CULINARY DROPOUT CATERING

STARTERS *serves 5*

SOFT PRETZELS & PROVOLONE FONDUE 37
sea salt

WAGYU PIGS IN A BLANKET 39
honey mustard crème fraîche

HOT WINGS 57
buffalo sauce, honey, mustard seed, shaved carrots & celery, parmesan

WHIPPED FETA & TAHINI DIP 48
grilled strawberry, apricot preserve, pistachio crunch, grilled ciabatta

CRISPY BRUSSELS SPROUTS 42
gochujang, mint, cilantro

WHITE TRUFFLE DEVILED EGGS 35
crispy prosciutto, chive

EPISODE 163
THE SLICER 70
prosciutto, soppressata, aged cheddar, mozzarella, pimento cheese, marinated olives, asparagus, deviled eggs, grilled ciabatta

SALADS *serves 5*

(ADD CHICKEN 20, STEAK* 30, SALMON* 30, OR SHRIMP 30)

HOUSE SALAD 32
grape tomato, cucumber, heirloom carrot, parmesan, buttermilk ranch

ASIAN CRUNCH 38
purple cabbage, avocado, sesame, roasted cashew, fresno, dried mango, thai curry vinaigrette

CLASSIC CAESAR 38
toasted cheese croutons

STRAWBERRY & SPINACH 38
golden raisin, snap pea, goat cheese, farro, garden herbs, smoked almond, poppyseed vinaigrette

CHOPPED CHICKEN 47
avocado, bacon, heirloom tomato, white cheddar, deviled egg, bacon bbq ranch

SANDWICHES *serves 5*

TURKEY PASTRAMI 87
pretzel roll, swiss, coleslaw, 1000 island

THE M.A.C. BURGER* 92
double cheeseburger, onion, lettuce, pickle, 1000 island

THE PUB BURGER* 97
havarti, bacon, mayo, house bbq sauce

ENTRÉES *serves 5*

36-HOUR PORK RIBS 97
bacon, jalapeño, bbq sauce, macaroni & cheese

MA...THE MEATLOAF!?! 72
broccolini, smashed potato, gravy

FRIED CHICKEN 77
smashed potato, gravy, coleslaw

SPICY VEGAN CURRY 67
griddled sweet potato, eggplant, snap pea, bok choy, shiitake mushrooms, black rice

ROASTED SALMON* 97
sweet corn, toasted couscous, heirloom tomato & caper relish

CRUNCHY CHICKEN TACOS 67
queso oaxaca, refried black bean, roasted corn slaw, salsa borracha

SPICY RIGATONI 77
chicken sausage, roasted mushroom, spinach, calabrian panna, pecorino bread crumb

KOREAN STYLE RIBEYE* 100
forbidden rice, zucchini, mushroom, ginger chili sauce

SIDES 22 *serves 5*

SMASHED POTATOES AND GRAVY | CHARRED CORN FREGOLA "RISOTTO"
COLESLAW | MACARONI & CHEESE | GRILLED ASPARAGUS
BUTTERMILK BISCUITS | CRUSTY BREAD, GARLIC OIL & BALSAMIC

ENHANCEMENTS *serves 5*

CHEESE PIZZA 22
provolone, havarti, mozzarella cheese, parmesan, di napoli tomato & lots of fresh basil

PEPPERONI & ITALIAN SAUSAGE PIZZA 23
di napoli tomato, mozzarella cheese

BLACK TRUFFLE MUSHROOM PIZZA 24
smoked onion alfredo, mozzarella cheese, arugula

DESSERTS

MONKEY BREAD 57 *serves 5*
cinnamon apple brioche & chantilly cream

MISSISSIPPI MUD PIE 62 *whole pie, serves 8*
chocolate ganache, espresso fudge, whipped cream, toffee crunch

DRINKS

UNSWEET TEA OR LEMONADE 20
per gallon

$100 MINIMUM ORDER / 24 HOUR NOTICE REQUIRED
MISCELLANEOUS: DISPOSABLE CHAFING DISH $10

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 12.25% service charge applies to all catering orders.