

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 lavender and honey butter +2 per person (pp).

GRILLED SAVOY CABBAGE SALAD ^{VG GS} 15

Grilled Savoy + Radicchio/ Carrots/ Edamame
Granny Smith Apples/ Miso Dressing
Spiced Cashews/ Togarashi Crisp

GREEN GODDESS SALAD ^{VG GS} 15

Spring Mix/ Grape Tomatoes/ Onions/ Crispy Chickpeas
White Balsamic Vinaigrette/ Creamy Lemon Herb Dressing

CAESAR SALAD 15

Crisp Romaine Lettuce/ House Caesar Dressing
Shaved Parmesan/ Dill Potato Chips

KALE + QUINOA SALAD ^V 15

Lightly Dressed Kale/ Apples/ Shaved Parmesan/ Quinoa
Walnuts/ Dried Cranberries/ Sherry Vinaigrette

HOUSE SALAD ^{VG GS} 12

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

ADD TO ANY SALAD

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

EVERLY SALAD BUFFET

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

CHOOSE TWO SALADS AND TWO PROTEINS TO CREATE YOUR SALAD BUFFET

Sliced Avocado/ Lightly Fried Tofu/ Pulled Chicken
Grilled Shrimp +2 pp/ Smoked Salmon +2 pp/ Salmon Filet +4 pp/ Grilled Sirloin +2 pp

WRAP PLATTERS

17 per person (choose up to 3). Minimum of 20 guests.

Served with kettle chips.

CHICKEN CAESAR WRAP

Crisp Romaine Lettuce/ Pulled Chicken
Shaved Parmesan/ Dill Potato Chips/ House Caesar
Dressing
Sub Smoked Salmon for Chicken +2 pp

GREEN GODDESS + GRILLED SHRIMP WRAP

Spring Mix/ Grape Tomatoes/ Onions/ Crispy Chickpeas
Grilled Shrimp/ White Balsamic Vinaigrette
Creamy Lemon Herb Dressing

HEMPSEED HUMMUS WRAP ^{VG}

Frisée/ Crisp Romaine/ Grape Tomatoes/ Walnuts
Granny Smith Apples/ Lightly Fried Tofu

GRILLED SAVOY CABBAGE WRAP ^V

Grilled Savoy + Radicchio/ Pulled Chicken
Carrots/ Edamame/ Granny Smith Apples
Miso Dressing/ Spiced Cashews/ Togarashi Crisp

TOP SIRLOIN WRAP +2 PP

Grilled Sirloin/ Tomato Relish/ Frisée
Shoestring Potatoes/ Garlic Aioli

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 feeds around 20 guests, assuming approx. 1.5 pieces pp.

EDAMAME HUMMUS ^{VG GS} 50

Bell Pepper/ Toasted Almond/ Cracker

MUSHROOM DUXELLES ^V 55

Chives/ Parsley/ Crostini

ROASTED GARLIC GOAT CHEESE CANAPÉ ^V 50

Caramelized Shallots/ Dried Cranberry/ Cracker

AVOCADO & CURED SALMON 65

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

PERUVIAN CHICKEN SKEWERS ^{GS} 70

Chimichurri Aioli/ Lime

TIKKA MASALA SLIDERS* 80

Chicken Tikka/ Crispy Onions/ Crème Fraîche/ Cilantro

PAN-ROASTED SHISHITO PEPPERS ^{V GS} 45

Parm/ Lime Salt/ Spicy Aioli

PLATTERS

Each platter serves approx. 35 guests

CHEESE PLATTER ^V 95

Selection of Four Cheeses
Baguette/ Spicy Beet Dijon
Seasonal Accompaniments

MEAT + CHEESE PLATTER 115

Selection of Two Cheeses
Two Meats/ Baguette/ Spicy Beet Dijon
Seasonal Accompaniments

MEDITERRANEAN PLATTER ^V 95

Selection of Fresh Vegetable Sticks
Hummus/ Grape Tomatoes/ Feta
Crispy Pita/ Tzatziki Sauce

SIDE SALADS

Add a side salad to your buffet

GRILLED SAVOY CABBAGE SALAD ^{VG GS} 6 PP

Grilled Savoy + Radicchio/ Carrots/ Edamame
Granny Smith Apples/ Miso Dressing
Spiced Cashews/ Togarashi Crisp

HOUSE SALAD ^{VG GS} 4 PP

Mixed Greens/ Dried Cranberries/ Radishes
Carrots/ Grape Tomatoes/ White Balsamic Vinaigrette

KALE SALAD ^{V GS} 4 PP

Sherry Vinaigrette/ Apples/ Parm
Gluten Free Bread Crumbs

MAINS

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

ROASTED CHICKEN ^{GS}

Pan Jus/ Shallots/ Herbs

BUTTERNUT SQUASH + FORBIDDEN RICE CURRY ^{VG GS}

Coconut Milk/ Cashews/ Cilantro/ Fresno Chilis

TEA-BRAISED PORK ^{GS}

Honolulu Tea/ Mushrooms/ Edamame

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

Roasted Tomato Butter

SIRLOIN STEAK +4 PP* ^{GS}

Compound Butter

SIDES

ROASTED CARROTS ^{VG GS}

Green Chimichurri

ROASTED CAULIFLOWER ^{VG GS}

Cumin/ Radishes/ Sweet Chili Sauce

GARLIC ROASTED FINGERLING POTATOES ^{VG GS}

Herbs

CHARRED BROCCOLI ^{VG GS}

Garlic/ Lemon/ Shallots/ Harissa Aioli

SO-CAL GRAINS ^{VG GS}

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

SOUR CREAM MASHED POTATOES ^{V GS}

Rosemary

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POLICIES

PRICE QUOTES, DEPOSITS, AND PAYMENTS

It's our policy to quote firm prices for menu items no more than 90 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 \$500.00 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 two-business days 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 20%

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.

MENU TASTING

Everly offers menu tastings by reservation only, set up at least two weeks in advance. Dates are subject to staff and restaurant availability. The charge for a tasting is \$30.00 per person, per tasting, and includes your choice of four entrées and four sides. Additional items may be added on and will be priced according to the prices listed on our catering menu.

FOR MORE INFO

Please contact Josie Hardell at jhardell@foodfightinc.com or Amanda Byrd at abyrd@foodfightinc.com, or call (608) 416-5242.