

# CATERING

BROUGHT TO YOU BY  
**THE WHISKEY TELLER**

## APPETIZERS

### PRICED PER PERSON

**Deviled Eggs \$5**

Smoked Trout -or- Bacon & Chive -or- Beef Tartare -or- Mushroom Truffle

**Buffalo Chicken Croquettes \$5**

Dave's hot sauce, three cheese blend, buttermilk roasted garlic ranch

**Watermelon Salad Skewers \$6**

Compressed watermelon, marinated feta, Kalamata olive, pickled pearl onion, mint

**'Jalapeno Poppers' \$6**

Sausage & cumin Gouda stuffed inside a roasted jalapeno, wrapped in bacon and glazed with our whiskey apple BBQ

**Sour Cream & Caramelized Onion Dip \$6**

Served with naan bread & tortillas chips

**Smoked Trout Dip \$6**

Potato chips, tomato jam, dill

**Fire Roasted Tomato Bruschetta \$6**

Smoked mozzarella focaccia

**Tuna Taco's \$6**

Grilled & marinated yellowfin tuna, chipotle crema, pickled onion, cilantro

**Cheese & Charcuterie Board \$12**

Selection of artisan cheeses, cured meats & pate with house made preserves, fresh and dried fruit, crostinin and crackers

**Vegetable Crudite Board \$6**

Selection of fresh vegetables served with buttermilk roasted garlic ranch and hummus

*All prices subject to gratuity, service fees, & hst*

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## PACKAGE ONE - SANDWICH BUFFET

**\$45 PER PERSON**

Choice of protein, 1 salad, 1 side, & 1 dessert, house BBQ sauces, smokey chicken jus  
Extra salads + \$8 each  
Extra side's + \$3 each

### PROTEIN

**BBQ Pulled Pork**

**BBQ Pulled Chicken**

**BBQ Brisket (\$8 supplement)**

### SALADS

**Green Salad**

Local artisan greens, burnt honey vinaigrette, seasonal vegetables, toasted seeds

**Caesar Salad**

Baby artisan romaine, Creamy Caesar dressing, smoked bacon, local asiago

**Potato Salad**

Buttermilk & roast garlic dressing, celery, pickled red onion and dill pickles, chives

**Pasta Salad**

Charred tomato & herb vinaigrette, arugula, marinated feta, grilled vegetables

### SIDES

**Maple Baked Beans**

**Tangy Coleslaw**

**Fresh Baked Cornbread**

### DESSERTS

**Smoked Chocolate Cake**

Smoked caramel crème anglaise, seasonal fruit

**Spit Roasted Pineapple Cake**

White chocolate streusel, burnt lime curd

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## PACKAGE TWO - DINNER BUFFET

### \$65 PER PERSON

Choice of protein, 1 salad, 1 side, & 1 dessert, house BBQ sauces, smokey chicken jus  
Extra salads + \$8 each  
Extra side's + \$3 each

#### PROTEIN

##### **½ Wood Fired Rotisserie Chicken**

Mix of white and dark meat from our signature rotisserie chicken rubbed with our WT spice blend

##### **Full Rack Rotisserie of Ribs**

Slightly smokey and packed full of flavor from our WT pork rub

##### **Chicken & Rib Combo**

¼ Chicken (mix of white/dark meat) & ½ rack of ribs

#### SALADS

##### **Green Salad**

Local artisan greens, burnt honey vinaigrette, seasonal vegetables, toasted seeds

##### **Caesar Salad**

Baby artisan romaine, Creamy Caesar dressing, smoked bacon, local asiago

##### **Potato Salad**

Buttermilk & roast garlic dressing, celery, pickled red onion and dill pickles, chives

##### **Pasta Salad**

Charred tomato & herb vinaigrette, arugula, marinated feta, grilled vegetables

#### SIDES

##### **Maple Baked Beans**

##### **Tangy Coleslaw**

##### **Fresh Baked Cornbread**

#### DESSERTS

##### **Smoked Chocolate Cake**

Smoked caramel crème anglaise, seasonal fruit

##### **Spit Roasted Pineapple Cake**

White chocolate streusel, burnt lime curd

*All prices subject to gratuity, service fees, & hst*