

THE LAB

[Private Event Menu]

For a Standing Reception Choose 3 | \$28 per person

Minimum 20 people | Additional Items \$9 per person, per item

Chicken Wings [GF]

Red Hot, Carrots, Celery, Ranch Dip

Chicken Wings [GF]

Peach BBQ, Carrots, Celery, Ranch Dip

Spinach Artichoke Dip [VEG]

Warm Pita

Potato Taquitos [VEG]

Pico de Gallo, Cotija Cheese, Shredded Cabbage

BBQ Chicken Quesadilla

Tangy BBQ Sauce, B&B pickle chips

Nashville Fried Chicken Sliders

Nashville Hot Sauce, Cheddar Cheese, Garlic & Honey Aioli, Cole Slaw

Beef Sliders

Caramelized Onion, Crispy Bacon, Garlic Aioli, Baby Arugula

Salted Pretzel Bites [VEG]

Honey Mustard, Beer Cheese Dip

Lab Fries [VEG / GF]

Spicy Ketchup

Sweet Potato Fries [VEG / GF]

Spicy Ketchup

FLATBREADS

Serves 20 | Additional quantities in increments of 20

Choice of **Margarita** [VEG], **Pepperoni**, **Chicken Pesto** \$90

ADD-ONS

Serves 20 | Additional quantities in increments of 20

Baja Fish Tacos, Lime Crema, Shredded Cabbage, Salsa Verde, 4" Corn Tortilla **\$110**

Crispy Fried Calamari, Lemon Garlic Aioli, Garden Herbs **\$100**

Guac Fries, Pico De Gallo, Cotija Cheese, Spicy Guacamole, Cilantro, Lime Wedge **\$80** [VEG]

Pub Salad, Mixed Greens, Grapes, Walnuts, Cucumber, Red Onions, Balsamic Vinaigrette **\$90** [V]

Traditional Caesar, Romaine, Parmesan Croutons, Shaved Parmesan **\$80**

[GF] GLUTEN FREE [VEG] VEGETARIAN [V] VEGAN

