



24  
DINER

CATERING

## APPETIZERS

### Market Bruschetta \$3PP

Specialty Bread, Antonelli's Cheese, Seasonal Topping

### Deviled Eggs\* \$5PP

Bacon, Smoked Paprika, Chives

### Meat & Cheese Spread\* \$10PP

Antonelli's Cheese & Housemade Selection of Meats, served with Easy Tiger Bread

## SALADS

\$5PP EACH

### Caesar\*

Romaine, Parmesan, Anchovy, Black Pepper, Egg, Garlic, Lemon, Croutons

### Chopped\*

Romaine, Smoked Turkey, Chicken, Country Ham, Egg, Bacon, Avocado, Gorgonzola, Cherry Tomatoes, Croutons, Buttermilk Dressing

### Mixed Greens\*

Greens, Dried Cranberries, Goat Cheese, Pistachios, Roasted Shallot Vinaigrette

### Chicken Salad\*

Almonds, Apricots, Celery, Red Onion, Ginger, Mixed Greens, Lemon Vinaigrette, Wheat Toast

## ENTRÉES & SIDES

\$15PP EACH

### Meat Loaf

Whipped Potatoes, Green Beans, Sweet Onion Gravy

### No-Bean Chili

Brisket, Chuck Roast, Poblanos, Lone Star, Cheddar, Jalapeños, Red Onion, Corn Bread

### Chicken & Dumplings

White-Meat Chicken, Buttermilk Chive Dumplings, Carrot, Onion, Celery, Garlic, Herbs

### Chicken & Waffles

Marinated, Boneless, Skinless Fried Chicken Breast & Thigh, Brown Sugar Butter

\$3PP EACH

### Whipped Potatoes\*

### Mac & Cheese

### Tomato & Cucumber Salad\*

### Side Salad\*

### Green Beans\*

### Daily Veg\*



## BREAKFAST ENTRÉES

\$ 10 PP

### Hash

24 Hash\*: Cheddar, Bacon, Sausage

Veggie Hash\*: Caramelized Onions, Spinach, Roasted Mushrooms, Avocado, Swiss Cheese

Sweet Potato Hash: Roasted Poblanos, Sausage, Jack Cheese

Vegan Hash: Veggie Sausage, Roasted Red Bell Peppers, Roasted Tomato, Avocado

### French Toast

Seasonal Fruit Topping, Vanilla Cream

### Biscuits & Gravy

Housemade Buttermilk Biscuit, Sausage Gravy

### Yogurt & Granola

Yogurt, Housemade Granola, Peaches

### Oatmeal

Steel-Cut Irish Oats, Cream, Brown Sugar, Apple-Raisin Chutney

## BREAKFAST SIDES

\$ 3 PP EACH

**Bacon\***

**Sausage\***

**Ham\***

**Veggie Sausage**

*\* Can be made gluten free upon request.  
Vegan options are available; please inquire for details.*

## LIBATIONS INQUIRE FOR PRICING

### Beer & Wine

*Beer, Red Wine, White Wine, & Sparkling Wine*

### Beer, Wine, & Spirits

*Beer, Red Wine, White Wine, Sparkling Wine, & Spirits*

### Add Classic Cocktail

*French 76 | Mint Julep*

*(includes Beer, Wine, & Spirits package)*

### Mimosa Service

*What's a morning meeting or brunch without mimosas?*

### Craft Beer Experience

*Elevate your beer experience with a wider selection of local and national craft beers!*

### Sommelier Selection

*Our Master Sommelier will create a unique wine list to enhance your event!*

*All packages include ice, bar equipment, two 6-foot tables (if needed), and a water station. Acrylic cups are available upon request.  
Spirits package includes Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, lemons, & limes.*

# P O L I C I E S & F A Q S

## M I N I M U M S

- \* \$350 minimum required for Drop-Off Catering.
- \* \$5,000 minimum required for On-Site Catering.
- \* Minimums may change based on time of year or local festival schedules.

## C O N T R A C T

To finalize all bookings, we require an approved online proposal and a 50% non-refundable deposit. We ask for your final guest count two weeks prior to the event. After this point, we cannot decrease the amount of food, but will do our best to accommodate additional orders if your guest count increases. If you book an event taking place within two weeks, then the guest count listed on your contract is considered final. Unless otherwise noted, all events are subject to a 15% Coordination Fee.

If you are hosting your event at an outdoor venue, we ask that you have a rain plan in place prior to the event.

## P A Y M E N T

Upon completion of booking, we require a 50% deposit for contracted services. Final payment is due seven days prior to your event. Deposit & payment can be made by check or credit card.

## S T A F F I N G

Our catering team will provide all staffing. Labor costs are as follows, based on a three-hour period: Banquet / Beverage Server \$100, Bartender \$150, Chef \$150. At the client's discretion, any additional monies will go directly to the service staff; there is not a required or charged gratuity. Upon booking, our catering team will include staffing fees based on final guest count. Additional staff are available upon request.

## F A Q S

### **Can I set up a tasting? How do I submit an inquiry?**

Please feel free to email us at [catering@elmrg.com](mailto:catering@elmrg.com) to set up a tasting or fill out the form on our website at [elmrg.com/catering](http://elmrg.com/catering) to receive more information about catering for your event.

### **Do you provide disposables such as plates, silverware, and napkins?**

We can provide all necessary disposables, such as plates and servingware, for an additional fee. We are happy to coordinate the rental of glassware, plateware, and silverware upon request. Additional fees and the cost of rental will apply.

### **How do your bar packages work?**

Our bar packages are priced per person, based on a three-hour event. All packages include necessary bar equipment and plastic cups upon request.

### **How is Drop-Off Catering different from On-Site Catering?**

We are happy to offer both Drop-Off Catering and On-Site Catering. For Drop-Off Catering, we charge a \$50 delivery fee for sites within a 10-mile radius, and pack all of your food in disposable trays. No staffing is required. On-Site Catering includes staffing, servingware, set up and break down, and bar package options. We come to you!