

C U L I N A R Y D R O P O U T C A T E R I N G

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

CRISPY BRUSSELS SPROUTS 42
gochujang, mint, cilantro

SUSHI TRIO 62
california roll, rainbow roll*,
shrimp tempura crunch

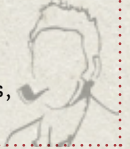
WHIPPED FETA & TAHINI DIP 48
fresh pomegranate seed, apricot preserve,
pistachio crunch, grilled ciabatta

PROSCIUTTO DEVILED EGGS 35

EPISODE 163

THE SLICER 70

chef's selection of thinly sliced meats,
cheese & snacks



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

BUTTERNUT SQUASH & KALE 38
bartlett pear, ancient grains, date, pistachio, toasted mulberry, white cheddar, maple tahini 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
butternut squash, toasted couscous, garden herb pesto, crispy brussels sprouts

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

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

SIDES 22 *serves 5*

**SMASHED POTATOES AND GRAVY | BUTTERNUT SQUASH RISOTTO
COLESLAW | MACARONI & CHEESE | GRILLED ASPARAGUS
BUTTERMILK BISCUITS | CRUSTY BREAD, GARLIC OIL & BALSAMIC**

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.

CULINARY DROPOUT



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CATERING

Culinary Dropout brings the good times straight to your crew—no dress code, no rules, just great food. From crave-worthy burgers and wings to crowd-pleasing salads and sandwiches, our packages are built for hanging out and digging in. We make it easy, delicious, and totally hassle-free so you can focus on having fun instead of playing host. Call any of our locations— we'll help you pick the perfect setup.

