
CATERING MENU

FROM THE BAR



CAFE BREAKFAST - \$9/per person

coffee, fruit, juice, and pastries

DRINK TICKETS - \$8.80 (*includes \$1 tip for the bar*) See Drink Ticket Menu

MOCKTAILS (50 oz -10 servings) - \$30

Dragon fruit punch, strawberry lemonade, tropical breeze (passionfruit, coconut, pineapple, lime)

LA MICHOACANA

TACOS

Chicken - 5.22, Shrimp - 5.39, Steak - 5.28, Salmon - 5.39, Veggie (mushroom) - 4.68

QUESADILLAS (10 inch tortilla)

Cheese - 11, Chicken - 15.95, Steak - 16.28
Mushroom Spinach - 13.20

CHIPS AND SALSA - \$4.40/per person

BLAZIN CRAFT

WINGS

6 - \$13.19 50 - 79.2
12 - 20.89 75 - 115.5
18 - 27.49 100 - 152.72

BBO - BUFFALO - GARLIC PARM

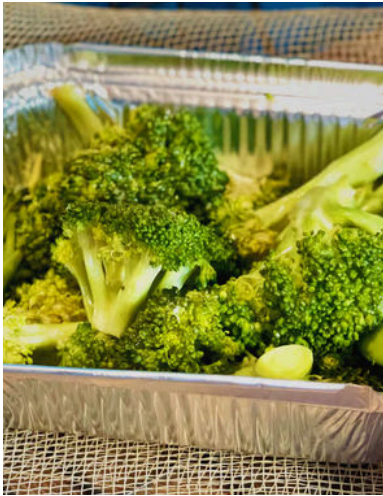
HONEY GARLIC JAMAICAN JERK - SWEET CHILI

TERIYAKI - LEMON PEPPER - OLD BAY - PLAIN

CHICKEN TENDERS AND FRIES (2 tenders) - \$11



CATERING MENU



BIG FISH

MAIN CATCH

CRAB CAKES - 1 DOZEN - \$75.90

PEEL AND EAT SHRIMP - 1 DOZEN - \$28.40

BLACKENED SALMON - \$5.50

4 oz per serving

CRABCAKE SLIDER - \$7.75

2oz jumbo lump, lettuce, tomato, pickles, remoulade sauce

BLACKENED GROUPER SLIDER - \$6.50

2oz grouper patty, cooper cheese, lettuce, tomato, caramelized onion, pickles, secret sauce

SIDES (priced per serving)

MAC AND CHEESE - \$8.25

RED RICE - \$5.50

GARLICKY STEAMED BROCCOLI - \$3.85

CAJUN SLAW - \$4.40



APPETIZERS (1 serving per order):

CATFISH NUGGETS AND BROCCOLI - \$10.45

Southern-fried catfish served with broccoli and tartar sauce

CHEDDAR JALAPEÑO HUSH PUPPIES - \$7.70

House made with cheddar, jalapeño, scallions with side of comeback sauce

CRISPY CALAMARI (5 SERVING LIMIT) - \$14.30

Fried to perfection with choice of house made sauce

SAUCES

Tartar, Comeback, Cajun Remoulade,
Roasted Garlic Habanero

