CATERING MENU

All items priced per person.

Cultivated Cocktails Distillery
Asheville, NC

APPS & FLATBREADS

ROASTED RED PEPPER HUMMUS DIP GFO V

House-made roasted red pepper hummus served with garlic toast points, carrots and celery. 4.5

GOAT CHEESE & FIG SPREAD GFO V

Honey-whipped goat cheese topped with fig jam, served with garlic toast points. 7

BOURBON BBQ CHICKEN FLATBREAD

Red onions, cheddar, and bacon on baked flatbread with Bourbon BBQ sauce. 4.25

WINGS (4) GF

Crispy wings with carrots, celery, and ranch, dill pickle ranch, or blue cheese. 9
Sauces: Buffalo, Bourbon BBQ, Blueberry Jalapeño BBQ, Teriyaki, Cajun Dry Rub

CHICKEN TENDERS (2)

Breaded chicken strips with ranch, dill pickle ranch, blue cheese, or honey mustard. 5

PULLED PORK NACHO BAR GF

Tortilla chips with spicy queso, BBQ pulled pork, pickled jalapeños and blueberry jalapeño BBQ. 5

BITES & SKEWERS

MAPLE BOURBON PORK BELLY BITES GF

Tender pork belly bites finished with a rich maple bourbon glaze. 6

BLACKENED CHICKEN SKEWERS GF

Blackened chicken breast skewers with honey mustard on the side. Served chilled. 4

BBQ COCKTAIL MEATBALLS

Seasoned beef cocktail meatballs tossed in bourbon BBQ or blueberry jalapeño BBQ sauce. 5

BOURBON BBQ LIT'L SMOKIES GF

Smoked cocktail sausages tossed in bourbon BBQ sauce. 4

SLIDERS

PULLED PORK SLIDERS

Build your own brioche sliders with warm BBQ pulled pork and house slaw, served separately. 5

BUFFALO CHICKEN SLIDERS

Buffalo chicken, cheddar, and bacon on brioche. 4.5

HOW MUCH TO ORDER?

HEAVY APPS

Choose 2–3 apps or slider items per guest.
Add salads, sides or platters to round out your menu.

Additional food may be ordered from our regular menu.

FULL MEAL SERVICE

Choose 1 entrée and 2 sides per guest.
Add apps or platters for a fuller spread.

[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

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Asheville, NC

ENTRÉES

CREAMY PESTO CHICKEN GF

Chicken breast served with a creamy basil pesto sauce. 11

LEMON GARLIC HERB CHICKEN GF

Herb-seasoned chicken breast served with a light lemon garlic pan sauce. 10

MAPLE BOURBON ROASTED PORK LOIN GF

Roasted pork loin, sliced and finished with an apple-maple bourbon glaze. 12

BLACKENED CHICKEN CAESAR WRAPS

Seasoned smoked chicken, crisp kale, Caesar cheese blend and Caesar dressing in a spinach tortilla. Half wrap per person. 7.5

SALADS

KALE CAESAR SALAD GFO

Kale, Caesar dressing, garlic croutons, shaved parmesan, and parmesan crisp. 4

ASIAN SALAD GFO V

Spring mix, mint, orange ginger vinaigrette, mandarin, cold-brined veggies, and wasabi peas. 5

TAVERN SALAD GF V

Spring mix, cranberries, parmesan, cold-brined red onions, mandarin, cashews, parmesan crisp, and Italian dressing. 4

Add sesame-crusted ahi tuna 5 | Blackened chicken 2.5

SIDES

AU GRATIN POTATOES GF V

Sliced potatoes baked in a creamy cheddar sauce. 4

GARLIC-HERB ROASTED VEGETABLE MEDLEY GF V

Carrots, broccoli, cauliflower, yellow squash and red onion roasted with garlic and herbs. 5

TRICOLOR PASTA SALAD V

Chilled tricolor rotini pasta salad with Italian dressing and herbs. 5

HOUSE SLAW GF V

House-made coleslaw, served chilled. 5

FRIES GF V

Waffle fries 3 • Sweet potato fries 4

PLATTERS

VEGETABLE PLATTER GF V

Fresh vegetables with ranch and blue cheese. 6

SEASONAL FRUIT PLATTER GF V

An assortment of seasonal fresh fruit. 6

CULTIVATEDCOCKTAILS.COM

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