4Hands Catering Menu

Salads

Mixed Greens

Mixed Greens, Cheese, Balsamic Vinaigrette 1 buffet tray - \$33 (10 – 20 people)

Seasonal (gf)

Mixed Greens, Glazed Nuts, Roasted Seasonal Vegetable, Cheese, Balsamic Vinaigrette 1 buffet tray - \$55 (10 – 20 people)

Chopped (gf)

Romaine, Pickled Green Tomato, Avocado, Tomato, Egg, Bacon, Cheese, Ranch Dressing 1 buffet tray - \$70 (10 – 20 people)

Add chicken or brisket

1 buffet tray - \$90 (10 – 20 people)

Appetizers

Chips with Remoulade

Cajun Seasoned Potato Chips with Remoulade – Cajun Mayonnaise 1 buffet tray - \$30

Fries (10-15 ppl)

1 buffet tray - \$35

- + Cheese \$15
- + Poutine Style \$21

Fried Pickles (10-20 ppl)

Battered and fried pickles served with a Cajun Mayonnaise Buffet tray - \$50

Veggie Tray (10-15 ppl) (gf,ve)

Choice of Ranch or Blue Cheese 1 buffet tray - \$50

Fruit Tray (10-15 ppl) (gf,ve)

Served with Yogurt sauce

1 buffet tray - \$65

4Hands Catering Menu

Companion Pretzels & Dip.

Mustard & Pretzel

Mustard sauce served hot.

1 buffet tray (10 Pretzels cut in thirds)
\$25 (8 – 15 people)

Nacho Sauce & Pretzel

Nacho Sauce served hot 1 buffet tray (10 pretzels cut in thirds) \$65 (8-15 ppl)

Rarebit Dip & Pretzel (gf)

A Combination of beer, cheese & mustard and served hot.

1 buffet tray (10 Pretzels cut in thirds)

\$65 (8 – 15 ppl)

Smoked Whitefish Dip & Pretzel

Contains smoked whitefish, sour cream, cream cheese and served cold. 1 buffet tray (10 Pretzels cut in thirds) \$75 (8 – 15 ppl)

Wings.

Buffalo Wings

Fried wings tossed in a buffalo sauce served with ranch or blue cheese upon request. Dozen \$18

Buffalo Cauliflower (ve)

Fried Cauliflower tossed in a buffalo sauce served with ranch or blue cheese upon request ½ pan \$40 (10-15 ppl)

4Hands Catering Menu

Sliders. (individual)

Frisco Sliders

Smash ground beef patties topped with cheddar cheese and thousand island dressing on toasted sourdough. (10 minimum) \$5

Fried Bologna Sliders

(10 minimum) \$5

Nashville Hot Fish Sandwich Sliders

(10 minimum) \$5

Slider Meals \$12 per person

2 sliders, served with chips

*Must be same sliders

Nacho Bar. (Individually priced)

Served with cajun potato chips, salsa, and sour cream.

Cheese - \$8 (gf, ve)

Beef + \$4, Pork + \$5, Chicken + \$5

Nacho Tray (20ppl) - Hotel Pan on Warmer

Served with cajun potato chips,, salsa, and jalapenos

Cheese \$50,

- + Add beef (3lbs) \$35
- + add chicken (3lbs) 35

BBQ (per pound) *BBQ menu must be finalized 14 days prior to the event

Served with Buns and BBQ Sauce

Brisket \$22, Pulled Pork \$18, Pulled Chicken \$18

Sides:

Potato Salad: 1 quart \$12/1 gallon \$30

Coleslaw: 1 quart \$12/1 gallon \$30

Beans: 1 quart \$14/1 gallon \$35

BBQ Package (per person) - 10 minimum

1 protein + 1 side = \$14

2 protein + 2 side = \$17

3 protein + 3 side = \$19