

THE LOFT

OVER THE 9

CATERING SERVICES

OPTIONS -----

Over the 9 is its own approved, licensed, and insured food caterer and maintains all current and necessary documentation and liability when providing food catering services. All full service food items are subject to a 21% service charge.

platters

Fresh Seasonal Vegetables Variety of seasonally available vegetables and Chef's choice dip.	\$50
Fresh Seasonal Fruit Variety of seasonally available fruit and Chef's choice dip.	\$50
Cheese & Crackers Variety of domestic and import cheeses and crackers.	\$100

light hors d'oeuvres

Crostini	
Roasted Grape, Onion Jam, Whipped Goat Cheese	\$1.25 ea
Pickled Apple, Cilantro Pumpkin Seed Pesto, Whipped Goat Cheese	\$1.50 ea
Pork Rillettes, Apple Butter, Pimento Cheese	\$2.00 ea
Smoked Lake Trout, Carrot Pesto, Hardboiled Egg & Caper Relish	\$2.50 ea
Shaved Beef Loin, Caramelized Onion, Horseradish Cream	\$2.75 ea

Mini Tarts

Bleu Cheese, Arugula, Roasted Pear	\$1.00 ea
Spinach, Bacon, Caramelized Onion	\$1.00 ea
Sweet Corn, Red Pepper, Smoked Gouda	\$1.25 ea
Country Ham, Oven Roasted Tomato, Pimento Cheese	\$1.50 ea
Basil Pesto, Chopped Chicken, Pine Nuts	\$2.25 ea

Fried

Colcannon Potato Balls w/Mushroom Gravy	\$1.00 ea
Pimento Cheese Balls w/Red Eye Gravy	\$1.00 ea
Grit Cakes w/Roasted Red Pepper Relish	\$1.00 ea
Mac & Cheese Balls w/Cheddar Mornay	\$1.25 ea
Sausage Biscuit & Cheddar Balls w/Pepper Gravy	\$1.50 ea

Dips

White Bean & Rosemary Hummus w/Pita Wedges	\$18/quart
Roasted Carrot Pesto w/Crostini	\$20/quart
Roasted Tomato & Chipotle Salsa w/Tortilla Chips	\$22/quart
Jalapeno Benedictine w/Crostini	\$24/quart
Buffalo Chicken Dip w/Celery & Carrots	\$26/quart

heavy hors d'oeuvres

Stuffed Banana Peppers Lemon Ricotta, Marinara, Crostini	\$3.00 ea
Black Bean Cake Sofrito, Poblano, Red Chili Sauce	\$3.00 ea
Spring Roll Shredded Chicken, Pickled Onion, Napa Cabbage, Sweet Soy Sesame Sauce	\$3.00 ea
Beef Meatball Citrus Tomato Sauce, Provolone, Tomato, & Basil Skewer	\$3.50 ea
Cabbage Roll Ground Lamb, Golden Raisins, Rice, Orange Mint Tzatziki	\$3.50 ea

cold sandwiches

Smoked Turkey & Swiss Wrap Sprouts, Shredded Romaine, Roasted Tomato, Avocado Aioli	\$5.00 ea
Mediterranean Pita Eggplant, Red Pepper, White Bean Hummus, Tabbouleh	\$5.00 ea
Chicken Salad Roasted Grapes, Red Onion, Candied Cashew, Mustard Aioli, Baguette	\$6.00 ea
Benedictine Cream Cheese, Jalapeño, Focaccia	\$7.00 ea
Country Ham Swiss, Smoked Onion, Dijon, Baguette	\$8.00 ea

hot sandwiches

Fried Chicken Pimento Cheese, Hot Sauce Mayonnaise, Buttermilk Biscuit	\$5.00 ea
Basil & Mozzarella Marinated Olives, Tomato Jam, Focaccia	\$6.00 ea
Pulled Pork Bourbon Mustard BBQ Sauce, Pickled Onion, Brioche Bun	\$7.00 ea
Black-eyed Pea Burger Shredded Romaine, Pickled Onion, Red Pepper Aioli, Brioche Bun	\$8.00 ea
Chopped Brisket Pickled Cabbage, Swiss, Horseradish Cream, Toasted Rye	\$9.00 ea

salads

Field Greens Almonds, Roasted Grapes, Shaved Onion, Burnt Honey Vinaigrette	\$65
Romaine Shaved Parmesan, Tomato Crostini, Black Pepper Garlic Dressing	\$75
Endive & Radicchio Bleu Cheese, Orange, Mustard Vinaigrette	\$85
Arugula Cashew, Dried Apricot, Feta, Citrus Vinaigrette	\$95

FULL SERVICE -----

full service buffet:

Catered on-site, presented on linen tablecloths in temperature controlled chafers with serving utensils, and disposable dinnerware unless china is selected. See below for details. Guests are responsible for serving themselves.

Starches

Twice Baked Potato Gratin, Cheddar Cheese, Bacon, Green Onion
Whipped Potato, Goat Cheese, Black Pepper, Caramelized Onion
Mashed Sweet Potato, Orange, Burnt Caramel
Saffron Rice Pilaf, Roasted Tomato, Almond, Basil
Roasted Red Pepper Polenta, Wild Mushroom Medley, Goat Cheese Mornay

Vegetables

Garlic Roasted Broccoli Crown
Green Beans, Roasted Shallot, Garlic, Mushroom
Roasted Eggplant Caponata, Tomato, Basil, Golden Raisin
Braised Cabbage, Mustard, Horseradish, Caramelized Onion, Apple
Creamed Corn, Red & Green Pepper, Celery, Tarragon

Vegetarian Entrées

Stuffed Shells, Lemon Ricotta, Marinara
Eggplant Romesco, Roasted Red Pepper, Confit Garlic, Provolone, Almond
Lemon Pepper Tofu, Roasted Mushroom, Caramelized Onion, Bay Cream
Smoked Cauliflower "Steak," Moroccan Spice, Sour Maple Glaze
Sweet Corn Cake, Red Pepper, Onion, Tarragon Cream

Meat Entrées

Grilled Hanger Steak
Roasted Pork Loin
Roasted Chicken Breast
Roasted Lamb Leg
Roasted Salmon

Sauces

Apple Cider Reduction	Bordelaise	Brown Mushroom Gravy
Citrus Mustard	Horseradish Cream	Maple Mustard Cream
Mint & Caper Pesto	Roasted Tomato Broth	

Tier 1 Package

Your choice of Salad, ONE Entrée/Sauce, TWO Sides (Starches or Vegetables). Freshly brewed iced tea and ice water included with meal. Black disposable plates, disposable silverware, and disposable napkins provided based on requirements of event.

Tier 2 Package

Your choice of Salad, TWO Entrées/Sauces, THREE Sides (Starches or Vegetables). Freshly brewed iced tea and ice water included with meal. Black disposable plates, disposable silverware, and disposable napkins provided based on requirements of event.

Tier 3 Package

Your choice of Salad, THREE Entrées/Sauces, FOUR Sides (Starches or Vegetables). Freshly brewed iced tea and ice water included with meal. Black disposable plates, disposable silverware, and disposable napkins provided based on requirements of event.

tier 1

\$15 PER PERSON

tier 2

\$19 PER PERSON

tier 3

\$23 PER PERSON

UPGRADES -----

dinnerware:

Porcelain dinnerware, Stainless Steel flatware, and white linen napkins. \$2 additional charge per guest.

full service plated:

Presented on Porcelain dinnerware, with Stainless Steel flatware and white linen napkins. Service staff is responsible for serving, clearing, disposing of waste, and drink refills. \$5 charge per guest.

All attendees must be included in the total person count. Price does not include 6% sales tax and 21% service charge added to the total.