



## Hop Valley Catering Menu

### Appetizers A La Carte

- **Hot Wings \$100 (serves 20-25 people)**

Buffalo, BBQ, Strawberry Mango Habanero, Lemon Pepper - Served with Ranch and Bleu Cheese Dressing

- **Meatballs \$90 (serves 20-25 people)**

Choice of Marinara or BBQ sauce - Served with Slider Buns

- **Seasonal Vegetable Platter with Dip \$75 (serves 20-25 people)** GF/Vegetarian/Vegan sub hummus

Assorted crudité served with hummus and our house creamy dill dip

- **Seasonal Fruit Platter \$100 (serves 20-25 people)** GF/Vegetarian/Vegan

Assorted Fresh Fruits

- **Assorted Pinwheel Wraps \$100 (serves 20-25 people)**

Choose one type per tray

- ❖ Turkey & Bacon with Chipotle Mayo
- ❖ Roast Beef & Cheddar with mustard aioli
- ❖ Ham & Swiss with mustard
- ❖ Hummus, cucumber, & sundried tomatoes Vegetarian

- **Pretzel Bites \$80 (serves 20-25 people)** Vegetarian without beer cheese

Giant soft pretzels cut into bite-sized pieces – Served with beer cheese soup, gouda cheese sauce and stoneground mustard

- **Garlic Knots \$125 (serves 20-25 people)** Vegetarian

Mozzarella filled dough, baked, tossed with garlic butter and topped with parmesan and basil - Served with marinara.

## **PIZZA BAR** \$25 per person

- **Pizza**

16" pizzas

- ❖ Vegetarian- Pesto sauce, red onions, spinach, roasted garlic, black olives, mushrooms and roasted red peppers
- ❖ Meat- House made marinara sauce, bacon, Italian sausage, pepperoni, and salami
- ❖ Pepperoni- House made marinara sauce, roasted garlic and pepperoni
- ❖ Chicken Bacon & Ranch- House made white sauce, chicken, bacon, red onions, ranch
- ❖ Caprese – Olive oil base, fresh mozzarella, sliced tomatoes, basil, balsamic reduction drizzle

- **Salad**

- ❖ Caesar Salad- Chopped romaine, croutons, shredded parmesan, house-made Caesar dressing (fried or grilled chicken optional)
- ❖ Garden Salad- Mixed greens, cucumbers, cherry tomatoes, red onions, carrots- served with ranch, bleu cheese and balsamic vinaigrette

- **Garlic Knots**

Mozzarella filled dough, baked, tossed with garlic butter and topped with parmesan and basil- Served with marinara.

## **TACO BAR** \$35 per person

- Carnitas , Blackened Chicken and Ground Beef
- Elote Salad
- Pinto Beans (can be made vegetarian upon request)
- Spanish Rice
- House fried Tortilla Chips with fresh Salsa and Guacamole
- Taco Shells Hard corn, soft corn and flour

## **PASTA BAR** \$35 per person

- Spaghetti
- Marinara
- House made Meatballs
- Fettuccine
- Alfredo Sauce
- Grilled Chicken
- Caesar Salad
- House Garlic Bread

## **Desserts**

**Cookie Platter \$50** (serves 20-25 people)

**Brownie Platter \$60** (serves 20-25 people)