

COMMON GROUNDS KITCHEN & TAP

CATERING MENU

PLATTERS

Platters feed 6-8 people

CHICKEN TENDERS PLATTER – House made chicken tenders. Your choice of sauce: apocalypse, buffalo, ranch, honey mustard, blue cheese, teriyaki, cajun dry rub.	\$32
SLIDERS PLATTER – Pulled Pork, Common Burger or Shredded Smoked Chicken	\$24
TATER TOT POUTINE PLATTER – Tater tots, house gravy, cheese curds, green onions. » Add brisket \$20 pork \$12	\$24
BUFFALO CHICKEN DIP PLATTER – House made buffalo chicken dip. Served with tortilla chips.	\$24
POTATO SKINS PLATTER – Chives, sour cream, bacon, cheddar » Add: brisket \$20, pork \$12	\$28
SMOKED WINGS PLATTER – Your choice of sauce: Teriyaki, maple bourbon, honey habanero, house bbq, honey mustard, cajun dry rub, buffalo, apocalypse, ranch, blue cheese.	MARKET
BACON WRAPPED SCALLOPS – Smoked Bacon Wrapped Scallops	MARKET
PIZZA DILLAS PLATTER – Pepperoni, mozzarella. Served with house marinara.	\$28
QUESADILLAS PLATTER – Cheddar jack cheese, pico de gallo. Served with sour cream & salsa. » Add: pulled pork \$12, chicken \$16, black beans \$5	\$28
JALAPENO CORN BREAD PLATTER	\$20
HUMMUS PLATTER – White bean hummus, assorted vegetables, crostini's	\$28
TURKEY WRAPS PLATTER – Smoked turkey, bacon, lettuce, tomato, onion, cheddar, ranch	\$36
CHERRY CHICKEN SALAD WRAPS PLATTER – House smoked chicken, celery, mayo, cherries, red onion.	\$32
SPINACH ARTICHOKE DIP PLATTER – House made spinach dip. Served with tortilla chips.	\$36
STUFFED MUSHROOMS – Sausage and cheese stuffed mushrooms.	\$36
NACHOS – Tortilla chips, pico, cheddar jack cheese, cilantro lime sour cream, pickled jalapenos, black beans. » Add: brisket \$20, pork \$12, chicken \$16	\$32
COMMON SALAD PLATTER – mixed greens, carrots, red onion, cherry tomatoes, cucumbers, croutons » Your choices of dressings	\$16

Requires an attendant fee of \$50 for 50 guests per station

CARVING STATIONS

SMOKED PRIME RIB CARVING STATION – Served with horseradish mayo and au jus.	\$20 PER PERSON
SMOKED TURKEY CARVING STATION – Served with a black pepper gravy.	\$13 PER PERSON
SMOKED HAM – Served with a spicy mustard.	\$12 PER PERSON
SMOKED PORK LOIN – Served with a spicy mustard sauce.	\$12 PER PERSON
SMOKED BRISKET – Served with our bbq sauces.	\$20 PER PERSON

*CATERING REQUIRES A ONE WEEK NOTICE.
FOR CATERING'S OVER \$500 WE DO REQUIRE A 10% DEPOSIT.*

STATIONS

Items are priced per person

MASHED POTATO BAR – Mashed potatoes, bacon, chives, sour cream, cheddar cheese, gravy. » Add: pork \$4	\$5 PER PERSON
PASTA BAR – Cavatappi, linguine, alfredo, pesto cream, marinara, garlic olive oil, feta, parmesan, cheddar jack, cherry tomatoes, red onion, kalamata olives broccoli, mushrooms, smoked chicken, smoked sausage, bacon.	\$20 PER PERSON
TACO BAR – Corn tortillas, flour tortillas, pulled pork, chicken, ground beef, chorizo, feta, pickled onions, cilantro sour cream, pico, lettuce, black beans.	\$12 PER PERSON
DELI BUFFET – Assorted breads & rolls, smoked turkey, smoked ham, bacon, swiss, cheddar, provolone, lettuce, tomato, onion, mayo, mustard, pickles, potato chips, cookies. » Add: Cherry chicken salad \$3 per person	\$19 PER PERSON
BURGER BAR – Honey Oat, Zydeco and White Buns, burgers, veggie burgers, assorted cheese, lettuce, tomato, onion, pickles, bacon, mayo, mustard, ketchup, house chips. » Add Gluten Free buns for \$2 each	\$15 PER PERSON
BOX LUNCH – Your choice of sandwich (smoked turkey, smoked ham or smoked portabella mushroom) with your choice of cheese, lettuce, tomato, onion, mayo, mustard, house chips & a cookie.	\$10 PER PERSON

PER POUND

PULLED PORK PER POUND	\$10 PER POUND	STEAK TIPS PER POUND	MARKET
BRISKET PER POUND	\$28 PER POUND	SHREDDED SMOKED CHICKEN	\$13 PER POUND
SMOKED TURKEY PER POUND	\$10 PER POUND	SMOKED SAUSAGE	\$6 PER LINK
RIBS PER SLAB	\$26 PER SLAB	SMOKEHOUSE CHILI PER POUND	\$10 PER POUND
MAC N CHEESE PER POUND	\$8 PER POUND	COLESLAW PER POUND	\$6 PER POUND
MASHED POTATOES PER POUND	\$6 PER POUND	BAKED BEANS PER POUND	\$6 PER POUND
GRANDMA'S POTATO SALAD PER POUND	\$6 PER POUND	SOUTHERN GREEN BEANS PER POUND	\$6 PER POUND

DESSERTS

SUNDAE BAR – Vanilla & Chocolate Ice Cream, whipped cream, cherries, sprinkles, hot fudge sauce, will's caramel sauce, brownie bites	\$8 PER PERSON
ASSORTED COBBLER – Your Choice of: Peach, apple, blueberry, cherry, strawberry rhubarb	\$5 PER PERSON
CHEESECAKE – Your Choice of: Turtle, Chocolate, New York, Reese's, Peanut butter & jelly, Oreo	\$7 PER PERSON
DONUT BREAD PUDDING	\$5 PER PERSON
ASSORTED COOKIE PLATTER	\$4 PER PERSON
BROWNIE PLATTER	\$4 PER PERSON

Add: Honey Oat Buns \$1.00 each

Slider Rolls \$.50 each

Gluten Free Buns \$2 each

BBQ Sauce \$6

Chafing Fuel & Stands \$6 Per Set

Call 231-885-3005

Email CGKTeatering@gmail.com

We can customize a menu to fit your needs!