



by Kegs and Grub Hospitality
Created and implemented by Executive Chef Erik Johnson

CATERING BROCHURE

Elevate your next party with handcrafted meals, buffet service, and stress-free catering from local experts.

OUR SERVICES

Large Delivery Orders • Full-Service Buffets • Plated Course Meals
Event Bartending • Custom Packages

EVENT TYPES

Corporate Events • Weddings & Rehearsal Dinners • Graduation Parties
Auctions • You Name It, We'll Feed It!

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BREAKFAST

Start the day right — plated or grab-and-go options

Plated & Take Out

AM Sandwich (\$15.99pp): Country sausage smashed patty, cheddar cheese, scrambled egg, chipotle aioli, on an XL English muffin. Side of fruit

Morning Burrito (\$16.99pp): Spanish pork chorizo, mozzarella cheese, scrambled egg, potatoes O'Brien, cilantro lime aioli, in a flour tortilla. Side of fruit

Smash Country (\$14.99pp): Sausage smash patty, cheddar cheese, fried egg, avocado, tomato, classic mayo, on a potato bun. Side of fruit

Breakfast Buffet

Fresh Fruit (\$5pp)

Washington Grains (\$5pp): Toast Choice \$2pp, English Muffins \$3pp, Biscuits \$3pp

Potatoes O'Brien (\$3.5pp)

Classic Hash Browns (\$3pp)

Country Scrambled Eggs (\$4pp)

Scrambled Cheesy Eggs (\$5pp)

Biscuits & Gravy (\$10pp)

Traditional Breakfast Meats: Smoked Bacon \$5pp, Honey Pit Ham \$4pp, Country Sausage Patty \$4pp, Sausage Links \$5pp

Apple Vanilla Pastry (\$4.5pp)

Breakfast Starts at \$14.99/person

Plated Service or Boxed To-Go • Prices Shown Are Per Plate

ADD ONS

Fresh Squeezed Orange Juice \$4pp

Coffee & Tea Service \$4pp

Pastry Basket \$11ea

Fresh Fruit Display \$19ea

Full-Service Bar: Mimosas, Bloody Marys, Bellinis

TACO BAR

Authentic street taco experience for your event

Baja

(\$26.99)

Street Tacos: Tinga Chicken, Beef Birria

Toppings: Onion, cilantro, radish, tomato, house salsas

Sides: Cilantro lime rice, Black beans with chorizo, Avocado corn salad

Jalisco

(\$26.99)

Street Tacos: Pork Carnitas, Beef Barbacoa

Toppings: Onion, cilantro, radish, tomato, house salsas

Sides: Red rice, Refried beans, Pico de Gallo

Chihuahua

(\$26.99)

Street Tacos: Pork al Pastor, Carne Asada

Toppings: Onion, cilantro, radish, tomato, house salsas

Sides: Mexican rice, Drunken beans w/ bacon, Mango ceviche

La Playa

(\$26.99)

Street Tacos: Pork al Pastor, Carne Asada

Toppings: Onion, cilantro, radish, tomato, house salsas

Sides: Cilantro lime rice, Drunken beans w/ bacon, Bay Shrimp Ceviche, Chips and Salsa

Taco Bars Start at \$26.99/person

Chips and Salsa Included • Mix and Match for Flexible Pricing

ADD ONS

Street Corn Dip - \$2.75pp

Esquites Fritters - \$2ea

Masa Crusted Artichoke Hearts - \$2ea

Full-Service Bar: Margaritas, Mexican Beer

ITALIAN

Classic comfort from the old country

Traditional Pasta Bar

(\$17.99)

Recommended Noodles: Fettuccini, Cavatappi

Sauces: Classic Marinara, Garlic Parmesan Cream, Bolognese Meat Sauce

Basil Pesto Veggies

Caesar Salad

Parmesan Bread Sticks

Mama Mia!

(\$20.99)

Spaghetti and Meatballs: Robust Marinara

Fettuccini Primavera: Pesto Alfredo, Summer Vegetables

Garlic Green Beans

Bitter Greens Chop Salad: Gorgonzola Dressing, Hazelnut

Rosemary Bread

The Classics

(\$21.99)

Lasagna: Italian sausage, ricotta cheese, marinara, whole milk mozzarella

Eggplant Cannelloni: Rolled and stuffed breaded eggplant, parmesan herb ricotta filling, marinara

Roasted Ratatouille

Italian Mixed Green Salad

Garlic Focaccia Bread

Italian Starts at \$17.99/person

Mix and Match Dishes for Flexible Pricing

ADD ONS

Antipasto Platter - \$7pp

Bruschetta - \$2ea

Caprese Skewers - \$2ea

Full-Service Bar: Negronis, Aperol Spritz, Italian Wines, Italian Beer

OKTOBERFEST ANYTIME

Hearty German fare for any celebration

Mains

Bratwurst Sliders (\$15.99pp): Mini brat, mustard braised onion, honey IPA aioli on hoagie sliders, served with spaetzle mac & cheese

Chicken Schnitzel (\$18.99pp): Breaded and fried chicken cutlet, braised red cabbage, smashed fried new potatoes

German Sausage (\$15.99pp): Smoked beef and pork sausage, stewed carrots and cabbage, crushed butter potatoes with sauerkraut and bacon

Bavarian Bean Stew (\$12.99pp): Vegetarian three bean stew with onion, carrot, celery, potatoes, and herbs

Starters

Pretzel Bites (\$6pp): Creamy honey mustard, bacon onion jam

Potato Pancakes (\$5pp): Green onion sour cream

Warm German Potato Salad (\$5pp): New potatoes, smokey bacon, grilled onion, grain mustard dressing

Sweets

Bavarian Cream Puffs (\$5pp)

Apple Strudel (\$5pp)

Oktoberfest Starts at \$12.99

Mix and Match for Your Perfect Oktoberfest

ADD ONS

Full-Service Bar: German Beer Kegs, Canned Radlers, Jägermeister

WESTERN BBQ

Buffet or build-your-own plated — slow smoked and savory

The Meats

Tri Tip Sirloin (\$19.99pp) or Beef Brisket (\$23.99pp): Spice rubbed, slow smoked, grain mustard & BBQ sauce

Pulled Pork (\$15.99pp): Tender pork butt, tangy mustard barbeque

BBQ Chicken (\$17.99pp): Spice rubbed leg quarters, KC barbeque sauce

Smoked Salmon (\$25.99pp): Apple wood hot smoked, seasonal berry chutney

Andouille Links (\$18.99pp): Smoked pork sausage, grain mustard & BBQ sauce

***\$9 for each additional meat option**

The Sides

Baked Beans (\$4pp): White beans, molasses, salt pork, spices

Classic Coleslaw (\$3.5pp): Shredded cabbage, traditional dressing

Cornbread Muffins or Soft Rolls (\$3.5pp): Salted butter

Mac & Cheese (\$5pp): Creamy cheese sauce, cavatappi pasta, cheese topping (add: ham \$1, bacon \$2)

Potato Salad (\$4.5pp) Traditional (\$4pp) or Loaded Baked Potato (\$5pp) style

Macaroni Salad (\$4.5pp): Hard egg, onion, celery, creamy mustard dressing

Corn on the Cob (\$4pp): Salted butter, sea salt & black pepper

Watermelon (\$3pp): Sweet, cold and refreshing!

Country Pickles (\$2.5pp): Tangy, sweet bread & butter pickle slices

Marinated Veggie Salad (\$4pp): Grilled and chilled vegetable salad, herb dressing

Cold Bean Salad (\$4pp): Three bean blend, sweet onion, cider vinegar dressing

Ruff & Crumble

Seasonal Fruit Crumble (\$5pp): Salted caramel, sweet cream

Seasonal Fruit Cobbler (\$6pp): Brown butter crumble, sweet cream

BBQ Starts at \$15.99/person

Choose Your Meats and Sides • Buffet or Plated Service Available

ADD ONS

Full-Service Bar: Craft Beer, Bourbon

SANDWICHES & BURGERS

Build-your-own handheld buffets for groups

Just Like Home Sammies

(\$20.99)

The Meats: Oven Roasted Turkey, Smoked Honey Ham, Roast Beef Round

The Fixin's: Swiss, Yellow Cheddar, Pepper Jack, Leaf Lettuce, Sliced Tomato & Sweet Onion, Bread & Butter Pickle Chips, Classic Mayo, Yellow Mustard

The Bread: White, Wheat, Sourdough, Rye, Multigrain

Sides: Chips plus choice of Potato Salad or Macaroni Salad

The Boot

(\$21.99)

The Meats: Pepperoni, Hard Salami, Smoked Capicola

The Fixin's: Smoked Provolone, Mozzarella, Whole Milk Ricotta, Shredded Lettuce, Pickled Onion, Sliced Pepperoncini, Basil Pesto, Italian Vinaigrette

The Bread: Ciabatta and Focaccia

Sides: Bowtie Pasta Salad or Italian Mixed Salad

Burger Time!

(\$21.99)

The Meats: Single patties, double patties, however many patties you want!

The Fixin's: Bacon, bacon jam, ham, cheese, onions, lettuce, tomatoes, mushrooms, jalapenos, etc.

The Buns: Potato, Hawaiian, Brioche

Sides: Chips plus choice of Potato Salad or Macaroni Salad

Sandwiches & Burgers Start at \$20.99/person

Mix and Match Dishes for Flexible Pricing

ADD ONS

Potato Chips - \$3pp

Potato Salad - \$4.5pp

Pasta Salad - \$4.5pp

Macaroni Salad - \$4.5pp

Italian Greens - \$4.5pp

Mixed Greens - \$4.5pp

Assorted Cookies and Brownies - \$4.5pp

Sodas, Iced Tea, Flavored Lemonades

Full-Service Bar: Craft Beers, Light Cocktails

DELI SANDWICHES

Individual deli sandwiches — packed To-Go or served Buffet Style

Sandwiches

***One side included; plus served with dill pickle spear.**

Oven Roasted Turkey (\$17.99ea): Pepper Jack, leaf lettuce, tomato, B&B pickle chips, classic mayo & yellow mustard, on deli wheat. Side choice

Smoked Honey Ham (\$16.99ea): Yellow cheddar, leaf lettuce, tomato, B&B pickle chips, classic mayo & yellow mustard, on croissant. Side choice

Roast Beef Round (\$19.99ea): Swiss cheese, leaf lettuce, tomato, B&B pickle chips, classic mayo & yellow mustard, on deli sourdough. Side choice

Pepperoni & Hard Salami (\$19.99ea): Smoked provolone, shredded lettuce, tomato, pickled onion, pepperoncini, pesto mayo, Italian vinaigrette, on ciabatta bread. Side choice

Smoked Capicola (\$18.99ea): Mozzarella, shredded lettuce, tomato, pickled onion, pepperoncini, pesto mayo, Italian vinaigrette, on focaccia bread. Side choice

Roasted Garlic Hummus (\$15.99ea): House made goat cheese Boursin, fresh cucumber, roast pepper, tomato, avocado spread, shredded lettuce, on croissant. Side choice

Additional Side Choices

Pasta Salad (\$4.5pp): Tomato, artichoke, cucumber, pearl mozzarella, herbs, Italian vinaigrette

Creamy Corn Pasta Salad (\$4.5pp): Smokey dressing, red onion, cilantro

Traditional Potato Salad (\$4.5pp): Classic dressing, hard egg, relish, onion, celery

Macaroni Salad (\$4.5pp): Hard egg, relish, onion, celery, creamy mustard dressing

Potato Chips (\$3pp): Thick cut, house seasoning

Fresh Fruit (\$4pp): Diced, seasonal selection

Green Salad (\$4.5pp): Baby greens, carrot, cucumber, tomato, ranch or Italian vinaigrette

Classic Caesar (\$4.5pp): Romaine, aged Parmesan, garlic croutons, Caesar dressing

***Additional sides are an extra charge.**

Deli Sandwiches Start at \$15.99/person

One Side Included • Served with Dill Pickle Spear

ADD ONS

Additional Sides Available at Extra Charge

Assorted Cookies and Brownies - \$4.5pp

Sodas, Iced Tea, Flavored Lemonades

Full-Service Bar: Craft Beers, Light Cocktails

ALL-AMERICAN BUFFET

All Buffet, All American

The Mains

Beef Stroganoff (\$21.99pp): Tender beef, sweet onion, mushroom, homemade stroganoff sauce, country egg noodles, horseradish cream

Buttermilk Chicken (\$16.99pp): Buttermilk fried chicken breast, honey chili glaze

Pot Roast (\$19.99pp): Slow cooked beef chuck, brown gravy

Seared Shrimp (\$18.99pp) or Kidney Bean Fricassee (\$12.99pp) Mushroom, onion, carrot, celery, lemon, white wine, herbs, cream

Beef Barbacoa (\$19.99pp): Braised beef rib, natural jus

Citrus Garlic Shrimp (\$17.99pp): Parmesan cream, citrus herb dressing, blistered heirloom cherry tomatoes

PNW Forager Stew (\$13.99pp): PNW lentils, smokey garlic sauce, herb salad

Glazed Salmon (\$29.99pp): Honey chili glazed salmon, Chinese black bean garlic emulsion

Spice Rubbed Tri Tip Sirloin (\$19.99pp): Homemade steak sauce, veal glaze

Slow Roasted Prime Rib (\$34.99pp): Veal glaze, horseradish cream

*\$9 for each additional "Main"

The Sides

Mac & Cheese (\$5pp): Creamy cheese sauce, cavatappi pasta, cheese topping (add: ham \$1, bacon \$2)

Charred Sweet Potatoes (\$5pp): Chili crisp, smokey garlic sauce, green onion

Potato Mash (\$4pp): Crushed new potatoes, cream, whole butter, herbs

Smash Fried Potatoes (\$4.5pp): Brown butter, garlic, herbs

Whipped Potatoes (\$4pp): Smooth russet potato, cream, whole butter, sea salt

Parmesan Risotto (\$4.5pp): Creamy Arborio rice, Parmesan cheese, white wine, lemon

Toasted Rice (\$4pp): Pilaf style rice, with onion, carrot, celery, chicken broth, herbs

Roasted Carrots (\$4pp): Hot honey glaze, sea salt

Garlicky Green Beans & Mushrooms (\$5pp): Brown butter, pink sea salt

Linguini pasta (\$4pp): Roasted garlic olive oil

Butter Roasted Cauliflower (\$5.5pp): Green onion

Garlic Fingerling Potatoes (\$5.5pp): Heirloom potatoes, rosemary & thyme, olive oil

Maple Roasted Roots (\$5pp): Mixed root vegetables, sweet and savory

Green Salad (\$4.5pp): Cucumber, croutons, ranch & vinaigrette

*Additional options are available upon request.

The Sweets

Brookie Skillet (\$6.5pp): Triple chocolate brownie and semi-sweet chocolate chip cookie, Tillamook vanilla bean ice cream

Cinnamon Roll Bread Pudding (\$5pp): Bourbon vanilla custard, baked cinnamon roll, butter pecan ice cream

Seasonal Fruit Crumble (\$4pp): Salted caramel, vanilla ice cream

Seasonal Fruit Cobbler (\$4.5pp): Brown butter crumble, sweet cream

American Starts at \$13.99/person

Choose Your Mains and Sides

ADD ONS

Full-Service Bar: Craft Beer, Liquor, Wine

PLATED OPTIONS (1 / 2)

Elevated comfort food, plated and ready to impress

Burgers & Handhelds

Smash Burger (\$17.99pp): Angus chuck patty, smoked honey bacon, Tillamook smoked extra sharp cheddar, grain mustard aioli, house B&B pickles, sweet onion

Downtown Classic (\$19.99pp): 8oz Angus chuck patty, Tillamook white cheddar, sautéed mushrooms, horseradish cream, baby lettuce with smokey garlic sauce

Crispy Chicken (\$15.99pp): Buttermilk fried chicken breast, dill remoulade and romaine slaw, house ketchup and B&B pickles

PNW Chicken Sandwich (\$18.99pp): Grilled chicken breast, Tillamook white cheddar, smoked honey bacon, black bean garlic emulsion, baby lettuce with citrus herb dressing and apple

Smash Salmon Sammy (\$18.99pp): Black pepper wild sockeye salmon, dill remoulade, baby lettuce, citrus herb dressing

Lunch & Dinner Entrées

Mac & Cheese (\$21.99pp): Tillamook cheese sauce, cavatappi pasta, applewood bacon, green onion, toast

C.L. Stroganoff (\$24.99pp): Tender beef, sweet onion, mushroom, homemade stroganoff sauce, country egg noodles, horseradish cream

Buttermilk Chicken (\$22.99pp): Twice cooked chicken, honey chili glaze, charred sweet potatoes, citrus herb dressing

Pot Roast (\$26.99pp): Slow cooked beef chuck, brown gravy, whipped potatoes, roasted carrot

Shrimp Fricassee (\$23.99pp): Mushroom, onion, carrot, celery, lemon, white wine, herbs, cream, new potato mash

Kidney Bean Fricassee (\$19.99pp): Mushroom, onion, carrot, celery, lemon, white wine, herbs, cream, smash fried potatoes

Dinner Entrées (Premium Plated)

PNW Forager Stew (\$24.99pp): PNW lentils, garlic fingerling potatoes, hot honey roasted roots, smokey garlic sauce, herb salad

Beef Barbacoa (\$28.99pp): Braised beef rib, natural jus, garlicky green beans and mushrooms, charred sweet potatoes with chili crisp

Glazed Salmon (\$34.99pp): Honey chili glazed salmon, butter roasted cauliflower, Chinese black bean garlic emulsion

Citrus Garlic Shrimp (\$26.99pp): Linguini pasta, Parmesan cream, citrus herb dressing, blistered tomato, toast

Center Cut Sirloin (\$34.99pp): 10oz seared, homemade steak sauce, smash fried potatoes, garlicky green beans, mushrooms, veal glaze

Petite Sirloin and Glazed Salmon (\$42.99pp): 6oz seared, veal glaze, honey chili glazed salmon, Chinese black bean garlic emulsion, smash fried potatoes, butter roasted cauliflower, chives

PLATED OPTIONS (2 / 2)

Elevated comfort food, plated and ready to impress

Sweets

Brookie Skillet (\$9.99pp): Triple chocolate brownie and semi-sweet chocolate chip cookie, Tillamook vanilla bean ice cream

Cinnamon Roll Bread Pudding (\$8.99pp): Bourbon vanilla custard, baked cinnamon roll, butter pecan ice cream

Bourbon Crème Brûlée (\$8.99pp): Bourbon vanilla custard, milk caramel, raspberry