

## 

## EADADE

Served individually, priced per person. Minimum of 10 guests.
Add bread service with whipped lavender + honey butter, +2 per person.

> Add to any salad
> Sliced Avocado $2 /$ Seared Tofu $4 /$ Pulled Chicken 4 Jumbo Shrimp 5/ Salmon Fillet $7 /$ Grilled Sirloin 7

## CAESAR SALAD 15

Crisp Romaine Lettuce/ House Caesar Dressing Shaved Parmesan/ Garlic Crisps

KALE + QUINOA SALAD ${ }^{\vee} 15$
Fresh Kale/ Apples/ Shaved Parmesan/ Quinoa Walnuts/ Dried Cranberry/ Sherry Vinaigrette
HOUSE SALAD vg gs 12
Mixed Greens/ Shaved Radish/ Cherry Tomatoes
Carrot/ White Balsamic Vinaigrette

## 

20 per person. Minimum of 15 guests. Includes bread service with whipped lavender + honey butter.
CHOOSE TWO SALADS AND TWO PROTEINS TO CREATE YOUR SALAD BUFFET
Sliced Avocado/ Seared Tofu/ Pulled Chicken/ Jumbo Shrimp/ Salmon Filet +2 pp/Grilled Sirloin +2 pp

## 

17 per person (choose up to 3). Served with kettle chips. Minimum of 15 guests.
Add house salad +5 per person, other salads +7 per person
CHICKEN CAESAR WRAP
Crisp Romaine Lettuce/ Pulled Chicken/ Shaved Parmesan Garlic Crisps/ House Caesar Dressing
GREEN GODDESS + GRILLED SHRIMP WRAP
Spring Mix/ Cherry Tomatoes/ Onions
Crispy Chickpeas/ Grilled Shrimp/ White Balsamic Vinaigrette Creamy Lemon Herb Dressing

## HEMPSEED HUMMUS WRAP vg

Frisée/ Crisp Romaine/ Cherry Tomato/ Julienne Carrots Shaved Red Onion/ Granny Smith Apples/ Marinated Tofu

## GRILLED SAVOY CABBAGE WRAP <br> Grilled Savoy + Radicchio/ Pulled Chicken Carrots/ Edamame/ Granny Smith Apples Miso Dressing/ Spiced Cashews/ Togarashi Crisp <br> ROASTED GRAPE + SMOKED SALMON WRAP <br> Romaine/ Frisée/ Walnuts/ Red Grapes Fresh Herbs/ Roasted Grape Vinaigrette <br> TOP SIRLOIN WRAP +2 PP <br> Grilled Sirloin/ Tomato Relish/ Frisée Shoestring Potatoes/ Garlic Aioli

## WRAPS CAN BE SERVED AS A BOXED LUNCH

Served with kettle chips or mixed greens, and a cookie. 19 per box. Minimum of 10 guests.

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.

## Ellley

Served buffet style. Includes marinated kale. Minimum of 15 guests.
19 per person. All Build Your Own Grain Bowl items are gluten sensitive.

## BASE (CHOOSE ONE) / ADDITIONAL BASE +3 PP

Mixed Grains (recommended)
Lentils/ Brown Rice/ Quinoa
Brown Rice
White Rice
Quinoa
Mixed Greens (dressing on side)

## DRESSING (CHOOSE ONE)

White Balsamic Vinaigrette
Sherry Vinaigrette
Oil + Vinegar

TOPPINGS (CHOOSE UP TO FIVE) / ADDITIONAL TOPPING +1 PP
Edamame
Crispy Chickpeas
House-Pickled Vegetables
Cherry Tomatoes
Lentils
Cashews
Walnuts
Sunflower Seeds
Pickled Onions
Scallions
Cucumbers
Red Onions
Togarashi Crisp
Serrano Peppers
Hempseed Hummus
Edamame Hummus

## 

18 per dozen. Minimum of two dozen.
ASSORTED BAKED COOKIES ${ }^{\vee}$
ASSORTED BROWNIES AND BARS $\vee$

PROTEIN (CHOOSE ONE) / ADDITIONAL PROTEIN +3 PP
Sliced Avocado
Seared Tofu
Pulled Chicken
Jumbo Shrimp
Salmon Filet +2 pp
Grilled Sirloin +2 pp

SAUCE (CHOOSE TWO)
Harissa Aioli
Red Chimichurri
Green Chimichurri
Honey Mustard
Garlic Aioli
Sweet Chili Sauce
Spicy Aioli
Miso Vinaigrette
Green Goddess Dressing

## EVERLY "SO CAL" STYLE

Mixed Grains/ Sherry Vinaigrette
Marinated Kale/ House-Pickled Veg
Cashews/ Sunflower Seeds
Harissa Aioli/ Chimichurri

## 

SODA OR KLARBRUNN SPARKLING WATER 2 per can
Coke
Diet Coke
Sprite
Blueberry Passion Fruit
Strawberry Guava
Pomelo Grapefruit
Cherry Lime
FIJI WATER 3 per bottle
16.9 oz

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EDAMAME HUMMUS vggs 2.5 per piece
Bell Pepper／Toasted Almond／Cracker or Salted Cucumber Wheel

MUSHROOM DUXELLES ${ }^{\text {v }} 3$ per piece
Chives／Parsley／Crostini
ROASTED GARLIC GOAT CHEESE $\vee 2$ per piece
Caramelized Shallots／Dried Cranberry／Cracker
AVOCADO \＆CURED SALMON 3.5 per piece
Crushed Avocado／Cured Salmon＊
Fresno Chilis／Red Onion／Crostini

SCANDINAVIAN MEATBALLS gs 3.5 per order
Lingonberry Cream Sauce／Pickled Onion
GRILLED SIRLOIN SLIDER＊ 4.5 per piece
Shaved Sirloin／Pink Peppercorn Slaw Horseradish Cream／Spiced House BBQ Sauce

PAN－ROASTED SHISHITO PEPPERS ${ }^{\vee g s} 2$ per oz Parm／Lime Salt／Spicy Aioli

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CHEESE PLATTER ${ }^{\vee} 3.5$ per oz
Selection of Four Cheeses
Baguette／Spicy Beet Dijon
Seasonal Accompaniments

MEAT＋CHEESE PLATTER 5.5 per oz
Selection of Two Cheeses
Two Meats／Baguette／Spicy Beet Dijon
Seasonal Accompaniments

CRUDITE PLATTERvg gs 2.5 per oz Selection of Fresh，Roasted，
And Pickled Vegetables
Spicy Beet Dijon
Seasonal Accompaniments

## 阿却小寺

Includes your choice of two main dishes，three side dishes， and bread service with whipped lavender＋honey butter． 32 per person．Additional sides available at 6 per person．

## ROASTED CHICKEN gs

Pan Jus／Shallots／Herbs
GRILLED OYSTER MUSHROOM SKEWERS vg gs
Red Chimichurri
BUTTERNUT SQUASH＋FORBIDDEN RICE CURRYvg gs
Coconut Milk／Cashews／Cilantro／Fresno Chilis
TEA－BRAISED PORK gs
Honolulu Tea／Sour Cream Mashed Potatoes
Mushrooms／Carrots／Edamame

## PAN－ROASTED SALMON gs

Roasted Tomato Butter
SIRLOIN STEAK＊gs
Compound Butter

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## 

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 or $19 \%$ service charge, which is not the property of any one employee. 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. Direct billing is available to corporate clients.
Direct billing invoices are due within 30 days of the event.
If tax exemption applies, a copy of your tax-exempt certificate must be provided with your signed contract.

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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.

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Some local venues will charge a fee to use their facility. Venue fees are subject to a specific facility and will vary depending on location. This is generally between $10-15 \%$ of the food and beverage total. The customer will be responsible for all applicable venue fees.

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Delivery cost 10\% |
Delivery and setup 15\% |
Delivery, setup, and 1 person staying for every 50 guests $20 \%$

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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

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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 decor from the company of your choice.
If our staff assists in setting up or breaking down rental equipment, additional staffing fees may apply.

## 

We are happy to cut and serve your dessert or cake (passed or buffet-style) for a fee of 1.50 per guest.
You may bring in outside desserts from a State of Wisconsin licensed professional kitchen only.

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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 $\$ 25.00$ per person 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.

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Please contact Lisa Loup at Iloup@foodfightinc.com or Amanda Byrd at abyrd@foodfightinc.com, or call (608) 416-5242.


[^0]:    5゙リエ5
    ROASTED CARROTS vggs
    Green Chimichurri
    ROASTED CAULIFLOWERvg gs
    Cumin／Radishes／Sweet Chili Sauce
    GARLIC ROASTED FINGERLING POTATOES vg gs
    Herbs
    CHARRED BROCCOLIvgs
    Fried Lentils／Garlic／Lemon／Shallots／Harissa Aioli
    SO－CAL GRAINS vg gs
    Quinoa／Sprouted Lentils／Cashews
    Sunflower Seeds／Harissa Aioli／Chimichurri

    ## 

    GRILLED SAVOY CABBAGE SALADvgs 5 per person
    Grilled Savoy＋Radicchio／Carrots／Edamame
    Granny Smith Apples／Miso Dressing
    Spiced Cashews／Togarashi Crisp
    HOUSE SALADvggs 3.5 per person
    Mixed Greens／Dried Cranberries／Radish Carrots／Grape Tomatoes／Vinaigrette

    KALE SALAD ${ }^{\vee}$ gs 3.5 per person
    Sherry Vinaigrette／Apples／Parm／Gluten Free Bread Crumbs

