



SQUIRRELY'S
TAVERN

CATERING!



Holiday Catering

\$45 pp

Autumn Salad

cranberry vinaigrette, goat cheese, almonds on a local spring mix
-or-

Garden Salad

cucumber, onion, tomato with ranch or balsamic vinaigrette

Assorted Rolls and Breads

Herb Roasted Turkey Breast w/ Veloute

Tenderloin Tips w/ Demi

Scalloped Potatoes

Asparagus Orzo Pasta

Green Bean Almondine

Assortment of Seasonal Cookies and Cakes

Tea, Lemonade, Coffee +\$1.5 pp

\$35 pp

Autumn Salad

Herb Crusted Chicken Breast

Steak Medallions

Mashed Potatoes or Roasted Potatoes

Seasonal Vegetable Medley

Berry Cake

Tea, Lemonade, Coffee +\$1.5 pp

\$25 pp

Garden Salad

Choice of Chicken or Beef

herb roasted chicken breast / steak medallions

Choice of Starch

asparagus orzo / roasted potato / mashed potato

Seasonal Vegetable Medley

Choice of Dessert (Berry Cake, Brownies, Dessert Bars)

Tea, Lemonade, Coffee +\$1.5 pp

Appetizers

minimum 36 of each unless otherwise marked

Prosciutto Rolled Asparagus, Balsamic Vinegar, Shaved Grana Padano Cheese \$2 each

Thanksgiving Tartlet \$2 each

turkey salad, with pecans and cranberries in a mini tartlet shell

Chorizo Stuffed Mushrooms with Confetti Peppers \$1.5 each

Montecristo Lollypops w/ Cranberry Dust \$2.5 each

Holiday Crostini \$2.5 each

sliced tenderloin on a toasted baguette, topped with cranberry crème fraiche, pomegranate astils and minced green onion

Petite Chile Rellenos with House made Chipotle Salsa \$1.5 pp

Charcuterie Tray with Local Cheese and Cured Meats \$4.5 pp
minimum 12

Fruit Tray with Spiced Yogurt Dip and Chocolate \$4 pp
minimum 12

Mezze Platter \$5 pp

marinated feta, tabbouleh, kalamata olives, marinated artichoke hearts, tzatsiki sauce, hummus, and falafel, served with pita chips and gf crackers
minimum 12

Corporate Catering

Breakfast Options

minimum 12

The Brazos Breakfast \$16 pp

scrambled eggs, cheese, scallions, seasoned breakfast potatoes, sausage, bacon, seasonal fruit salad

Breakfast Frittata Bar \$17 pp

Choose 2:

Meat Lovers

sausage, bacon, and ham frittata, diced bell peppers, mushrooms and onions

Florentine

spinach and swiss

Spanish

chorizo, green chile, roasted red peppers

Farmers Breakfast \$16.25 pp

buttermilk biscuits, sausage gravy (plain available upon request), scrambled eggs, sausage, bacon, add ham +2.00/person

Breakfast Taco Bar \$15.5 pp

choice of bacon / sausage / chorizo with egg and cheese, green chile, sour cream, shredded cheeses, and a seasonal fruit salad

Lunch Options

Boxed Salads

minimum order \$250 in combination with other menu items

Cobb Salad \$12 each

chopped romaine, blue cheese, cherry tomatoes, pickled red onion, bacon, hard boiled egg, chives, house made ranch dressing

Greek Salad \$12 each

micro lettuce, marinated artichoke hearts, cucumber, tomato, black olives, roasted red peppers, za'atar and urfa biber pita chips, greek dressing with fenugreek

Pacific Salad \$14 each

baby kale, cabbage, carrots, cucumber, edamame, gochujang lime vinaigrette

Beet and Burrata \$15 each

local roasted yellow and red beets, burrata cheese, baby lettuce and kale, balsamic vinaigrette

Caprese \$15 each

fresh local lettuce, balsamic vinaigrette, basil, fresh mozzarella, extra virgin olive oil

Corporate Catering

Hot Buffets

minimum 12

Mediterranean Bar \$17 pp

fenugreek chicken, falafel, traditional lamb gyro served with pita bread, tzatziki and garlic sauces, hummus, cucumber feta salad
add another protein for +\$3 pp

Salad Bar Buffet \$17 pp

local mixed greens, tomato, carrot, red onion, sunflower seeds, shredded cheese, croutons, bacon bits, dried cranberries, chickpeas, edamame, served with ranch and balsamic vinaigrette
add soup of the week +\$4.5 pp
add bread and butter +\$3 pp

Street Taco Buffet \$18 pp

choice of carnitas / sofrito chicken / spicy chicken / vegetarian, white corn tortillas, lime wedges, cilantro, onions, pico de gallo, borracha beans, cilantro rice

Pizza Party \$40 or \$10 pp on-site

2 16" pizzas, dozen wings, 4 large drinks
minimum 8

A La Carte Items:

Grilled Tenderloin Tips \$17 pp

served with a fennel gremolata

Chile Rubbed Pork Tenderloin \$12 pp

served with a chipotle cream sauce

Salmon \$20 pp

served with a fiesta corn cream sauce

Sides

crispy fingerling potatoes \$4 pp

wild rice pilaf \$2.5 pp

mashed potatoes or cauliflower \$3.5 pp

grilled broccoli with chile glaze \$4 pp

Smash Sliders by the dozen \$48

local wagyu beef, brioche sliders, pickles, tomato, onion tray

Wings in your choice of sauces (5 Dozen) \$48

buffalo / bbq / asian zing

Cold Buffets

Deli Buffet \$15 pp

turkey, ham, and roast beef, cheddar, pepperjack, white american, mayo, mustard, lettuce, tomato, red onion tray, served with housemade chips and fruit salad or pasta salad and choice of cookies or brownies

Cold Salad Buffet \$17 pp

choice of chicken salad / egg salad / ham salad / seafood salad, served with croissants and top split buns, housemade chips, choice of cookies or brownies

Add dessert +\$3.5 pp

churros, flan, sheet cake, cookies, brownies, dessert bars (smores, lemon, raspberry)

**We look forward to
working with you!**

