



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 ONE)

Spinach Strawberry Salad with quinoa, fresh mozzarella, sunflower seeds

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

Pasta salad

Creamy Potato Salad

Chips & Salsa

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

Cookie Tray (chocolate chip, sugar, m&m, oatmeal raisin \$16 per dozen

Bottled water, LaCroix, canned soda \$1 each

Fiesta To-Go

Minimum 12 people

\$18 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

\$22 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

Taco Bar

(served family style)

Corn hard and soft shell tacos

(Choose 2 proteins)

Chicken

Seasoned ground beef

Pork carnitas

Plant-based beef & black bean

Sweet Potato & Black Bean

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

Enchilada Tray

(served family style)

(Choose 1 enchilada flavor)

Cheese

Cheese & bean

Chicken & cheese

Spinach & cheese

Ground Beef & Cheese

Sides: Refried beans, cilantro brown rice, street corn

AVAILABLE ADD-ONS:

***Cookie Tray (chocolate chip, sugar, m&m, oatmeal raisin \$16 per dozen
Bottled water, LaCroix, canned soda \$1 each***

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 18% 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

AVAILABLE ADD-ONS:

***Cookie Tray (chocolate chip, sugar, m&m, oatmeal raisin \$16 per dozen
Bottled water, LaCroix, canned soda \$1 each***

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

Vegetarian cream cheese stuffed mushrooms

Sesame marinated tuna poke, edamame, avocado lettuce cups

Sausage & blue cheese stuffed mushrooms

BBQ Meatballs

Mini chicken quesadillas

Mini sweet potato crab cakes with roasted red pepper aioli

Naan bread & hummus

Smoked salmon on cucumber rounds, with horseradish cream

Vegetarian spring rolls

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

Corn tortilla chips, salsa, guacamole

Deviled eggs

Tuna salad sliders

Spinach filled pastry puffs

Chips with spinach & artichoke dip

Baby bliss potatoes topped with sour cream & bacon

Coconut shrimp with pineapple dipping sauce

Risotto croquettes, chive sour cream

Fried cauliflower with vegan smokey lime sauce

Mini biscuits with honey butter

Fried burrata ravioli with marinara

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 \$30 / Dinner \$36 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 Florentine: Sautéed chicken breast with a creamy spinach 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 Marsala

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)

UPDATED 11.11.2022