

Onion Rings - chipotle ranch **\$80** (v)

Mozzarella Sticks - homemade marinara **\$70** (v)

Gnocchi Tots - \$90

locally made italian gnocchi, basil, parsley, garlic, parmesan, homemade marinara sauce (v)

Bacon Wrapped Jalapeño Poppers - \$100

chipotle ranch (gf)

Soft Pretzel - \$80

served with choice of honey mustard or queso

BOARDS & FAMILY STYLE

ORDERS FEED 10

Kale Caesar \$120

- chopped kale tossed with our house made Caesar dressing, crispy bread and parmesan

Garden Salad \$120

- crisp greens, seasonal vegetables and your choice of dressing

Chop Salad \$175

- romaine lettuce, salami, provolone, garbanzo beans, red onion and tomato, minced and tossed with Italian dressing

Seasonal Salad *Mkt Price

Hallava Hummus and Veggie Platter \$85

- Hallava Falafel food truck's famous hummus and seasonal veggies

*add falafel and pita +\$40

Butter Boards \$85

Served with Grand Central bread

- Rosemary & Sea Salt / Truffle & Chive / Maple & Peppercorn

*Flavors may rotate based on availability and seasonality

Three Ring Circus \$250

Chef Rob's pick of three great seasonal snacks that pair well with the current brew list. Seasonal snacks are a combination of sweet, salty, savory, sour and/or umami to give your senses a playful and thoughtful treat while sipping one of the Woods brews.

*Seasonal menu available upon request

Make It Mini

We offer a few choices from our list above in a slider version.

- Hamburger, Cheeseburger, Fried Chicken **\$7**

- Circus or Mushroom burgers **\$8**

***Ask about our Seasonal Fresh Sheet for additional options**

DESSERTS

ORDERS FEED 10

Assorted Cookies and Bars **\$35**

*May include nuts

Seasonal Fruit Crisp ~ala mode **\$70**

Local sourced fruits combined with spices and sugar, cooked with an oatmeal crumble topping.

Served warm with vanilla ice cream.

Cookie Ice Cream Sandwiches **\$110**

House made cookies sandwiched with ice cream..... need we say more.

*Dessert buffets and other seasonal options available upon request

*\$3 fee per person will be added on to outside desserts