



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; 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 (2021)

Sliders & Fries

Looking for an Americana menu; look no further than sliders and fries. We cook the patties and fries on-site with a mobile kitchen, so the food is hot and fresh for your guests (no soggy fries here). Our slider package comes with our two flavors of cheeseburger sliders and fries.

Slider flavors:

- BBQ bacon with fried onion
- Romaine, tomato, and ketchup

Base Cost: \$500

Per Person Cost: \$10

Fresh cut fruit add-on: \$1.50/person

Sweet potato fries: \$1/person

Swap fries for smoked fingerling potatoes: no extra cost

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 (*best seller*): grilled sliced steak marinated in herbs, orange juice, and lime
- 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: \$250

Per Person Cost: \$8/person

Guacamole & chips add-on: \$1/person

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

Beehive Catering Price Sheet (2021)

BBQ

Few things spell out Summer so well as a BBQ and our package covers all your basic needs and more! This package includes two smoked meats, two side dishes, house made BBQ sauce, and house made potato rolls. Our meats are brined and then smoked to perfection.

Signature Smoked Meats:

- Shredded Smoked Pork Butt
- Sliced Smoked Chicken Breast
- Smoked Pork Ribs (+\$1/person)
- Sliced Smoked Tri-tip (+\$1/person)
- Sliced Smoked Brisket (+\$2/person)

Signature Sides:

- Garlic mashed potatoes
- Grilled corn with herb butter
- Brown sugar and pecan mashed sweet potatoes
- Roasted potato salad with walnuts and Dijon
- House baked beans
- Fresh cut fruit
- House mac & cheese
- Salad (triple berry with strawberry vinaigrette)
- Southern black-eyed peas with okra
- Roasted carrots with herb butter

Base Cost: \$250

Per Person Cost: \$12/person

Additional Side: \$1.5/person

Additional Meat: \$2/person

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 bourdelaise 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: \$250

Per Person Cost: \$17/person

Add-on salad: \$2/person

Add-on rolls: \$1.5/person

Additional entrée option: \$5/person

Plated service: \$5-8/person

Marketplace Dinner

Composed of flavors inspired by a variety of ingredients, our marketplace menu is a modern twist in formal dining. A package comes with both proteins and all three side dishes so you can customize the menu to match your tastes and offer some new taste experiences to your guests!

Proteins:

- Smoked Beef tri-tip served with chimichurri dressing
- Chicken satay skewer with house peanut sauce

Sides:

- Curried cauliflower with toasted pine nuts
- Smoked fingerling potatoes tossed in shiitake vinaigrette, served with herb aioli
- Arugula and prosciutto salad with fresh lemon, pine nuts and house made lemon vinaigrette

Base Cost: \$250

Cost: \$16/person

Light Dinners or Snacks

If you are wanting something light for your guests, these packages offer variety but without the same feel as a full dinner.

Mediterranean Grazing Platters

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
- Lemon Basil Chicken Skewers: \$110/50ct
 - Marinated chicken thighs served with fresh pesto. (50 count)
- Crudité Platter: \$120/each
 - Six varieties of prepared vegetables served with hummus and garnishes
- Focaccia Pizza: \$80/each
 - Made from scratch; choose from four flavors: tomato basil, rosemary potato, butternut & goat cheese, or cheese and garlic
- Fresh Fruit Bowl: \$65/each
 - Fresh cut seasonal fruit cut and arranged in a bowl

Hors d'oeuvres Packages

Either for a cocktail hour or for the whole meal, hors d'oeuvres offer a variety of bright flavors. These packages include two dozen of the item with all our items made entirely from scratch rather than in a factory. (\$500 minimum order, four dozen minimum order amount)

- Bruschetta Crostini: tomato, basil, & garlic on a toasted baguette slice with balsamic (\$24/12ct)
- Tenderloin Crostini: thin sliced steak with horseradish crema & a sprout garnish on a baguette slice (\$40/12ct)
- Avocado Crostini: mashed avocado with salt & pepper on a baguette slice with parmesan and tomato (\$24/12ct)
- Stuffed Mushroom: sausage, cheese & bread crumb stuffed mushroom cap (\$30/12ct)
- Steak and vegetable skewer: cubed steak, mushroom, red bell pepper, & red onion (\$40/12ct)
- Ground lamb meatballs with house tzatziki sauce on pita (\$42/12ct)

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/person (+\$.50 if water needs to be shipped in)
- House made lemonade: \$1.25/person as an addition to water (\$2/person alone)
 - Strawberry (*best seller*), Basil, Mixed Berry, Hibiscus Lime
 - We make our lemonade with whole fruit and no commercial syrups
- Hot chocolate: \$1.50/person
 - House made hot chocolate with cocoa powder and chocolate mixed in whole milk
- Mulled Apple Cider (seasonal): \$2.5/person
 - Spiced fresh pressed apple cider from one of Utah's local orchards
- Coffee Bar: \$1.25/person
 - Black coffee with creamer and sugar on the side

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): \$60/doz
 - Chocolate ganache with toasted hazelnut
 - Berry compote with fresh blackberry
 - Chocolate ganache and peanut butter sauce
 - Pumpkin base cheesecake with ginger crust and whipped cream (fall & winter seasonal)
- Tarts: \$30/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: \$15/doz
 - Chewy Chocolate Chip

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 \$300 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 are able to 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

Looking for a specific look? We are happy to use rentals from another company; if you require us to bus and collect dishes rented from an outside vendor there is a \$1/person charge.

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 \$10/person, without any extra menu charges.