

Easy Tiger

CATERING



APPETIZERS

Pretzels \$30 PER DOZEN

Beer Cheese \$32 PER QUART / SERVES 25

Lager, Sharp Cheddar, Garlic

Brooklyn Lager Mustard \$16 PER QUART / SERVES 25

Chex Mix \$35 / SERVES 20

Chex, Peanuts, Pretzel Sticks, Potato Sticks, Cheez-Its, Dill

Meat & Cheese Spread* \$8 PP

Antonelli's Cheese & Housemade Selection of Meats, served with Easy Tiger Bread

SALADS & SIDES

\$3 PP EACH

Seasonal Salad*

Seasonal Preparation

Cucumber Tomato Salad*

Red Onion, Dill, Vinegar, Agave

Potato Salad*

Pickle, Onion, Celery, Mayo, Dill

Sauerkraut*

Green Cabbage, Salt

Kale & Pastrami*

Onion, Jalapeño, Lemon, Fennel

SANDWICHES

Sandwiches will be cut into bite-sized pieces
so that guests can sample a variety!

\$8 PP EACH

Smoked Turkey

Pain au Levain, Avocado, Chimichurri, Radish, Roasted Jalapeño Aioli

Roast Beef

Sourdough, Sour Cream Horseradish

Avocado Radish

Ciabatta, Chimichurri



SAUSAGES & CURED MEATS

\$8 PP EACH

Cajun Chicken Sausage*

Chicken, Pork, Red Bell Pepper with Creole Cream Cheese, Chow Chow Relish

Classic Bratwurst

Pork, Veal with House Mustard, Kraut

Garlic Sausage*

Beef, Garlic with Bourbon-Bacon Relish, House Mustard

Corned Beef*

DESSERT

Cookies \$3 EACH

Chocolate Chip, Bengal Spice

Pastries \$2.75 - \$3.50 EACH

Croissant, Pain au Chocolat, Almond Croissant, Cinnamon Knot, Tiger Claw

EASY TIGER EXPERIENCE

*Pretzels, Beer Cheese, Mustard, Chex Mix,
Sandwiches & Sausages, Potato Salad,
& Cucumber Tomato Salad!*

\$35 PP

*Vegan options are available; please inquire for details. * Can be made gluten free upon request.*

LIBATIONS (INQUIRE FOR PRICING)

Beer & Wine

Beer, Red Wine, White Wine, & Sparkling Wine

Beer, Wine, & Spirits

Beer, Red Wine, White Wine, Sparkling Wine, & Spirits

Add Signature Cocktail

Cool as a Cuke | Easy Shandy
(includes Beer, Wine, & Spirits package)

Whiskey Bar

Our team will customize an interactive whiskey bar for your guest experience!

Cicerone Selection

Elevate your beer experience with a wider selection of local and national craft beers!

Sommelier Selection

Have our Master Sommelier select special wines that will pair perfectly with your event!

All packages include ice, bar equipment, two 6-foot tables (if needed), and a water station. Acrylic cups are available upon request. Spirits package includes Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, lemons, & limes.

P O L I C I E S & F A Q S

M I N I M U M S

- * \$500 minimum required for Drop-Off Catering.
- * \$5,000 minimum required for On-Site Catering.
- * Minimums may change based on time of year or local festival schedules.

C O N T R A C T

To finalize all bookings, we require an approved online proposal and a 50% non-refundable deposit. We ask for your final guest count two weeks prior to the event. After this point, we cannot decrease the amount of food, but will do our best to accommodate additional orders if your guest count increases. If you book an event taking place within two weeks, then the guest count listed on your contract is considered final. Unless otherwise noted, all events are subject to a 15% Coordination Fee.

If you are hosting your event at an outdoor venue, we ask that you have a rain plan in place prior to the event.

P A Y M E N T

Upon completion of booking, we require a 50% deposit for contracted services. Final payment is due seven days prior to your event. Deposit & payment can be made by check or credit card.

S T A F F I N G

Our catering team will provide all staffing. Labor costs are as follows: Banquet / Beverage Server \$40 per hour, Bartender \$50 per hour, Chef \$50 per hour. ELM Restaurant Group does not charge a gratuity for the service staff. At the client's discretion, any tip or gratuity will be distributed to the service staff. Upon booking, our catering team will include required staffing amounts based on final guest count. Additional staff are available upon request.

F A Q S

Can I set up a tasting? How do I submit an inquiry?

Please feel free to email us at catering@elmrsg.com to set up a tasting or fill out the form on our website at elmrsg.com/catering to receive more information about catering for your event.

Do you provide disposables such as plates, silverware, and napkins?

We can provide all necessary disposables, such as plates and servingware, for an additional fee. We are happy to coordinate the rental of glassware, plateware, and silverware upon request. Additional fees and the cost of rental will apply.

How do your bar packages work?

Our bar packages are priced per person, based on a three-hour event. All packages include necessary bar equipment and plastic cups upon request.

How is Drop-Off Catering different from On-Site Catering?

We are happy to offer both Drop-Off Catering and On-Site Catering. For Drop-Off Catering, we charge a \$50 delivery fee for sites within a 10-mile radius, and pack all of your food in disposable trays. No staffing is required. On-Site Catering includes staffing, servingware, set up and break down, and bar package options. We come to you!