

EVERLY CATERING

LUNCHEON & LIGHTER FARE

Fresh, seasonal options designed for mid-day meetings, casual gatherings, and everyday celebrations.

SALADS

Served individually, priced per person. Minimum of 20 guests. Add bread service with whipped honey butter +2 per person (pp).

SESAME CHICKEN SALAD ^{VG GS} 18

Sliced Crispy Chicken Cutlet/ Savoy Cabbage Radicchio/ Carrots/ Radish/ Cucumber/ Scallion Edamame/ Sesame Ginger Dressing
[Sub Grilled Chicken or Lightly Fried Tofu]

CAESAR SALAD 15

Romaine Hearts/ Shaved American Grana Parm Fresh Dill/ Creamy Garlic Parmesan Dressing Buttered Challah Crisps

CITRUS + AVOCADO SALAD ^V 16

Spring Greens/ Navel Orange/ Avocado/ Cucumber Shaved Fennel/ Pea/ Tendrils/ Fresh Mint Toasted Pistachios/ Feta/ Citrus Vinaigrette

HOUSE SALAD ^{VG GS} 12

Mixed Greens/ Shaved Radish/ Grape Tomatoes Carrots/ White Balsamic Vinaigrette

ADD TO ANY SALAD (PRICED PER PERSON)

Sliced Avocado +2/ Lightly Fried Tofu +4
Grilled Chicken +4 / Grilled Shrimp +5
Salmon Filet +7/ Grilled Steak +7

EVERLY SALAD BUFFET

20 per person. Minimum of 20 guests. Includes bread service with whipped honey butter.

CHOOSE TWO SALADS AND TWO PROTEINS TO CREATE YOUR SALAD BUFFET

Sliced Avocado/ Lightly Fried Tofu/ Grilled Chicken
Grilled Shrimp +2 pp/ Salmon Filet +4 pp/ Grilled Steak +6 pp

WRAP PLATTERS

17 per person (choose up to 3). Minimum of 20 guests. Served with kettle chips.

SESAME CHICKEN WRAP ^V

Sliced Crispy Chicken Cutlet/ Savoy Cabbage Radicchio/ Carrots/ Radish/ Cucumber/ Scallion Edamame/ Sesame Ginger Dressing
[Sub Grilled Chicken or Lightly Fried Tofu]

MISO SALMON WRAP +2 PP ^{VG}

Miso-Glazed Grilled Salmon/ Sushi Rice/ Cucumber Avocado/ Radish/ Crisp Romaine/ Pickled Ginger Sesame Seeds/ Spicy Aioli
[Sub Lightly Fried Tofu]

TURKEY CLUB WRAP

Roasted Turkey Breast/ Jones Dairy Bacon Havarti Cheese/ Iceberg Lettuce/ Fresh Tomato/ Dijonnaise

CHICKEN CAESAR WRAP

Grilled Chicken/ Romaine Hearts Shaved American Grana Parm/ Fresh Dill Creamy Garlic Parmesan Dressing/ Buttered Challah Crisps
[Sub Salmon +2 pp]

WRAPS CAN BE SERVED AS A BOXED LUNCH

Served with kettle chips and a cookie.
19 per box. Minimum of 20 guests.

DESSERT PLATTERS

18 per dozen. Minimum of two dozen.

ASSORTED BAKED COOKIES ^V

ASSORTED BROWNIES AND BARS ^V

BEVERAGES

SODA 2 PER CAN

Coke
Diet Coke
Sprite

Our fryers are dedicated to gluten-free products.

Please notify us of any allergies. Our kitchen is not an allergen-free environment and the possibility exists for food items to come in contact with other food products (i.e. meat, fish, wheat, and/or allergens) during normal kitchen operations involving shared cooking and preparation areas.

V: Menu item is, or with modifications, can be prepared vegetarian. Ask your server.

VG: Menu item is, or with modifications, can be prepared vegan. Ask your server.

GS: Menu item is, or with modifications, can be prepared without gluten. Ask your server.

DINNER + RECEPTION

Perfect for weddings, celebrations, and special events of all kinds.

FINGER FOOD

Priced per platter. Each platter serves approximately 20 guests

BURRATA CROSTINI ^{VG GS} 55

Cherry Tomatoes/ Burrata/ Fresh Basil
Olive Oil/ Griddled Sourdough

AVOCADO + CURED SALMON CROSTINI 65

Crushed Avocado/ Cured Salmon*
Fresno Chilis/ Red Onion/ Crostini

WHITE BEAN TOAST ^{VG GS} 50

Crispy Chickpeas/ Herb-Garlic Oil/ Griddled Sourdough

SHRIMP SKEWERS* 75

Herb-Garlic Marinated/ Lemon Aioli

CHICKEN SKEWERS ^{GS} 70

Red-Chili Marinated/ Chimichurri Aioli

STEAK SKEWERS ^{GS} 80

Garlic-Rosemary Marinated/ Garlic Aioli

PLATTERS

Each platter serves approximately 35 guests.

CHEESE PLATTER ^{VG GS} 95

Selection of Four Artisan Cheeses
Seasonal Preserves/ Marcona Almonds
Fresh Fruit/ Griddled Baguette

CHARCUTERIE BOARD ^{GS} 115

Selection of Artisan Cheeses and
Cured Meats/ Seasonal Preserves
Marcona Almonds/ Fresh Fruit
Griddled Baguette

EVERLY MEZZE PLATTER ^{VG GS} 105

White Bean Dip/ Marinated Olives
Seasonal Vegetables/ Feta
Griddled Sourdough

SIDE SALADS

Add a side salad to your buffet

CAESAR SALAD ^{GS} 7 PP

Romaine Hearts/ Shaved American Grana Parm
Fresh Dill/ Creamy Garlic Parmesan Dressing
Buttered Challah Crisps

HOUSE SALAD ^{VG GS} 5 PP

Mixed Greens/ Shaved Radish/ Grape Tomatoes
Carrots/ White Balsamic Vinaigrette

KALE SALAD ^{VG GS} 5 PP

Apples/ Parm/ Gluten-Free Bread Crumbs
Sherry Vinaigrette

MAINS

34 per person. Minimum of 20 guests. Includes your choice of two main dishes, three side dishes, and bread service with whipped honey butter. Additional sides available at 6 pp.

ROASTED CHICKEN ^{GS}

Pan Jus/ Shallots/ Fresh Herbs

BUTTERNUT SQUASH + FORBIDDEN RICE CURRY ^{VG GS}

Coconut Milk/ Cashews/ Cilantro/ Fresno Chilis

BUCATINI POMODORO

Charred Cherry Tomato/ Stracciatella
Parmigiano-Reggiano Butter/ House Pesto

PAN-ROASTED SALMON +2 PP* ^{GS}

Romesco Sauce [*contains almonds*]

NY STRIP +7 PP* ^{GS}

Herb Butter/ Argentine Chimichurri

SIDES

ROASTED CARROTS ^{VG GS}

Salsa Verde/ Fresh Herbs

BLISTERED SHISHITO PEPPERS ^{VG GS}

Sumac/ Lemon Aioli

GARLIC-ROASTED FINGERLING POTATOES ^{VG GS}

Herbs

CHARRED BROCCOLI ^{VG GS}

Garlic/ Lemon/ Shallots/ Garlic Aioli

SO-CAL GRAINS ^{VG GS}

Quinoa/ Sprouted Lentils/ Cashews/ Sunflower Seeds
Harissa Aioli/ Green Chimichurri

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POLICIES

PRICE QUOTES, DEPOSITS, AND PAYMENTS

It's our policy to quote firm prices for menu items no more than 180 days in advance. All menu substitutions may be subject to a price change. Prices do not include 5.5% state sales tax and any related service and delivery fees.

A \$500 non-refundable deposit is required to confirm all event reservations of 50 or more guests. This deposit amount is credited to your final invoice. In the event of a cancellation less than one week before the event, the deposit is non-refundable. For smaller business deliveries, we require a two-business day notice to cancel any order.

If the cancellation is less than 48 hours in advance, you are responsible for full payment of the order. Unused items are not returnable. The full payment is due on the day of the event and can be paid by credit card, cash, or check.

If tax exemption applies, a copy of your tax-exempt certificate must be provided with your signed contract.

GUARANTEES AND FINAL GUEST COUNT

A final guest count is required seven days prior to the event. The number of guests guaranteed may not be decreased after this point. If a final guest count is not received by the specified date, the preliminary guest count as noted on the initial contract will be the official and accountable guarantee.

FEES AND SERVICE CHARGE

Delivery cost 10%

Delivery and setup 15%

Delivery, setup, and 1 person staying for every 50 guests 22%

DISPOSABLES

Plates, napkins, and flatware 1.5 per person

Disposable Chafing Kit 15 each

Includes everything you need to keep your food hot for up to two hours

RENTALS

If you have rental needs, we can recommend a 3rd party rental company. We are happy to assist you with a rental order, or you can rent additional chairs, tables, linens, and other equipment and décor from the company of your choice.

If our staff assists in setting up or breaking down rental equipment, additional staffing fees may apply.

CAKE SERVING FEE

We are happy to cut and serve your dessert or cake (passed or buffet-style) for a fee of 2.00 per guest.

You may bring in outside desserts from a State of Wisconsin licensed professional kitchen only.

FOR MORE INFO

Please contact Caleb Snortum-Scalzo at calebs@foodfightinc.com