

Kelly Days Firehouse Tavern Catering Menu

(Minimum of 20 guests)

A La Carte Options

— FIRE STARTERS —

Veggie, Fruit and Cheese Platter \$3 pp

Assorted seasonal veggies and cheeses served with a ranch dipping sauce

Brie Beer Cheese and Pretzels \$1.5 ea

Bavarian style salted pretzel sticks served with Brie and beer

Buffalo Chicken Wings \$1 ea

Fried chicken wings tossed in one of our signature wing sauces
Sauces: Fireball Whiskey BBQ, Medium, Hot, Sweet Thai Chili or Southern BBQ

Lemon Basil Hummus \$3 pp

Chick pea FLA lemon citrus and fresh basil hummus spread served with an assortment of fresh veggies and grilled pita chips

Meatballs \$2 pp

Our Kelly Days house blend of meatballs made with fresh herbs, marinara, melted provolone, fresh basil and crostinis

Seared Sesame encrusted Tuna \$5.5 pp

Black and white sesame encrusted Ahi tuna seared on the outside and rare on the inside, sliced and served on a bed white cabbage with soy and wasabi

— SLIDERS —

(Minimum of 12 for each slider ordered)

Soon to be Famous 70/30 Sliders \$2.75 ea

70% beef, mixed with 30% Neuske's triple smoked bacon ground together, white cheddar cheese, pickle, black truffle ketchup on a sweet Hawaiian roll

The Ybor Fritas \$2.5 ea

Our KD beef blend and chorizo, stuffed with potato sticks, black truffle ketchup, Havarti cheese and pickle on a sweet Hawaiian roll

Lil' Italian \$2.5 ea

Spiced up and blended meatball topped with marinara and provolone on a sweet Hawaiian roll

Slider Libre \$2.5 ea

Our KD beef blend and mixed with chorizo, ghost pepper jack cheese, apple-wood bacon, fried jalapenos, sweet chili, sriracha and lime mayo, LTO and pickle on a sweet Hawaiian roll

Buffalo Chicken Sliders \$2.5 ea

Fried chicken tossed with hot buffalo sauce, blue cheese crumbles, LTO and pickle on a sweet Hawaiian roll

Station One \$2.75 ea

Jackman Ranch Wagyu, white cheddar and caramelized onions

The Brush Fire \$2.75 ea

Joyce Farms grass fed beef, smoked Gouda, habanero pepper jelly and candied bacon

— FIRE TRUCK TACOS —

Chicken Tacos \$3 ea

Fried, blackened or grilled chicken, shredded lettuce, Serrano peppers, EBC salad and KD Sauce

Ahi Tuna Tacos \$4 ea

Seared and blackened Ahi tuna, shredded cabbage, grilled pineapple pico de gallo and wasabi mayo

Grouper Tacos \$4 ea

Fried, blackened or grilled Gulf Grouper, shredded cabbage, grilled pineapple, pico de gallo and KD sauce

Beef and Chorizo Tacos \$3 ea

Beef and chorizo, shredded lettuce, pico de gallo and drizzle of sour cream

— GREENS —

House Salad \$2 pp

Spring mix served with cucumber, tomato, carrots, red onion, radish and garlicky croutons and served with our house made creamy balsamic dressing

(*Add grilled chicken for \$2.5pp)

Caesar Salad \$2 pp

Romaine tossed in Caesar dressing topped with garlic flavored croutons and Parmesan cheese

(*Add grilled chicken for \$2.5pp)

Chopped BBQ Chicken Salad \$3 pp

Grilled chicken and romaine, roasted corn, black beans, tomato, red onion and served with a drizzle of ranch and BBQ

Firehouse Cobb \$5.5 pp

Romaine and iceberg lettuce with cherry tomatoes, red onion, edamame, egg, blue cheese crumbles, roasted corn, black beans, avocado, applewood bacon and served with citrus herb dressing

(*Add chicken for \$2.5pp)

— MAINS —

Everything But the Kitchen Sink Meatloaf \$5.5 pp

All of our blend of beef mixed with chorizo, grilled and stuffed with white cheddar cheese curds and topped with sriracha and stout beer BBQ sauce, apple-wood smoked bacon, fried onions on sour dough bread

Drunken Chicken \$4 pp

Grilled organic boneless chicken topped with portabella mushrooms, cherry tomatoes, green onions and lemon garlic beer cream sauce

Loaded Cheeseburger Mac and Cheese \$3.5 pp

Our house ground beef, cheddar cheese, tomato, apple-wood smoked bacon, pickle relish, lettuce, and red onion

Spicy Chorizo Mac and Cheese 4.5 pp

Spicy chorizo,, tomatoes, red onions, garlic, white cheddar and Ghost pepper cheese, black beans, roasted corn and topped with fried onion straws

Portobello Mushroom and White Cheddar Mac and Cheese \$4 pp

Portobellos, tomatoes, white cheddar, Parmesan and cavatappi pasta

Grilled Prime Rib 6 oz \$8 pp / 10 oz \$12 pp

USDA choice center cut slow roasted Prime rib, served with our house made horsey sauce and au jus

— SIDES —

Edamame, Black Bean, and Corn Salad 1.5 pp

A unique salad accented with hints of lime, garlic and cilantro

Red Skin Potato Salad 1.5 pp

A perfect compliment to any slider option

Garlicky Smashed Potatoes 2 pp

Smashed Red Potatoes, Roasted Garlic, Heavy Cream and fresh Herbs

Pickled Relish Cole Slaw 1.5 pp

Shredded cabbage, vinegar, horseradish, mayo, mustard, sugar, scallions and parsley

Sweet Potato Casserole 3 pp

Vanilla Porter, brown sugar, cinnamon and marshmallows topped with candied pecans

Sauteed Spinach 2 pp

Fresh baby spinach sauteed in garlic, shallots and olive oil

— DESSERTS —

Chocolate Overload Cake 5 ea

Three layer cake with chocolate brownie, layered with white creamy white chocolate filling, then topped with moist chocolate cake resting on chocolate cookie crust and finished with chocolate fudge icing and white chocolate curls

Doyle's Bread Pudding 3.5 ea

Made with coconut milk, vanilla, cream and eggs topped with candied pecans and rum sauce

Maggies World Famous Flan 2.5 ea

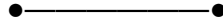
Tampa Bays best flan, creamy, sweet and served with caramel sauce

Assorted Cookies 2.5 PP

Chocolate chip, double chocolate, white chocolate macadamia nut

Extinguish Your thirst with Coke products and Alba coffee
Locally roasted in ybor city

Cup of Joe 2.5, Decafe 2.5, Cafe Con Leche 2.5,
Espresso 2, Cappuccino 3.5, Latte 3.5
Coke. Diet Coke, Sprite, Hi C, Minute Maid Lemonade,
Mr Pibb and Fresh Brewed Unsweetened Lipton Iced Tea \$2 per person



Engine Company Package

(*All Packages NA Sodas, Juice, Tea and Coffee are included)

\$13.5 Per Person
20 People Minimum for all Catered Events
22% Service Charge
\$75-\$150 Delivery and Set Up Fee
7% Sales Tax

— CHOICE OF APPETIZERS —

(*Can substitute any of the appetizers additional fees might apply)

Brie Beer Cheese and Pretzels

Bavarian style salted pretzel sticks served with Brie and beer

Buffalo Chicken Wings

Fried chicken wings tossed in one of our signature wing sauces
Sauces: Fireball Whiskey BBQ, Medium, Hot, Sweet Thai Chili or Southern BBQ

Meatballs

Our Kelly Days house blend of meatballs made with fresh herbs, marinara, melted provolone, fresh basil and crostinis

— CHOICE OF SLIDERS —

(*Choice of two sliders)

Soon to be Famous 70/30 Sliders

70% beef, mixed with 30% Neuske's triple smoked bacon ground together, white cheddar cheese, pickle,
black truffle ketchup on a sweet Hawaiian roll

The Ybor Fritas

Our KD beef blend and chorizo, stuffed with potato sticks, black truffle ketchup, Havarti cheese and pickle on a sweet Hawaiian roll

Lil' Italian

Spiced up and blended meatball topped with marinara and provolone on a sweet Hawaiian roll

Slider Libre

Our KD beef blend and mixed with chorizo, ghost pepper jack cheese, apple-wood bacon, fried jalapenos, sweet chili, sriracha and lime mayo, LTO and pickle on a sweet Hawaiian roll

Buffalo Chicken Sliders

Fried chicken tossed with hot buffalo sauce, blue cheese crumbles, LTO and pickle on a sweet Hawaiian roll

Station One

Jackman Ranch Wagyu, white cheddar and caramelized onions

The Brush Fire

Joyce Farms grass fed beef, smoked Gouda, habanero pepper jelly and candied bacon

— CHOICE OF SIDES —

(*Choice of two sides)

Edamame, Black Bean, and Corn Salad

A unique salad accented with hints of lime, garlic and cilantro

Red Skin Potato Salad

A perfect compliment to any slider option

Pickled Relish Cole Slaw

Shredded cabbage, vinegar, horseradish, mayo, mustard, sugar, scallions and parsley

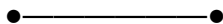
Choice of Desserts

Maggies World Famous Flan

Tampa Bays best flan, creamy, sweet and served with caramel sauce

Assorted Cookies

Chocolate chip, double chocolate, white chocolate macadamia nut



The Hook and Ladder Package

(*All Packages NA Sodas, Juice, Tea and Coffee are included)

\$15.5 Per Person

20 People Minimum for all Catered Events
22% Service Charge
\$75-\$150 Delivery and Set Up Fee
7% Sales Tax

— CHOICE OF APPETIZERS —

(*Can substitute any of the appetizers additional fees might apply)

Lemon Basil Hummus

Chick pea FLA lemon citrus and fresh basil hummus spread served with grilled pita or crispy fried chips

or

Brie Beer Cheese and Pretzels

Bavarian style salted pretzel sticks served with Brie and beer

— CHOICE OF SALADS —

(*add grilled chicken for \$2.5pp)

House Salad

Spring mix served with cucumber, tomato, carrots, red onion, radish and garlicky croutons and served with our house made creamy balsamic dressing

or

Caesar Salad

Romaine tossed in Caesar dressing topped with garlic flavored croutons and Parmesan cheese

— CHOICE OF MAINS —

(*Choice of one of the following mains)

Drunken Chicken

Grilled organic boneless chicken topped with portabella mushrooms, cherry tomatoes, green onions and lemon garlic beer cream sauce

Loaded Cheeseburger Mac and Cheese

Our house ground beef, cheddar cheese, tomato, apple-wood smoked bacon, pickle relish, lettuce, and red onion

Portobello Mushroom and White Cheddar Mac and Cheese

Portobellos, tomatoes, white cheddar, Parmesan and cavatappi pasta

— CHOICE OF SIDES —

(*Choice of one of the following sides)

Edamame, Black Bean, and Corn Salad AKA EBC Salad
A unique salad accented with hints of lime, garlic and cilantro

Red Skin Potato Salad
A perfect compliment to any slider option

Pickled Relish Cole Slaw
Shredded cabbage, vinegar, horseradish, mayo, mustard, sugar, scallions and parsley

— DESSERT —

Assorted Cookies
Chocolate chip, double chocolate, white chocolate macadamia nut



Code Red Package

(*All Packages NA Sodas, Juice, Tea and Coffee are included)

\$19.5 Per Person
20 People Minimum for all Catered Events
22% Service Charge
\$75-\$150 Delivery and Set Up Fee
7% Sales Tax

— CHOICE OF APPETIZERS —
(*Choice of two appetizers)

Veggie, Fruit and Cheese Platter
Assorted seasonal veggies and cheeses served with a ranch dipping sauce

Brie Beer Cheese and Pretzels
Bavarian style salted pretzel sticks served with Brie and beer

Buffalo Chicken Wings
(*One wing per person)

Fried chicken wings tossed in one of our signature wing sauces
Sauces: Fireball Whiskey BBQ, Medium, Hot, Sweet Thai Chili or Southern BBQ

Lemon Basil Hummus

Chick pea FLA lemon citrus and fresh basil hummus spread served with grilled pita or crispy fried chips

Meatballs

Our Kelly Days house blend of meatballs made with fresh herbs, marinara, melted provolone, fresh basil and crostinis

— CHOICE OF SALADS —

(*add grilled chicken for \$2.5pp)

House Salad

Spring mix served with cucumber, tomato, carrots, red onion, radish and garlicky croutons and served with our house made creamy balsamic dressing

Caesar Salad

Romaine tossed in Caesar dressing topped with garlic flavored croutons and Parmesan cheese

— CHOICE OF MAINS —

(*Choice of two of the following mains)

Everything But the Kitchen Sink Meatloaf

All of our blend of beef mixed with chorizo, grilled and stuffed with white cheddar cheese curds and topped with sriracha and stout beer BBQ sauce, apple-wood smoked bacon, fried onions on sour dough bread

Drunken Chicken

Grilled organic boneless chicken topped with portobello mushrooms, cherry tomatoes, green onions and lemon garlic beer cream sauce

Loaded Cheeseburger Mac and Cheese

Our house ground beef, cheddar cheese, tomato, apple-wood smoked bacon, pickle relish, lettuce, and red onion

Spicy Chorizo Mac and Cheese

Spicy chorizo,, tomatoes, red onions, garlic, white cheddar and Ghost pepper cheese, black beans, roasted corn and topped with fried onion straws

Portobello Mushroom and White Cheddar Mac and Cheese

Portobellos, tomatoes, white cheddar, Parmesan and cavatappi pasta

— CHOICE OF SIDES —
(*Choice of two of the following sides)

Garlicky Smashed Potatoes

Smashed Red Potatoes, Roasted Garlic, Heavy Cream and fresh Herbs

Sweet Potato Casserole

Vanilla Porter, brown sugar, cinnamon and marshmallows topped with candied pecans

Sauteed Spinach

Fresh baby spinach sauteed in garlic, shallots and olive oil

— CHOICE OF DESSERTS —

Chocolate Overload Cake (extra \$2 pp)

Three layer cake with chocolate brownie, layered with white creamy white chocolate filling, then topped with moist chocolate cake resting on chocolate cookie crust and finished with chocolate fudge icing and white chocolate curls

Doyle's Bread Pudding

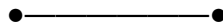
Made with coconut milk, vanilla, cream and eggs topped with candied pecans and rum sauce

Maggies World Famous Flan

Tampa Bays best flan, creamy, sweet and served with caramel sauce

Assorted Cookies

Chocolate chip, double chocolate, white chocolate macadamia nut



Drink Packages

(2 hour minimum and all packages include NA Sodas, Juice, Tea and Coffee)
20 person minimum for all catered and bar events
2 hour open bar
22% Service Charge
\$75-\$150 bartender Fee

7% Sales Tax

The Fire Extinguisher \$12 pp

Selected beers and wines. An extra \$5 per person per hour.

The Fire Hydrant \$14 pp

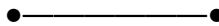
House liquor, selected bottle beers and wines not sparkling. An extra \$6 per person per hour.

The Smoke Jumper \$16 pp

Call brand liquors all bottle and draft of beers and all wines, including sparkling. An extra \$7 per person per hour.

The Highly Combustible \$18 pp

Premium brand liquors, all bottle and draft beers and all wines including sparkling. An extra \$8 per person per hour.



Drink Tickets

Selected Beer and Wines \$3.5 per ticket

House liquor, selected bottle beers and wines \$5 per ticket

Call brand liquors all bottle and draft of beers and all wines, including sparkling \$7 per ticket

Premium brand liquors, all bottle and draft beers and all wines including sparkling \$8 per ticket