



Thank you for your interest in working with Salt 2.0 for your catering & event needs.

Below are some popular options. We can customize these menus or build a special menu just for you.

**Our goal is simple** = create the best experience for your guests.

Let us do the work so you can relax and enjoy your event!

## **QUESTIONS? WANT TO PLACE AN ORDER FOR LITCHFIELD OR TORRINGTON**

Call or text Brook at 715-771-0421

### **Wraps & Salads To-Go or @ Salt 2.0**

Available onsite or catered, this menu is perfect for a working lunch, working dinner, office event, or picnic

### **Fiesta To-Go or @ Salt 2.0**

Everyone loves tacos and this menu features a build your own taco bar, enchiladas and more! Available on-site or catered

### **Burrito Bar To-Go or @ Salt 2.0**

Our bestselling burritos are always a hit!

### **Mingling Mixer Menu @ Salt 2.0**

This option is perfect for a casual get together where guests will be mingling. Appetizers are served buffet style. One drink included per person. Minimum 15 people

### **Buffet Lunch or Dinner @ Salt 2.0**

Looking for a traditional fish, chicken, beef option? We can do that too!

We can customize  
any of our menus

Or

Build a menu  
based around your  
budget or needs

Breakfast catering, plated dinners, wedding, and reception menus also available.  
Call or text Brook at 715-771-0421 for details

### **Wraps & Salads To-Go**

Minimum 12 people

\$18.00 per person +tax

(Free delivery within a 2-mile radius)

AVAILABLE 7 DAYS A WEEK

**Orders due 48 hours in advance**

### **Wraps & Salads @ Salt 2.0**

Minimum 12 people

\$22 per person +tax and 20% gratuity

(includes private space, fountain beverages)

AVAILABLE 7 DAYS A WEEK

**Book in advance for best availability**

### ***MENU***

*(based on 12 people, quantities increased with additional people)*

#### ***WRAPS***

(sliced in half)

3 chicken club wraps (6 halves)

2 Mediterranean hummus wraps (4 halves)

2 B.L.T. Wraps (4 halves)

2 Smoked salmon wraps (4 halves)

#### ***SALADS (choose 2)***

Spinach Strawberry Salad with quinoa, fresh mozzarella, sunflower seeds

Mediterranean Salad with Kalamata olives, feta, artichoke hearts, red onion

Creamy potato salad

Pasta Salad with fusilli, red and green pepper, onion, feta, kalamata olives

#### ***Chips & Salsa***

***Cookie Tray (chocolate chip, sugar, m&m, oatmeal raisin)***

#### ***AVAILABLE ADD-ONS:***

**SOUP** (choose 1) \$3 per person, choice of:

Beef barley    chicken noodle    minestrone    garden vegetable    chicken & wild rice

Tuscan bean and sausage    chicken gumbo    tomato tortellini    chicken dumpling

**PREMIUM CANNED OR BOTTLED SOFT DRINKS** as priced

### **Fiesta To-Go**

Minimum 12 people

\$16 per person +tax

(Free delivery within a 2-mile radius)

AVAILABLE 7 DAYS A WEEK

**Orders due 48 hours in advance**

### **Fiesta @ Salt 2.0**

Minimum 15 people

\$20 per person +tax and 20% gratuity

(includes private space, fountain beverages)

AVAILABLE 7 DAYS A WEEK

**Book in advance for best availability**

### ***Menu***

Fried Corn Tortilla Chips with sides of guacamole, sour cream, salsa, queso

### ***Taco Bar***

(served family style)

choose one or all of the following: corn hard shell tacos/corn tortillas/ flour tortillas

**(Choose 2 proteins)**

Chicken

Seasoned ground beef

Pork carnitas

Beef barbacoa

Plant-based beef & black bean

**Taco Toppings included:** cheddar jack cheese, tomato, onion, jalapeños, lettuce, hot sauce

### ***Enchilada Tray***

(served family style)

**(Choice of 2 enchilada flavors)**

Cheese

Cheese & bean

Chicken & cheese

Spinach & cheese

Pork carnitas & cheese

**Sides:** Refried beans, cilantro brown rice, street corn

**PREMIUM CANNED OR BOTTLED SOFT DRINKS** as priced

### **Burrito Bar To-Go**

Minimum 12 people  
\$15 per person +tax  
(Free delivery within a 2-mile radius)  
AVAILABLE 7 DAYS A WEEK  
**Orders due 48 hours in advance**

### **Burrito Bar @ Salt 2.0**

Minimum 12 people  
\$18 per person +tax and 20% gratuity  
(includes private space, fountain beverages)  
AVAILABLE 7 DAYS A WEEK  
**Book in advance for best availability**

### ***Menu***

Fried Corn Tortilla Chips with sides of guacamole, sour cream, salsa

### ***Mix & Match*** (One Burrito Per Person)

Refried Bean & Cheese	Chicken	Seasoned Ground Beef
Beef Barbacoa	Pork Carnitas	Southwest Flank Steak
Plant-based meatless beef & black bean		Vegan burrito

**Sides:** refried beans, cilantro brown rice, street corn

**PREMIUM CANNED OR BOTTLED SOFT DRINKS** as priced

## **Mingling Mixer & Cocktails @ Salt 2.0**

Minimum 15 people

\$26 per person +tax and 20% gratuity  
(includes private space, fountain beverages)

AVAILABLE 7 DAYS A WEEK

**Book in advance for best availability**

### ***INCLUDES:***

Private party space for 3 hours

1 Drink ticket per attendee for a glass of wine, draft beer or house mixer

Vegetable crudité

Cheese & cracker tray

### ***AND CHOICE OF 3 APPETIZERS BELOW:***

Kale and spinach dumplings with Asian ginger dipping sauce

Sesame marinated tuna poke, pineapple, avocado lettuce cups

BBQ Meatballs

Mini sweet potato crab cakes with roasted red pepper aioli

Smoked salmon on cucumber rounds, with horseradish cream

Steak crostini's with Boursan (herbed cream cheese) and chives

Tuna salad sliders

Chips with spinach & artichoke dip

Coconut shrimp with pineapple dipping sauce

Fried cauliflower with vegan smokey lime sauce

Fried burrata ravioli with marinara

Vegetarian cream cheese stuffed mushrooms

Sausage & blue cheese stuffed mushrooms

Mini chicken quesadillas

Naan bread & hummus

Shrimp cocktail tarts with herb cream cheese & spicy cocktail sauce

Corn tortilla chips, salsa, guacamole

Deviled eggs

Spinach filled pastry puffs

Baby bliss potatoes topped with sour cream & bacon

Risotto croquettes, chive sour cream

Mini biscuits with honey butter

Sundried tomato & basil pinwheels

Mediterranean flatbreads

Served buffet style. (Calculated at 1.5 to 2.5 of each selection per guest)

### ***ADD-ONS:***

**Add an additional appetizer selections @ \$2.25 per person**

## **Buffet Lunch or Dinner @ Salt 2.0**

20 to 50 guests, for larger events call Brook 715 771 0421

Lunch \$28 / Dinner \$34 per person +tax and 20% gratuity

(includes private space, fountain beverages)

AVAILABLE 7 DAYS A WEEK

**Book in advance for best availability**

### **Suggested Menu**

(Please note you can customize the menu with available substitutions)

#### ***SALADS: (choose 1)***

**House Salad:** Spring greens, carrots, cucumbers, tomato, Sweet Vidalia vinaigrette (vegan, gluten free)

**Classic Caesar:** Romaine, shaved parmesan, house made Caesar dressing, croutons (vegetarian, gluten free)

#### ***ENTREES:***

**Grilled Salmon:** with a honey Dijon glaze (gluten free)

**Chicken Marsala:** Sautéed chicken breast with mushrooms and a rich Marsala wine sauce

**Black Truffle Mushroom Ravioli:** finished with a chardonnay, basil & mushroom cream sauce (vegetarian)

#### ***SIDES:***

Roasted Root Vegetables

Parmesan Dusted Roasted Potatoes

#### ***DESSERT ASSORTMENT - DINNER ONLY***

#### ***Available Substitutions:***

**Grilled Salmon** with Light Pesto Cream Sauce (gluten free)

**Shrimp Scampi Pasta** Sun-Dried Tomato, White Wine Garlic Sauce, Fresh Basil, Pasta

**Chicken Florentine:** Baked chicken breast with creamy spinach topping

**Pasta alla Vodka:** Cavatelli pasta tossed with a tomato, vodka cream sauce

**Mediterranean Chicken (or Shrimp) Pasta** Sun-Dried Tomato, Black Olives, Feta Cheese, White Wine

**Steak Medallions** with a Wild Mushroom Sauce (+\$7.00) (gluten free)