

NOTARIZED  CATERING

MENU

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Black Beans Matter Burger.....8.00

Vegan, Gluten-free Burger Patty made with Lentils, Black Beans, Pinto Beans, Almond Flour and house seasoning,
Served on a Brioche Bun with Burger Sauce, Lettuce, Tomatoes and Red Onion.

Buffalo Chicken Wrap.....8.00

Buffalo Fried Chicken, Shredded Lettuce, Diced Tomatoes, Pickles, American Cheese & Garlic Ranch Wrapped in a Flour Tortilla

1/4 lb Cheeseburger8.00

Served on a Brioche Bun with Burger Sauce, Lettuce, Tomatoes and Pickles
Add Beer Cheese OR Wisconsin Cheese Curds \$1 / Add Turkey or Pork Bacon \$1 / Add Carolina Chili \$2

Queen City Wings..... 8.00

Chef Brian’s Seasoned Crispy Fried Wings (6 pc Party Wings) - Tossed in Your Choice of Flavor:
Garlic Parmesan, Lemon Pepper Wet, K&N BBQ, Hot Wing (Levels 1-4), Cajun, or 49’er Honey Gold Mustard
Served with Ranch or Bleu Cheese

Queen City Cheese Steak..... 9.00

Garlic Butter Italian Bread, Thinly Sliced Top Round, Grilled Onions and Peppers, Provolone and Steak Sauce
**Lettuce and Tomato upon Request

Diego’s Tacos.....8.00

(2) Flour or Corn Torilla Tacos Over Stuffed with Grilled Chicken, Steak, Shrimp and Veggies.
Topped with Shredded Cabbage, Salsa Verde & Salsa Rojo, Cilantro & White Onions

Cluck Cluck Chicken Salad8.00

Grilled Chicken Salad Made with Boiled Eggs, Relish and House Seasonings.
Served on a Brioche Bun with Lettuce, Tomato, Pickles and Red Onion

Grilled Cheeze.....6.00

Brioche Sliced Bread with Provolone, Cheddar and American Cheeses.
Add Turkey or Pork Bacon \$1 / Add Steak Patty \$4

SIDES 4.00

Deviled Potato Salad

Diced Idaho Potatoes,
Boiled Eggs, Mayo
and House Seasoning

Baked Beans

Baked Beans with Green
Peppers and White Onions,
Brown Sugar and
House Seasonings

Cole Slaw

Shredded Cabbage,
Carrots, Mayo
and House Seasoning

Parmesan Truffle Potato Wedges

Seasoned and Fried Idaho Poato Wedges
Tossed In Parmesan and Truffle Oil.
Served with Ranch or Bleu Cheese and
Ketchup
(Add Beer Cheese and Carolina Chili \$4)