



Thank you for your interest in Beehive Catering! Below you will find descriptions and prices for some of our most popular menu items. While these are the most popular items, we can also craft custom menus (\$5000/minimum) so send us an email if you do not see what you are looking for on this sheet: sales@beehive.catering

The packages below include base cost of creating the menu for you as well as a per person cost which illustrates the savings potential for larger events! This base cost covers the fixed costs associated with these menus, but we also have fresh seasonal special that avoids this each season. All events come with our premium disposables at no extra charge.

Looking for lunch? We also provide a box lunch service Monday through Friday for \$9.99; you can see our daily menu and order at www.beehive.catering/box-lunch

Casual Dining

Wood-fired Pizza (*best seller*)

Our wood-fired pizzas are cooked onsite and made entirely from scratch. The pizza dough uses imported Italian '00' flour which makes for the perfect blend of pillowy and chewy pizza crust. We cook these pizzas in a large trailer mounted pizza oven and serve them buffet style on a large board. The package includes a house Caesar salad, fresh cut fruit, and up to three flavors of pizza.

Signature pizza flavors:

- *Margherita*: two types of mozzarella, parmesan, basil, parmesan, and pizza sauce
- *Salsiccia*: Italian sausage, roasted cherry tomatoes, thin shaved red onion, parmesan, and pizza sauce
- *Sweet Jalapeno*: fresh jalapeno, salami, honey, mozzarella, and pizza sauce
- *Salumi*: hard salami, coppa seca, red pepper pesto, mozzarella, and pizza sauce
- *Funghi*: sauteed mushrooms, mascarpone, mozzarella, parmesan, and garlic olive oil
- *Bianca*: caramelized onions, goat cheese, mozzarella, parmesan, and garlic olive oil

Base Cost: \$500

Per person: \$11/person

Beehive Catering Price Sheet (2022)

Street Tacos

Tacos are always a popular addition to any event. Our taco package comes with two kinds of meat, Mexican rice, from scratch refried pinto beans, corn & flour tortillas, and three types of salsa (pico de gallo, salsa verde, and salsa rojo). We can also upgrade to the full experience with guacamole, chips, and a third meat for just a little more.

Signature Meats:

- Carne Asada Steak: grilled sliced steak marinated in herbs, orange, and lime (+\$0.50/person)
- Carnitas Pork: braised pork shoulder in a mixture of herbs and citrus
- Tomatillo Chicken: braised chicken breast with crushed tomatillo, green chilis, and garlic

Base Cost: \$300

Per Person Cost: \$8.50/person

Guacamole & chips add-on: \$2/person

On-site tortilla cooking: free for full-service events 200+ people

Formal Dining

Traditional American

If you are looking for a menu both comforting and full of class our traditional American menu may be perfect! Pulling from familiar tastes with quality ingredients just like you remember. Each package comes with the core protein, the associated sauce, mashed potatoes, and vegetable. Common additions include our house made dinner roll and a side salad.

Proteins:

- Seasonal chicken
 - Spring: roasted garlic chicken with arugula pesto
 - Summer: pan-fried chicken breast with roasted tomatoes and basil
 - Fall: roasted chicken with sage butter sauce
 - Winter: pan-seared airline chicken breast served with mushroom cream sauce
- Seasonal steak (+\$3/person)
 - Spring: tenderloin steak with mustard sauce
 - Summer: tenderloin steak with chimichurri
 - Fall: pepper-steak tenderloin with mango chutney
 - Winter: tenderloin steak with bordelaise sauce
- Seasonal salmon (+\$2/person)
 - Spring: seared salmon with lemon dill sauce
 - Summer: seared salmon with garlic and lemon butter
 - Fall: seared salmon with mustard wine sauce
 - Winter: seared Salmon with lemon caper cream sauce

Herbed mashed potatoes

Vegetables:

- Seared asparagus (*perfect for plated dinners*)
- Roasted root vegetables with herb butter (*best seller*)
- Roasted broccolini with charred lemon (+\$1/person)

Base Cost: \$300

Per Person Cost: \$18/person

Add-on salad: \$2/person

Add-on rolls: \$1.5/person

Additional entrée option: \$5/person

Plated service: \$5-8/person

Appetizer Additions

These platters are priced a' la carte with each package feeding 25 people well or work as a snack for up to 40 people. (\$500 minimum order)

- Charcuterie & Cheese Board: \$150/each
 - Wooden board with six varieties of artisanal cheese, three Italian cured meats, grapes, gluten free crackers, and a pickled vegetable garnish
- Crudit  Platter: \$120/each
 - Six varieties of prepared vegetables served with hummus and garnishes

Beverages

As equally as important as your food is what your guests will be drinking. We can do anything between a simple water station to mixed drinks. Contact your sales associate to find out more about our mixed drink options. Prices are per person when added to a meal package.

- Water station: \$1.25/person (+\$.50 if water needs to be shipped in)
- House made lemonade: \$1.50/person as an addition to water (\$2.25/person alone)
 - Strawberry (*best seller*), Basil, Mixed Berry, Hibiscus Lime
 - We make our lemonade with whole fruit and no commercial syrups
- Bartending: \$50/hr per attendant (drinks not included)

Desserts

All our desserts are made in house and fall into three categories with a variety of flavors under them: cheesecakes, tarts, and cookies. Our cheesecakes are individual rounds 3.5" in diameter, our tarts are 3" in diameter, and our cookies are 3.5" in diameter. Minimum order for all desserts is two dozen

- Cheesecakes (vanilla base and graham cracker crust): \$65/doz
 - Chocolate ganache with toasted hazelnut
 - Berry compote with fresh blackberry
 - Chocolate ganache and peanut butter sauce
- Tarts: \$33/doz
 - Chocolate tart with fresh raspberry
 - Lemon tart with fresh blackberry
 - Peanut caramel
 - Cranberry tart with oat streusel (fall & winter seasonal)
 - Strawberry rhubarb (spring & summer seasonal)
- Cookies: \$20/doz
 - Chewy Chocolate Chip
 - Mexican Chocolate

Service

The above prices cover the cost of food which we can do as a drop-off or pickup (some delivery charges may apply). Alternatively, we can provide staffing and serving equipment at your event for an additional optional charge of 20%. These service charges start with a basic buffet service and go up to a fully plated meal. Service starts at \$350 but will depend heavily on your menu selection and party size. Send us an email (sales@beehive.catering) with what you're thinking off and we would be happy to give you an exact number.

Rentals

While our service equipment is included in the service charge, we also have non-disposable dishes available as an optional upgrade. By renting from your catering company, you can avoid the hassle of additional invoices and coordination and at the end of the night we take all the dishes with us.

- 9" Porcelain Plate: \$1.50/each
- Steel fork or knife: \$0.75/each
- Dessert plate: \$1.25/ each
- Salad plate: \$1.25/each
- Water goblet: \$1.25/each
- Wine glass: \$1.25/each
- Tumbler: \$1.25/each
- Champagne Flute: \$1.25/each

We also require \$1.50/person in bussing fees for all any event with non-disposable dishes, this will apply if you rent from us or a rental company.

Trash

While most venues provide their own trash service, some destination events lack these amenities. We are happy to provide trash collection and hauling service at an additional charge. Prices will depend on location and size of event.

Looking for something simple?

We are happy to do any lunch menu item from the same day as a dinner for only \$12.99/person, without any extra menu charges.