

WesCo

◆ **BREW** ◆ **BOWL** ◆

Catering Menu



Scan here to Inquire
or email Events@WesCoBrewandBowl.com to submit your request.

Catering requests require a minimum of 72 hours' notice.



Fajita & Taco Bar

\$30/ person (minimum of 20 guests)

STARTERS

House-made Salsa, Guacamole & Tortilla Chips

PROTEINS *CHOOSE TWO*

Braised Chicken Tinga^{GF}

Braised Beef (Barbacoa)^{GF}

Slow Roasted Pork^{GF}

Marinated & Fire Grilled Mushrooms^{GF, V}

ASSORTED TOPPINGS *INCLUDED*

Flour & Corn Tortillas

Pickled Red Onions | Queso Fresco | Black Bean & Corn Salsa

Sour Cream | Shaved Lettuce | Pico de Gallo

Fresh Jalapeños | Limes | Cilantro | Hot Sauce



WesCo BBQ

\$35/ person (minimum of 20 guests)

SALAD *CHOOSE ONE*

Caesar*

Crisp Romaine, Aged Parmesan, Rustic Croutons, Caesar Dressing

Spinach

Baby Spinach, Feta Cheese, Kalamata Olives, Red Onions, Cucumber, Aged Balsamic Vinaigrette

Garden

Mixed Greens, Tomatoes, Cucumber, Carrots, Red Onions, Cheddar Jack Cheese

DRESSINGS *CHOOSE ONE*

Buttermilk Ranch | Creamy Bleu Cheese, Aged Balsamic Vinaigrette | Lemon Vinaigrette

PROTEINS *CHOOSE TWO*

Slow Roasted BBQ Pulled Pork^{GF}

BBQ Grilled Chicken^{GF}

St. Louis Style Ribs^{GF}

Angus Beef Brisket^{GF} (+\$3PP)

SIDES *CHOOSE FOUR*

Chopped Slaw | Campfire Beans | Potato Chips | Potato Salad

Macaroni & Cheese | Cheezy Corn | Collard Greens | Green Beans & Bacon

INCLUDES

Cornbread Muffins

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed in the menu.

(V) VEGETARIAN. Please note that while we strive to prepare vegetarian dishes without any animal products, cross-contamination is a possibility due to our kitchen environment.

(GF) GLUTEN FRIENDLY. We offer gluten friendly menu options, but we are not a fully gluten-free kitchen. Cross contamination could occur, and we cannot guarantee that any item is completely free of allergens.



Platters

Sliders

Choice of Black Bean^V, Pulled Pork or Angus Beef
20 Sliders \$65 40 Sliders \$120 60 Sliders \$175

Traditional Bone-In Chicken Wing^{GF} or Cauliflower Wings^V

Choose Up to Two Flavors:
Buffalo, Red Dragon, House BBQ, Garlic Parmesan, Old Bay Dry Rub, Lemon Pepper Dry Rub
25 Wings \$45 50 Wings \$80 100 Wings \$160

Hand-Battered Southern Fried Chicken Tenders

Choice of Ranch, House BBQ or Honey Mustard
20 Tenders \$60 40 Tenders \$110 60 Tenders \$160

BBQ Pulled Pork Egg Rolls

20 Rolls \$65 40 Rolls \$115 60 Rolls \$165

Domestic Cheeses

Cheddar, Swiss & Pepperjack Cheese, Assorted Crackers
Serves 10-15 | \$55

Charcuterie

Artisanal Cured Meats, Domestic & International Cheeses, Dried Fruits, Assorted Crackers
Serves 10-15 | \$95

Fresh Vegetables^{GF, V}

Selection of Seasonal Vegetables & Buttermilk Ranch
Serves 10-15 | \$50

Seasonal Fresh Fruit^{GF, V}

Serves 10-15 | \$55

Housemade Hummus & Grilled Rosemary Bread^V

Serves 10-15 | \$55

Pretzel Bites & Cheese Fondue^V

Serves 10-15 | \$50

Tomato Pesto Bruschetta^V

Serves 10-15 | \$48

Creamy Spinach Artichoke Dip & Chips^V

Serves 10-15 | \$55

Caesar Salad^{*}

Serves 10-15 | \$50

Garden Salad^V

Serves 10-15 | \$45

Assorted Cookies

20 Cookies \$25 40 Cookies \$45 60 Cookies \$65

Triple Chocolate Brownies

20 Brownies \$30 40 Brownies \$55 60 Brownies \$80

Churro Bites with Chocolate Sauce

20 Bites \$20 40 Bites \$35 60 Bites \$50

Seasonal Cobbler

1 Pan | \$40

Goosey Butter Bars

1 Pan | \$40

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16" Pizzas

Original Cheese \$16

House Marinara, Mozzarella, Provolone, Parmesan

Pepperoni \$18

House Marinara, Mozzarella, Pepperoni, Fresh Basil

Margherita \$18

House Marinara, Fresh Mozzarella, Oven Roasted Tomatoes, Balsamic Reduction, Fresh Basil

BBQ Chicken \$20

House BBQ, Mozzarella, Grilled Chicken, Bacon, Red Onions, Cilantro

Roasted Veggie' \$18

Marinara, Mozzarella, Oven Roasted Tomatoes, Mushrooms, Roasted Red Peppers, Red Onions

Spinach & Garlic' \$17

Herbed Olive Oil Glaze, Mozzarella, Spinach, Roasted Garlic

WesCo Combo \$19

House Marinara, Mozzarella, Pepperoni, Italian Sausage, Red Onions, Mushrooms

Italian Hot Honey \$19

House Marinara, Mozzarella, Capicola, Pepperoni, Hot Honey, Arugula, Parmesan

Catering Supplies

Disposable Chafer Set \$50 each

Includes chafers, fuel, pans and serving utensils for up to 20 guests

Disposable Plates, Cutlery, Napkins \$2 pp

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