

N | **eat**

WOOD.WHISKEY.WINE.

Event & Catering Menu



The Mezz

Maximum Capacity

50 guests

Personal Bar

TV

Minimums

Based on
Time & Date

The Barrels

Maximum Capacity

40 guests

TV

Personal Bar

Minimums

Based on
Time & Date

High-Tops

Maximum Capacity

30 guests

Order off Menu

Cocktail Party

Personal Bar

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*Pop & Coffee included in all bar packages

Beer & Wine

2 hour minimum = \$18/ per guest

Additional Hours = \$6/ per guest

White

Chardonnay
Pinot Grigio
Riesling

Red

Cabernet Sauvignon
Merlot
Pinot Noir

Bottled Beer

Budwieser/ Bud Light
Corona/ Corona Light
Heineken
Labatt Blue/ Blue Light
Michelob Ultra

ask what other options we have available

Premium Bar

2 hour minimum = \$21/ per guest

Additional Hours = \$7/ per guest

Captain Morgan
1800 Silver
Dewar's White Label
Jack Daniel's
Jim Beam

Southern Comfort
Tanqueray
Three Chord Bourbon
Tito's
Wild Turkey

includes our Beer & Wine package

Top - Shelf Bar

2 hour minimum = \$24/ per guest

Additional Hours = \$8/ per guest

Bacardi
Bombay Sapphire
Captain Morgan
Grey Goose
Knob Creek

Maker's Mark
Old Forester 1870
Patron Silver
Rebel Yell
Southern Tier Single Cask

includes our Beer & Wine package

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Appetizers

Brussels Sprouts

candied bacon, balsamic glaze

\$40/ half tray

\$70/ full tray

Charcuterie Board

daily preparation of italian meats
cheeses, olives, breads and spreads

\$70/ half tray (serves 10 - 15)

\$130/ full tray (serves 20 - 25)

Chicken Fingers

with homemade bleu cheese

\$40/ half tray (24 - fingers)

\$80/ full tray (48 - fingers)

Hot Pepper Arancini

with marinara

\$50/ half tray

\$95/ full tray

Neat Crispy Shrimp

mango purée, sweet & spicy

\$60/ half tray (20 shrimp)

\$120/ full tray (40 shrimp)

Wood Fired Cauliflower

buffalo or sweet & spicy

\$40/ half tray

\$75/ full tray

Wood Fired Chicken Wings

choice of sauce

\$70/ half tray (35 wings)

\$140/ full tray (70 wings)

Wood Fired Meatballs

bourbon demi-glaze or marinara

\$50/ half tray (20 meatballs)

\$100/ full tray (40 meatballs)

Salads

All Salads

\$40 / half portion

\$75 / full portion

Add Chicken Tray
(Grilled or Crispy)

\$40 / half portion

\$80 / full portion

Add Shrimp Tray

\$40 / half portion

\$80 / full portion

Add Steak Tray

MKT / half portion

MKT / full portion

HOUSE SALAD : romaine, red onion, cucumber, heirloom tomatoes. (choice of dressing)

BEET & GOAT CHEESE SALAD : oranges, walnuts, arugula, balsamic

CLASSIC CAESAR : lemon, parmigiana, croutons

CHOPPED SALAD : tomato, bacon, avocado, bleu cheese, white french

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Pizza

All Pizzas \$19.00 / 8 slices per pizza
(Gluten Free Crust Available)

Balsamic Chicken w/Arugula : shaved parmesan, shredded mozzarella, balsamic glaze

Buffalo Chicken : buffalo sauce, blue cheese crumbles, shredded mozzarella

Bourbon Butter BBQ Chicken : BBQ sauce base, cheddar, shredded mozzarella, red onions, parmesan, maple bourbon sauce

Cup & Char Pepperoni : traditional red sauce, sliced pepperoni, shredded mozzarella

Margherita : traditional red sauce, fresh mozzarella, chopped basil, extra virgin olive oil

Prosciutto & Sweet Pear : traditional red sauce, fresh mozzarella, goat cheese

Ricotta Pesto : garlic parmesan base, seasoned ricotta, provolone, mozzarella, parmesan, red onion, heirloom tomatoes, oregano

Spicy Sausage & Honey : traditional red sauce, italian sausage crumbles, honey, mozzarella, crushed red pepper

Wood Fired Steak : garlic butter base, provolone, shaved sirloin, bell pepper, red onion, banana peppers, steakhouse aioli

Create Your Own : choice of red sauce or garlic base, 3 toppings (Cheese counts as a topping)

Additional Toppings \$1.99 : anchovies, bacon, chicken, pepperoni, prosciutto, sausage, fresh mozzarella, goat cheese, provolone, shredded mozzarella, black olives, banana peppers, green olives, jalapeños, mushrooms, pineapple, red onion, sweet peppers, white onion

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Larger Plates

Pasta (Rigatoni or Penne)

marinara, vodka, alfredo,
oil & garlic, or cheese sauce

\$55/ half tray
\$100/ full tray

*inquire about our
Pasta Bolognese

Chicken Cutlets

Grilled or Breaded

\$75/ half tray (12- 4oz cutlets)

\$150/ full tray (24- 4oz cutlets)

Seared Balsamic Salmon

white balsamic glaze

\$90/ half tray (9- 4oz pieces)

\$180/ full tray (18- 4oz pieces)

Woodfired Steak

ask about our options available

MKT/ half tray

MKT/ full tray

Sides

Asparagus

\$35/half tray \$65/full tray

Cauliflower Rice

\$35/half tray \$65/full tray

French Fries

\$35/half tray \$65/full tray

Garlic Potato Puree

\$35/half tray \$70/full tray

Mixed Vegetables

\$30/half tray \$50/full tray

Truffle Fries

\$40/half tray \$75/full tray

Wild Rice Pilaf

\$35/half tray \$65/full tray

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Desserts

Cookie Platter - 24 assorted cookies
chocolate chip, double chocolate chip, peanut butter \$40

Peanut Butter Pie
whole cake, 16 slices \$70

NY Style Cheesecake
whole cake, 16 slices \$70
Topping Options: Plain, Strawberry or Blueberry

Brownie Platter
24 brownies \$40

Brunch

Belgian Waffles \$35/half tray (28- pieces)

Cinnamon French Toast \$35/half tray (15 slices cut in half)
\$40 /full tray (24 slices cut in half)

Scrambled Eggs \$36/half tray (serves 12-15)

Home Fries \$35/half tray (serves 12-15)

Sliced Bacon \$60/half tray (serves 12-15)

Bowl of Fruit \$28/bowl (serves 12 -15)
seasonal fruit

Neat Breakfast Pizza \$19/pizza (8 slices)
bacon, sausage, scrambled eggs, mozzarella,
cheddar cheese, honey & hot sauce base

Steak & Eggs Pizza \$19/pizza (8 slices)
shaved ribeye, scrambled eggs, mozzarella,
smoked gouda, green onion & garlic butter base

Chicken & Waffle Sliders \$50 /half tray
(4 sandwiches cut in half)
\$75 /full tray
(8 sandwiches cut in half)

**BRUNCH ONLY AVAILABLE ON
SUNDAY MORNINGS***

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Don't forget to inquire about the following for your event!

- Sangria Pitchers**
- Mimosa & Bloody Mary Bars**
- Prosecco Toasts**
- Whiskey Tastings**
- And More!!**

We Have Many Packages Available

Customize your event however you'd like!
With proper notice we can accomodate many other food and beverage options.
Please ask our event coordinator for any special requests that you may have.
We look forward to hosting your event!

Contact Info.

For more information please contact:

N|eat
WOOD.WHISKEY.WINE.

Email: mkc716.events@gmail.com

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