

CATERING MENU 2026

HOW MUCH SHOULD WE ORDER? *CHEF'S RECOMMENDATIONS*

All items are priced per person.

Heavy Apps (Cocktail-Style Events)

- Choose 2 entrée items per guest
- Add 3–4 additional items for about half your guest count

Perfect for mingling, grazing, and going back for seconds.

Guests are always welcome to order additional food off the menu.

Full Meal Service

- Choose 3 entrée items per guest
- Add 2–4 additional items for your full guest count

Built for a complete, satisfying meal.

Not sure what fits your crowd? We're happy to help you build the right spread — plenty of food, no awkward “we ran out” moments.

APP & ENTREES

BOURBON BBQ CHICKEN FLATBREAD

Red Onions, Cheddar, and Bacon on baked Flatbread with Bourbon BBQ sauce 4.25

ROASTED RED PEPPER HUMMUS DIP

GF

Creamy hummus served with garlic toast points, carrots, and celery 4.5

WINGS (4)

GF

Crispy Chicken Wings tossed in sauce served with Carrots, Celery, and choice of Ranch, House-Made Dill Pickle Ranch or Blue Cheese Dressing 9

Sauces: Buffalo, Bourbon BBQ, Blueberry Jalapeño BBQ, Teriyaki, Cajun Dry Rub

BLACKENED CHICKEN WRAP

with crunchy Kale, Shaved Parmesan, tossed in Caesar Dressing and wrapped in a Sun Dried Tomato Tortilla 7

PULLED PORK NACHO BAR

GF

Tortilla Chips with Spicy Queso, Pulled Pork tossed in House-BBQ sauce, Pickled Jalapeños, and Blueberry Jalapeño BBQ drizzle 5

CHICKEN TENDERS (2)

Breaded Chicken Strips served with Choice of Sauce

Sauces: Ranch, Dill Pickle Ranch, Blue Cheese, or Honey Mustard 5

MAPLE BOURBON PORK BELLY SKEWERS

GF

Pork Belly Bites tossed in maple bourbon glaze. 6

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CULTIVATED
COCKTAILS
DISTILLERY
ASHEVILLE, NC

SLIDERS

PULLED PORK SLIDERS

Tossed in our House-BBQ sauce, topped with home-made slaw and served on a Brioche Bun 4.5

BUFFALO CHICKEN SLIDERS

With cheddar cheese and bacon served on a Brioche Bun 4.5

SALADS

ASIAN SALAD

V GFO

Spring Mix, Mint & Orange Ginger Vinaigrette. Garnished with fresh Mandarin pieces, Cold-Brined Veggies and Wonton Crisps 4.5

CAESAR SALAD

V GFO

Crunchy Kale tossed in Caesar Dressing, garnished with Garlic Croutons, shaved Parmesan Cheese and a Parmesan Crisp 4

TAVERN SALAD

V GF

Spring Mix, dried Cranberries, Parmesan Cheese, Cold-Brined Red Onions, Mandarin pieces, Cashews, and a Parmesan Crisp. Served with Balsamic Vinaigrette 4

- Add Sesame Crusted Ahi Tuna 5
- Add Blackened Grilled Chicken 2.5

SIDES & PLATTERS

WAFFLE FRIES

3

SWEET POTATO FRIES

4

VEGGIE PLATTER

6

FRUIT PLATTER

6

CULTIVATEDCOCKTAILS.COM

[GF=GLUTEN FRIENDLY] [GFO=GLUTEN FRIENDLY OPTION] [V=VEGETARIAN] [VO=VEGETARIAN OPTION]

* CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.
PRICES SUBJECT TO CHANGE