TIPSY STEER

BREW FOOD

CATERING

OFF-SITE CATERING MENU

Tipsy Steer can take care of all your catering needs. Our professional staff can bring our delicious food to your next event! We offer full service set up, service and tear down (including beer & wine) or perhaps you just need some food delivered for your quests. Either way, Tipsy Steer will make your next event go smoothly and take the worry away from you.

STARTERS

CHIPS & SALSA

Served with Pico de Gallo & Rojo Salsa Add Guacamole \$20 Add Gouda Cheese Sauce \$20 (Serves 30-35) \$70

SEARED TENDERLOIN TIPS

Seared tips drizzled with Horsey Sauce (Serves 26-30) \$105

SHIRIMP COCKTAIL

(Serves 26-30) \$105

ARMADILLO EGGS

Ground sausage & beef stuffed with cream cheese & goat cheese, charred jalapenos & wrapped with bacon (36 Pieces - Served as ½ eggs) \$92

CHICKEN FINGERS

(35 Pieces) \$75

FONDUE

IPA Gouda cheese fondue, apple slices, Bavarian pretzels, thick cut bacon, garlic crostinis, marinaded tomatoes (Serves 26-30) \$109

BRUSCHETTA CROSTINI

Fresh roma tomato, olive oil, basil, garlic, toasted baguette coins, balsamic drizzle (30 Pieces) \$90

PIMENTO & OLIVE CROSTINI

Our fresh made pimento cheese spread, olive tapenade, toasted baguette coins (30 Pieces) \$90

BACON LOLLIPOPS

Thick center cut bacon, drizzled with Chipotle Raspberry Glaze (30 Pieces) \$82

WINGS

36 wings - choice of: Thai Chili \$54, House Dry Rub \$54 Black Truffle Buffalo \$60

BRUSSEL SPROUTS

Oven Baked with creamy bleu cheese, crispy fried prosciutto (Serves 26-30) \$90

SALADS

HOUSE

Fresh greens, roasted red pepper garlic dressing, heirloom tomato, red onion, pork belly croutons, grated Parmesan (Serves 10-12) \$69

TOSSED SALAD

With balsamic vinaigrette, bleu cheese, or ranch (Serves 10-12) \$59

DESSERTS

ASSORTED COOKIES

35 Pieces \$65

BROWNIES

35 Pieces \$74

CUPCAKES

One dozen \$24

We deliver within a 30 minute radius of our Roseville location.

\$500 min for "Drop off" orders. 20% gratuity & \$25 delivery fee will be added. will be added. \$1,000 min for full service events. 20% set up/labor charge, 20% gratuity will be added. We offer Beer & Wine Catering for all full service events. Min \$500

TIPSY STEER

LOCAL SASSY

BREW FOOD

CATERING

BUFFETS

Priced per person.

WOOD ROAST CHICKEN

Dry rubbed wood roasted ¼ chicken, choice of roasted seasonal vegetables or tossed salad, Cajun cheesy hash browns, baby rosemary red potatoes or garlic mashed potatoes \$20

* PREMIUM CARVING STATION

Carving stations are served with fresh bread, condiments, pasta salad, kettle chips

Adobe Coffee Rubbed Sirloin \$22 Mesquite Smoked Turkey Breast \$18

*Premium Carving Station only available as Full Service

TACO BAR

Choose chicken, short rib, or both \$15

CHICKEN TINGA

Rojo salsa, charred jalapenos, avocado, pico de gallo, queso fresco

SHORT RIB

Pico de gallo, queso fresco

(Served with warm tortillas, rojo salsa, crunchy tortilla chips)

ADD guacamole & sour cream. \$2/person.

MAC + CHEESE BAR

Cavatappi pasta, smoked Gouda, mozzarella, Parmesan, garlic and cream, served with salad and bread \$17

CHIMICHURRI SIRLOIN

Adobe coffee rubbed sirloin, chimichurri sauce, roasted baby red potatoes, asparagus \$24

GRILL OUT PACKAGE

Your choice or Combo; Burgers, Brats or Chicken breast. Fresh grilled served with fresh baked buns, condiments, pasta salad, kettle chips One grill choice \$16 Combo \$18

SB · ASSORTED PIZZA AND MAC + CHEESE*

Served with House or Tossed salad and bread * available only for drop off catering \$18

SB · CHILI LIME RUB CHICKEN

Served with House or Tossed salad, roasted rosemary baby red potatoes, and asparagus \$20

SB · CHARDONNAY SALMON

Served with House or Tossed salad, roasted rosemary baby red potatoes, and asparagus \$21

SB · Denotes Signature Buffet