

ALE'S KITCHEN

CATERING 2025

BAR SNACKS

CRISPY ASIAN RIBS

(WITH MOGWAI TERIYAKI, GREEN ONION, SESAME SEEDS)

FRIED CHICKEN WINGS

(WITH RANCH DRESSING)

BACON WRAPPED PRETZEL BITES

(WITH HOT HONEY)

FRIED CHICKEN TENDERS

(WITH RANCH DRESSING)

FRESH CORN CHIPS AND SALSA HOUSE

MADE BBQ CHIPS

FRESH CUT FRIES

VEGGIE TRAY

(WITH RANCH DRESSING)

HOUSE SALAD

(WITH RANCH DRESSING)

MINI QUICHE

VEGETABLE EGG ROLLS

MAINS

GRILLED CHICKEN

DRUMSTICKS AND THIGHS

SMOKED PORK SHOULDERS

SMOKED BEEF BRISKET

FRIED CHICKEN WINGS

GRILLED PORK TENDERLOIN

SIDES

HERB ROASTED POTATOES

MACARONI & CHEESE

CREAMY SLAW

SPICY SLAW

HOUSE SALAD

*DINNER ROLLS & HOUSE MADE BBQ SAUCE INCLUDED

PIZZAS ALSO AVAILABLE

BIG MEATY, SAUSAGE, PEPPERONI AND CHEESE OPTIONS

MAIN COURSE

(CHOOSE 1)

AIRLINE CHICKEN

HERB-MARINATED AIRLINE CHICKEN BREAST WITH CRISPY SKIN, ROASTED TO PERFECTION AND SERVED WITH A RICH, VELVETY PAN JUS AND FRESH HERBS

GRILLED SIRLOIN STEAK TIPS

JUICY GRILLED SIRLOIN STEAK TIPS, PERFECTLY SEARED WITH A CHARRED CRUST, ACCOMPANIED BY A RED WINE REDUCTION SAUCE, GARNISHED WITH CARAMELIZED ONIONS

PAN-SEARED SALMON

LIGHTLY SEASONED SALMON FILLET, PAN-SEARED TO CRISPY PERFECTION AND DRIZZLED WITH CITRUS HONEY GLAZE

SALAD

(CHOOSE 1)

MIXED GREENS

FRESH MIXED GREENS WITH CHERRY TOMATOES, CUCUMBER, AND RED ONIONS SERVED WITH A CHOICE OF BALSAMIC VINAIGRETTE, RANCH, OR LEMON VINAIGRETTES

CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED WITH PARMESAN CHEESE, CRUNCHY CROUTONS, AND CAESAR DRESSING

SIDE DISHES

(CHOOSE 2)

GARLIC MASHED POTATOES

CREAMY MASHED POTATOES INFUSED WITH ROASTED GARLIC AND BUTTER

SEASONAL ROASTED VEGETABLES

A COLORFUL MEDLEY OF SEASONAL VEGETABLES SUCH AS CARROTS, ZUCCHINI, AND BELL PEPPERS, ROASTED TO TENDER PERFECTION WITH OLIVE OIL, ROSEMARY, AND THYME

WILD RICE PILAF

FRAGRANT WILD RICE BLEND SAUTÉED WITH ONIONS, CELERY, AND FRESH HERBS AND FINISHED WITH A TOUCH OF BUTTER FOR EXTRA RICHNESS

DESSERT

(CHOOSE 1)

MINI CHEESECAKE

INDIVIDUAL MINI CHEESECAKES WITH A BUTTERY GRAHAM CRACKER CRUST, VANILLA, CHOCOLATE, STRAWBERRY, LEMON CREAM, SALTED CARAMEL WITH CANDIED HAZELNUTS

CHOCOLATE CHIP BROWNIES

FUDGE BROWNIES WITH PURE MELTED CHOCOLATE, SEMI SWEET CHOCOLATE CHIPS, RASPBERRY COULIS AND CHOCOLATE SAUCE