



Catering Menu

Please allow at least 24 hours for preparation

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APPETIZERS

Serves 6-8

Chicken Wings (40) \$74

~ Buffalo or Jerk Spice ~
blue cheese, celery stix

Brussel Sprouts \$36

EVOO, lemon, pecorino romano

Crispy Fried Buffalo Cauliflower \$36

blue cheese, sesame seeds, green onion

Grilled Chicken Cheddar Quesadilla \$45

black bean salsa, sour cream, berry coulis

SALADS

Serves 6-8

Garage Garden Salad \$32

Mixed greens, carrots, red onion, tomato,
cucumber, croutons, balsamic vinaigrette

Caesar Salad \$32

Chopped romaine, homemade dressing,
pecorino romano, croutons

Buttermilk Blue Salad \$44

Crispy romaine, baby lettuce, tomatoes, bacon, red onion,
croutons, crumbled blue cheese, buttermilk dressing

SANDWICHES

8 Full Sandwiches

Crispy Chicken \$96

spicy Thai mayo, LTO&P, LeBus country roll

Turkey Avocado BLT Wrap \$104

daily roast turkey, guacamole, bacon, arugula, tomato, mayo, jalpeno-cheddar wrap

Curried Chicken Salad \$104

dried cranberries, lettuce, tomato, LeBus croissant

Bacon Cheese Burger \$108

American cheese, lettuce, tomato, pickle

Falafel Pita \$88

house-made falafel, cucumber, pico de gallo, pickled red onion, arugula, feta, tzatziki

ENTREES

Serves 8-10

Slow Braised Angus Shortrib & Grits \$215/10 piece

fork tender, cheddar grits, sautéed wild mushrooms, red wine demi

Garage Pulled Pork BBQ \$150/5 lbs.

served with potato rolls, applebutter BBQ sauce, Garage mac & cheese, golden raisin coleslaw and cheddar-monterey jack cheese

Homemade Meatloaf \$95

(12) slices, Lancaster County grass-fed Angus beef, homemade mashed potatoes, wild mushroom brown gravy, seasonal vegetables

Shrimp & Grits \$105

(48) sauteed gulf shrimp, our famous cheddar grits, spicy andouille sausage ragu