

catering menu shareables

Antipasto Platter \$99 Serves up to 10

Chef's assortment of cured meats and cheeses, served with pickles, olives, jam and whole grain mustard

Jumbo Pretzel Bites \$55 Serves up to 10

Locally baked pretzels, served with whole grain honey mustard and Old Town Lager beer cheese

Twice Cooked Wings \$65 Serves up to 7 (25 ct)

Tossed with your choice of buffalo, korean bbq, garlic parmesan, or Old Bay, served with ranch

Fried Cauliflower \$65 Serves up to 7

Tossed with your choice of buffalo, korean bbq, garlic parmesan, or Old Bay, served with ranch

Brussels Sprouts \$45 Serves up to 10

Brown sugar, fish sauce, sesame seeds, fresno chilis, crispy shallots

Loaded Fries \$67 Serves up to 7

Fries, beer cheese, bacon, green onions

Buffalo Fries \$67 Serves up to 7

Fries, buffalo fried chicken, blue cheese crumbles, pepper jack, ranch, scallions, chives

Cheese Curds \$48 Serves up to 10

Served with warm marinara

Fries \$32 Serves up to 10

catering menu mains

Pizzas

Serves up to 4 (12 square slices)

Cheese	\$32
Mozzarella provolone blend, tomato sauce, pecorino	
Pepperoni & Hot Honey	\$38
Mozzarella provolone blend, tomato sauce, crispy pepperoni, ricotta, hot honey	
White Pie	\$34.50
Mozzarella provolone blend, garlic, ricotta, calabrian chili	
Veggie	\$34.50
Mozzarella provolone blend, tomato sauce, cremini mushrooms, spinach, caramelized onions, watercress	
IZZI's Supreme	\$39
Mozzarella provolone blend, tomato sauce, bacon, sausage, pepperoni, red & green peppers, caramelized onions, pecorino	

Sliders

By the dozen

OG Chicken	\$54
Korean Chicken	\$59
Nashville Chicken	\$59
OG Smash Burger	\$66
Impossible Smash Burger	\$85

Salads

Serves up to 12

Mixed Greens	\$44
House greens mix, seasonal vegetables, champagne vinaigrette	
Lemon Garlic Kale	\$48
Shredded kale, lemon garlic dressing, grana padano, brioche breadcrumbs, pumpkin seeds	

catering menu brunch mains

Granola & Honey Yogurt Parfait \$59.99 Serves up to 10

Wildflower honey-sweetened greek yogurt, pumpkin seeds, seasonal fruit compote, mint.

Dutch Baby Pancake \$59.99 Serves up to 6

Choice of seasonal fruit or chocolate chips. Served with maple syrup, and whipped cream.

Avocado Toast \$69.99 Serves up to 10

Toast, sliced avocado, extra virgin olive oil, sea salt, sunny fried egg, chili flake, arugula, cracked black pepper, pecorino romano, vin cotto.

Spinach, Mushroom & Mozzarella Frittata \$35.99 Serves up to 6

Fluffy local eggs, roasted spinach and cremini mushrooms, mozzarella and provolone, topped with hollandaise and garnished with dressed greens. Served with freshly baked flat bread.

Eggs in Purgatory \$35.99 Serves up to 6

Two eggs baked in spicy tomato sauce, with calabrian chilis, caramelized onions, red and green peppers. Topped with pecorino and grana padano. Served with freshly baked flat bread.

catering menu **brunch & dessert**

Breakfast Buffet Items

Scrambled Eggs (serves up to 6).....\$24.99

Applewood Smoked Bacon (serves up to 6).....\$25.99

Seasoned Brunch Fries (serves up to 6).....\$19.99

Buttered Texas Toast (12 pieces).....\$13.99

Egg & Cheese Sliders (1 dozen, add bacon +\$12).....\$42.99

Fluffy scrambled eggs, american cheese, dressed greens, hollandaise, on parker house rolls.

Bacon, Egg, & Cheese Pizza (serves up to 12).....\$38.99

White sauce, mozzarella, provolone, cheddar, three eggs, applewood smoked bacon, green onion.

Bomboloni \$29.99 Serves up to 10

Made-to-order sourdough donuts, tossed in cinnamon sugar, topped with caramel and chocolate sauce.

Mini Brownie Sundaes \$42.99 Serves up to 6

Oven warmed brownie, vanilla bean gelato, whipped cream, sprinkles, chocolate sauce, and a cherry