

CATERING MENU

SHAREABLE STARTERS

SLIDER PLATTER | \$50 PER 24 SLIDERS

Choice of Original, Pulled Pork, Buffalo Chicken or Black Bean (V)

CHICKEN TENDERS | \$60 PER 50 TENDERS

Hand-Battered Chicken Tenders Served with Honey Mustard

WINGS (GF) | \$65 PER 50 WINGS

Choice of Plain, Mild, Hot, BBQ or Carolina Gold. Served with Ranch or Bleu Cheese.

PRETZEL BITES (V) \$40 PER 75 PRETZELS

Served with Warm Beer Cheese and Beer Mustard

CAPRESE SKEWERS (V) (GF) | \$40 PER 25 SKEWERS

Baby Mozzarella, Tomatoes, Fresh Basil and a Balsamic Glaze

CHICKEN SATAY (GF) | \$50 PER 25 SKEWERS

Marinated Tenders Skewered and Served with a Spicy Peanut Dipping Sauce

THAI CHILI MINI MEATBALLS | \$50 PER 50 MEATBALLS

Handmade Mini Meatballs Tossed in Sweet Thai Chili Sauce

ROASTED BEET BRUSCHETTA (V) | \$40 PER 25 PIECES

Roasted Beets, Goat Cheese, Balsamic Glaze on Toasted Crostini

MACARONI AND CHEESE (V) | \$50 – SERVES 25

Five Cheeses Blended with Cavatappi Pasta

SPINACH AND ARTICHOKE STUFFED MUSHROOMS (GF) (V) | \$45 PER 25 MUSHROOMS

Baked Mushroom Caps Stuffed with Spinach & Artichokes and Topped with Cheese

CRAB STUFFED MUSHROOMS (GF) (V) | \$65 PER 25 MUSHROOMS

Baked Mushroom Caps Stuffed with Crab and Topped with Cheese

SHRIMP COCKTAIL (GF) | \$50 PER 25 SHRIMP

Chilled Peel & Eat Shrimp Served With Cocktail Sauce and Lemon

MINI CRAB CAKES | \$95 PER 50 CRAB CAKES

Served with Roasted Red Pepper Aioli

SPICY BATTERED CAULIFLOWER (V) | \$40 FOR 75 PIECES

Served with Ranch

CHICKEN AND WAFFLE BITES | \$45 FOR 25 PIECES

Belgian Waffle Topped with Fried Chicken and Hot Honey

PARTY PLATTERS

(Each Platter Feeds 25 people)

GRILLED VEGETABLE (V) (GF) | \$40

Fresh Seasonal Grilled Vegetables
Served with Ranch Dressing for Dipping

FRUIT AND CHEESE (V) (GF) | \$60

Assorted Cheese and
Fresh Seasonal Fruit

COMBINATION (V) (GF) | \$50

An Assortment of Cheeses,
Fruits and Vegetables

CHARCUTERIE PLATTER | \$80

An Assortment of Meats and Cheeses
Served with Crostini and Beer Mustard

GRAND COMBINATION (V) | \$75

3 Tiers of Cheese, Fruit, Vegetables
and Crackers

DIP PLATTERS

(Each Platter Feeds 25 people)

BLACK BEAN HUMMUS (V) | \$45

Served with Grilled Pita and Vegetables

SPINACH AND ARTICHOKE DIP (V) (GF) | \$55

Served with Tortilla Chips

QUESO (V) (GF) \$40

Served with Pico de Gallo & Tortilla Chips

BUFFALO CHICKEN DIP (GF) \$65

Served with Tortilla Chips

CRAB DIP \$75

Served with Crostini

DESSERT PLATTERS

Each Platter Feeds 25

MINI ASSORTED CHEESECAKES | \$75

ASSORTED DESSERT BARS | \$75

MINI GUINNESS TIRAMISU CUPS | \$95

ASSORTED COOKIE PLATTER | \$65

BROWNIE AND BLONDIE PLATTER | \$70

BUILD YOUR OWN S'MORES BAR | \$70

CARVING STATIONS

Includes Carving Station Chef and Slider Rolls
(Feeds 25 people)

ROAST BEEF WITH HORSE RADISH CREAM SAUCE | \$250

ROAST TURKEY WITH CRANBERRY SAUCE | \$230

PORK TENDERLOIN WITH BEER MUSTARD | \$240

BOXED LUNCHES

20 ORDER MINIMUM | \$10.99/PERSON

Includes: 1 Sandwich or Wrap, Homemade
Potato Chips and Cookie

GOUDA MUSHROOM WRAP (V)

SHRIMP OR CHICKEN CAESAR WRAP

5TH STREET STEAK SANDWICH

BUFFALO CHICKEN WRAP

REUBEN

BLACKENED CHICKEN BLT WRAP

ASSORTED WRAP/SANDWICH PLATTER

12 SANDWICHES | \$60

BUFFET SELECTIONS

Tea and soda and dinner rolls with butter included.

CHOOSE ONE APPETIZER OR DESSERT

QUESO & PICO DE GALLO WITH TORTILLA CHIPS (V) (GF)

PRETZEL BITES WITH BEER CHEESE & BEER MUSTARD (V)

CHICKEN TENDERS WITH HONEY MUSTARD

CHICKEN WINGS WITH RANCH OR BLEU CHEESE (GF)

BLACK BEAN HUMMUS WITH PITA AND VEGETABLES (V)

MINI ASSORTED CHEESECAKES (V)

BROWNIE AND COOKIE PLATTER (V)

CHOOSE TWO SIDES

CAESAR SALAD (V)

FIELD GREENS SALAD (V)

FRENCH FRIES (GF) (V)

SWEET POTATO FRIES (GF)(V)

GARLIC MASHED POTATOES (GF) (V)

COLESLAW (GF) (V)

VEGETABLE OF THE DAY (GF) (V)

MAC AND CHEESE (V)

QUINOA AND CRANBERRY SALAD (GF) (V)

\$17.99 PER PERSON

CHOOSE TWO ENTREES

RIGATONI ALFREDO (V)

SHEPHERD'S PIE WITH GUINNESS GRAVY

BALSAMIC CHICKEN (GF)

FISH & CHIPS

PULLED PORK

BLACKENED SALMON

\$25.99 PER PERSON

CHOOSE ONE SALAD

FIELD GREENS (V)

CAESAR (V)

CHOOSE TWO ENTREES
(ENTREES FROM 17.99 MENU AVAILABLE)

GRILLED STEAK KABOBS (GF)

CRAB CAKES

SALMON ROCKEFELLER

CHICKEN PARMESAN

RIGATONI ALFREDO WITH CHICKEN OR SHRIMP

PLATED SELECTIONS

Includes tea and soda. All guests receive choice of field greens salad with ranch or balsamic vinaigrette, Caesar salad, or drunken onion soup. Please select 5 entrees for guests to choose from. Orders can be placed in advance, or taken at time of event.

LUNCH - \$15.99 PER PERSON

All sandwiches served with fries.

FRIED GOAT CHEESE SALAD WITH CHICKEN

IRISH CHOP HOUSE SALAD WITH STEAK (GF)

SOUTHWEST SALAD WITH CHICKEN (GF)

BLARNEY BURGER (CHOICE OF CHEESE)

BLACK BEAN BURGER (V)

FISH & CHIPS

SHEPHERD'S PIE WITH VEGETABLES

REUBEN

BLACKENED CHICKEN BLT WRAP

SHRIMP PO' BOY

GOUDA MUSHROOM WRAP

ADD DESSERT - \$4.99 PER PERSON

GUINNESS TIRAMISU

FUDGE BROWNIE CHEESECAKE

APPLE COBBLER

DINNER - \$20.99 PER PERSON

FISH AND CHIPS

BLACKENED CHICKEN ALFREDO

BLACKENED SHRIMP ALFREDO

CHICKEN PARMESAN*

CRAB CAKES WITH LEMON CREAM SAUCE*

STEAK KABOBS (GF)*

SHEPHERD'S PIE*

BALSAMIC CHICKEN (GF)*

SALMON ROCKEFELLER (GF)*

SHILLELAGH BURGER WITH FRIES

PULLED PORK PLATE WITH MAC AND CHEESE & COLESLAW

* Denotes entrees served with garlic mashed potatoes and vegetables.

ACTION STATIONS

Each station feeds 25

BUILD YOUR OWN MAC & CHEESE BAR

\$150

Five cheese cavatappi pasta with toppings for build your own mac and cheese bowls

CHOOSE TWO

Grilled Chicken Strips

Fried Chicken Tenders

Pulled Pork

Beef Chili

Grilled Shrimp- Add \$25

Blackened Salmon- Add \$25

Steak- Add \$25

Includes Crumbled Bacon, Tomatoes, Blue Cheese Crumbles, Jalapenos, Buffalo Sauce, BBQ Sauce, Ranch

TACO BOUT A PARTY

\$185

CHOOSE TWO

Ground Beef (GF)

Pulled Pork (GF)

Grilled Chicken (GF)

Blackened Mahi Mahi (GF)

Includes Sautéed Peppers and Onions, Spanish Rice, Refried Black Beans, Lettuce, Roma Tomatoes, Jalapenos, Shredded Cheese, Pico de Gallo, Sour Cream, Flour Tortillas

Add Homemade Guacamole | \$50

Add Chips and Queso for | \$25

GAME DAY PARTY

\$200

100 Pretzel Bites with Beer Mustard

75 Wings - Choose 2 Flavors

Plain, Medium, Hot, BBQ, Teriyaki, Carolina Gold, Barballo, Buffalo Teriyaki served with Ranch and Blue Cheese

50 Fried Chicken Tenders with Honey Mustard

25 Original Beef Sliders

Celery and Carrots

BBQ PARTY

\$200

CHOOSE TWO

Seasonal Vegetables (V)

Mac N' Cheese (V)

Coleslaw (V) (GF)

Potato Salad (GF) (V)

Baked Beans (GF)

Homemade Potato Chips (GF) (V)

Includes Pulled Pork (GF), BBQ Chicken, Slider Rolls and BBQ Sauce

BRUNCH BAR

\$240

CHOOSE TWO

Bacon

Sausage

Corned Beef

Chicken Tenders

CHOOSE ONE

Marbled Rye Toast

Biscuits

Includes, Belgian Waffles & Syrup
Rosemary Potatoes, Scrambled Eggs
Fresh Seasonal Fruit

Add Bloody Mary or Mimosa Bar!

BEVERAGE OPTIONS

HOSTED BAR

You choose the amount you would like to spend, and we will make sure guests do not go over the limit! You can choose which items can be ordered on the tab. For example, beer and wine only, no drinks over \$7, etc.

DRINK TICKETS

Great for controlling costs and quantities! We provide the tickets for you to distribute to your guests. You choose what the tickets can be redeemed for! For example, domestic draft and house wine only.

CASH BAR

We will be ready for guests to start tabs for their drinks!

Add a champagne toast | \$5/guest

Add a custom welcome cocktail that will be ready when your guests arrive!

Prices start at \$7/guest

Please contact Lauren at 704-900-8088 or sales@fitzgeraldscharlotte.com if you are interested in placing a catering order or setting up a private event at Fitzgerald's. We have several different private event spaces where we can accommodate groups of 20 to 250 people. If you prefer, we can bring the meal to you! Catering orders must be placed at least 48 hours in advance.

We require a credit card on file to reserve your space. Final payments are not due until the end of the event. We require a 20% gratuity and 8.25% sales tax on all orders.

Host your next event at Fitzgerald's!

Private Dining Room & Bar Space – Catering Menu – Drink Packages

Email sales@fitzgeraldscharlotte.com for more information.