



CATERING MENU

Menus are subject to change.

All prices are exclusive of tax & services charges.

All glassware, flatware, silverware, tables, linens, extra chairs, décor, additional lighting, etc. is not included and must be rented. Bacchanal Catering provides the tables and linen for bars and all the back of the house items for cocktails and food. Depending on your choices and style of service, some catering items may also need to be rented.

V = vegan VG = vegetarian GF = gluten-free
DF = dairy-free P = pescatarian

Cheese & Charcuterie Boards

Replenished for 1 hr

3 cheese, 1 charcuterie, Preserves, Pickles, Nicoise Olives - \$15pp

Additional Cheese and/or Charcuterie: \$5pp

Add Bellegarde Bread: \$5pp

Flat Rate (Not Replenished, For 25 people)

Tier 1 - White Cheddar, Blue Cheese, Manchego, Finocchiona Salami -
\$250

Tier 2 - Brie, Goat Cheese, Gouda, Speck - \$300

Add Bellegarde Bread: \$5pp

Raw Bar Selections:

Oysters: \$3 per oyster

Shucker Fee: \$125

Includes: Mignonette, Cocktail Sauce, Hot Sauce, Oyster Crackers,
Lemons

Full Raw Bar: MKT \$

Includes: Oysters, Shrimp Cocktail, Crab Claws, Seafood Salad (and
oyster accoutrements listed above)

Passed Canape Pricing:

Choose 3

30 minutes - \$15pp

1 hour - \$25pp

+\$10 per additional 30 minutes

Add Choices:

+1, \$3pp

+2, \$5pp

Skewered Pintxos and Tapas:

Pan Con Tomatè (V, VG, DF)

Ricotta and Charred Eggplant Crostini (VG)

Manchego, Marinated Beet Skewers (VG, GF, can be made DF)

Gilda, Anchovy, Olive, Pickled Peppers Skewers (GF, DF, P)

Spicy Lamb Albondigas, Tomato, Mint (DF, contains egg)

Jamon and Piquillo Pepper Wrapped Shrimp, Brava Sauce (GF, DF)

Cold Canapes:

Seasonal Gazpacho Shooters, Croutons (Peach) (V, VG, DF, can be made GF)

Cucumber Cups, Herbs Goat Cheese, Pickled Shallots, Dill (VG, GF)

Elotes (corn off the cob), Lime Aioli, Coffee Powder (V, VG, GF, DF, contains egg)

Deviled Eggs, Garnish Options - Caviar, Bacon Crumbles, Brunoise Vegetables (VG, GF, DF)

Ceviche, Pepper Brunoise, Jalapeno Puree, Micro Cilantro (GF, DF, P)

Shrimp Cocktail, Micro Cilantro (GF, DF, P)

Smoked Salmon Toast, Crème Fraiche, Caviar, Dill (P)

Warm Canapes:

Gougers, Stuffed with Pimento Cheese, Butter and Chives (VG)

Seasonal Soup Shooters - Celery Root and Parsnips, Sunchoke Chips (V, VG, GF, DF)

Bacon Wrapped Dates, Stuffed with Chorizo, Bravas Sauce (GF, DF)

Bread Crusted Pork Cheeks, Piparrada Sauce (DF)

Steak Crostini, Whipped Goat Cheese, Piquillo Peppers

Stations

Replenished for 2hrs

Includes: Sweet Potato Biscuits and Honey Butter,
Crudite Platter with Dip, 1 Salad, 1 Appetizer, 2 Sides - \$45pp

Add Hot Items: (chaffing dishes)

Chicken + \$7pp

Pork + 10pp

Beef + 10pp

Lamb + \$12pp

Fish + \$12pp

Add Dessert + \$5pp

Add Appetizer or Sides - \$8pp

Family Style/Plated Dinner

Please note: Due to kitchen space, there is a cap on plated dinners at 100 people.

Pricing:

1 Salad or Appetizer, 1 Entrees, 1 side - \$50pp

1 Salad, 1 Appetizer, 2 Entrees, 2 Sides - \$65pp

Add Dessert - \$5pp

Add Bread Service - \$5pp

Add Appetizer or Sides - \$8pp

Salad Menu

Leafy Green Salad with Balsamic Vinaigrette (V, GF)
Tabouli Salad, Cucumbers, Red Onion, Tomatoes, Lemon Vinaigrette (V)
Kale Panzanella Salad, Seasonal Vegetables, Croutons, Sherry Vinaigrette (V)

Appetizers

Gambas Al Ajillo, Gulf Shrimp, Garlic, Sherry Wine, Chili Flake (GF, DF, contains alcohol)
Roasted Beet Salad, Ajo Blanco, Dill Vinaigrette (V, GF, contains nuts)
Roasted Pork Belly, Salmorejo, Chicory Salad (GF, DF)

Entrees

Tri Tip Steak, Horseradish Mustard Sauce (GF contains dairy)
Citrus Half Chicken, Tarragon Chicken Jus (GF, DF)
Pan Seared Gulf Fish, Salsa Verde (GF, DF)
Paprika Rubbed Lamb Shoulder, Lamb Jus (GF, DF, contains alcohol)
Roasted Pork Shoulder (GF, DF)
Roasted Seasonal Vegetables, quinoa, tahini dressing, pomegranate seeds (V, GF)

Sides

Roasted Corn Salad, Tomatoes, Feta, Basil (can be vegan, GF)

Chilled Rice and Field Pea Salad (V, GF)

Roasted Root Vegetable Salad with Labneh Dressing (GF)

Roasted Brussel Sprouts, Mustard Vinaigrette (GF, can be vegan,
contains honey, DF)

Roasted Asparagus, Seasonal Veg, Green Onion Butter, Pea Tendrils
(GF)

Charred Broccoli Salad, Labneh Dressing, Soft Herbs (GF, can be
vegan)

Desserts

Torta de Santiago, almond cake, seasonal fruit compote, cardamom
cream (GF, can be dairy free)

Seasonal Fruit Crumble, almond streusel (contains nuts)

Chocolate Torte, date molasses, whipped date cream, candy pecans
(GF, contains nuts)

BAR PACKAGES

PRICE LISTED IS PER PERSON.

*ALL PRICES ARE EXCLUSIVE OF TAX AND SERVICE CHARGE.

BEER & WINE

A SELECTION OF LOCALLY BREWED BEER, HOUSE RED,
WHITE, AND SPARKLING WINE

TIER 1

- 1 HOUR - \$18
- 2 HOUR - \$23
- 3 HOUR - \$28

TIER 2

- 1 HOUR - \$21
- 2 HOUR - \$26
- 3 HOUR - \$31

TIER 3

- 1 HOUR - \$27
- 2 HOUR - \$32
- 3 HOUR - \$37

BAR PACKAGES

PRICE LISTED IS PER PERSON.

*ALL PRICES ARE EXCLUSIVE OF TAX AND SERVICE CHARGE.

BEER, LIQUOR & WINE

TIER 1

1 HOUR - \$23

2 HOUR - \$28

3 HOUR - \$33

A SELECTION OF LOCALLY BREWED BEER, HOUSE RED, WHITE, AND SPARKLING WINE

TIER 2

1 HOUR - \$28

2 HOUR - \$33

3 HOUR - \$38

A SELECTION OF LOCALLY BREWED BEER AND TIER 2 RED, WHITE, AND SPARKLING WINE

TIER 3

1 HOUR - \$33

2 HOUR - \$38

3 HOUR - \$43

A SELECTION OF LOCALLY BREWED BEER AND TIER 3 RED, WHITE, AND SPARKLING WINE

WINES

TIER 1

BUBBLES - NV CAVES DE WISSEMBOURG SIMONET VIN
MOUSSEUX BLANC DE BLANCS BRUT

WHITE - ALIAS SAUVIGNON BLANC
ALIAS CHARDONNAY

ROSE - LAGO ROSÉ

RED - ALIAS CABERNET SAUVIGNON
ALIAS PINOT NOIR

TIER 2

BUBBLES - NV FRANÇOIS MONTAND MÉTHODE TRADITIONELLE
BLANC DE BLANCS - WHITE

NV FRANÇOIS MONTAND MÉTHODE TRADITIONELLE ROSÉ

WHITE - ERCOLE BIANCO MONFERRATO WHITE BLEND
RANGA RANGA SAUVIGNON BLANC
REVELRY VINTNERS CHARDONNAY

ROSE - ERCOLE PIEMONTE ROSATO

RED - ERCOLE BARBERA DEL MONFERRATO BARBERA
REVELRY VINTNERS MERLOT

TIER 3

BUBBLES - NV 'CHEMISTRY' PINOT NOIR ROSÉ BUBBLES
NV LE GRAND COURTÂGE BRUT BLANC DE BLANCS - WHITE
NV LE GRAND COURTÂGE BRUT ROSÉ

WHITE - STOLLER FAMILY ESTATE CHARDONNAY
CLIFF LEDE VINEYARDS SAUVIGNON BLANC

ROSE - STOLLER FAMILY ESTATE ROSÉ

RED - FOLKTALE 'ESTATE GROWN' PINOT NOIR
BROTTE "CRÉATION GROSSET" CAIRANNE ROUGE (CÔTES DU
RHÔNE)
OMEN CABERNET SAUVIGNON

WINES CTD.

UPCHARGE \$2 PP

BUBBLES

NV SOMMARIVA CONEGLIANO VALDOBBIADENE PROSECCO
SUPERIORE

SPIRITS AND BEER

TIER 1 - VODKA - SVEDKA, RUM - EL DORADO 3 YEAR,
GIN - GORDON'S, TEQUILA - CIMMARON BLANCO,
WHISKEY - BENCHMARK, SCOTCH - BANK NOTE

TIER 2 - VODKA - TITO'S, RUM - DIPLOMATICO BLANCO,
GIN - HENDRICK'S, TEQUILA - GRAN CENTENARIO,
WHISKEY - SAZERAC, SCOTCH - MONKEY SHOULDER

TIER 3 - VODKA - KETEL ONE, RUM - DIPLOMATICO RESERVA,
GIN - HAYMAN'S OLD TOM, TEQUILA - TRES AGAVES,
WHISKEY - BUFFALO TRACE, SCOTCH - GREAT KING STREET

BEER

KICK BACK A COLD ONE AND ENJOY LOCAL AND REGIONAL
BREWS WITH SELECTIONS FROM URBAN SOUTH, SECOND LINE
AND ABITA.

GOOD THINGS TO KNOW FOR GOOD TIMES.

QUALITY

BACCHANAL WILL PROVIDE THE FINEST & FRESHEST SEASONAL FOODS. IT MAY BE NECESSARY TO CHANGE CERTAIN FOOD ITEMS DUE TO THE SEASONAL AVAILABILITY OF THESE PRODUCTS.

CUSTOM MENUS

ANY CUSTOM REQUESTS WILL BE DISCUSSED ON AN INDIVIDUAL BASIS. PRICES SUBJECT TO CHANGE DEPENDING ON YOUR MENU CHOICES. SUGGESTED MENUS SIMPLY ACT AS A GUIDELINE IN CREATING YOUR SPECIAL EVENT. BACCHANAL TAKES GREAT PRIDE IN CUSTOMIZING EACH MENU TO FIT THE NEEDS OF YOUR GROUP. OUTSIDE FOOD AND BEVERAGES WILL NOT BE ALLOWED INTO THE EVENT SPACE WITHOUT PERMISSION.

DIETARY RESTRICTIONS

WE ALWAYS OFFER A SILENT VEGETARIAN, VEGAN AND GLUTEN-FREE OPTION AVAILABLE TO YOUR GUESTS WITH DIETARY NEEDS. PLEASE LET US KNOW AHEAD OF TIME IF THESE DISHES WILL BE NECESSARY.

FOR THE LITTLE ONES

CHILDREN'S MENU AVAILABLE UPON REQUEST.

DEPOSIT

A 50% DEPOSIT VIA CHECK OR CREDIT CARD ON FILE IS REQUIRED TO CONFIRM EVENT DATE. BALANCE IS DUE IN FULL BY CHECK, CREDIT CARD OR CASH AT THE CLOSE OF THE EVENT.

CUT THE CAKE

CAKE CUTTING FEE IS \$2 PER SLICE MAXING OUT AT \$100.

GUEST COUNT

A GUARANTEED GUEST COUNT IS REQUIRED FOURTEEN (14) DAYS PRIOR TO EVENT DATE. SHOULD THERE BE NO CONFIRMATION, THE EXPECTED GUEST COUNT AUTOMATICALLY BECOMES THE GUARANTEED NUMBER OF GUESTS. BACCHANAL CATERING RESERVES THE RIGHT TO BILL ADDITIONAL CHARGES FOR ANY GUEST COUNT INCREASE WITHOUT CONFIRMATION.

GOOD THINGS TO KNOW FOR GOOD TIMES.

CANCELLATIONS

FOR CATERING FOR LESS THAN 60 PEOPLE, CANCELLATIONS SHOULD BE AT LEAST 14 DAYS BEFORE EVENT DATE IN ORDER TO RETAIN 50% OF THE DEPOSIT. FOR PARTIES OF OVER 60, CANCELLATIONS SHOULD BE AT LEAST 28 DAYS BEFORE THE EVENT IN ORDER TO RETAIN 50% OF THE DEPOSIT. THE 3% ADMINISTRATION FEE IS NON-REFUNDABLE.

VENDOR MEALS

BACCHANAL OFFERS VENDOR MEALS AT \$20 PER PERSON EXCLUSIVE OF TAX AND SERVICE CHARGE. THESE MEALS ARE TO BE SERVED BEFORE OR AFTER GUESTS HAVE EATEN. SPECIFIC MENUS AVAILABLE ON REQUEST.

CORKAGE FOR FOOD & BEVERAGE

A \$20.00 PER 750ML. BOTTLE CHARGE WILL APPLY TO ALL BEVERAGES NOT PURCHASED THROUGH BACCHANAL. A \$10 PER PERSON FEE WILL APPLY TO ALL FOOD NOT PURCHASED THROUGH BACCHANAL.

RENTALS

ALL GLASSWARE, FLATWARE, SILVERWARE, TABLES, LINENS, EXTRA CHAIRS, DÉCOR, ADDITIONAL LIGHTING, ETC. IS NOT INCLUDED AND MUST BE RENTED. BACCHANAL CATERING PROVIDES THE TABLES AND LINEN FOR BARS AND ALL THE BACK OF THE HOUSE ITEMS FOR COCKTAILS AND FOOD. DEPENDING ON YOUR CHOICES AND STYLE OF SERVICE, SOME CATERING ITEMS MAY ALSO NEED TO BE RENTED.