



## PRIVATE EVENTS & CATERING



Below are some popular options. We can customize these menus or build a special menu just for you. Let us do the work so you can relax and enjoy your event!

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

**Call or text Brook at 715-771-0421**

### **Wraps & Salads**

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

### **Fiesta or Burrito Bar**

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

### **Mingling Mixer Menu**

This option is perfect for a casual get together. Appetizers are served buffet style. One drink included per person. Available on-site

### **Buffet Lunch or Dinner**

Looking for a traditional fish, chicken, beef option? We can do that too! Available on-site or catered

### **Three course plated dinner**

Let us plate everything and bring it to your guests, the most formal option. Available on site

**‘BREAKFAST, PLATED DINNER, WEDDING, AND LARGE GROUP MENUS ALSO AVAILABLE.**

### **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***

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

Creamy Potato Salad

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

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

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

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

***Canned or bottled soft drinks:*** as priced

### **Fiesta To-Go**

Minimum 12 people

\$20 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

\$24 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)

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

**(Choose 2 proteins)**

Chicken

Seasoned ground beef

Pork carnitas

Plant-based beef & black bean

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

### ***Enchilada Tray***

(served family style)

**(Choose flavors)**

Cheese

Cheese & bean

Chicken & cheese

Spinach & cheese

Pork carnitas & cheese

**Sides:** Refried & black beans, brown rice

***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 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  
Southwest Flank Steak  
Vegan burrito

Chicken  
Pork Carnitas

Seasoned Ground Beef  
Plant-based meatless beef & black bean

***Sides:*** refried & black beans, seasoned brown rice

***Canned or bottled soft drinks:*** as priced

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

Minimum 15 people

\$28 per person +tax and 18% 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 or, draft or bottled beer  
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

Smoked salmon on cucumber rounds, with horseradish cream

Greek salad cups

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

Tuna or chicken 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 @ \$3 per person**

## **Buffet Lunch or Dinner @ Salt 2.0 or Catered to You**

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

Lunch \$35 / Dinner \$42 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 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:** with a chardonnay, basil & mushroom cream sauce (vegetarian)

#### ***Sides:***

Roasted Root Vegetables

Parmesan Dusted Roasted Potatoes

***Dessert Option:*** Add mini-chocolate mousse or cookies for \$3 per person.

#### ***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 a 'la 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)

**Mac & Cheese:** creamy cheese blend of Wisconsin cheddar, Italian parmesan and Danish gouda with pasta, topped with toasted breadcrumbs and baked to a golden brown

## Three Course Plated Dinner (10-25 guests)

\$50 per person

Sample Menu

[\(Please note you can customize our menus with available substitutions or special requests\)](#)

### **First Course - Tribeca Ovens Bread and Choice of:**

**Mixed Green Salad** with Cucumbers, Carrots, Tomatoes and House Dressing

**Caesar Salad** with shaved Parmesan, Croutons

**Lobster Bisque**

**Minestrone Soup**

### **Second Course:**

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

**Chicken Florentine:** Baked Chicken Breast with Creamy Spinach Topping

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

**Sides:** Sautéed Julienned Organic Carrots and Zucchini; Mashed Potatoes

**Dessert Options:** Mini Chocolate Mousse (gluten free), Bread Pudding, or Cookies/Brownies

### **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 a 'la Vodka:** Cavatelli pasta tossed with a tomato, vodka cream sauce

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

**Mac & Cheese:** creamy cheese blend of Wisconsin cheddar, Italian parmesan and Danish gouda with pasta, topped with toasted breadcrumbs and baked to a golden brown

### **Starch Substitutions:**

Wild Mushroom Risotto

Wild & Brown Rice Blend

Roasted Potatoes

### **Vegetable substitutions:**

Succotash

Roasted Root Vegetables

Roasted Brussel Sprouts

## BAR PACKAGE OPTIONS

**Open Bar:** Offer your guests wine, beer, and mixed drinks from our fully stocked bar featuring premium brands. \$25 per person, 3 hours, must be purchased for all guests. Excludes top shelf.

**Wine and Beer Party Bar:** Choose 4 bottled beers and 2-4 wine selections from our house wine list to offer your guests. Bill is based on consumption. \$5 per beer, \$30 per bottle of wine. Guests can purchase other drinks from the bar.

**Partial Bar:** Pay for a select amount (e.g., the first \$500) after that amount is reached, the server will check with you and can then let guests know the remaining drinks will be on individual tabs

**Cash Bar:** Guests purchase their own drinks. Our servers will offer cocktail service for your guests.

**Prosecco Toast:** Champagne flute toast with Prosecco 5~/per person

## PARTY OPTIONS

**60" Television:** \$50

**Live Music:** 300+ (depending on availability)

## FINE PRINT

**Deposit:** A \$200 non-refundable deposit is required to hold the date and time. Date and time are not guaranteed until deposit is made.

**Menu Choices:** Final selections are due one week prior. Must include advance count of number of entrees, i.e. 5 chicken, 4 salmon for plated meals.

**Decorations:** In some cases, decorations are allowed depending on party timing and time of year. Talk to your party planner about any decorations you may choose to bring with you to your event.

**Cake-Cutting Fee:** Parties can bring in cakes. If you would like us serve, there is a \$20 charge for cutting, plating, and serving.