

# PRIVATE EVENT MENU

Take a trip with us to Flavortown with our classic
American menu of homestyle comfort food.
Our menu features signature recipes from Guy Fieri that
include award-winning burgers, championship
BBQ and hearty Big Eat dishes for sharing.



# LET'S GET THIS PARTY STARTED

# PASSED APPETIZERS

(priced per piece)

VEGETABLE SPRING ROLLS \$3.50 Chili Garlic Sauce

BUFFALO CHICKEN EGGROLLS \$4.50 grilled and pulled buffalo chicken, cheddar cheese, blue-wasabi dressing

HOT HONEY CHICKEN SKEWERS \$4.75 boneless chicken, honey slathered

KOBE BEEF SLIDER \$7.00 brioche roll, donkey sauce, pickles, onion jam, crispy onions

MOTLEY QUE PULLED PORK SLIDER \$5.00 pretzel roll house smoked pork butt, brioche roll, donkey sauce, citrus slaw, pickles

BBQ CHICKEN SLIDER \$6.00 brioche roll, fried chicken tender, Nashville sauce, pickles

BUFFALO CHICKEN SLIDER. \$6.00 brioche roll, fried chicken tender, buffalo sauce, blue cheese dressing, pepper jack cheese

CHICKEN FRIED RIBS \$4.00 smoked and pickle brined ribs, breaded, fried and topped with bourbon BBQ sauce

SOLO CUP TRASH CAN NACHOS \$6.50 tortilla chip, SMC black bean puree, jalapeño, sour cream, pickled red onion, cilantro & pico de gallo

BANG BANG SHRIMP SKEWERS \$3.75 tempura shrimp, bang bang sauce

SALMON SKEWERS \$4.50 apricot jalapeño glaze

BRUSSELS SPROUTS SKEWERS \$3.50 fried brussels sprouts, maple bourbon gastrique,

BUFFALO CAULIFLOWER BITES \$3.50 cauliflower breaded and fried, tossed in buffalo, served with bluesabi

## MORGAN BURGER SLIDERS \$5.00

Scratch-made of black beans, chickpeas, white beans, black olives, red bell pepper, garlic, artichoke hearts, jalapeños, rolled oats,LTOP (lettuce, tomato, onion, pickle), donkey sauce & onion straws

MAC DADDY MAC-N-CHEESE BITES \$4.00 cavatappi pasta, SMC, garlicy breadcrumbs



# STATIONARY PLATTERS

(break out the wet wipes)

AIN'T NO THING BUT A CHICKEN WING / \$125 per platter (50 wings per platter, one flavor)

Choice of: spicy buffalo, bourbon brown sugar BBQ, old bay

garlic-parmesan

Comes with: raw vegetable medley + Guy's blue-sabi and ranch dressing

AMERICAN ROYAL RIBS / \$125 per platter (25 piece)

St. Louis pork ribs dry rubbed, hardwood smoked + basted in Guy's bourbon brown sugar BBQ sauce, slaw + corn bread

HOT HONEY FRIED CHICKEN / \$100 per platter (20 piece)
Breasts & thighs, buttermilk brined fried chicken slathered in spicy honey

SEASONED FRENCH FRY PLATTER / \$30 per platter (serves 10)

# **COLD BOARDS:**

VEGETABLE CRUDITE / \$100 per platter (serves 25) fresh vegetables with hummus and tangy house-made ranch

FARMHOUSE CHEESE BOARD (gf) | 200 (serves 25)

selection of cheeses and fresh fruit served with an assortment of breads and crackers

CHARCUTERIE BOARD (gf) | \$300 (serves 25)

chef selection of assorted sliced meats served with an assortment of breads and crackers, whole grain mustard and traditional accompaniments



# \*GATHER AT THE TABLE

FAMILY STYLE DINING MENU / \$55 PER PERSON \*bring your big appetites for big eats

## PICK TWO APPETIZERS OR SALAD FOR THE TABLE

#### TRASH CAN NACHOS

corn tortilla chips, cheddar cheese, black beans, jalape $\tilde{n}$ os, sour cream, pickled red onion, cilantro & pico de gallo

#### GARLIC FRIES

Smokehouse seasoning, shaved roasted garlic, garlic butter, chopped parsley, donkey sauce

# BACON CHEESE FRIES

Crispy waffle fries, SMC, crispy onions, pico de gallo + chopped bacon ADD: DRAGON CHILI \$3 per person

## BUFFALO CHICKEN EGG ROLLS

Shredded chicken, Guy's buffalo sauce, cheddar cheese, + Guy's Buffalo sauce

## AIN'T NO THING BUT A CHICKEN WING (select one flavor)

served with raw vegetable medley + Guy's blue-wasabi and tangy house-made ranch

#### CHOICE OF:

SPICY BUFFALO - Guy's buffalo sauce tossed wings BOURBON BROWN SUGAR BBQ - Guy's bourbon brown sugar BBQ sauce DILL PICKLE - dill pickle salt, garlic butter, buttermilk ranch BUFFALO CAULIFLOWER "WINGS" - dry rubbed, roasted cauliflower

#### BIG BITE CAESAR SALAD

crisp romaine lettuce, baby kale, radicchio, parmesan cheese, house-made Caesar dressing & garlic-parmesan croutons

## FARMSTAND SALAD

 $\label{eq:condition} \mbox{mixed greens, shaved green cabbage, avocado, corn, chickpeas, cherry tomatoes, carrots, pickled red onion, shallot vinaigrette$ 



#### PICK THREE ENTREES FOR THE TABLE

#### AMERICAN ROYAL RIBS

St. Louis pork ribs, dry-rubbed, hardwood smoked & basted in bourbon brown sugar BBQ sauce, smashed fingerling potatoes, corn bread & slaw

#### STEAK FRITES

rosemary and garlic marinated sirloin, cooked to order and sliced, served over blue cheese fondue, roasted Brussel sprouts, topped with blue cheese butter & smoked sea salt

## BLACKENED SALMON

pan blackened Atlantic salmon, dirty rice, grilled asparagus, jalapeño lime compound butter

#### CAJUN CHICKEN ALFREDO

Cajun-spiced, blackened chicken breast, white wine & parmesan alfredo sauce, sun-dried tomatoes, penne pasta, diced roma tomatoes & scallions

#### CHICKEN FRIED CHICKEN

buttermilk brined fried chicken slathered jalapeño sausage cream gravy, bacon Brussels sprouts, garlic smashed fingerling potatoes

#### BIG BITE BURGERS- Choose 1

KOBE BEEF BURGER - brioche roll, donkey sauce, pickles, onion jam, crispy onions MOTLEY QUE PULLED PORK - pretzel roll house smoked pork butt, brioche roll, donkey sauce, citrus slaw, pickles

## MAC DADDY MAC N CHEESE - CHOICE OF ONE:

PLAIN JANE - cavatappi pasta, SMC, garlicky breadcrumbs

 ${\tt PULLED\ PORK\ MAC-house\ smoked\ pulled\ pork,\ saut\'eed\ jalape\~nos,\ onions,\ SMC,\ bourbon\ BBQ\ sauce,\ garlicy\ bread\ crumbs,\ crispy\ onions}$ 

BUFFALO MAC – crispy buffalo chicken, diced celery, buffalo sauce, SMC, blue cheese crumbles, garlicky breadcrumbs, scallion

# ADD DESSERT FOR THE TABLE \$10 per person

#### NY CHEESECAKE

#### **ADDITIONAL SIDES** \$6 per person

SIX CHEESE MAC-N-CHEESE

CRISPY WAFFLE FRIES

SEASONED FRIES

CORNBREAD

SMASHED FINGERLING POTATOES

ROASTED BRUSSELS SPROUTS

AMERICAN SLAW

DIRTY RICE

HOUSE SALAD

BROCOLINI

Menu pricing subject to change. All food and beverage are subject to 7.35% tax & 23% service charge.



## **GUY'S ALL AMERICAN BASIC BRUNCH BUFFET**

\$35 PER PERSON

FRESH SLICED FRUIT & BERRIES

HOUSE-MADE BUTTERMILK + SAGE BISCUITS - Sausage Gravy

SCRAMBLED EGGS-whipped ricotta + chives

APPLEWOOD SMOKED BACON + MAPLE SAUSAGE

CRISPY SMASHED FINGERLING POTATOES

CINNAMON FRENCH TOAST- griddled bread, peaches + mixed berries

COFFEE, DECAF, HOT TEA, ORANGE JUICE & CRANBERRY JUICE

KICK IT UP A NOTCH: added enhancements to our All American Brunch

Chef attended stations 120 per attendant

## **AVOCADO TOAST** 13

Smashed avocado, pico de Gallo, parmesan, Texas toast, arugula, roasted grape tomatoes, garlic spinach, whipped lemon ricotta, sprouts, EVOO, smoked sea salt, garlic buttered ciabatta bread

NEW YORK STRIP LOIN- CARVED TO ORDER 450 each- serves 30

Spicy Hollandaise, pico de gallo, Texas toast + fry trio

# **YOGURT PARFAIT** 10

Greek yogurt, fresh assorted berries, local honey, chia seeds, + granola

BRIOCHE SLIDER BREAKFAST SANDWICHES- bacon, egg & cheese

sausage, egg & cheese | tomato, egg & cheese

HOT HONEY CHICKEN & WAFFLES- Pickled brined chicken breast,

buttermilk Belgian waffle, spicy honey glaze, maple syrup, honey butter + fresh berries