



# CATERING OPTIONS

# BOXED LUNCHES

Boxed lunches are individually packaged meals that come with your choice of any entrée item on on regular menu (includes all grilled cheese, burger or entree salad options). Entree is served with chips or fruit. Boxed lunches are perfect for groups under a time constraint. Easy & customizable ordering is available to take collecting individual orders off of your plate!

Pick up: \$8.99 per person / Delivered: \$9.99 per person

\*Minimum of 10 orders; 24 hours notice appreciated when possible

### GRILLED CHEESE BAR

Let us take over & turn your venue into a cheese lovers' paradise. The Grilled Cheese Bar is a buffet-style package where grilled cheeses are cooked fresh on site for your guests. Per person price includes choice of grilled cheese, two sides and standard dessert. Recommended for groups of 35 guests. For larger groups we will bring our food truck!

Catered: \$12.99 + per person
\*Minimum of 35 guests or \$400

# BUILD YOUR OWN BARS: BURGERS OR MAC N' CHEESE

Guests get exactly what they want with our interactive 'Build Your Own' bars! The host will pre-select toppings, sauces and cheeses for guests to choose from. The per person price includes one entree, toppings bar, two sides and dessert.

Recommended for any size party.

Delivered/Catered: \$12.99 + per person

# FOOD TRUCK EXPERIENCE

Want to really wow your guests? We will roll up in one of our food trucks to serve up both food & an experience that your guests will never forget. Per person price includes choice of entree, two sides and choice of drink or dessert for your entire party.

Recommended for any size party. Seasonal minimums apply.

Catered: \$13.99 + per person

### CONTACT US SO WE CAN CREATE A CUSTOM QUOTE FOR YOUR EVENT

catering@igettoasted.com 407.205.9840

### GRILLED CHEESE BAR

### BUFFALO CHICKEN

Muenster, housemade buffalo cheese, pulled chicken, buffalo sauce

### BRAISED BRISKET

Fontina, braised brisket, housemade BBQ sauce, sweet tea caramelized onions

### **THE 101**

Cheddar, tomato

#### AS GOUDA AS IT GETS

Smoked Gouda, roasted chicken, roasted red peppers, garlic spinach

#### THE SMOKEHOUSE

Chipotle Cheddar, BBQ pulled pork, housemade BBQ sauce

#### TRUFFLE MELT

Havarti, truffle oil, arugula, black pepper

#### THE BIG CHEESE

Cheddar, Swiss, Muenster, Jack cheese, arugula

### FIG & GOAT

Havarti, Goat cheese, mission fig with honey, basil

### BARBACOA MELT

Jack & Cotija cheese, barbacoa braised beef, housemade cilantro chimmichurri, pickled red onion

### PESTO CHICKEN

Mozzarella, pulled pesto chicken, tomato chutney, arugula

### BUILD YOUR OWN MAC & CHEESE BAR

### PROTEIN

(choice of 1)

Pulled Chicken

Pulled Pork

No Meat, Extra Toppings!

### **SAUCES**

(choice of 3)

**BBO** 

Blue Cheese Dressing

**Buffalo** 

**Buffalo Cheese Spread** 

Chimmichurri

Honey

Pesto

Sriracha

Sriracha BBO Sauce

Ranch

Truffle Honey

### TOPPINGS

(choice of 5)

Tomato

Raw Onion

Sweet Tea Caramelized Onion

Jalapeno

Bread + Butter Pickles

Pickled Red Onion

Garlic Spinach

Roasted Red Peppers

Mushrooms

**Peas** 

**Scallions** 

"Crunchy Stuff"

(housemade panko style topping)

### EXTRA CHEESE

(choice of 2)

Asiago

**Blue Cheese** 

Cheddar

Cotija

**Goat Cheese** 

**Fontina** 

Smoked Gouda

# BUILD YOUR OWN BURGER BAR

### CHEESES

(choice of 3)

American

Blue Cheese

**Buffalo Cheese Spread** 

Cheddar

Cotija cheese

**Fontina** 

Goat cheese

Havarti

Jack cheese

Mozzarella

Muenster

Smoked Gouda

**Swiss** 

### **SAUCES**

(choice of 3)

**BBO** 

Blue Cheese

Buffalo

Chipotle Mayo

Dijon Mustard

Garlic Mayo

Honey Mustard

Pesto

Sriracha

Sriracha BBO Sauce

Sriracha Mayo

Ranch

\*Ketchup, mayo & mustard included

### TOPPINGS

(choice of 5)

Lettuce

**Tomato** 

Raw Onion

Sweet Tea Caramelized Onion

Cucumber

Jalapeno, pickled or raw

**Pickles** 

Pickled Red Onion

Tomato Chutney

Garlic Spinach

Roasted Red Peppers

Cilantro

### Premium Add-ons

Please request pricing!

### BURGERS

Applewood Smoked Bacon

Arugula

Banh Mi Vegetables

Caramelized Pineapple

Coleslaw

Gluten Free Bread

Housemade Chili

Mac & Cheese

Portobello Mushroom

### GRILLED CHEESE

Applewood Smoked Bacon

Gluten Free Bread

Fried Egg

Mac & Cheese

Caramelized Pineapple

### MAC & CHEESE

Applewood Smoked Bacon

Barabacoa Braised Beef

**BBO** Braised Brisket

Crab

Gluten Free Pasta

Housemade Chili

Lobster

### HOUSEMADE SIDES

ROASTED TOMATO SOUP Made with San Marzano tomatoes

MAC & CHEESE

Asiago, Fontina, sharp Cheddar

FRUIT SALAD

ROASTED POTATOES
Traditional or truffle oil & rosemary

SWEET SLAW

Light, sweet citrus cole slaw

ROASTED VEGETABLES

SWEET POTATO SALAD

Made with russet, sweet and purple potatoes

SUMMER SALAD

Blue cheese, seasonal fruit, candied pecans, red onion, housemade sesame poppyseed dressing

TUSCAN SALAD

Goat cheese, roasted pistachios, dried cranberries, housemade balsamic dressing

CAPRESE SALAD

Buffalo Mozzarella, roasted red peppers, grape tomato, cucumber, basil, housemade truffle honey dressing

### HOUSEMADE DESSERTS

BROWNIES

CUPCAKES & CAKE POPS \*
Assorted flavors & custom design available

SPECIALTY SMORES \*
Build Your Own Smores bar or individually crafted to order. Always made with seasonally flavored, homemade marshmallows

COOKIES

Sugar & Chocolate Chip

RICE KRISPIE TREATS \*
Assorted flavors & toppings

ICE CREAM \*
Build Your Own Sundaes or Bars/Ice Cream Cups

DRINKS

EXTRAS

CANNED & BOTTLED DRINKS

Standard Beverages: +\$1.50 per person

ICE TEA & LEMONADE

Fresh brewed sweet & unsweet tea Includes cups, ice, sweeteners & lemons +\$3 per person

COFFEE & TEA

Fresh hot coffee and assorted hot teas Includes cups, creamers, sweeteners & lemons+\$3 per person

EXTRA SIDE

Standard Side: +\$2 per person

EXTRA DESSERT

Standard Dessert: +\$2 per person

EXTRA TEAM MEMBER

+\$50/hour

ADDITIONAL SERVICE TIME

+\$50/hour