Barbeque
An Introduction to your Catering Team

EVENT MANAGER
23 CITY BLOCKS CATERING
Meghan Wilkey

CORPORATE EXECUTIVE CHEF
23 CITY BLOCKS HOSPITALITY GROUP
Nick Miller

EVENT MANAGER
23 CITY BLOCKS CATERING
Sloane Simmons

EXECUTIVE SOUS CHEF
23 CITY BLOCKS HOSPITALITY GROUP
Brad Bardon

EVENT MANAGER
23 CITY BLOCKS CATERING
Stephanie Wigginton

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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

DIRECTOR OF EVENTS
23 CITY BLOCKS CATERING
Casey O’Brien
BUILD YOUR OWN PACKAGE WITH THE FOLLOWING:

Hour Based Bar Level Options

Three Tray Passed Hors d’oeuvres

Select Your Level of BBQ plus dessert if you’re into that...

Full Service by Our Uniformed Staff (one per 30 guests)

Table Linens and Napkins

all pricing before 24% service charge and tax | pricing based on minimum of 100 guests tastings available for additional price | all pricing subject to change until contracted
Tray Passed Hors D’oeuvres

SELECT THREE TO BE PASSED DURING YOUR COCKTAIL HOUR FOR $13.50 PER PERSON

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

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
**P O R K**

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

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**B E E F**

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

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**G A M E**

Pan Seared Lamb Lollipops  
Horseradish Crème Fraîche, Saba

Crispy Duck Rillette  
Apple Fennel Slaw
Barbeque Stations

Sweet, Salty, Smokey or Slathered. Sandwich Style or Straight Up. No matter your preference, our barbeque is a crowd favorite that can and will please every palate. It’s the perfect option to keep your guests full, including selections that are familiar and fun, but there’s no checkered table cloths or aluminum pans here. We believe that just because the food is more casual doesn’t mean that the service or presentation should be. Your ribs will be fall-off-the-bone tasty while your service is top-notch, but don’t worry, we won’t judge when you lick those fingers. Its barbeque done the 23 City Blocks way.

**Build Your Barbeque**

<table>
<thead>
<tr>
<th>Protein Choices + Sides</th>
<th>Price Per Person</th>
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<tbody>
<tr>
<td>1 Protein + 3 Sides</td>
<td>$12</td>
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<tr>
<td>2 Proteins + 3 Sides</td>
<td>$15</td>
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<tr>
<td>3 Proteins + 3 Sides</td>
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**First Tier**

- Chicken Sausage
- Hot Kielbasa
- Pulled Pork
- Shredded Chicken
- Turkey Breast
- Beef Brisket

**Second Tier**

- Beef Ribs
- Saint Louis Style Ribs
- Whole Chicken

**Additional $2 Per Person**

**Third Tier**

- Lamb Shoulder
- Cobia
- Salmon
- Crown Roast of Pork

**Additional $6 Per Person**
SELECT THREE SIDES
INCLUDED IN PRICE

- Cole Slaw
- Smashed Potato Salad
- Mac N Cheese
- Bacon Braised Greens
- Cornbread
- Baked Beans
- House Made Potato Chips
- Mixed Field Greens Salad
- House Made Dressing Choices: Green Goddess and Balsamic Tomato Vinaigrette

HOUSE SMOKED PULLED PORK

ADD ON A SWEETS STATION

Select Three:
- S’mores Torte
- Red Velvet Whoopie Pies
- Salted Caramel Cheesecake with Pretzel Crust
- Blueberry, Cherry or Apple Cobbler Hand Pies
- Chocolate Chip Skillet Cookie with Vanilla Ice Cream

ADDITIONAL $9.50 PER PERSON

PACKAGE ALSO INCLUDES

Select Three House Made Barbeque Sauces:
- Alabama White, Carolina,
- Country Mustard, Smokey Sweet Onion,
- Dark Chocolate, Kansas City Style,
- Raspberry White Chocolate Mustard

- House Made Pickles
- House Made Buns and Rolls
- Pre-Set Iced Water


**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

**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

**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.

Additions

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<tr>
<th>Premium</th>
<th>Super Premium</th>
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<tr>
<td>1 Hour:</td>
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<tr>
<td>2 Hours:</td>
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<td>3 Hours:</td>
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<td>4 Hours:</td>
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<td>5 Hours:</td>
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**Have a Favorite?**
Ask Your Event Manager for Pricing!