



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 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: \$10/person

Beehive Catering Price Sheet (2021)

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 juice
- 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: \$7/person

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

On-site tortilla cooking: free for 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 (*best seller*)
- Smoked Pork Ribs (+\$1/person)
- Sliced Smoked Chicken Breast
- Sliced Smoked Brisket (+\$1/person)
- Sliced Smoked Tri-tip (+\$1/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: \$9/person

Additional Side: \$1.5/person

Additional Meat: \$2/person

Formal Dining

Seasonal Menu

Each season we will be releasing a special menu using seasonal vegetables and flavors. Pricing will vary so check our website for details! This package avoids our minimum order and has no base cost so it is a great option for a party of any size.

Beehive Catering Price Sheet (2021)

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, a starch base, and vegetable. Common additions include our house made dinner roll and a side salad.

Proteins:

- Mushroom Chicken: pan-seared airline chicken breast served with mushroom cream sauce
- Pepper-steak Tenderloin with mango chutney* (+\$3/person, *best seller*)
- Seared Salmon with lemon caper cream sauce (+\$1/person)

Starches:

- Herbed Garlic Mashed Potatoes (*best seller*)
- Rice Pilaf
- Italian Risotto with parmesan and cream (+\$1/person)

Vegetables:

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

Base Cost: \$250

Per Person Cost: \$17/person

Add-on salad: \$2/person

Add-on rolls: \$1.5/person

*other sauces available for steak dinner: bordelaise or bearnaise sauce

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 two proteins and 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 (*best seller*)
- Chicken satay skewer with house peanut sauce
- Thai Meatballs served with house made Thai green curry

Sides:

- Curried cauliflower with toasted pine nuts
- Roasted butternut squash with fried corn & buttermilk vinaigrette
- Butternut & sage gnocchi with brown butter sauce
- Smoked fingerling potatoes tossed in shiitake vinaigrette, served with herb aioli (*best seller*)
- Shaved brussels sprout salad with green apple and apple cider vinaigrette
- Arugula and prosciutto salad with fresh lemon, pine nuts and house made lemon vinaigrette
- Bruschetta crostini: tomato, garlic, and basil served on a toasted baguette slice with balsamic

Base Cost: \$250

Cost: \$15/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 Packages

These packages are priced a' la carte with each package feeding 25 people well or work as a snack for up to 40 people.

- Charcuterie & Cheese Board: \$130/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: \$100/50ct
 - Marinated chicken thighs served with fresh pesto. (50 count)
- Crudité Platter: \$110/each
 - Six varieties of prepared vegetables served with hummus and garnishes
- Focaccia Pizza: \$75/each

Beehive Catering Price Sheet (2021)

- Made from scratch; choose from three flavors: tomato basil, rosemary potato, or butternut & goat cheese
- Fresh Fruit Bowl: \$60/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.

- Bruschetta Crostini: tomato, basil, & garlic on a toasted baguette slice with balsamic (\$48/24ct)
- Tenderloin Crostini: thin sliced steak with horseradish crema & a sprout garnish on a baguette slice (\$72/24ct)
- Avocado Crostini: mashed avocado with salt & pepper on a baguette slice with parmesan and tomato (\$48/24ct)
- Stuffed Mushroom: brie & bread crumb stuffed mushroom with red pepper jelly (\$60/24ct)
- Steak and vegetable skewer: cubed steak, mushroom, red bell pepper, & red onion (\$72/24ct)
- Ground lamb meatballs with house tzatziki sauce on pita (\$84/24ct)

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
 - 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
 - Crème brulee with fresh raspberry
 - Pumpkin base cheesecake with gingersnap crust and whipped cream (seasonal)
- Tarts: \$30/doz
 - Chocolate tart with fresh raspberry
 - Lemon tart with fresh blackberry
 - Peanut caramel tart
 - Cranberry tart with oat streusel (seasonal)
- Cookies: \$15/doz
 - Oatmeal Chocolate Chip
 - Chewy Chocolate Chip
 - Double 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. These service charges start with a basic buffet service and go up to a fully plated meal. Service starts at \$250 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. We are happy to use another vendor's equipment and will do our best to assist you no matter where you source your dishes.

- 9" Porcelain Plate: \$1.25/each
- Steel fork or knife: \$0.60/each
- Dessert plate: \$1/ each
- Salad plate: \$1/each
- Water goblet: \$1/each
- Wine glass: \$1/each
- Tumbler: \$1/each
- Champagne Flute: \$1/each

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.