



CATERING BY GRAZERS AT 14TH STAR BREWERY

Catering Staff

Book a dedicated Grazers team member to refill food stations, answer any questions, and offer assistance throughout your event \$25 per hour

- Please indicate a time that food should be made available for your event, all food will be brought out and held in chafing dishes at one time unless a member of our catering staff is booked to assist with restocking.
- Modifications are possible with a small fee - if there is something that you would like that is not currently on our menu, please feel free to ask and we will do our best to accommodate!

GRAZERS CATERING MENU

Food prices include buffet setup and breakdown, paper plates & plastic utensils

Wings

Garlic Parmesan - Honey BBQ - Buffalo

With homemade blue cheese, ranch, carrots & celery

- \$68.99 - 50 Bone-In or
60 Boneless or 60 Cauliflower
- \$124.99 - 100 Bone-In or
125 Boneless or 125 Cauliflower
- \$184.99 - 150 Bone-In or
200 Boneless or 200 Cauliflower

Bacon Jalapeno Rangoons

Served with honey-lime aioli

- \$41.25 - 50 pieces
- \$77 - 100 pieces
- \$107.25 - 150 pieces

Fried Pickle Chips

Served with homemade ranch

- \$6 per person

Macaroni & Cheese

Made with homemade Cabot cheese sauce

- \$9 per person
- Add pulled pork - +\$3 per person
- Add bacon - +\$2.50 per person

Buffalo Chicken Dip

Served with tortilla chips

- \$9 per person

Spinach and Artichoke Dip

Served with tortilla chips

- \$8 per person

Soft Pretzels

Served with homemade Cabot cheese sauce

- \$50 per dozen

Fried Mozzarella

Served with marinara

- \$26 - 10 pieces

Cheese Platter

A selection of cheeses with accompaniments

- \$85 - Serves 10-15 people
- \$170 - Serves 20-30 people

Veggie Platter

An assortment of vegetables served with homemade ranch dressing

- \$45 - Serves 10-15 people
- \$90 - Serves 20-30 people

Salads

Organic Greens - Spring Mix, Shredded Carrots, Tomatoes, Pickled Red Onions, Cheddar, Avocado, Sherry Dijon Vinaigrette

- \$6 per person

Caesar Salad - Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

- \$6 per person

Add Grilled Chicken Breasts for Salads

- +\$5 per person

Onion Rings

Served with homemade ranch

- \$5 per person

Sweet Potato Fries

Served with honey mustard

- \$4 per person

French Fries

Served with ketchup or garlic aioli

- \$3 per person

French Onion Dip

Served with house-fried potato chips

- \$5 per person

FROM AGAVE OUR SISTER RESTAURANT

Chips & Salsa

Freshly fried tortilla chips and
Agave's homemade red salsa

- \$4 per person

Chips & Queso

Fresh fried tortilla chips and
Agave's homemade queso

- \$5 per person

Chips & Guacamole

Fresh fried tortilla chips and
Agave's homemade guacamole

- \$6 per person

Build Your Own Taco Bar

Choice of Carnitas, Ground Beef, Sweet Potato
& Black Bean, or Barbacoa with shredded lettuce,
fresh pico, jack cheese and local organic corn tortillas

- \$14 per person (3 tacos)

Additional taco toppings available +\$2 per person

- Mango Salsa
- Cotija Cheese
- Purple Slaw
- Agave's Pickled Red Onion
- Agave's Pickled Fresno Peppers
- Agave's Pickled Jalapenos
- Agave's Habanero Hot Sauce

Agave Sides +\$4 per person*

- Cilantro Lime Rice
- Black Beans
- Refried Beans
- Dressed Greens (*choice of citrus, sherry dijon, or maple vinaigrette*)
- Green Chili Cornbread w/ Maple Butter

**For parties of 30+ please reach out for bulk pricing*