

Eat + Celebrate

23 CITY BLOCKS CATERING
2019+2020 MENU

Catering Options



An Introduction to your *Catering* Team



DIRECTOR OF EVENTS
23 CITY BLOCKS CATERING

Casey O'Brien



CORPORATE EXECUTIVE CHEF
23 CITY BLOCKS HOSPITALITY GROUP

Nick Miller



EXECUTIVE SOUS CHEF
23 CITY BLOCKS HOSPITALITY GROUP

Brad Bardon



EVENT MANAGER
23 CITY BLOCKS CATERING

Sloane Simmons



EVENT MANAGER
23 CITY BLOCKS CATERING

Stephanie Wigginton



EVENT MANAGER
23 CITY BLOCKS CATERING

Meghan Wilkey



EVENT MANAGER
23 CITY BLOCKS CATERING

Shelby Buckman



EVENT SERVICES MANAGER
23 CITY BLOCKS CATERING

Katerina Li



ASSISTANT EVENT SERVICES MANAGER
23 CITY BLOCKS CATERING

Shelbi Basler



Tray Passed Hors D'oeuvres

SELECT THREE TO BE PASSED
DURING YOUR COCKTAIL HOUR

ADD A FOURTH OPTION FOR \$4.25 PER PERSON

GARDEN

Seasonal Chef's Choice Bruschetta

Forest Mushroom Arancini
Truffled Mayonnaise

Eggplant Fritters
Mint, Pecorino, Aioli

Cheese Croissant, Tomato Jam

Tomato & Grilled Cheese Shooters
Mini Glasses Filled with Tomato Bisque
Topped with Grilled Cheese Sandwiches

Tropical Fruit Sushi
Blueberry Lavender Sauce, Yuzu Coconut Sauce

Tempura Fried Silken Tofu
Broccoli, Garlic Ginger Hoisin, Toasted Sesame Seeds

GOCHUJANG BRAISED PORK WONTONS



Party!



ASIAGO GOUGERES

SEAFOOD

Scallop Corndog
Raspberry White Chocolate Mustard

Pickled Shrimp
Cocktail Sauce, Butter Crackers

Sweet Maryland Crab Cakes
Herb Remoulade

Buffalo Style Oysters
Tempura Fried, Chili Butter Sauce,
Blue Cheese, Celery

Butter Poached Shrimp
on Corn Cakes, Garlic, White Wine, Herbs

Crab Nachos
Guacamole, Pickled Jalapeño

Stuffed Oysters
Italian Sausage, Spinach

Spiced and Seared Tuna Lavash
Cucumber Yoghurt

POULTRY

Chicken & Waffles
Chipotle Chocolate Braised Chicken
Waffle Cone, Chive Crème Fraîche

Mini Tacos
Tiny Fresh Grilled Spicy Chicken Tacos



PORK

Bratwurst Corndog
Herb Mustard

Mini BLTs
Cherry Tomatoes Stuffed
with Lettuce, Bacon, and Garlic Aioli

Pork Bahn Mi
Pork Tenderloin, Kim Chee,
Pickled Carrot, Sprouts

Asiago Gougères
Cheese Pastry Puffs with
Mustard and Prosciutto

Pork Belly
Root Beer Glaze, Tobacco Onions

Tostones
Smoked Chorizo, Pico De Gallo, Crispy Plantain

Gochujang Braised Pork Wontons
Brûléed Orange, Lemon Sweet Chile Dipping Sauce



BEEF

Beef and Broccoli
Served on an Asian Spoon

Peppery Beef
Roasted Peppered Beef,
Braised Shallot, Rosemary Jus

Barbeque Braised Shortrib
Potato Salad

Tostada, Ropa Vieja
Braised Flank Steak,
Avocado, Queso Fresco

Grassfed Beef Choucroute Garnie
Beef Jaegerwurst, Roasted Potato,
Bacon Braised Cabbage

Angus Strip Steak
Beurre Rouge, Crispy Shallot

GAME

Pan Seared Lamb Lollipops
Horseradish Crème Fraîche, Saba

Crispy Duck Rillettes
Apple Fennel Slaw



TWO-COURSE
SEATED DINNER
WITH
COMPLIMENTARY
CAKE CUTTING

SALADS

Pear, Hazelnuts, Smoked Cherries,
Aged Cheddar, Greens, Milk Chocolate Vinaigrette

Quinoa, Mixed Field Greens, Dried Cranberry,
Candied Pecans, Cranberry Vinaigrette

Grilled Red Pepper, Fennel, Red Onion,
Kalamata Olive, Little Gem Lettuce,
Balsamic Vinaigrette

Cherry Tomato Caprese, Mozzarella, Basil,
Arugula, Tomato-Balsamic Vinaigrette

SEASONAL IS SUPERB!

Ask Your Event Manager for Options!

SOUPS

Wedding Soup
Meatballs, Orzo, Aromatic Vegetables, Herbs

Roasted Butternut Squash
Maple-Cinnamon Crème Fraîche,
Pancetta, Micro Greens

Creamy Broccoli
Cheese Pastry Poof, Bacon, Crème Fraîche

Corn and Shrimp Bisque
Basil Oil, Sriracha Bavaois

ENTRÉES

GARDEN

Sweet Potato Curry
over Basmati Rice

Ricotta Gnudi
Tomato Agrodolce, Rapini, Oyster Mushrooms

Spinach and Forest Mushroom Ravioli
Porcini Cream, Parmesan

White Corn Grits
Black Beans, Corn, Tomato, Chimichurri

Sweet Potato Agnolotti
Apples, Sage, Brown Butter Egg Cream

PACKAGE PRICE:

\$90 PER PERSON

**PACKAGE
ALSO INCLUDES:**

Iced Water at Each Place Setting,
Passed Bread and House Made Butters,
and Hot Tea and Coffee Service

ENTRÉES CONTINUED

POULTRY

Parmesan Crusted Chicken Picatta
Fingerling Potatoes, Broccolini, Lemon-Caper Sauce

Pesto Roasted Chicken
Olive Oil Mashed Yukon Gold Potatoes,
Roasted Broccoli, Tomato Buerre

Coq Au Vin
Red Wine Braised Chicken Leg, Bacon,
Aromatic Vegetables, Mushrooms

Herb Roasted Half Game Hen
Olives, Leeks, White Beans, Romesco Sauce

Potato Gnocchi
Chicken Sausage, Peppers,
Parmesan Cream Sauce

Chicken Pot Pie
Braised Chicken, Root Vegetables,
Shiitake Mushrooms, Brandy Cream
Sauce, Cornmeal Biscuit

PACKAGE PRICE:

\$90 PER PERSON

HERB ROASTED HALF GAME HEN



CHICKEN POT PIE



PORK

Cocoa Braised Pork Cheeks
White Cheddar Grit Cakes,
Apple-Celeriac Slaw, Barbeque Jus

32-Hour Porchetta
Risotto Milanese, Artichokes,
Grilled Radicchio, Fennel Pollen

Smoked Pork Rib Roast
Spaetzle, Roasted Apples,
Beer-Mustard Butter Sauce

Porcini Rubbed Pork Tenderloin
Brussels Sprouts, Whipped Sweet Potatoes,
Thyme and Honey, Cider Gastrique

PACKAGE PRICE:

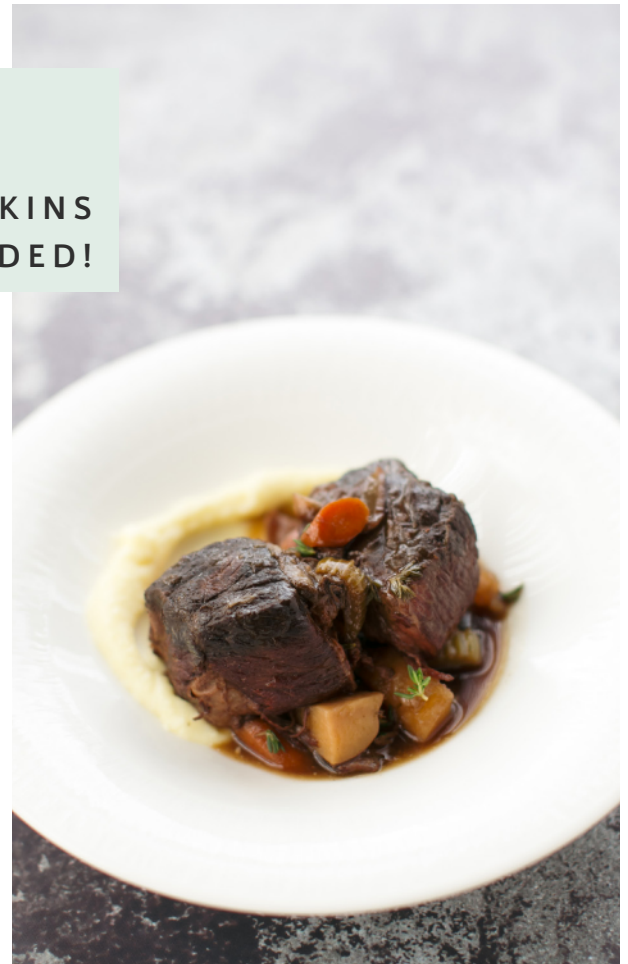
\$93 PER PERSON

WHAT ARE YOUR
LOVES & LOATHES?

Ask your event manager
for a custom menu!

Did you know?

TABLE LINENS, NAPKINS
AND CHINA ARE INCLUDED!



SEAFOOD

Cornbread Stuffed Trout
Roasted Green Beans, Kale,
Lemon Brown Butter

Grilled Swordfish
Wheatberries, Castelavetrano Olives,
Shaved Fennel, Arugula,
Tomato-Balsamic Vinaigrette

Seared Scallops
Sweet Corn Pudding,
Cajun Barbeque Sauce, Greens, Toast

Pecan-Mustard Crusted Salmon
Red Potatoes, Poblano, Sweet Corn Sauce

PACKAGE PRICE:

\$100 PER PERSON

BEEF

Beef Tenderloin
Sautéed Spinach, Crispy
Fingerling Potatoes, Sauce Diane

Prime Rib of Beef
Horseradish Mashed Potatoes,
Maque Choux, BBQ Sauce

Brick Cut Strip Steak
Crispy Fingerling Potatoes,
Glazed Baby Carrots, Brûlée Rouge

Braised Beef Pot Roast
Root Vegetables, Pommies Puree,
Red Wine Gravy

PACKAGE PRICE:

\$118 PER PERSON

* Package pricing includes service charge, but not applicable tax.

** All pricing and menus subject to change until contracted.



Allow Us to Pour
 WHEN YOUR VENUE DOESN'T PROVIDE THE BAR

PREMIUM PACKAGE

Tito's Handmade Vodka, Beefeaters Gin, Bacardi Rum, Four Roses Yellow Label, Jack Daniel's Whiskey, Black Label, Dewars Scotch, Jose Cuervo, Tequila Gold, Amaretto Disaronno, Rosé All Day, Hess Chardonnay, Matchbox Cabernet Sauvignon, Budweiser, Bud Light, O'Fallon 5-Day IPA, O'Douls, Goslings Ginger Beer, San Pellegrino and Assorted Coca Cola Products

HAVE A FAVORITE?
 Ask Your Event Manager for Pricing!

SUPER PREMIUM PACKAGE

Grey Goose Vodka, Jack Daniel's Whiskey Black Label, Bombay Sapphire, Mount Gay Eclipse Rum, Makers Mark Bourbon, Crown Royal, Johnnie Walker Black Scotch, 1800 Tequila, Amaretto, Disaronno, Red Car Rosé, Crossbarn Chardonnay, Cross Forks Creek Cabernet Sauvignon, Budweiser, Bud Light, O'Fallon 5-Day IPA, O'Douls, Goslings Ginger Beer, San Pellegrino and Assorted Coca Cola Products

	PREMIUM	SUPER PREMIUM
1 Hour:	\$15.00	\$20.00
2 Hours:	\$21.00	\$27.00
3 Hours:	\$27.00	\$35.00
4 Hours:	\$35.00	\$42.00
5 Hours:	\$39.00	\$50.00

PREMIUM LIMITED BRAND PACKAGE

Rosé All Day, Hess Chardonnay, Matchbox Cabernet Sauvignon, Budweiser, Bud Light, O'Fallon 5-Day IPA, O'Douls, Goslings Ginger Beer, San Pellegrino and Assorted Coca Cola Products

3 Hours: \$25.00
 4 Hours: \$29.00
 5 Hours: \$33.00

Additions

DINNER WINE SERVICE

PREMIUM BRAND
 \$9.50 per person

SUPER PREMIUM
 \$13.50 per person

MOSCOW MULE
 Vodka, Spicy Ginger Beer, Lime Juice, Lime, Fresh Mint
 Served in Copper Mule Mug
 \$7.50 per person (plus deposit)

CHAMPAGNE TOAST

\$4.00 per person

Non-alcoholic is available as a substitute

* Bartender Ratio - 1 per 60 guests
 ** Bar pricing before 24% service charge, glassware rental and applicable taxes.