



# CATERING MENU

## APPETIZERS

NUMBER OF GUESTS:	10-20	25-40		
<b>BYO TEXAS FRITO PIE</b> - Fritos, chili con carne, New York Aged Cheddar, diced sweet onions, Piper's Pickled Peppers and sour cream	70	135		
<b>MAC-N-CHEESE</b> Crowd favorite	60	115		
Add Fresno Peppers	5	10		
Add Bacon	15	25		
<b>BUFFALO CHICKEN DIP</b> - Served with baguette, carrots and celery	60	115		
<b>CHILI CON CARNE</b> - Texas-style certified Angus steak chili without beans, served with New York aged cheddar, diced sweet onions, and sour cream	55	105		
<b>CRAFT BEER FONDUE</b> - New York aged cheddar dip spiked with Omission lager served with baguette, soft pretzel bites, carrots, celery	70	135		
<b>CRUDITE AND CHEESE</b> - Carrots, celery, cucumber, fresno peppers, green peppers, house made croutons, Cheddar, Muenster, Goat & fresh cheese curds. Taven mustard and Rosemary Buttermilk	65	125		
<b>GRAVY &amp; BISCUITS</b> - Housemade biscuits covered in white pepper gravy	55	100		
<b>HOUSE SALAD</b> - Butter lettuce and spinach with tomatoes, carrots, sweet onions, cucumbers, and house croutons served with your choice of dressing (huckleberry vinaigrette, Maytag bleu cheese, rosemary buttermilk, Vermont maple, balsamic vinaigrette)	50	95		
<b>BREWER'S HILL SALAD</b> - Butter lettuce topped with hard-boiled egg, bacon, tomatoes, cucumber, New York aged cheddar, peas and rosemary buttermilk dressing	65	125		
<b>ASSORTED PRETZEL PIES</b> - Traditional, Chili n Cheese, Buffalo Chicken, Meat Lovers, Philly, Vermont and Veggie	60	110		
<b>NUMBER OF PIECES:</b>	<b>25</b>	<b>50</b>	<b>75</b>	<b>100</b>
<b>BUFFALO CHICKEN WINGS</b> served with celery, carrots, rosemary buttermilk or bleu cheese (choose sauce: Buffalo, BBQ, Old Bay)	45	85	125	165
<b>BBQ MEAT "LOAF" BALLS</b> (2 oz)	65	125	185	245
<b>CHICKEN TENDERS</b> Crispy chicken served with carrots, celery, and choice of dipping sauce (Buffalo, Maytag bleu cheese, rosemary buttermilk, or Vermont maple mustard)	50	95	140	185
<b>ST. LOUIS TOASTED RAVIOLI</b> Cheese ravioli battered in Italian breading then fried, served with Huck's marinara	50	95	140	185
<b>BLACK AND TAN ONION RINGS</b> - served with choice of dipping sauce (Fresno aioli, Bleu cheese, rosemary buttermilk, or Vermont maple mustard)	40	75	110	145

## SANDWICHES PRICED PER GUEST. *Minimum order 10*

Served with Utz Chips. Platters will be built with your selections.

**PHILLY CHEESE STEAK** Shaved certified Angus, craft beer fondue, fried onions, 9 inch hoagie rolls. \$13 Add Fresno aioli or Horseradish Aioli + \$1/per person

**GRILLED CHICKEN** - Marinated Chicken, lettuce, tomato, buffalo sauce, mayo \$10

Add New York Aged Cheddar + \$1/per person. Add Fresno aioli + \$1/per person

**BYO HOT BEEF** - Seasoned roast beef soaked in juices, giardiniera hot peppers, sweet green peppers, 9 inch hoagie rolls. \$11 Add New York Aged Cheddar + \$1/per person. Add Fresno aioli + \$1/per person

**SALMON BLT** - Broiled lemon-pepper salmon, bacon, lettuce, tomato, classic tarter, farmhouse white bread \$14

**CLASSIC BLT** - Farmhouse white, with bibb lettuce, bacon, tomato. Served with mayo on the side. Add Fresno aioli or Horseradish Aioli + \$1/per person \$9

**VEGGIE MELT** - Griddled farm white, New York aged Cheddar, Muenster, mushrooms, tomato, caramelized onions, fresno peppers. Add BBQ + \$1/per person \$9

**GRILLED CHEESE** - Griddled farm white, New York aged Cheddar, Muenster, tomato and bacon. \$9 Add BBQ + \$1/per person

**ROAST BEEF DELI** - Shaved roast beef topped with lettuce and New York Aged Cheddar served on a potato kaiser. Tomato and mayo served on the side. \$9 Add Fresno aioli or Horseradish Aioli + \$1/per person

**FRIED CHICKEN AND BISCUIT** - Fried Breaded Chicken tenders served on a home-made biscuit. Served with mayo, black raspberry marmalade and Vermont maple dressing. \$10

**PORTABELLA** - Marinated portabella, roasted red peppers, goat cheese and fresno aioli on Potato Kaiser \$10

## MAINS PRICED PER GUEST. *Minimum order of 10 per style*

**BYO NEW YORK CHICKEN AND WAFFLE** House-battered crispy chicken, savory New York aged cheddar & herb waffle, white pepper gravy and huckleberry maple syrup \$12

**BYO HOT SANDWICH BAR** Biscuits and Potato Kaisers served with chicken fingers, BBQ Pork, Sliced Roast Beef in Au jus, Portabella Mushrooms served with a variety of sauces including fresno aioli, horseradish aioli, BBQ, Buffalo and ranch and toppings including cole-slaw, tomato, lettuce and onions \$12

**ORANGE COUNTY TUNA** Citrus-marinated Ahi tuna seared rare \$14

**BBQ MEATLOAF** Homemade meatloaf with a BBQ based sauce- \$12

## A LA CARTE SIDES

\$3.5 per Guest

**YUKON GOLD POTATO SALAD**

**PASTA SALAD**

**WARM BISCUIT WITH BUTTER**

**ROASTED YUKON GOLD POTATOES**

**MASHED POTATOES**

**FLASH FRIED BRUSSELS SPROUTS (plain or maple bacon)**

## DESSERT TRAYS

\$2 per Guest

**Cookies, Brownies and Fried Twinkies**

## BEVERAGES

**BOTTLES OF WATER \$1**

**SOFT DRINK CANS \$1**

*NORMAL ASSORTMENT*

COKE, DIET COKE, COKE ZERO, PEPSI, DIET PEPSI, SPRITE

*UPON REQUEST WACKY ASSORTMENT*

ORANGE CRUSH, GRAPE CRUSH, ROOTBEER, DR. PEPPER, DIET DR. PEPPER

**LEMONADE & ICE TEA \$1**

**YOO-HOO CAN \$2**

**ICE SPARKLING WATER \$2**

*ASSORTED FLAVORS*

## OFF-PREMISE CATERING INFORMATION

6% food sales tax will be added

10% delivery fee will be added

18% Gratuity and Management fee will be added to staffed events

## IT'S OUR GOAL TO MAKE YOUR EVENT A SUCCESS!

Please ask any and all questions you may have. We will work with you to create a menu for any situation or budget.

## HUCK'S AMERICAN CRAFT

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**BEST CONTACT:**

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Talk to you soon!