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**CATERING & EVENTS**

REDEFINING EVENTS WITH A  
MODERN FLAIR, ALLOWING EVERY  
EVENT TO TELL A *timeless* STORY

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# Hors d'Oeuvres

## FROM THE COOP

### **KOREAN BBQ CHICKEN SKEWER \$3.25**

CHARRED CHICKEN THIGH, KOREAN BBQ, GRILLED  
PINEAPPLE, SESAME SEEDS

### **CHICKEN & PANCAKE PUFF \$4.25**

COUNTRY FRIED CHICKEN NUGGET, CINNAMON VANILLA  
RICOTTA WAFFLE PUFF, MAPLE MARSCAPONE

### **CHICKEN EMPANADA \$4.25**

SHREDDED CHICKEN, HOUSE HERBS, GARLIC CILANTRO DIPPING SAUCE

### **MEDITERRANEAN CHICKEN KABOB \$4.25**

TENDER MARINATED CHICKEN, RED ONION, BELL PEPPERS,  
CHERRY TOMATO

### **CHICKEN CLUB FLATBREAD \$6.25**

CHICKEN, BACON, RANCH, RED ONION

*\*SIGNATURE PACKAGE UPGRADE +\$2/PERSON*

### **THE BOULEVARD SLIDER \$6.25**

GRILLED CHICKEN BREAST, HERBED GOAT CHEESE, BALSAMIC  
GLAZE, RED ONION, TOMATO, MIXED GREENS

*\*SIGNATURE PACKAGE UPGRADE +\$2/PERSON*

## BEEF IT UP

### **BEEF EMPANADA \$4.25**

GROUND BEEF, ONION, HOUSE SEASONINGS, HAND ROLLED DOUGH, GARLIC  
CILANTRO DIPPING SAUCE

### **MINIATURE BEEF WELLINGTON \$5.25**

SEARED BEEF TENDERLOIN, PUFF PASTRY, SAVORY DUXELLE FILLING

*\*SIGNATURE PACKAGE UPGRADE +\$1/PERSON*



### **FIRE & SPICE TENDERLOIN BROCHETTE \$5.25**

BRAISED BEEF TENDERLOIN, SWEET & SMOKY SPICES, ROASTED RED PEPPER, FRESH HERBS

*\*SIGNATURE PACKAGE UPGRADE +\$1/PERSON*

### **KEEPIN' IT CLASSIC SLIDER \$5.25**

BEEF PATTY, CHEESE, PICKLE, TOMATO, HOUSE AIOLI

*\*SIGNATURE PACKAGE UPGRADE +\$2/PERSON*



VEGETARIAN



GLUTEN FREE



VEGAN



DAIRY FREE

*\*UPGRADE TO SIGNATURE PACKAGE PRICE PER PERSON*

# Hors d'Oeuvres

## SEAS THE DAY

### MINI CEVICHE CUPS \$4.25



FRESH SHRIMP, RED ONION, DICED PEPPERS, CITRUS,  
AGUACHILE, PLANTAIN CHIPS

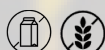
### BAKED SUSHI BITES \$5.25



NORI STUFFED SALMON & WHITE RICE, SESAME SEED,  
CHIPOTLE AIOLI

*\*SIGNATURE PACKAGE UPGRADE +\$1/PERSON*

### SHRIMP SALAD BITES 5.25



HOUSE POACHED SHRIMP, DICED VEGETABLE SALAD, PICKLED  
RED ONION, CUCUMBER CUP

*\*SIGNATURE PACKAGE UPGRADE +\$1/PERSON*

## SWINE & DINE



### CANDIED PORK & BRUSSEL \$4.25

BROWN SUGAR PORK BELLY BACON, BRUSSELS SPROUT, ROASTED  
ONION, HOUSE HONEY MUSTARD GLAZE



### BACON WRAPPED TOTS \$4.25

BACON WRAPPED ROASTED BABY POTATOES, SOUR CREAM, CHIVES



### CUBAN PICKLE STACK \$4.25

SHREDDED PORK, DICED TAVERN HAM, SWEET ONION, LAYERED BETWEEN  
CRISP PICKLES, STONE GROUND MAYO MUSTARD DIP



### ANTIPASTO BITE \$4.25

MARINATED FRESH MOZZARELLA, COUNTRY OLIVE, FRIED ARTICHOKE, CURED MEAT



### BLACKBERRY BACON TENDERLOIN \$5.25

ROASTED PORK TENDERLOIN, BACON WRAPPED, SKEWERED, BLACKBERRY DEMI

*\*SIGNATURE PACKAGE UPGRADE +\$1/PERSON*

### JOHN BLT \$6.25

APPLEWOOD SMOKED BACON, LETTUCE, LEMON VINAIGRETTE, TOMATO, HOUSE AIOLI

*\*SIGNATURE PACKAGE UPGRADE +\$2/PERSON*

### BBQ SAMMY \$6.25

PULLED PORK, SLAW, PICKLE, HOUSE BBQ SAUCE

*\*SIGNATURE PACKAGE UPGRADE +\$2/PERSON*

### TUSCAN FLATBREAD \$6.25

BROCCOLINI, PICKLED RED ONIONS, CRUMBLIED SAUSAGE, FRESH PARMESAN

*\*SIGNATURE PACKAGE UPGRADE +\$2/PERSON*



VEGETARIAN



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VEGAN



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*\*UPGRADE TO SIGNATURE PACKAGE PRICE PER PERSON*

# Hors d'Oeuvres

## VEG OUT

### **ZUCCHINI FRITTER \$3.25**

PARMESAN CRUSTED, TOMATO JAM, BASIL CHIFFONADE

### **NEW AGE MUSHROOM \$3.25**

WILD MUSHROOM BLEND, MUSHROOM CREAM FILLING, CRIPS PARMESAN CRACKER

### **BEET & FRIED GOAT CHEESE \$4.25**

PICKLED BEETS, FRIED GOAT CHEESE, BASIL, BALSAMIC REDUCTION

### **VEGETABLE CROSTINI \$3.25**

HERB GOAT CHEESE, SLICED BAGUETTE, ZUCCHINI, SQUASH, BELL PEPPER, RED ONION, FRESH LEMON JUICE, BASIL CHIFFONADE

### **STUFFED PEPPER \$3.25**

FRIED TRICOLOR QUINOA, CILANTRO CREMA

### **BALSAMIC ONION TART \$4.25**

ROASTED SHAVED SHALLOTS, AGED BALSAMIC, OLIVE OIL, PARMESAN, FLAKY PASTRY

### **POLENTA & TOMATO JAM \$4.25**

POLENTA SQUARE TOPPED WITH HOUSE TOMATO JAM

### **MARGARITA FLATBREAD \$6.25**

HOUSE MARINARA, FRESH MOZZARELLA, TOMATOES, BASIL

*\*SIGNATURE PACKAGE UPGRADE +\$2/PERSON*

### **BEAN THERE DONE THAT SLIDER \$6.25**

BLACK BEAN PATTY, PROVOLONE, AVOCADO, TOMATO, HOUSE AIOLI

*\*SIGNATURE PACKAGE UPGRADE +\$2/PERSON*

### **BRIE & FIG CROSTINI \$4.25**

CRISP BAGUETTE WITH MELTED BRIE, FIG JAM, AND HONEY DRIZZLE

### **GARDEN FLATBREAD \$6.25**

GOAT CHEESE SPREAD, ARTICHOKE, SHAVED RED ONION, CHARRED CAULIFLOWER, PESTO DRIZZLE

### **CRUDITE CUPS \$4.25**

MIXED RAW VEGETABLES WITH HOUSE RANCH

### **CAPRESE SKEWER \$4.25**

CHERRY TOMATO, MOZZARELLA PEARL, BASIL



VEGETARIAN



GLUTEN FREE



VEGAN



DAIRY FREE

*\*UPGRADE TO SIGNATURE PACKAGE PRICE PER PERSON*

# Hors d'Oeuvres

## DISPLAYED

### **CHARRED VEGETABLE DISPLAY \$5.75**

FIRE ROASTED ASPARAGUS, RED ONION, SQUASH, BELL PEPPER, HERBED GOAT CHEESE DIP, HOUSE RANCH

*\*SIGNATURE PACKAGE UPGRADE +\$2/PERSON*

### **GRAZING TABLE \$14**

2 HOUSE DIP DISPLAY, FRESH VEGETABLE CRUDITE, ASSORTED CRACKERS, CURED MEATS, CHEESE VARIETY, FRESH FRUIT

*\*SIGNATURE PACKAGE UPGRADE +\$2/PERSON*

### **BAKED BRIE STATION \$9**

BAKED BRIE, JAMS, HONEYCOMB, CANDIED NUTS, FRESH FRUIT, ASSORTED CRACKERS

*\*SIGNATURE PACKAGE UPGRADE +\$2/PERSON*



VEGETARIAN



GLUTEN FREE



VEGAN



DAIRY FREE

***\*UPGRADE TO SIGNATURE PACKAGE PRICE PER PERSON***

# Entrees

## FROM THE COOP

### QUARTERED CHICKEN \$7

#### CHOICE OF PREPARATION:

- TANGY CAROLINA BBQ  
- MOJO  
- CHIMICHURRI  
- SESAME BBQ  

### BACON & RANCH CHICKEN \$7

CHICKEN THIGH MARINATED IN HOUSE RANCH, BACON WRAPPED, ROASTED, FINISHED WITH HOUSE HERB BLEND

*\*UPGRADE TO BREAST FOR +\$1*

### ORANGE CHICKEN

#### STIR FRY \$8

WOK-FIRED CHICKEN BREAST, HOUSE-MADE ORANGE SAUCE, STIR-FRIED SNOW PEAS, ROASTED PEPPERS, ONIONS

### ROASTED TOMATO CHICKEN

#### FLORENTINE \$9

SEARED CHICKEN BREAST, SUN-DRIED TOMATO, BASIL, HERBS, LEMON CREAM SAUCE

### CHICKEN PARMESAN \$12

CRISPY FRIED CHICKEN, FIRE-ROASTED TOMATOES, BASIL, FRESH MOZZARELLA

*\*SIGNATURE PACKAGE UPGRADE +\$2/PERSON*

### BUTTER CHICKEN \$9

PAN ROASTED CHICKEN BREAST WITH CRUSHED TOMATOES, BUTTER, GARLIC, CURRIED VEGETABLES

### CHICKEN PICCATA \$9

SEARED CHICKEN CUTLET, LEMON BUTTER SAUCE, CAPERS, LEMON, FRESH PARSLEY

### CHICKEN MARSALA \$10

PAN-FINISHED CHICKEN BREAST, MUSHROOMS, ONIONS, HOUSE MARSALA WINE SAUCE

*\*SIGNATURE PACKAGE UPGRADE +\$1/PERSON*

### SOUTHERN CHICKEN \$12

BAKECHOP GREENS, SWISS CHEESE, BACON, SWEET CORNBREAD PEACH JAM

*\*SIGNATURE PACKAGE UPGRADE +\$2/PERSON*

### TUSCAN CHICKEN \$10

PAN-ROASTED SPINACH, ARTICHOKE, FETA, GARDEN VEGETABLES, CHARDONNAY CREAM SAUCE

*\*SIGNATURE PACKAGE UPGRADE +\$1/PERSON*



VEGETARIAN



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VEGAN



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*\*UPGRADE TO SIGNATURE PACKAGE PRICE PER PERSON*

## Entrees

### BEEF IT UP

#### STEAK CUTS - HERB INFUSED, ARTISAN-GRILLED

##### CHOICE OF CUT:

- CALIFORNIA TRI-TIP \$10
- N.Y STRIP LOIN \$16 (\*+\$5PP)
- PRIME RIB \$21 (\*+\$9PP)
- FILET MIGNON \$26 (\*+\$12PP)

##### CHOICE OF PREPARATION STYLE:

- CHIMMICHURRI  
- MUSHROOM DEMI GLACE  
- PEPPERCORN GRAVY
- HORSERADISH CREAM
- HOUSE STEAK SAUCE  

#### BRAISED BEEF - CARAMELIZED SIRLOIN TIP SLOW-COOKED

##### CHOICE OF PREPARATION STYLE:

- SESAME BEEF & BROCCOLI \$9
- POT ROAST STYLE, CARROT, POTATO, PEARL ONION, GRAVY \$10 (\*+\$2PP)  
- CREAMY GORGONZOLA SAUCE, ROASTED MUSHROOM, GARLIC \$12 (\*+\$3PP)
- GREEK STYLE BRAISED, PEPPERONCINI, RED ONION, OREGANO \$10 (\*+\$2PP)  

### SWINE & DINE

#### PORK CUTS - HOUSE BRINED, RUBBED & FIRE ROASTED

##### CHOICE OF CUT:

- PORK SHOULDER/PULLED PORK \$ 6
- PORK CHOP \$9
- HOUSE SAUSAGE \$8
- PORK TENDERLOIN \$11 (\*+\$4PP)
- OSSO BUCO \$14 (\*+\$7PP)

##### CHOICE OF PREPARATION:

-   CUBAN STYLE - MOJO MARINATED & FINISHED WITH HOUSE CHIMMICHURRI
-   SOUTHERN BBQ - SWEET TEA BRINE BASTED IN CAROLINA BBQ
-   SWEET APPLE BOURBON DEMI GLACE
-   BAKECHOP HONEY MUSTARD WITH CHARRED BRUSSELS SPROUTS



VEGETARIAN



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**\*UPGRADE TO SIGNATURE PACKAGE PRICE PER PERSON**

# Entrees

## SEAS THE DAY

### GLAZED SALMON FILET \$10

FIRE-SEARED, ORANGE BBQ GLAZE

### CEDAR-SMOKED SALMON \$13

CHARRED CEDAR PLANK, ROSEMARY, LEMON BUTTER SAUCE

*\*SIGNATURE PACKAGE UPGRADE +\$5/PERSON*

### SCALLOP & MUSSEL CIOPPINO \$14

FRESH SCALLOPS, MUSSELS, LIGHT TOMATO BROTH, GARLIC  
TOAST POINTS

*\*SIGNATURE PACKAGE UPGRADE +\$6/PERSON*

### CAJUN SEAFOOD SKEWER \$14

BLACKENED SHRIMP, SCALLOP, GRILLED, CREOLE GRAVY

*\*SIGNATURE PACKAGE UPGRADE +\$5/PERSON*

### CAPER & LEMON FISH FILET \$MP

PAN-SEARED WHITE FISH, CHARDONNAY CAPER SAUCE, FRESH  
LEMON, PICKLED RED ONION

*\*SIGNATURE PACKAGE UPGRADE +\$MP/PERSON*

### CARIBBEAN STYLE FISH \$MP

CURRY-INFUSED WHITE FISH, COCONUT, FENUGREEK, PIGEON  
PEA RICE

*\*SIGNATURE PACKAGE UPGRADE +\$MP/PERSON*



VEGETARIAN



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***\*UPGRADE TO SIGNATURE PACKAGE PRICE PER PERSON***

# Entrees

## PASTA LA VISTA

### HERB POLENTA SQUARES \$9



SAVORY ROSEMARY POLENTA, HEARTY BUTTERBEAN RAGOUT

### TOFU STIR FRY NOODLES \$9



MARINATED FIRM TOFU, MIXED VEGETABLES, NOODLES, GINGER CASHEW SAUCE

### TEMPEH BOLOGNESE \$10



LOCALLY SOURCED TEMPEH, CRUMBLED, SEARED, HOUSE MARINARA, ROASTED MUSHROOMS, GARLIC, BASIL CHIFFONADE

### GARBANZO BUTTERNUT CURRY \$10



DICED BUTTERNUT, GARBANZO BEANS, ROOT VEGETABLES, RED COCONUT CURRY SAUCE, HERBED WHITE RICE

### PASTA PAPPARDELLE \$7



FRESH CUT PASTA, HOUSE MARINARA SAUCE, FRESH PARMESAN, BASIL CHIFFONADE

### PENNE PESTO ALFREDO \$12



SCRATCH MADE PARMESAN CREAM SAUCE, FRESH SPINACH, PESTO, PENNE NOODLES

ADD GRILLED CHICKEN OR GARLIC SHRIMP +\$5

*\*SIGNATURE PACKAGE UPGRADE +\$3/PERSON*

### GARDEN LASAGNA \$12



ROASTED MIXED VEGETABLES, CREAMY BECHAMEL, RED SAUCE, FRESH PASTA, BASIL PESTO

*\*SIGNATURE PACKAGE UPGRADE +\$3/PERSON*

### SHRIMP SCAMPI \$15

WILD CAUGHT SHRIMP, FRESH CUT PASTA, GARLIC BUTTER WHITE WINE SAUCE, PEAS, SUN-DRIED TOMATOES

*\*SIGNATURE PACKAGE UPGRADE +\$5/PERSON*



VEGETARIAN



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# Sidekicks

## GET ROOTED

HERB ROASTED POTATOES \$5  

GARLIC & CHIVE MASHED POTATOES \$5  

AU GRATIN POTATOES \$6 

SWEET POTATO MASH \$6 

## RICE & SHINE

  WILD RICE PILAF \$5

  CHIMICHURRI HERB GRAINS \$5

  SPANISH STYLE RICE \$5

## PASTA LA VISTA... BABY

MEDITERRANEAN COUSCOUS (HOT OR COLD) \$5 

MAC AND CHEESE \$6 

PARMESAN ORZO \$6 

## VEG HEAD

  SAUTÉED GREEN BEANS \$5.75

  GARDEN VEGETABLES \$5.75

  GLAZED CARROTS \$5.75

  BAKECHOP BRUSSELS \$6.75

  BALSAMIC BROCCOLINI \$6.75

 VEGETARIAN

 GLUTEN FREE

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# Salad

## FRESH FIELDS

### **GARDEN SALAD \$5**

MIXED GREENS, CARROT, CUCUMBER, GRAPE TOMATO, PICKLED RED ONION

#### **CHOOSE TWO:**

LEMON VINAIGRETTE 

CRANBERRY BALSAMIC VINAIGRETTE 

HOUSE RANCH

### **GREEK SALAD \$6**

MIXED GREENS, SHAVED RED ONION, CUCUMBER,  
TOMATO, FETA, OLIVE TAPENADE, PEPPERONCINI,  
HOUSE GREEK VINAIGRETTE

### **MIXED BERRY SALAD \$6**

MIXED GREENS, FRESH BERRIES,  
GORGONZOLA, CANDIED NUTS, SHAVED RED  
ONION, CUCUMBER, CRANBERRY BALSAMIC  
VINAIGRETTE

### **CAESAR SALAD \$6**

CRISP ROMAINE LETTUCE, FRESH PARMESAN, GARLIC HAND CUT  
CROUTONS, HOUSE CAESAR DRESSING

## FUNKY FRESH FIELDS



### **SUPER FOOD SALAD \$6**

TRI COLOR QUINOA, FARRO, GARDEN VEGETABLES,  
LEMON VINAIGRETTE



### **H2O WATERMELON FETA SALAD \$6**

FRESH CUT WATERMELON, FETA, BASIL, LEMON  
VINAIGRETTE, RED ONION, CUCUMBER

### **DAILY DALLY \$MP**

CHEF'S SEASONAL FAVORITE SALAD COMBINATION



VEGETARIAN



GLUTEN FREE



VEGAN



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**\*UPGRADE TO SIGNATURE PACKAGE PRICE PER PERSON**

# Stations

## CLASSIC STATIONS

### DISPLAYED STATIONS

#### FIESTA STATION (CHOOSE 2) \$14

- FLAME ROASTED CHICKEN BREAST STRIPS
- HOUSE SEASONED SHREDDED PORK
- HERB GRILLED SHRIMP +\$1
- CHAR-GRILLED TRI TIP +\$2

SERVED WITH CHIMICHURRI SAUCE, PICO DE GALLO, LOCAL CORN TORTILLAS, FRESH FLOUR TORTILLAS, SHREDDED CHEESE, LETTUCE, SALSA, SOUR CREAM, LIME TORTILLA CHIPS

#### FLATBREAD STATION \$14

CHOOSE TWO:

- TUSCAN: BROCCOLINI, PICKLED RED ONIONS, CRUMBLed SAUSAGE, FRESH PARMESAN
- CLUB: CHICKEN, BACON, RANCH, RED ONION
- MARGARITA: HOUSE MARINARA, FRESH MOZZARELLA, TOMATOES, BASIL 
- ROASTED GARDEN FLATBREAD: GOAT CHEESE SPREAD, ARTICHOKEs, SHAVED RED ONION, CHARRED CAULIFLOWER, PESTO DRIZZLE 

SERVED WITH CHOICE OF SIDE

#### SLIDER STATION \$14

CHOOSE TWO:

- KEEP IT CLASSIC: BEEF PATTY, CHEESE, PICKLE, TOMATO, HOUSE AIOLI
- THE BOULEVARD: GRILLED CHICKEN BREAST, HERBED GOAT CHEESE, BALSAMIC GLAZE, RED ONION, TOMATO, MIXED GREENS
- BBQ SAMMY: PULLED PORK, SLAW, PICKLE, HOUSE BBQ SAUCE
- JOHN BLT: APPLEWOOD SMOKED BACON, LETTUCE, LEMON VINAIGRETTE, TOMATO, HOUSE AIOLI
- BEAN THERE DONE THAT: BLACK BEAN PATTY, PROVOLONE, AVOCADO, TOMATO, HOUSE AIOLI 

SERVED WITH CHOICE OF SIDE

#### HANGING PRETZEL BAR \$13

AN ELEGANT 6-FOOT DISPLAY FEATURING AN ASSORTMENT OF ARTISANAL PRETZELS SUSPENDED FROM A GOLD ROD **ACCOMPANIMENTS:** HOUSE-MADE HONEY MUSTARD, CLASSIC YELLOW MUSTARD, WARM CHEESE SAUCE, AND CHOCOLATE HAZELNUT DIP (VEGETARIAN)

#### MAC AND CHEESE BAR \$12

BAKECHOP'S SIGNATURE MAC AND CHEESE, CAROLINA BBQ PULLED PORK, BACON, SCALLIONS, CRISPY ONIONS, PICKLED JALAPEÑOS, ROASTED BROCCOLI, HOT SAUCE



VEGETARIAN



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# Stations

## CHEF ON DECK

### CHEF ATTENDED STATIONS

#### RAW BAR \$18

SHUCKED TO ORDER, WITH SELF-SERVE TOPPING BAR  
OYSTERS IN THE HALF SHELL, CHILLED JUMBO SHRIMP, AND FLORIDA FRESH  
HOUSE-MADE CEVICHE

**ACCOMPANIMENTS:** COCKTAIL SAUCE, MIGNONETTE, HORSERADISH, HOT SAUCE,  
& FRESH LEMON

#### PASTA STATION \$18

SAUTÉED IN EACH GUEST'S CHOICE OF SAUCE WITH A SELF  
SERVE TOPPING BAR

**CHOOSE ONE:** PENNE, BOWTIE, OR CAVATAPI PASTA

**CHOOSE TWO:** HOUSE PESTO, MARINARA, OR ALFREDO

CHOOSE TWO: GRILLED HERB CHICKEN, ITALIAN SAUSAGE,  
ROASTED HERB TOFU, MEATBALLS, OR BEEF TIPS (+\$2 PP)

**ACCOMPANIMENTS:** FIRE ROASTED TOMATOES, SPRING  
PEAS, SWEET ONION, PARMESAN CHEESE, AND FRESH  
BAKED GARLIC ROLLS

#### RISOTTO BAR \$18

HOUSE RISOTTO SAUTÉED IN EACH GUEST'S CHOICE OF SAUCE WITH A SELF  
SERVE TOPPING BAR

**CHOOSE TWO:** HOUSE PESTO, MARINARA, OR ALFREDO

CHOOSE TWO: GRILLED HERB CHICKEN, ITALIAN SAUSAGE, ROASTED HERB  
TOFU, MEATBALLS, OR BEEF TIPS (+\$2 PP)

**ACCOMPANIMENTS:** FIRE ROASTED  
TOMATOES, SPRING PEAS, SWEET ONION, PARMESAN CHEESE, AND FRESH  
BAKED GARLIC ROLLS



VEGETARIAN



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VEGAN



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# Stations

## CHOP & BLOCK

### CHEF ATTENDED CARVING STATIONS

#### BACON WRAPPED PORK TENDERLOIN \$15

MARINATED PORK TENDERLOIN WRAPPED IN BACON, SLOW ROASTED, GLAZED, BLUEBERRY DEMI GLACE, WITH A FRESH CHILLED SUPERFOOD SALAD, CORNBREAD CRISP

#### KALUA WHOLE PIG ROAST \$16

YOUNG SUCKLING PIG ROASTED WHOLE, PRESENTED WITH VARIETY CUTS CARVED TO ORDER. INCLUDES PORK BELLY, STICKY BBQ RIBS, AND PULLED PORK SHOULDER, ACCOMPANIED BY PINEAPPLE HABANERO SAUCE, ORANGE GINGER BBQ, AND HOUSE CHIMICHURRI

#### STUFFED CHICKEN (CHOOSE 1) \$16

##### CHOICE OF PREPARATION:

- APPLE & BRIE
- SPINACH & MUSHROOM WITH SWISS
- CITRUS CHILI QUESO FRESCO
- CAPRESE

SERVED WITH HERB ROASTED POTATOES AND GARDEN VEGETABLES

#### CRISPY ROAST PORCHETTA \$16

CARVED STUFFED PORK BELLY WITH BRIOCHE, CRAISINS, CARAMELIZED ONIONS, HERBS, GRILLED PEACH CHUTNEY, SERVED WITH PARMESAN THYME ORZO

*\*SIGNATURE PACKAGE UPGRADE +\$8/PERSON*

#### PRIME RIB \$22

SLOW ROASTED PRIME RIB RUBBED WITH HERBS AND FRESH GARLIC CARVED TO ORDER AND SERVED WITH MASHED POTATOES, GREEN BEANS, AND SIGNATURE CHIMICHURRI

*\*SIGNATURE PACKAGE UPGRADE +\$8/PERSON*

#### BEEF TENDERLOIN \$28

CARVED BEEF TENDERLOIN RUBBED WITH HERBS, FRESH GARLIC, SLOW ROASTED, SERVED WITH MASHED POTATOES, HOUSEHOLD RADISH SAUCE, SIGNATURE CHIMICHURRI

*\*SIGNATURE PACKAGE UPGRADE +\$14/PERSON*

#### LOLLIPOP LAMB \$18

CARVED LAMB LOLLIPOPS GRILLED TO PERFECTION AND SERVED WITH HOUSE-MADE CHIMICHURRI AND MINT CREMA

*\*SIGNATURE PACKAGE UPGRADE +\$8/PERSON*



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# Cultural Menus

## **AMERICAN CUISINE \$18**

MEAT LOAF, MASHED POTATOES, GREEN BEANS, GARDEN SALAD

## **TUSCAN \$18**

BAKED ZITI, MEATBALLS, CAESAR SALAD, SHAVED PARMESAN, DINNER ROLLS

## **MEXICAN FIESTA \$18**

CHICKEN & BEEF FAJITA, RICE MIX, FAJITA SALAD, CHIPS AND SALSA

## **ROPA VIEJA \$18**

SLOW COOKED BEEF AND PORK, SWEET POTATO, PEPPER ONION MIX, SPICES, YELLOW RICE, SWEET PLANTAIN, FLATBREAD

## **DOWN SOUTH \$18**

PORK CUTLETS, APPLES AND ONIONS, HOUSE GARLIC CABBAGE, SMASHED POTATOES

## **ASIAN STIR FRY \$19**

CHOICE OF BEEF -OR- CHICKEN STIR FRY, MIXED VEGETABLES, SESAME LO MEIN, SPRING ROLLS

## **BBQ COOKOUT \$20**

BBQ CHICKEN QUARTERS, ROASTED VEGETABLE MEDLEY, MAC AND CHEESE, POTATO SALAD, CORN MUFFIN

## **GREEK FEAST \$20**

LEMON CHICKEN, HERB ROASTED POTATOES, HUMMUS & PITA, GREEK VILLAGE SALAD

## **ENGLISH DINNER \$18**

BEEF TIPS WITH MUSHROOM GRAVY, GARLIC BUTTER ORZO, BROCCOLI, DINNER ROLLS



VEGETARIAN



GLUTEN FREE



VEGAN



DAIRY FREE

**\*UPGRADE TO SIGNATURE PACKAGE PRICE PER PERSON**

## Pastries

### BROWNIE BITES

STARTING AT \$50/TRAY

- CHOCOLATE CHUNK
- SALTED CARAMEL
- CARAMEL & PECAN

### MINI CUPCAKES

STARTING AT \$60/TRAY

- VANILLA
- CHOCOLATE
- RED VELVET
- CARROT CAKE
- BLACK FORREST

### MINI CHEESECAKE BITES

STARTING AT \$60/TRAY

- PLAIN
- FRUIT COULIS
- SALTED CARAMEL
- CHOCOLATE

### DESSERT SHOOTERS

MULTI-LAYERED MINIATURE TRIFLES

STARTING AT \$72/TRAY

- CHOCOLATE MOUSSE
- BANANA PUDDING
- STRAWBERRY VANILLA
- REECE'S PEANUT BUTTER
- TIRAMISU
- LEMONCELLO
- BLACK FORREST MOUSSE
- SALTED CARAMEL
- CARROT CAKE
- MIXED BERRY

### COOKIES

STARTING AT \$42/TRAY

- RED VELVET
- CHOCOLATE CHIP
- OATMEAL RAISIN

### SPECIALTY COOKIES

STARTING AT \$50/TRAY

- S'MORES
- GUAVA PISTACHIO
- BC FAMOUS OATMEAL CREAM PIES  
+\$10
- ESPRESSO CHOCOLATE CHIP  
OATMEAL CREAM PIES +\$10

### CAKES

STARTING AT \$65

FROSTED IN RUSSIAN MERINGUE  
BUTTERCREAM

- VANILLA
- CHOCOLATE
- RED VELVET
- CINNAMON OR CHAI SPICED
- COCONUT
- ALMOND (CONTAINS NUTS)
- LEMON
- BANANA JAMMA
- CARROT
- ITALIAN CREAM (CONTAINS NUTS)

*\*CAN BE MADE GLUTEN-FREE FOR +\$15*

\*ONE TRAY IS EQUAL TO 24

# Breakfast

## HOT

### BISCUITS & GRAVY \$5

CHOICE OF CRUMBLIED CHICKEN OR COUNTRY SAUSAGE, SAGE WHITE GRAVY, FRESH BUTTERMILK BISCUITS

### BREAKFAST BURRITO \$4

CHARRED VEGGIES, BREAKFAST POTATOES, SCRAMBLED EGGS, SOUR CREAM, SALSA

### OATMEAL BAR \$5

BAKED APPLE OATMEAL WITH THE FOLLOWING BYO TOPPINGS: BROWN SUGAR, CRANBERRIES, ALMOND SLICES

### MINIATURE EGG SOUFFLE \$3.25

FARM FRESH EGGS, CREAM, PARMESAN SERVED IN DELICATE PUFF PASTRY WITH CHOICE OF SPINACH & ARTICHOKE OR HAM, BROCCOLI, AGED CHEDDAR

### COUNTRY FRENCH TOAST BAR \$5

VANILLA FRENCH TOAST, CANDIED NUTS, MAPLE SYRUP, MASCARPONE WHIP, BUTTER, FRESH BERRIES, CHOCOLATE CHIPS

### CHICKEN & WAFFLES \$4.25

HOUSE MADE PANCAKE PUFF WITH HAND BREADED CHICKEN NUGGET TOPPED WITH MASCARPONE WHIP

## SIDES

FRUIT \$3.25

GRANOLA AND HONEY \$1.50

BACON \$3.50

SAUSAGE PATTY \$3.50

SLICED HAM \$3.50

SCRAMBLED EGGS \$3

BREAKFAST POTATOES \$3

ASSORTED YOGURT CUPS \$3.75

## COLD

### BAGEL BAR \$6

TOASTED MINI BAGELS, PLAIN CREAM CHEESE, WHIPPED CHIVE CREAM CHEESE, LETTUCE, TOMATO, ONION, CAPERS, DILL, HARD BOILED EGG

ADD CURED SALMON +\$2

### PARFAIT BAR \$4.75

FRESH SLICED FRUITS, HOUSE BERRY YOGURT, PLAIN YOGURT, HONEY, GRANOLA

### AVOCADO TOAST BAR \$7

MIXED TOAST POINTS, HOUSE MADE AVOCADO SMASH, HARD BOILED EGGS, PICKLED RED ONION, PICO, FLAX SEEDS, COTIJA CHEESE, RADISH

### PASTRY & DANISH DISPLAY \$5

ASSORTED MUFFINS, MINI BAGELS, DANISHES, CINNAMON ROLLS, JELLY, JAMS, CREAM CHEESE, BUTTER

### BEET CURED SALMON \$6

BEET CURED SALMON, WHIPPED CHIVE CREAM CHEESE, CAPERS, PICKLED RED ONIONS, HARD BOILED EGGS, DILL, TOMATO, CROSITINIS

### DEVILED EGGS \$4.25

CHOICE OF PLAIN, BUFFALO BLUE CHEESE, BACON & CHEDDAR, JALAPEÑO POPPER

### BYO CHIA PUDDING CUPS \$5.25

MADE WITH ALMOND MILK, CHIA SEEDS, AND HONEY. TOPPINGS: MIXED BERRIES, ALMONDS, SLICED BANANA, COCONUT FLAKES, CHOCOLATE CHIPS



VEGETARIAN



GLUTEN FREE



VEGAN



DAIRY FREE

\*UPGRADE TO SIGNATURE PACKAGE PRICE PER PERSON

# Lunch

## HOT

### SHRIMP & GRITS \$MP

CREAMY BRIE GRITS WITH CAJUN SHRIMP, SCALLIONS, AND CRISPY PORK

### CHICKEN TENDERS \$7

HOUSE BATTERED AND FRIED SERVED WITH HOUSE HONEY MUSTARD AND RANCH

### SLIDERS (CHOOSE 1) \$8

- **KEEP IT CLASSIC:** BEEF PATTY, CHEESE, PICKLE, TOMATO, HOUSE AIOLI
- **THE BOULEVARD:** GRILLED CHICKEN BREAST, HERBED GOAT CHEESE, BALSAMIC GLAZE, RED ONION, TOMATO, MIXED GREENS
- **BBQ SAMMY:** PULLED PORK, SLAW, PICKLE, HOUSE BBQ SAUCE
- **JOHN BLT:** APPLEWOOD SMOKED BACON, LETTUCE, LEMON VINAIGRETTE, TOMATO, HOUSE AIOLI
- **BEAN THERE DONE THAT:** BLACK BEAN PATTY, PROVOLONE, AVOCADO, TOMATO, HOUSE AIOLI

### FLATBREADS (CHOOSE 1) \$6.25

- **TUSCAN:** BROCCOLINI, PICKLED RED ONIONS, CRUMBLED SAUSAGE, FRESH PARMESAN
- **CLUB:** CHICKEN, BACON, RANCH, RED ONION
- **MARGARITA:** HOUSE MARINARA, FRESH MOZZARELLA, TOMATOES, BASIL
- **ROASTED GARDEN FLATBREAD:** GOAT CHEESE SPREAD, ARTICHOKES, SHAVED RED ONION, CHARRED CAULIFLOWER, PESTO DRIZZLE

## SIDES

HOUSE RANCH CHIPS \$3.25

MASHED POTATOES \$5

RICE PILAF \$5

PARMESAN ORZO \$6

BAKECHOP BRUSSELS \$6.75

## COLD

### WEDGE SALAD \$6

PETITE ICEBURG, PICKLED RED ONION, BACON BITS, BABY TOMATOES, CRUMBLED BLEU CHEESE, HERBED RANCH

### MIXED BERRY SALAD \$6

MIXED GREENS, FRESH BERRIES, GORGONZOLA, CANDIED NUTS, SHAVED RED ONION, CUCUMBER, CRANBERRY BALSAMIC VINAIGRETTE

### GARDEN SALAD \$5

MIXED GREENS, FRESH BERRIES, GORGONZOLA, CANDIED NUTS, SHAVED RED ONION, CUCUMBER,

### ITALIAN PASTA SALAD \$4.75

TRI-COLORED ROTINI, CHERRY TOMATOES, BLACK OLIVES, RED ONIONS, ZESTY LEMON VINAIGRETTE

### POTATO SALAD \$4.50

CREAMY HOUSE DRESSING, FRESH RED POTATOES, HERBS, BACON

### SUPER FOOD SALAD \$6

TRI-COLOR QUINOA, FARRO, GARDEN VEGETABLES, LEMON VINAIGRETTE

### BROCCOLI SALAD \$4.50

BLANCHED BROCCOLI, CREAMY GARLIC DRESSING, CHEDDAR CHEESE CUBES, CRANBERRIES, BACON

### FINGER SANDWICHES \$7

CHICKEN SALAD WITH CRAISINS ON MINI CROISSANTS, HAM AND BRIE WITH BABY GREENS ON CIABATTA, GRILLED VEGETABLE PINWHEELS, SIDE OF RED PEPPER AIOLI



VEGETARIAN



GLUTEN FREE



VEGAN



DAIRY FREE

\*UPGRADE TO SIGNATURE PACKAGE PRICE PER PERSON

# Buffet Packages

INCLUDES: WHITE CHINA PLATES, SILVERWARE, PRESET WATER GOBLETs,  
GUEST TABLE LINENS (*\*IVORY OR BLACK*), TABLE NAPKINS (*\*LINEN LIKE  
PAPER NAPKIN*), N/A BEVERAGE STATION  
*\*UPGRADES AVAILABLE*

## ARTISAN

**\$39 PP**

2 HORS D'OEUVRES  
FRESH BAKED ROLLS

1 SALAD

1 ENTREE

2 SIDES

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## ARTISAN+

**\$44 PP**

2 HORS D'OEUVRES  
FRESH BAKED ROLLS

1 SALAD

2 ENTREES

2 SIDES

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## DELUXE

**\$51 PP**

3 HORS D'OEUVRES  
FRESH BAKED ROLLS

1 SALAD

3 ENTREES

2 SIDES

## Plated Packages

INCLUDES: WHITE CHINA PLATES, SILVERWARE, PRESET WATER GOBLET,  
GUEST TABLE LINENS (\*IVORY OR BLACK), TABLE NAPKINS (\*LINEN LIKE  
PAPER NAPKIN), N/A BEVERAGE STATION  
\*UPGRADES AVAILABLE

### ARTISAN

**\$44 PP**

2 HORS D'OEUVRES  
FRESH BAKED ROLLS  
1 SALAD  
1 ENTREE  
2 SIDES

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### ARTISAN+

**\$49 PP**

2 HORS D'OEUVRES  
FRESH BAKED ROLLS  
1 SALAD  
2 ENTREES  
2 SIDES

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### DELUXE

**\$54 PP**

2 HORS D'OEUVRES  
FRESH BAKED ROLLS  
1 SALAD  
3 ENTREES  
2 SIDES

# Stations Packages

INCLUDES: WHITE CHINA PLATES, SILVERWARE, PRESET WATER GOBLET,  
GUEST TABLE LINENS (*\*IVORY OR BLACK*), TABLE NAPKINS (*\*LINEN LIKE  
PAPER NAPKIN*), N/A BEVERAGE STATION  
*\*UPGRADES AVAILABLE*

## ARTISAN

\$49 PP

2 HORS D'OEUVRES  
1 CLASSIC STATION  
1 ACTION STATIONS

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## ARTISAN+

\$60 PP

2 HORS D'OEUVRES  
1 CLASSIC STATION  
2 ACTION STATIONS

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## DELUXE

\$72 PP

2 HORS D'OEUVRES  
2 CLASSIC STATIONS  
2 ACTION STATIONS

# Beverage Packages

## OPEN BAR

**\*\$150 MINIMUM**

### BEER & WINE \$14

2 DOMESTICS, 1 IMPORT OR 1 CRAFT BEER SELECTIONS, 1 SELTZER  
VARIETY PACK, 1 REDS, 1 WHITES FROM HOUSE OFFERINGS

### BEER, WINE & LIQUOR \$21

2 DOMESTIC, 1 IMPORT OR 1 CRAFT BEER SELECTIONS, 1 SELTZER  
VARIETY PACK, 1 REDS, 1 WHITES FROM HOUSE WINE SELECTIONS &  
ONE OF EACH LIQUORS FROM HOUSE OFFERINGS

*\*PREMIUM BRANDS AVAILABLE STARTING AT +\$2*

## CHAMPAGNE TOAST

**\*\$150 MINIMUM**

**1/2 POUR \$3**

**FULL POUR \$6**

## BRUNCH BEVERAGES

**\*\$150 MINIMUM**

### MIMOSAS \$8

INCLUDES CHAMPAGNE, 3 JUICES, AND FRUIT GARNISH

### BLOODY MARY BAR \$9

TITOS VODKA, BLOODY MARY MIX, STANDARD BLOODY GARNISH,  
HOT SAUCE, TAJIN RIM

## NA BEVERAGES

**\*\$150 MINIMUM**

### BEVERAGE STATION \$3

WATER, UNSWEET TEA, LEMONADE, AND A SIMPLE SYRUP DECANTER

*\*\$150 MINIMUM*

### SODA STATION \$5

COKE, DIET COKE, SPRITE, AND CLUB SODA

### SPA WATER \$1.50

CUCUMBER INFUSED WATER OR LEMON INFUSED WATER

### STANDARD COFFEE STATION \$2.50

REGULAR AND DECAF COFFEES, CREAMERS, ASSORTED SUGARS

## UPGRADES

**\*\$150 MINIMUM**

**REAL GLASSWARE +\$2**

**CHAMPAGNE FLUTES +\$1**

**PREMIUM BLOODY GARISH BAR +\$1.50**

**SIGNATURE COCKTAIL +\$4**

## *Additional Packages & Offerings*

### **SOCIAL SOIRÉE \$21**

#### **AKA - HEAVY HORS D'OEUVRES**

GRAZING TABLE

3 PASSED HORS D'OEUVRES

N/A BEVERAGE STATION

REAL WHITE CHINA PLATES

COCKTAIL NAPKINS

### **SOCIAL SOIRÉE+ \$26**

#### **AKA - HEAVIER HORS D'OEUVRES**

GRAZING TABLE

5 PASSED HORS D'OEUVRES

N/A BEVERAGE STATION

REAL WHITE CHINA PLATES

COCKTAIL NAPKINS

### **BRUNCH \$24**

#### **CHOOSE 4 BRUNCH MENU ITEMS**

STANDARD COFFEE BAR

CHOICE OF 1 JUICE OFFERING

GUEST TABLE LINENS (\*IVORY OR BLACK)

WHITE CHINA PLATES

TABLE NAPKINS (\*LINEN-LIKE NAPKIN)

SILVER TABLEWARE

## About Us

BakeChop Events is your premier event and catering company in DeLand, FL born from the heart and soul of BakeChop restaurant. After eight successful years of serving up insanely good, locally sourced, hand-crafted food, we've expanded our passion for culinary excellence to create unforgettable events.

Our fearless leader, Taylor Bass, is a multi-generation DeLand local with the goal to share precious moments with food memories within this amazing community. At BakeChop Events, we bring the same love and dedication that made our restaurant a local favorite, ensuring every event is a memorable experience.

BakeChop is a scratch kitchen with a whole lot of love, serving guests who feel like family. Now, through BakeChop Events, we extend this heartfelt service and exceptional food to cater to your special moments. Whether it's a wedding, corporate event, or a private celebration, we are here to make your event spectacular.

Join us at BakeChop Events, where culinary artistry and exceptional service come together to create the perfect event just for you.