
STAIRWAY TO CRAVIN'

OWNED BY CHEF RACHAEL WEST AND CHEF GUNNER HAWKINS

CATERING MENU/PRICING

The following are example menus. If you have a lower price point or a particular entrée, side, or dessert in mind, Rachael and Gunner will be happy to work with you on a personalized menu!

BUFFET –GOURMET SANDWICH OPTION (\$20 PER PERSON)* OR served from the food truck!

GOURMET SANDWICH OPTIONS

- BLT -Peppered bacon, tomato, lettuce, pesto mayo, whole grain wheat bread
- Summer Sammy -Prosciutto, whipped goat cheese, jalapeño honey, arugula, baguette
- Three Cheese Grilled Cheese -White cheddar, gruyere, fontina, spicy blackberry spread, sourdough bread
- Pastrami Melt -Pastrami, cheddar cheese, caramelized onions, horseradish sauce, sourdough bread

SIDE OPTIONS

- Signature Homestyle fries -House seasoning, parmesan lemon aioli
- Loaded Homestyle fries -Homemade beer cheese sauce, bacon, green onion

DESSERT OPTION

- Salted caramel cheesecake OR
- Honey cheesecake with blueberry syrup

BUFFET -DINNER OPTION (\$30 PER PERSON)*

- ENTREE
- EACH ENTRÉE SERVED WITH:
 - Chef's selection of starch and market fresh vegetable

- Fresh rolls with sweet cream butter
- Dessert

EXAMPLE BUFFET DINNER

ENTREE

- Roasted chicken with parmesan risotto with broccolini, lemon herb sauce OR
- Baked salmon with roasted vegetable medley with creamy farro and Italian salsa verde

DESSERT

- Roasted apricots with oatmeal cookie, caramel sauce, whipped cream OR
- Berry cobbler with homemade vanilla ice cream, pot de creme

PLATED DINNER (\$40-PER PERSON)*

- HORS D'OEUVRES
- ENTREE
- EACH ENTRÉE SERVED WITH:
 - Choice of Soup du Jour or Salad
 - Chef's selection of starch and market fresh vegetable
 - Fresh rolls with sweet cream butter
 - Dessert

EXAMPLE PLATED DINNER

HORS D'OEUVRES

- Mushroom tarts in phyllo dough
- Prosciutto and pear crostini with honey goat cheese
- Arancini with homemade tomato sauce

FIRST COURSE (SOUP OR SALAD)

- Spinach salad with walnuts, champagne vinaigrette, apples and gorgonzola OR
- Potato leek soup

SECOND COURSE (ENTRÉE)

- Roasted chicken with parmesan risotto with broccolini, lemon herb sauce OR
- Baked salmon with roasted vegetable medley with creamy farro and Italian salsa verde

- Fresh rolls with sweet cream butter

THIRD COURSE (DESSERT)

- Roasted apricots with oatmeal cookie, caramel sauce, whipped cream OR
- Berry cobbler with homemade vanilla ice cream, pot de creme

*Because our primary business is a food truck, we don't have special plates/silverware, so that would need to be rented for your event. We can cook most meals on the food truck, but if we can't park at the event, a kitchen would need to be provided. We can serve food from our food truck, off a buffet line or plated dinner.