



CATERING MENU

THANK YOU FOR CHOOSING DISTRICT.

everything from the basics, to getting real creative, we've got you.
original and thoughtful events are our jam.
let's celebrate together.

CATERING TABLE OF CONTENTS

(we are so serious about catering, we need a table of contents. aka too legit.)

1. COCKTAIL AND BAR
2. DAYTIME FAVORITES
3. THE GO TO'S
4. SPECIALTY
5. CUSTOM
6. POLICIES
7. CONTRACT

CATER DIFFERENT.

COCKTAIL AND BAR

DISTRICT. CROWD PLEASER BARS

INFUSION BAR

with over 35 infusions, pick your favorites serve em' in cocktails and even offer tasting flights

BLOODY MARY BAR

maybe the most controversial drink, besides the ol margarita. we hate to boast but this one is an award winner. includes our 5 favorite infusion bloody mary combinations and all the fixin's.

MARGARITA BAR

ok. ok. this one is an award winner too. frozen or on the rocks. includes our 5 favorite infusion options. insider tip : don't forget the new marg on the block, paloma

all infusion based bars, priced per drink and charged by consumption, \$10. host or cash bars available.
can be used in combination with the standard bar.

STANDARD BAR

select a simple beer bar or have wine poured. Priced by the drink and charged by consumption.
host or cash bars available

			glass	bottle
soft drink/water	2.5	*house wine	7	26
domestic beer	5	**premium wine	9.50 & up	30 & up
imported beer	7	champagne toast	5	
call cocktail	7	champagne bottle		25
premium cocktail	9			
infusion	8			
infusion cocktail	10			

* house wines include a merlot, cabernet, chardonnay, white zinfandel and riesling. ** premium wines can include anything from our current restaurant wine menu. please request a list of available choices.

priced by the hour, per person

	domestic beer & wine	cocktails	premium
first two hours	13	17	19
each additional hour	5	7	9

all adults (21 & over) will be charged a minimum of a two-hour bar. all under-age guests will be charged \$4.50 for unlimited non-alcoholic beverages. liquor license fee is \$75 and a \$300 minimum must be met on bar service or the difference will be added to the final bill. Mixed drink prices are based on a 1.25 shot pour.

DAYTIME FAVORITES

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brunch buffet

buffet includes :

your choice of two

district bake

shredded potato, cheddar sauce, spinach, scallion, tomato, bacon, runny eggs

biscuits and gravy

sausage, gravy and biscuits

waldo breakfast

sausage, bacon, scrambled eggs, english muffins, potatoes

corn beef hash

bloody mary sauce, pepper, onion, potato, egg

strawberry french toast

strawberry cream cheese stuffed french toast, bacon, whipped cream, strawberry sauce

chicken and waffles

fried chicken, whipped cream, crisp waffle, maple syrup

pricing

all prices per person, for less than 25 people, call for quote

25 to 49	\$13	75 to 99	\$12
50 to 74	\$12.50	100+	\$11

additions

all prices per person

cut potatoes	1	fruit	2
bacon	1	pastries	1
sausage	1	add on action station	8

beverages

	person	gallon
coffee	2	
bottled water	2	
fresh squeezed oj		15

brunch action stations

priced per person, \$15

omlet station

ham, turkey, breakfast sausage, bacon, chorizo peppers, onion, spinach, mushroom, shredded cheese, mozzarella, goat cheese

eggs benedict station

english muffin, hollandaise, green onion, sausage, smoked salmon, ham, or veggie

chicken and waffle station

fried chicken, whipped cream, crisp waffle, maple syrup

DAYTIME FAVORITES

boxed lunches

need a raise? be the office hero with our boxed lunches. pick up or deliver.

SANDWICHES

QTY

\$12 each, includes chips & a cookie

___ **cubano**

roasted pork shoulder, ham, mojo, gruyere, dijonaize, pickles, ciabatta

___ **pulled pork sliders**

three sliders, cheddar, fried onion, bourbon bbq

___ **district. club**

ham, turkey, bacon, gruyere, avacado, tomato, pesto aioli, greens

___ **chicken pita**

roasted red pepper, feta, cucumber, tomato, pesto aioli, sweet onion vinaigrette

___ **smoked salmon**

smoked salmon, arugula, tomato, scallion cream cheese, lemon caper aioli

___ **pour house chicken**

grilled greast, greens, tomato, picked red onion, bacon, havarti, egg bun, avocado

___ **cheddar burger**

8 oz patty, lettuce, tomato, pickle, brioche bun

___ **rueben**

corned beef, pickled cabbage, gruyere, stoneground mustard aioli, marbled rye

___ **b.e.l.t**

bacon, fried eggs, spring greens, tomato, mayo, avocado, on wheat

SALADS

QTY

\$15 each, includes cookie

___ **kale & quinoa**

kale, quinoa, feta, sun-dried tomato, pumpkin seed, dried cranberry, sweet red onion viniagrette

___ add chicken \$2 ___ add salmon \$5 ___ total number of k&q

___ **sedona salad**

corn-black bean salsa, mango, marinated chicekn, queso fresco, avacado, picked red onion, crisp tortilla, chipolte lime vinaigrette

___ **house salad with chicken**

mixed greens, cucumber, tomato, red onion, feta, crouton, sprouts

___ **salmon salad**

crushed hazelnut, pan roasted salmon, spring greens, orange, pickled red onion, cherry tomato, roasted red pepper, sherry vinaigrette

BEVERAGES

QTY

\$2 each

___ **canned soda**

___ coke ___ diet coke ___ sprite ___ total qty

___ **bottled water**

DAYTIME FAVORITES

party platters

for the casual get together, pick em up or we drop them off, DISTRICT. favorites that travel well done simply, in bulk.

___ district. wings [1lb] \$12

served with blue cheese or ranch

___ buffalo ___ sriracha ___ korean ___ bourbon bbq ___ total qty

___ crab dip [1 pint] \$24

served with crab and corn croquette and toasted baguette

___ hummus [1 pint] \$15

served with toasted pita, kalamata olive, and fresh veggies

___ gumbo [1 pint] \$8

___ salad [serves 6] \$22

___ house ___ caesar

house dressing

___ cilantro lime ___ sweet onion ___ sherry champagne ___ ranch ___ bleu cheese

___ chicken skewers [20 pieces] \$30

___ mac & cheese [by the quart] \$12

___ sandwich platter [serves 6] \$78

___ rubeen ___ cuban ___ district. club ___ smoked salmon ___ total qty

THE GO TO'S

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buffet

buffet includes :

your choice of two entrees, two sides

PASTAS

meatballs + marinara

bolognese with penne pasta

mac n cheese

- add ons : chicken, spinach,
bacon, mushroom

chicken alfredo

shrimp linguine

custom pasta

[any noodle, any sauce, any style]

CHICKEN

chicken parmesan

lemon herbed grilled chicken

fiesta lime spanish chicken

chicken piccata

roasted chicken wings

maderia chicken [with or without mushrooms]

SEAFOOD

whole roasted salmon

salmon piccata

BEEF

meatloaf

roast beef

- with red wine peppercorn demi glace

roasted beef tenderloin

roasted price ribeye [add 5]

BBQ

pulled pork

brisket

burnt ends

ETC

ham/ turkey with brown gravy

pricing

all prices per person, for less than 25 people, call for quote

50 to 99	\$18	150 to 299	\$17
100 to 149	\$17.50	300 - 499	\$16

beverages

	person
coffee	2
bottled water	2
tea / soda	2

THE GO TO'S

sides

buffet and action stations include :

your choice of two sides, each additional 3 per person

HOT

roasted rosemary butter potatoes

mashed potatoes

roasted vegetable medley
(corn, zucchini, broccoli,
mushrooms, carrots)

steamed vegetable medley
(corn, zucchini, broccoli,
mushrooms, carrots)

roasted root vegetables
(parsnip, carrots, sweet
potato, brussel sprouts)

green beans and bacon

creamy green beans

brussel sprouts and bacon

lemon asparagus

broccoli and cheese

peas and carrots

elotes (mexican street corn)

spanish rice

mac n cheese (with or
without bacon)

COLD

potato salad

coleslaw

asian slaw

pasta salad

fruit salad

house salad

kale and quinoa salad

sedona style salad

wedge salad

hazelnut sherry salad

caesar salad

greek salad

white bean salad

bruschetta

walnut bruschetta

THE GO TO'S

action stations

a District. favorite. get creative and everyone up, moving and involved with crowd pleasing action stations

THE CROWD PLEASER STATIONS

priced per person, \$15

slider station

bbq pulled pork, bbq chicken, farm to market brioche slider rolls, carolina slaw, onion straws

panini station

caprese, cubano, farm to market ciabatta bread

mac and cheese station

penne, five cheese blend, parmesan, bread crumbs, chicken, bacon, etouffee

chicken and waffles station

fried chicken tenders, buttery waffles, whipped butter, cranberry butter, hot sauce, syrup

taco station

corn and flour torilla, steak, chicken, shrimp, chips and salsa, and the fixin's

[fixin otions : tomatillo salsa, fresh tomato salsa, pico de gallo, roasted jalpeno, black bean salsa, cilantro, pickled red onions, mango salsa, queso fresco, shredded cheese, guacamole, chipolte sauce]

fajita station

corn and flour torilla, steak, chicken, shrimp, onions, peppers, chips and salsa, and the fixin's

[fixin otions : tomatillo salsa, fresh tomato salsa, pico de gallo, roasted jalpeno, black bean salsa, cilantro, pickled red onions, mango salsa, queso fresco, shredded cheese, guacamole, chipolte sauce]

stir fry station

asian vegetable medley, steak, chicken, shrimp, jasmine rice

THE MIND BLOWN STATIONS

priced per person, \$17

kabob station

shrimp, steak, chicken, assorted veggies, glazes [soy glaze, lemon butter, and spicy cilantro lime]

risotto station

balsamic wild mushroom, roasted corn, grated parmesan, bleu cheese, sundried tomatos, smoked bacon, roasted shallots, toasted walnuts, fresh herbs

THE FANCY SCHMANCY STATIONS

priced per person, \$20

prime rib station

garlic herb crusted, aujus, red wine pepercorn demi, horseradish sauce

also available as beef tenderloin station

charcuterie station

assorted cheeses, assorted meats, cracker bread lavosh, baguettes, crostini olives, mustards, jams, peppers

THE GO TO'S

3 course plated

FIRST

choose two

house salad

spring greens, tomato, cucumber, croutons, red onion, feta, choice of dressings

romaine wedge

baby romaine, bleu, cheese, cherry tomatoes, bacon, fried onions

quinoa salad

kale, quinoa, feta, dried cranberries, sundried tomatoes, toasted pumpkin seeds

gumbo

andouille sausage, roasted chicken, okra, rice

SECOND

choose three

steak poutine

flat iron, parmesan truffle fries, demi-glaze, over easy egg

bayou salmon

shellfish etouffee, wild rice, asparagus

voodoo shrimp

sauteed shrimp, trinity, spinach, corn, crab-potato cake, cajun cream

madeira chicken

chicken breast, mashed potatoes, asparagus, and wild mushroom maderia

duck risotto

duck breast, wild mushroom risotto, kale, berry port reduction

pork tenderloin

spinach, cherry tomato, corn, asparagus, garlic, white wine, butter, mashed potatoes, chimichurri

meatloaf

mashed potatoes, creamy green beans, caramelized onion gravy, fried onion strings

campagna pasta

prosciutto, artichoke heart, sun-dried tomato, wild mushroom, spinach, parmesan, penne, white wine pesto cream

mac and cheese

penne pasta, five cheeses, grilled chicken breast, bacon, parmesan breadcrumbs

THIRD

bourbon pecan pie

cheesecake

chocolate torte

DISTRICT. SPECIALTY

pig roast

priced per person, mkt

arrived roasted or roast on site, from start to finish always a meat loving crowds favorite

big ol' boil

priced per person, \$12

a feast fit for a king. roll out the kraft paper, we pour the boil straight from the pot to the paper and start crackin'. [yes, we can do plates but we prefer this one how it was intended.]

potatoes, corn, creole, lemon, melted butter

___ add sausage \$3 ___ add shrimp \$7 ___ add crab legs \$12

chef's table

pricing quoted

be the jones'. reserve our executive chef, johnny for your next in home or in restaurant gathering for an on or off the menu experience, unlike any other.

IN HOUSE PRIVATE EVENTS

appetizers and small bites

priced per portion, 20 people

FINGER FOOD

___ crab and corn croquette

crispy fried potato ball studded with corn and snow crab 45

___ hummus

toasted pita, kalamata olives, fresh veggies, olive oil, sriracha 35

___ p.e.i. mussels

4 lbs mussels, prosciutto, shallots, pears, rosemary, white wine, stoneground mustard cream 50

___ wings

korean, sticky, buffalo sriracha or bourbon bbq 30

___ risotto balls

havarti stuffed arborio rice balls, with red pepper aioli 40

___ vegetarian spring rolls

served with thai chili sauce 25

___ veggie tray

assortment of fresh vegetables, served with ranch 40

___ fresh fruit tray

assortment of fresh fruit 45

___ cocktail shrimp

served with cocktail sauce 50

___ chicken lettuce wraps

baby romaine, veggie stir fry, peanuts, and sesame seeds 50

___ grilled chicken skewers 30

___ smoked salmon platter

crostini, capers, veggies, scallion cream cheese, orange marmalade, pickled onions 75

___ mini chicken cordon bleu

ham and chicken breast stuffed with ruyere, breaded and fried served with ranch 50

___ mini cheeseburger sliders

ground beef patties, cheddar and all the fixins 60

FLATBREADS

choose a combination of 5 , \$50

___ district

goat cheese, pears, prosciutto, arugula, sundried tomato, blood orange, balsamic glaze

___ wornall

artichoke, spinach, chicken, kalamata olive, white cheddar, mozzarella

___ gregory

sausage, wild mushroom, scallion cream cheese, sriracha, roasted red pepper, mozerella

COMFORT FOOD

___ mac and cheese

penne, five cheese blend, parmesan, bread crumbs
[add bacon and / or chicken

___ meatballs

marinara, parmesan, toasted french baguette

POLICIES

MOBILE BAR POLICIES

these terms and conditions form a legally binding contract between District. Pour House + Kitchen's Mobile Bar Company and the Client.

If the items in these terms and conditions are not met we reserve the right to either withdraw our services or make an additional charge to cover our reasonable costs or losses in revenue.

SUPPLY OF BEVERAGES

District. Pour House + Kitchen Mobile Bar Company shall be the sole provider of all beverages at the event unless previously agreed in writing. An additional charge may be applied. It will not be permitted for anyone to consume their own drinks at the event.

The exception to this is Iced Tea, Soft Drinks and Water supplied by the caterers. All Alcohol Provided and Dispensed by District. Pour House + Kitchen. No Alcohol may be provided or consumed from outside parties.

DEPOSIT FOR BAR SERVICES

A deposit is payable to confirm the booking. The booking can only be confirmed by receipt of the deposit payment and by signing the proposal/invoice. The payment should be made by Credit Card or Check Payable to Authentic Irish L.L.C.

BAR OPENING TIMES

Bar opening times will be subject to approval by the relevant authorities.

ACCESS TO VENUE

The client shall ensure sufficient time is available to access the venue prior to the start of the event to unload and prepare equipment and stock. The Client shall also ensure sufficient time between the closing of the bar and having to vacate the venue to enable all goods and equipment to be dismantled, removed and loaded into waiting vehicles.

VEHICLE PARKING

A secure parking spot for District. Pour House + Kitchen Mobile Bar Company vehicles should be made available next to the venue access point to ensure availability of additional stock and to facilitate easy loading and unloading.

MOBILE BAR POLICIES

NATIONAL MINIMUM DRINKING AGE ACT 1984

All of our bars work under The National Minimum Drinking Age Act 1984. All Bartenders are licensed, trained and instructed to operate within these rules. Please note the following:

- 1) No alcohol will be sold to anyone under the age of 21, or who appears to be so and cannot prove otherwise. If your event includes guests around the age of 21, please ask them to bring ID.
- 2) It is an offence to sell or supply alcohol to anyone under the age of 21. If we suspect that anyone is doing so, service for that person will be withdrawn. If we see anyone we know to be underage drinking alcohol that has been purchased from us, we confiscate the drink or ask you to do so and require that person leave the premises.
- 3) We will not serve anyone who is visibly intoxicated, or who is abusive or threatening to staff or other customers or guests.

PAYMENT FOR DRINKS

CASH BAR

All drinks are paid for with CASH as sold on the night. We do not offer credit or credit card processing and will not run a tab type bar unless a consumption based bar package has been paid prior to the event or an agreement has been drawn up.

CONSUMPTION BAR (BY THE DRINK)

All drinks will be tracked by a Drink Ticket that is redeemed from the guest and charged at the end of service per ticket that drink was redeemed for. No Money is exchanged except for Tips

HOSTED BARS

All Hosted bars are charged per person by the hour. No money is exchanged except for cash tips.

*All Cash Tips are retained by Bartenders

IN HOUSE PRIVATE DINING AND EVENT SPACE POLICIES

room size and setup

Our 700 sq foot secluded private space can comfortably seat up to 40 or 60 cocktail style and features a private bathroom. Our space is typically set up in the following ways: formal, lounge, or cocktail. Formal dining features banquet tables set for dinner service, lounge style features our whiskey barrel tables + leather bucket chairs, and cocktail style features all high top tables. Our most popular option is a mix of cocktail + lounge. We do our best to accommodate your needs and make sure your event runs smooth, but please make sure that we are aware of all needs that might affect your event in advance.

sunday- thursday events

The room fee for our Private Event Space is \$25 per hour with a minimum of 4 hours, which includes one server, linens, set-up and cleanup. To reserve the room we ask that you spend a minimum of \$250 pre tax. Depending on the size and needs of your party an additional server may be added for an additional \$10 per hour.

friday -saturday events

The room fee for our Private Event Space is \$25 per hour with a minimum of 4 hours, which includes one server, linens, set-up and cleanup. To reserve the room we ask that you spend a minimum of \$750 pre tax. Depending on the size and needs of your party an additional server may be added for an additional \$10 per hour.

event customizations

District provides complimentary black linens, and we are happy to help you customize your event with place cards, menus, a signature cocktail or infusion. Please contact Jason Rourke or Dan McCall in advance to discuss details and pricing.

sound etc.

Our private space has an independent sound system. We can gladly provide house sound from our jukebox, satellite radio, tv or use our auxiliary cord for personal Ipod or phone . Our space has 5 HDTV's, with the option to swap them out for artwork depending on your needs. A projector and Blu Ray DVD player are available upon request.

deposit

A credit card deposit of \$250 is due upon signing of the event. Credit card will not be charged unless the event is cancelled within 72 hours or a no show.

gratuuity

All parties are subject to a 20% gratuity. all gratuities are at the discretion of the guest and may be increased or decreased as deemed appropriate by the guest.

contract

Your private function is officially booked and confirmed once you sign and return the contract, dates will not be held.



EVENT CONTRACT - IN HOUSE EVENTS

I agree to a \$250 deposit to hold _____ (date) and _____ (time) for my event. The deposit is forfeited if I do not give 72 hours notice to cancel my event or do not show up for the scheduled date. If I have ordered food from the appetizer menu and do not show, I agree to pay for the food that was prepared in advance in addition to the \$250 deposit.

I agree to the following terms & conditions (please initial each line):

All parties are subject to a 20% gratuity. ____

Undersigned agrees that no food or drink of any kind can be brought into the restaurant for an event unless approved by mgmt. ____

Undersigned agrees that the use of any illegal substances will not be tolerated and will result in immediate termination of event and forfeit of deposit and minimum spend. ____

Undersigned agrees they are financially responsible for all damages or loss to restaurant caused by the client and his/her guests at the event. ____

Undersigned agrees that decorations must be approved prior to event and items such as confetti, silly string, rice and glitter will not be allowed. ____

Undersigned agrees to a minimum spend of \$250 Sun-Thurs, \$750 Fri-Sat. ____

Undersigned agrees to room rental fee of \$25/hr. ____

Print Name: _____ Signature: _____

Credit card number and expiration date: _____

Phone Number: _____ Email: _____

