

Woodfired Eatery & Sports WAREHOUSE

Package #2

Minimum of 20 guests required for all packages.

\$23.50 per person this package *does not include 9% sales tax & 20% gratuity*.

This package is an all you can eat for 2.0 hours and includes refillable soda.

Appetizers Select 2

Wood-fired baked party wings (choose Spicy bbq, garlic parmesan or traditional buffalo sauce)

Wood-fired Fontina bruschetta served with fresh French bread crostini

Crispy Calamari

Chicken Quesadilla (served with sour cream and salsa)

Wisconsin White cheddar cheese curds

Grilled Jalapeno poppers

House-made guacamole - chips

Salad Select 1

All dressing on side

House Salad: Tomato, onions, cucumber and croutons.

Cesar Salad: Crisp Romaine, shredded parmesan cheese and croutons, lightly tossed with a creamy Caesar dressing.

Chicken Chopped Salad: Grilled chicken, avocado, diced tomato, manchego cheese, bacon, grilled onion, roasted corn and ditalini pasta. Dressings on side

Warehouse Salad: Fresh spinach with mango, avocado, granny smith apples, wood-roasted beet,

Goat cheese and candied pecan.

Grilled Calamari Salad: Marinated fresh calamari steak with mango salsa, cucumber, tomato and

Kalamata olives.

Package #2 Continued

Entrée's Select 2

All Entrées Include Wood-fired vegetables-Kettle Chips or Fresh Cut French Fries (select 1)

Wood-Fired Lasagna Bolognese served with house-made garlic bread

Turkey Burgers: (Sliders) Ground turkey seasoned with garlic, and Italian herbs grilled and topped with roasted red pepper, avocado and caramelized onion.

Warehouse Burgers: (Sliders) Our Certified Angus Beef patty

Arizona Club: Smoked turkey, bacon, lettuce, tomato, cheddar jack cheese and herb mayo wrapped in a sundried tomato tortilla

Steak Chimichurri sandwich: Grilled and marinated skirt steak topped with grilled onions, served on garlic French bread.

Grilled Chicken & Avocado Sandwich: Marinated grilled chicken breast topped with avocado served on a brioche bun.

Wood-Fired Margarita Pizza

Additional Platters Not included in packages

House-made Hummus served with pita chips \$2.50 per guest

Seasonal Vegetable Platter served with house-made ranch dressing \$3.00 per guest

Seasonal fruit and assorted cheese platter\$ 3.50 per guest

Desserts: Not included in packages

House-made Bread pudding served with vanilla bean ice cream & caramel sauce \$3.50 per guest

House-made Key lime pie served with lime cream topping \$3.75per guest

House-made Chocolate Pecan Pie \$3.75 per guest