



Thank you for your interest in working with Salt 2.0 for your catering & event needs.

Below are some popular options. We can customize these menus or build a special menu just for you.

Our goal is simple = create the best experience for your guests.

Let us do the work so you can relax and enjoy your event!

QUESTIONS? WANT TO PLACE AN ORDER FOR LITCHFIELD OR TORRINGTON

Call or text Brook at 715-771-0421

Wraps & Salads To-Go or @ Salt 2.0

Available onsite or catered, this menu is perfect for a working lunch, working dinner, office event, or picnic

Fiesta To-Go or @ Salt 2.0

Everyone loves tacos and this menu features a build your own taco bar, enchiladas and more! Available on-site or catered

Burrito Bar To-Go or @ Salt 2.0

Our bestselling burritos are always a hit!

Mingling Mixer Menu @ Salt 2.0

This option is perfect for a casual get together where guests will be mingling. Appetizers are served buffet style. One drink included per person. Minimum 15 people

Buffet Lunch or Dinner @ Salt 2.0

Looking for a traditional fish, chicken, beef option? We can do that too!

We can customize
any of our menus

Or

Build a menu
based around your
budget or needs

Breakfast catering, plated dinners, wedding, and reception menus also available.
Call or text Brook at 715-771-0421 for details

Wraps & Salads To-Go

Minimum 12 people

\$18.00 per person +tax

(Free delivery within a 2-mile radius)

AVAILABLE 7 DAYS A WEEK

Orders due 48 hours in advance

Wraps & Salads @ Salt 2.0

Minimum 12 people

\$22 per person +tax and 15% gratuity

(includes private space, fountain beverages)

AVAILABLE 7 DAYS A WEEK

Book in advance for best availability

MENU

(based on 12 people, quantities increased with additional people)

WRAPS

(sliced in half)

3 chicken club wraps (6 halves)

2 Mediterranean hummus wraps (4 halves)

2 B.L.T. Wraps (4 halves)

2 Smoked salmon wraps (4 halves)

SALADS

Spinach Strawberry Salad with quinoa, fresh mozzarella, sunflower seeds

Cobb Salad with bacon, egg, tomato, onion, romaine

Mediterranean Salad with Kalamata olives, feta, artichoke hearts, red onion

Chips & Salsa

Brownie Bites and Rice Krispy Bites

AVAILABLE ADD-ONS:

SOUP (choose 1) \$3 per person, choice of:

Beef barley chicken noodle minestrone garden vegetable chicken & wild rice

Tuscan bean and sausage chicken gumbo tomato tortellini chicken dumpling

PREMIUM CANNED OR BOTTLED SOFT DRINKS as priced

Fiesta To-Go

Minimum 12 people

\$16 per person +tax

(Free delivery within a 2-mile radius)

AVAILABLE 7 DAYS A WEEK

Orders due 48 hours in advance

Fiesta @ Salt 2.0

Minimum 15 people

\$20 per person +tax and 15% gratuity

(includes private space, fountain beverages)

AVAILABLE 7 DAYS A WEEK

Book in advance for best availability

Menu

Fried Corn Tortilla Chips with sides of guacamole, sour cream, salsa, queso

Taco Bar

(served family style)

choose one or all of the following: corn hard shell tacos/corn tortillas/ flour tortillas

(Choose 2 proteins)

Chicken

Seasoned ground beef

Pork carnitas

Beef barbacoa

Plant-based beef & black bean

Taco Toppings included: cheddar jack cheese, tomato, onion, jalapeños, lettuce, hot sauce

Enchilada Tray

(served family style)

(Choice of 2 enchilada flavors)

Cheese

Cheese & bean

Chicken & cheese

Spinach & cheese

Pork carnitas & cheese

Sides: Refried beans, cilantro brown rice, street corn

PREMIUM CANNED OR BOTTLED SOFT DRINKS as priced

Burrito Bar To-Go

Minimum 12 people

\$15 per person +tax

(Free delivery within a 2-mile radius)

AVAILABLE 7 DAYS A WEEK

Orders due 48 hours in advance

Burrito Bar @ Salt 2.0

Minimum 12 people

\$18 per person +tax and 15% gratuity

(includes private space, fountain beverages)

AVAILABLE 7 DAYS A WEEK

Book in advance for best availability

Menu

Fried Corn Tortilla Chips with sides of guacamole, sour cream, salsa

Mix & Match (One Burrito Per Person)

Refried Bean & Cheese

Chicken

Seasoned Ground Beef

Beef Barbacoa

Pork Carnitas

Southwest Flank Steak

Plant-based meatless beef & black bean

Vegan burrito

Sides: refried beans, cilantro brown rice, street corn

PREMIUM CANNED OR BOTTLED SOFT DRINKS as priced

Mingling Mixer & Cocktails @ Salt 2.0

Minimum 15 people

\$26 per person +tax and 15% gratuity
(includes private space, fountain beverages)

AVAILABLE 7 DAYS A WEEK

Book in advance for best availability

INCLUDES:

Private party space for 3 hours

1 Drink ticket per attendee for a glass of wine, draft beer or house mixer

Vegetable crudité

Cheese & cracker tray

AND CHOICE OF 3 APPETIZERS BELOW:

Kale and spinach dumplings with Asian ginger dipping sauce

Sesame marinated tuna poke, pineapple, avocado lettuce cups

BBQ Meatballs

Mini sweet potato crab cakes with roasted red pepper aioli

Smoked salmon on cucumber rounds, with horseradish cream

Steak crostini's with Boursan (herbed cream cheese) and chives

Tuna salad sliders

Chips with spinach & artichoke dip

Coconut shrimp with pineapple dipping sauce

Fried cauliflower with vegan smokey lime sauce

Fried burrata ravioli with marinara

Vegetarian cream cheese stuffed mushrooms

Sausage & blue cheese stuffed mushrooms

Mini chicken quesadillas

Naan bread & hummus

Shrimp cocktail tarts with herb cream cheese & spicy cocktail sauce

Corn tortilla chips, salsa, guacamole

Deviled eggs

Spinach filled pastry puffs

Baby bliss potatoes topped with sour cream & bacon

Risotto croquettes, chive sour cream

Mini biscuits with honey butter

Sundried tomato & basil pinwheels

Maple-bacon fig tarts with goat cheese
Mediterranean flatbreads

Served buffet style. (Calculated at 1.5 to 2.5 of each selection per guest)

ADD-ONS:

Add an additional appetizer selections @ \$2.25 per person

Buffet Lunch or Dinner @ Salt 2.0

20 to 50 guests, for larger events call Brook 715 771 0421

Lunch \$28 / Dinner \$34 per person +tax and 20% gratuity

(includes private space, fountain beverages)

AVAILABLE 7 DAYS A WEEK

Book in advance for best availability

Suggested Menu

(Please note you can customize the menu with available substitutions)

SALADS: (choose 1)

House Salad: Spring greens, carrots, cucumbers, tomato, Sweet Vidalia vinaigrette (vegan, gluten free)

Classic Caesar: Romaine, shaved parmesan, house made Caesar dressing, croutons (vegetarian, gluten free)

ENTREES:

Grilled Salmon: with a honey Dijon glaze (gluten free)

Chicken Marsala: Sautéed chicken breast with mushrooms and a rich Marsala wine sauce (gluten free)

Black Truffle Mushroom Ravioli: finished with a chardonnay, basil & mushroom cream sauce (vegetarian)

SIDES:

Roasted Root Vegetables

Parmesan Dusted Roasted Potatoes

DESSERT ASSORTMENT - DINNER ONLY

Available Substitutions:

Grilled Salmon with Light Pesto Cream Sauce (gluten free)

Shrimp Scampi Pasta Sun-Dried Tomato, White Wine Garlic Sauce, Fresh Basil, Pasta

Chicken Florentine: Baked chicken breast with creamy spinach topping (gluten free)

Pasta alla Vodka: Cavatelli pasta tossed with a tomato, vodka cream sauce

Mediterranean Chicken (or Shrimp) Pasta Sun-Dried Tomato, Black Olives, Feta Cheese, White Wine

Steak Medallions with a Wild Mushroom Sauce (+\$7.00) (gluten free)