



Catering Menu Item Descriptions

STARTERS- ALL ARE PRICED PER PIECE/PERSON

- KABOBS- YOUR CHOICE OF PROTEIN WITH ASSORTMENT OF PERFECT ACCOMPANIMENTS - 4.5
- TARTLETS- MINI PIE CRUST WITH CHOICE OF FILLING - 3
- DIPS- FRESH, HOUSE-MADE DIPS SERVED WITH TORTILLA CHIPS - 3
- SEAFOOD- FEATURING A VARIETY OF OUR CROWD FAVORITES - 9
- CROSTINI- YOUR CHOICE OF TOPPING SERVED ON FRESH HOUSE-MADE BREAD - 5
- OPEN-FACE COCKTAIL SANDWICHES- CLASSIC SANDWICHES SERVED DOWN-SIZED AND OPEN-FACE - 5
- WINGS- TRADITIONAL WINGS TOSSED IN SAUCE OF CHOICE, SERVED WITH HOUSE-MADE RANCH OR BLEU CHEESE - 4
- MEATBALLS- CLASSIC MEATBALLS SMOTHERED IN YOUR CHOICE OF SAUCE - 3
- TRAYS- SERVED WITH CRACKERS AND DIP TO COMPLIMENT - 4

SOUPS/SALADS – ALL ARE AVAILABLE IN FULL OR HALF SIZES

- CHOP- FIELD GREENS, CUCUMBER, SHREDDED CARROT & ONION WITH DRESSING OF CHOICE – F5, H3
- CAESAR- ROMAINE, HARD-COOKED EGG, CROUTONS & PARMESAN TOSSED IN HOUSE-MADE CAESAR DRESSING – F8, H4
- SPINACH- BACON, BLEU CHEESE, RED ONION, & PECANS WITH RASPBERRY BALSAMIC VINAIGRETTE – F8, H4
- WEDGE- ICEBERG, TOMATO, BACON, BLEU CHEESE CRUMBLES & HOUSE-MADE DRESSING – F8, H4
- CHEF- MIXED GREENS WITH HAM, TURKEY, CUCUMBER, TOMATO, ONION & CHEDDAR; DRESSING OF CHOICE – F10, H5
- TOMATO BISQUE- A REPUBLIC SIGNATURE; FRESH TOMATO, BASIL AND PARMESAN IN HEAVY CREAM, ACCENTED WITH BALSAMIC REDUCTION – F5, H3
- PARMESAN POTATO- PERFECT BLEND OF CREAM, POTATOES, AND PARMESAN – F5, H3
- CHILI- A SECRET RECIPE TO A CLASSIC EVERYONE LOVES – F6, H3

BOX LUNCHESES- ALL SERVED WITH SANDWICH, SIDE, & DESSERT

SANDWICH OPTIONS- SERVED ON YOUR CHOICE OF WHITE, WHEAT, RYE, SOURDOUGH OR LETTUCE

- ROAST BEEF - 19
 1. BRINED IN FRESH HERBS & WHISKEY. SLICED THIN WITH PERKY PORTER MUSTARD
 2. THINLY SLICED CAJUN ROAST BEEF PAIRED WITH ROASTED GARLIC AIOLI AND SWISS

3. RED WINE MARINATED THINLY SLICED WITH OLIVE TAPENADE, SHAVED ICEBERG TOMATOES AND FRESH MOZZARELLA
- TURKEY - 16
 1. MARINATED IN WHOLE GRAIN MUSTARD, HORSERADISH, AND SOUR CREAM. STACKED WITH PICKLED RED ONION, SPRING MIX, & TZIKI
 2. THINLY SLICED CAJUN BREAST WITH RED ONION, JALAPENO-RASPBERRY JAM, AND BACON
 3. ORANGE AND BASIL MARINATED BREAST WITH FRESH MOZZARELLA, TOMATO, AND BALSAMIC REDUCTION
 - HAM - 16
 1. HONEY MUSTARD GLAZED HAM STACKED WITH JALAPENO, AVOCADO, SPRING MIX, AND CHEDDAR
 2. ESPRESSO AND BROWN SUGAR RUBBED HAM SERVED WITH MUSTARD AIOLI, CARAMELIZED ONION, & ROMAINE
 3. LEMON AND WHITE WINE MARINADE, WITH CUCUMBER, SHREDDED CARROT, AND ROASTED RED PEPPER
 - PASTRAMI - 16
 1. THINLY SLICED WITH GIARDINIERA, FRESH MOZZARELLA AND MIXED GREENS
 2. THINLY SLICED WITH CHEDDAR AND BLACK PEPPER VINAIGRETTE
 3. THINLY SLICED WITH SPINACH ROMESCO AND BACON
 - CHICKEN - 16
 1. PULLED CHICKEN TOSSED IN FRANK'S RED HOT WITH MARINATED ARTICHOKE, CRISPY GARLIC, AND SHAVED ICEBERG
 2. TEQUILA MARINATED BREAST SERVED WITH CILANTRO-LIME SOUR CREAM, MIXED GREENS, AND TOMATO
 3. BLACKENED CHICKEN WITH BLACKBERRY COMPOTE, CUCUMBER, RED ONION, & ROMAINE
 - VEGGIE - 12
 1. RED WINE MARINATED PORTABELLA CAP WITH SHREDDED PARMESAN AND BASIL; LETTUCE, TOMATO, ONION, AND HOUSE MADE PICKLES
 2. SLICED CUCUMBER, SPROUTS, CARROT, ROMAINE AND SUN-DRIED TOMATO PESTO
 3. ROASTED GARLIC AND THYME MARINATED ZUCCHINI AND SQUASH WITH ROMESCO, PINE NUTS, AND FRESH MOZZARELLA

SIDE OPTIONS

- SLAWS
 1. SWEET & SOUR- CABBAGE, CARROT, CUCUMBER, AND RAMEN TOSSED IN VINEGAR AND HONEY
 2. CLASSIC- CABBAGE, CARROT, AND ONION TOSSED WITH MAYO AND SOUR CREAM
 3. SRIRACHA- GREEN ONION, CABBAGE AND RED PEPPERS TOSSED IN MAYO AND SRIRACHA
- FRUIT

1. FRESH, SEASONAL MIX
- PICKLE
 2. HOUSE-MADE DILL PICKLE WITH A MILD SPICED ZING
- POTATO SALADS
 1. CLASSIC- POTATOES, EGGS, AND ONION TOSSED IN MAYO WITH A TOUCH OF MUSTARD
 2. PESTO- POTATOES, TOMATOES, TOASTED PINE NUTS AND MOZZARELLA TOSSED IN A BASIL PESTO CREAM
 3. BACON AND BALSAMIC- FRIED POTATOES, BACON, ONION, AND PARSLEY TOSSED WITH BALSAMIC VINEGAR, DIJON MUSTARD, AND HONEY
 4. BUFFALO CHICKEN- GRILLED POTATOES, CHICKEN, CELERY, ONION, AND CHEDDAR TOSSED IN BUFFALO SAUCE AND MAYO
- PASTA SALADS
 1. CRAB & CAVATAPPI- BLUE CRAB, CELERY, ONION, AND RED PEPPER TOSSED WITH LEMON AND MAYO
 2. ORZO AND HERB- ORZO, PRSLEY, BASIL, AND MINT TOSSED WITH OIL AND VINEGAR
 3. LOBSTER MAC- LOBSTER, MUSHROOM, ROASTED GARLIC, AND ONION TOSSED IN WHITE WINE VINEGAR AND TRUFFLE OIL
- GRAIN & VEGGIE SALADS
 1. GRILLED VEGGIE- ZUCCHINI, SQUASH, ONION, ASPARAGUS, AND RED PEPPERS TOSSED IN RED WINE VINEGAR AND OIL
 2. BARLEY & BROWN RICE- ARUGULA AND WILD MUSHROOMS WITH BARLEY AND BROWN RICE TOSSED IN GRAPESEED OIL AND LEMON JUICE
 3. CHICKPEA & SUNCHOKE- CHICPEAS, SUNCHOKE, ARTICHOKE, TOMATO AND CUCUMBER TOSSED IN YOGURT AND MINT

DESSERT OPTIONS

- Red Velvet Cake Bites
- Double Chocolate Brownie
- Homemade Cookie

HOT- ALL PRICES ARE PER PERSON

- TACO BAR- CHOICE OF PROTEIN SERVED WITH ALL OF THE PERFECT TACO BAR TOPPINGS - 9
 1. BEEF
 2. CHICKEN
 3. PORK
 4. SHRIMP
- SLIDERS- YOUR FAVORITES, DOWNSIZED - 9
 1. BEEF AND CHEDDAR
 2. RIBEYE AND SWISS
 3. CHICKEN AND CHEDDAR
- GRILL-OUT- FROM OUR BACKYARD TO YOURS, SERVED WITH ALL THE FIXINS – 7.5
 1. BURGER
 2. BRAT

3. HOT DOG
4. PULLED PORK
- MAC-AND-CHEESE- THE YOUTH FAVORITE ADULTS LOVE - 8
 1. BACON, CHEDDAR, & SPINACH
 2. SMOKED GOUDA
 3. SEAFOOD AND MOZZARELLA
- VEGETABLES- 6
 1. ROASTED ASPARAGUS WITH SEA SALT
 2. FRIED BRUSSEL SPROUTS WITH PARMESAN AND TRUFFLE OIL
 3. MIXED BROCCOLI AND CAULIFLOWER