

CATERING & EVENTS

REDEFINING EVENTS WITH A
MODERN FLAIR, ALLOWING EVERY
EVENT TO TELL A timelegy STORY

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FROM THE COOP

KOREAN BBQ CHICKEN SKEWER \$3.25

CHARRED CHICKEN THIGH, KOREAN BBQ, GRILLED

PINEAPPLE, SESAME SEEDS

CHICKEN & PANCAKE PUFF \$4.25

COUNTRY FRIED CHICKEN NUGGET, CINNAMON VANILLA

RICOTTA WAFFLE PUFF, MAPLE MARSCAPONE

CHICKEN EMPANADA \$4.25

SHREDDED CHICKEN, HOUSE HERBS, GARLIC CILANTRO DIPPING SAUCE

MEDITERRANEAN CHICKEN KABOB \$4.25 (11) (1)

TENDER MARINATED CHICKEN, RED ONION, BELL PEPPERS,

CHERRY TOMATO

CHICKEN CLUB FLATBREAD \$6.25

CHICKEN, BACON, RANCH, RED ONION

*SIGNATURE PACKAGE UPGRADE +\$2/PERSON

THE BOULEVARD SLIDER \$6.25

GRILLED CHICKEN BREAST, HERBED GOAT CHEESE, BALSAMIC

GLAZE, RED ONION, TOMATO, MIXED GREENS

*SIGNATURE PACKAGE UPGRADE +\$2/PERSON

BEEF IT UP

BEEF EMPANADA \$4.25

GROUND BEEF, ONION, HOUSE SEASONINGS, HAND ROLLED DOUGH,

GARLIC CILANTRO DIPPING SAUCE

MINIATURE BEEF WELLINGTON \$5.25

SEARED BEEF TENDERLOIN, PUFF PASTRY,

SAVORY DUXELLE FILLING

*SIGNATURE PACKAGE UPGRADE +\$1/PERSON

(*) (*) FIRE & SPICE TENDERLOIN BROCHETTE \$5.25

BRAISED BEEF TENDERLOIN, SWEET & SMOKY SPICES,

ROASTED RED PEPPER, FRESH HERBS

*SIGNATURE PACKAGE UPGRADE +\$1/PERSON

KEEPIN' IT CLASSIC SLIDER \$5.25

BEEF PATTY, CHEESE, PICKLE, TOMATO, HOUSE AIOLI

*SIGNATURE PACKAGE UPGRADE +\$2/PERSON

VEGETARIAN

(GLUTEN FREE



> VEGAN



SEAS THE DAY

MINI CEVICHE JAR \$5.25



FRESH FLORIDA SEAFOOD, RED ONION, DICED PEPPERS, CITRUS,

AGUACHILE, PLANTAIN CHIPS

*SIGNATURE PACKAGE UPGRADE +\$1/PERSON

BAKED SUSHI BITES \$5.25



NORI STUFFED SALMON & WHITE RICE, SESAME SEED,

CHIPOTLE AIOLI

*SIGNATURE PACKAGE UPGRADE +\$1/PERSON

SHRIMP SALAD BITES 5.25



HOUSE POACHED SHRIMP, DICED VEGETABLE SALAD, PICKLED RED ONION, CUCUMBER CUP

*SIGNATURE PACKAGE UPGRADE +\$1/PERSON

SWINE & DINE

(🐞) CANDIED PORK & BRUSSEL \$4.25

BROWN SUGAR PORK BELLY BACON, BRUSSELS SPROUT, ROASTED ONION, HOUSE HONEY MUSTARD GLAZE

BACON WRAPPED TOTS \$4.25

BACON WRAPPED ROASTED BABY POTATOES, SOUR CREAM, CHIVES

EXAMPICALE STACK \$4.25

SHREDDED PORK, DICED TAVERN HAM, SWEET ONION, LAYERED BETWEEN CRISP PICKLES, STONE GROUND MAYO MUSTARD DIP

(\$) ANTIPASTO BITE \$4.25

MARINATED FRESH MOZZARELLA, COUNTRY OLIVE, FRIED ARTICHOKE, CURED MEAT

(1) (1) BLACKBERRY BACON TENDERLOIN \$5.25

ROASTED PORK TENDERLOIN, BACON WRAPPED, SKEWERED, BLACKBERRY DEMI *SIGNATURE PACKAGE UPGRADE +\$1/PERSON

JOHN BLT \$6.25

APPLEWOOD SMOKED BACON, LETTUCE, LEMON VINAIGRETTE, TOMATO, HOUSE AIOLI

*SIGNATURE PACKAGE UPGRADE +\$2/PERSON

BBQ SAMMY \$6.25

PULLED PORK, SLAW, PICKLE, HOUSE BBQ SAUCE

*SIGNATURE PACKAGE UPGRADE +\$2/PERSON

TUSCAN FLATBREAD \$6.25

BROCCOLINI, PICKLED RED ONIONS, CRUMBLED SAUSAGE, FRESH PARMESAN *SIGNATURE PACKAGE UPGRADE +\$2/PERSON



VEGETARIAN



(💃) GLUTEN FREE



(DAIRY FREE

VEG OUT

ZUCCHINI FRITTER \$3.25

PARMESAN CRUSTED, TOMATO JAM, BASIL CHIFFONADE

NEW AGE MUSHROOM \$3.25

WILD MUSHROOM BLEND, MUSHROOM CREAM

FILLING, CRIPS PARMESAN CRACKER

BEET & FRIED GOAT CHEESE \$4.25

PICKLED BEETS, FRIED GOAT CHEESE, BASIL,

BALSAMIC REDUCTION

VEGETABLE CROSTINI \$3.25

HERB GOAT CHEESE, SLICED BAGUETTE, ZUCCHINI, SQUASH, BELL

PEPPER, RED ONION, FRESH LEMON JUICE, BASIL CHIFFONADE

STUFFED PEPPER \$3.25

FRIED TRICOLOR QUINOA, CILANTRO CREMA

BALSAMIC ONION TART \$4.25

ROASTED SHAVED SHALLOTS, AGED BALSAMIC, OLIVE OIL,

PARMESAN, FLAKY PASTRY

POLENTA & TOMATO JAM \$4.25

POLENTA SQUARE TOPPED WITH HOUSE TOMATO JAM

MARGARITA FLATBREAD \$6.25

HOUSE MARINARA, FRESH MOZZARELLA, TOMATOES, BASIL

*SIGNATURE PACKAGE UPGRADE +\$2/PERSON

BEAN THERE DONE THAT SLIDER \$6.25

BLACK BEAN PATTY, PROVOLONE, AVOCADO, TOMATO, HOUSE AIOLI

*SIGNATURE PACKAGE UPGRADE +\$2/PERSON

BRIE & FIG CROSTINI \$4.25

CRISP BAGUETTE WITH MELTED BRIE, FIG JAM, AND

HONEY DRIZZLE

GARDEN FLATBREAD \$6.25

GOAT CHEESE SPREAD, ARTICHOKES, SHAVED RED

ONION, CHARRED CAULIFLOWER, PESTO DRIZZLE

CRUDITE CUPS \$4.25

MIXED RAW VEGETABLES WITH HOUSE RANCH

CAPRESE SKEWER \$4.25

CHERRY TOMATO, MOZZARELLA PEARL, BASIL

VEGETARIAN

GLUTEN FREE

> VEGAN

(I) DAIRY FREE

DISPLAYED

CHARRED VEGETABLE DISPLAY \$5.75
FIRE ROASTED ASPARAGUS, RED ONION, SQUASH, BELL PEPPER, HERBED GOAT CHEESE DIP, HOUSE RANCH *SIGNATURE PACKAGE UPGRADE +\$2/PERSON

GRAZING TABLE \$14

2 HOUSE DIP DISPLAY, FRESH VEGETABLE CRUDITE, ASSORTED CRACKERS, CURED MEATS, CHEESE VARIETY, FRESH FRUIT *SIGNATURE PACKAGE UPGRADE +\$2/PERSON

BAKED BRIE STATION \$9

BAKED BRIE, JAMS, HONEYCOMB, CANDIED NUTS, FRESH FRUIT, ASSORTED CRACKERS

*SIGNATURE PACKAGE UPGRADE +\$2/PERSON









(1) DAIRY FREE

FROM THE COOP

QUARTERED CHICKEN \$7 CHOICE OF PREPARATION:

- TANGY CAROLINA BBQ (A) (\$)
- MOJO (♠) (♣)
- CHIMICHURRI (11) (1)
- SESAME BBO (11)

BACON & RANCH CHICKEN \$7 (§)

CHICKEN THIGH MARINATED IN HOUSE RANCH, BACON WRAPPED, ROASTED, FINISHED WITH HOUSE HERB BLEND *UPGRADE TO BREAST FOR +\$1

ORANGE CHICKEN

STIR FRY \$8 (1) (1)

WOK-FIRED CHICKEN BREAST, HOUSE-MADE ORANGE SAUCE, STIR-FRIED SNOW PEAS, ROASTED PEPPERS, ONIONS

ROASTED TOMATO CHICKEN **FLORENTINE \$9**

SEARED CHICKEN BREAST, SUN-DRIED TOMATO, BASIL, HERBS, LEMON **CREAM SAUCE**

CHICKEN PARMESAN \$12

CRISPY FRIED CHICKEN, FIRE-ROASTED TOMATOES, BASIL, FRESH MOZZARELLA *SIGNATURE PACKAGE UPGRADE +\$2/PERSON

BUTTER CHICKEN \$9 PAN ROASTED CHICKEN BREAST WITH CRUSHED TOMATOES, BUTTER, GARLIC, **CURRIED VEGETABLES**

CHICKEN PICCATA \$9

SEARED CHICKEN CUTLET, LEMON BUTTER SAUCE, CAPERS, LEMON, FRESH **PARSLEY**

CHICKEN MARSALA \$10

PAN-FINISHED CHICKEN BREAST, MUSHROOMS, ONIONS, HOUSE MARSALA **WINE SAUCE**

*SIGNATURE PACKAGE UPGRADE +\$1/PERSON

SOUTHERN CHICKEN \$12

BAKECHOP GREENS, SWISS CHEESE, BACON, SWEET CORNBREAD PEACH JAM *SIGNATURE PACKAGE UPGRADE +\$2/PERSON

TUSCAN CHICKEN \$10

PAN-ROASTED SPINACH, ARTICHOKE, FETA, GARDEN VEGETABLES, CHARDONNAY CREAM SAUCE

*SIGNATURE PACKAGE UPGRADE +\$1/PERSON





(🕻) GLUTEN FREE





(1) DAIRY FREE

BEEF IT UP

STEAK CUTS - HERB INFUSED, ARTISAN-GRILLED CHOICE OF CUT:

- CALIFORNIA TRI-TIP \$10
- N.Y STRIP LOIN \$16 (*+\$5PP)
- PRIME RIB \$21 (*+\$9PP)
- FILET MIGNON \$26 (*+\$12PP)

CHOICE OF PREPARATION STYLE:

- CHIMMICHURRI (1) (1)
- MUSHROOM DEMI GLACE (f) (s)
- PEPPERCORN GRAVY
- HORSERADISH CREAM
- HOUSE STEAK SAUCE (1) (1)

BRAISED BEEF - CARAMELIZED SIRLOIN TIP SLOW-COOKED **CHOICE OF PREPARATION STYLE:**

- SESAME BEEF & BROCCOLI \$9
- POT ROAST STYLE, CARROT, POTATO, PEARL ONION, GRAVY \$10 (*+\$2PP)
- CREAMY GORGONZOLA SAUCE, ROASTED MUSHROOM, GARLIC \$12 (*+\$3PP)
- GREEK STYLE BRAISED, PEPPERONCINI, RED ONION, OREGANO \$10 (*+\$2PP)

SWINE & DINE

PORK CUTS - HOUSE BRINED, RUBBED & FIRE ROASTED

CHOICE OF CUT:

- PORK SHOULDER/PULLED PORK \$ 6 *
 - PORK CHOP \$9 *
 - HOUSE SAUSAGE \$8 *
 - PORK TENDERLOIN \$11 (*+\$4PP)
 - OSSO BUCO \$14 (*+\$7PP) •

CHOICE OF PREPARATION:

- © CUBAN STYLE MOJO MARINATED & FINISHED WITH HOUSE CHIMICHURRI
 - (f) 😮 SOUTHERN BBQ SWEET TEA BRINE BASTED IN CAROLINA BBQ 🔹
 - (f) (s) SWEET APPLE BOURBON DEMI GLACE •
 - BAKECHOP HONEY MUSTARD WITH CHARRED BRUSSELS SPROUTS •





GLUTEN FREE S VEGAN



(II) DAIRY FREE

SEAS THE DAY

GLAZED SALMON FILET \$10 (1) (1) FIRE-SEARED, ORANGE BBQ GLAZE

CEDAR-SMOKED SALMON \$13 CHARRED CEDAR PLANK, ROSEMARY, LEMON BUTTER SAUCE *SIGNATURE PACKAGE UPGRADE +\$5/PERSON

SCALLOP & MUSSEL CIOPPINO \$14 (1) FRESH SCALLOPS, MUSSELS, LIGHT TOMATO BROTH, GARLIC **TOAST POINTS** *SIGNATURE PACKAGE UPGRADE +\$6/PERSON

CAJUN SEAFOOD SKEWER \$14

BLACKENED SHRIMP, SCALLOP, GRILLED, CREOLE GRAVY *SIGNATURE PACKAGE UPGRADE +\$5/PERSON

CAPER & LEMON FISH FILET \$MP

PAN-SEARED WHITE FISH, CHARDONNAY CAPER SAUCE, FRESH LEMON, PICKLED RED ONION *SIGNATURE PACKAGE UPGRADE +\$MP/PERSON

CARIBBEAN STYLE FISH \$MP (1) CURRY-INFUSED WHITE FISH, COCONUT, FENUGREEK, PIGEON **PEARICE**

*SIGNATURE PACKAGE UPGRADE +\$MP/PERSON



VEGETARIAN



GLUTEN FREE VEGAN





(A) DAIRY FREE

PASTA LA VISTA

HERB POLENTA SQUARES \$9



SAVORY ROSEMARY POLENTA, HEARTY BUTTERBEAN RAGOUT

TOFU STIR FRY NOODLES \$9



MARINATED FIRM TOFU, MIXED VEGETABLES, NOODLES, GINGER CASHEW SAUCE

TEMPEH BOLOGNESE \$10 🕌



LOCALLY SOURCED TEMPEH, CRUMBLED, SEARED, HOUSE MARINARA, ROASTED MUSHROOMS, GARLIC, BASIL CHIFFONADE

GARBANZO BUTTERNUT CURRY \$10 (\$)



DICED BUTTERNUT, GARBANZO BEANS, ROOT VEGETABLES, RED COCONUT CURRY SAUCE, HERBED WHITE RICE

PASTA PAPPARDELLE \$7



FRESH CUT PASTA, HOUSE MARINARA SAUCE, FRESH PARMESAN, BASIL CHIFFONADE

PENNE PESTO ALFREDO \$12



SCRATCH MADE PARMESAN CREAM SAUCE, FRESH SPINACH, PESTO, PENNE NOODLES ADD GRILLED CHICKEN OR GARLIC SHRIMP +\$5 *SIGNATURE PACKAGE UPGRADE +\$3/PERSON

GARDEN LASAGNA \$12



ROASTED MIXED VEGETABLES, CREAMY BECHAMEL, RED SAUCE, FRESH PASTA, BASIL PESTO *SIGNATURE PACKAGE UPGRADE +\$3/PERSON

SHRIMP SCAMPI \$15

WILD CAUGHT SHRIMP, FRESH CUT PASTA, GARLIC BUTTER WHITE WINE SAUCE, PEAS, SUN-DRIED TOMATOES *SIGNATURE PACKAGE UPGRADE +\$5/PERSON



VEGETARIAN



GLUTEN FREE VEGAN DAIRY FREE





Sidekicks

GET ROOTED

HERB ROASTED POTATOES \$5 (3) 8 GARLIC & CHIVE MASHED POTATOES \$5 AU GRATIN POTATOES \$6 SWEET POTATO MASH \$6

RICE & SHINE

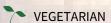
₩ WILD RICE PILAF \$5 **EXECUTION** CHIMICHURRI HERB GRAINS \$5 SPANISH STYLE RICE \$5

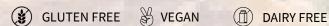
PASTA LA VISTA... BABY

MEDITERRANEAN COUSCOUS (HOT OR COLD) \$5 MAC AND CHEESE \$6 PARMESAN ORZO \$6

VEG HEAD

👔 🐰 SAUTÉED GREEN BEANS \$5.75 **③ 屬** GARDEN VEGETABLES \$5.75 GLAZED CARROTS \$5.75 BAKECHOP BRUSSELS \$6.75 BALSAMIC BROCCOLINI \$6.75











FRESH FIELDS

GARDEN SALAD \$5 🛞 🖔

MIXED GREENS, CARROT, CUCUMBER, GRAPE TOMATO, PICKLED RED ONION

CHOOSE TWO:

LEMON VINAIGRETTE CRANBERRY BALSAMIC VINAIGRETTE **HOUSE RANCH**

GREEK SALAD \$6

MIXED GREENS, SHAVED RED ONION, CUCUMBER, TOMATO, FETA, OLIVE TAPENADE, PEPPERONCINI, HOUSE GREEK VINAIGRETTE

MIXED BERRY SALAD \$6

MIXED GREENS, FRESH BERRIES, GORGONZOLA, CANDIED NUTS, SHAVED RED ONION, CUCUMBER, CRANBERRY BALSAMIC VINAIGRETTE

CAESAR SALAD \$6

CRISP ROMAINE LETTUCE, FRESH PARMESAN, GARLIC HAND CUT **CROUTONS, HOUSE CAESAR DRESSING**

FUNKY FRESH FIELDS

SUPER FOOD SALAD \$6 TRI COLOR QUINOA, FARRO, GARDEN VEGETABLES, **LEMON VINAIGRETTE**

►(🛊) H20 WATERMELON FETA SALAD \$6 FRESH CUT WATERMELON, FETA, BASIL, LEMON VINAIGRETTE, RED ONION, CUCUMBER

DAILY DALLY \$MP CHEF'S SEASONAL FAVORITE SALAD COMBINATION

VEGETARIAN

GLUTEN FREE & VEGAN





(1) DAIRY FREE

Stations

CLASSIC STATIONS

DISPLAYED STATIONS

FIESTA STATION (CHOOSE 2) \$14

- FLAME ROASTED CHICKEN BREAST STRIPS
- HOUSE SEASONED SHREDDED PORK
- HERB GRILLED SHRIMP +\$1
- CHAR-GRILLED TRI TIP +\$2

SERVED WITH CHIMICHURRI SAUCE, PICO DE GALLO, LOCAL CORN TORTILLAS, FRESH FLOUR TORTILLAS, SHREDDED CHEESE, LETTUCE, SALSA, SOUR CREAM, LIME TORTILLA CHIPS

FLATBREAD STATION \$14

CHOOSE TWO:

- TUSCAN: BROCCOLINI, PICKLED RED ONIONS, CRUMBLED SAUSAGE, FRESH PARMESAN
- CLUB: CHICKEN, BACON, RANCH, RED ONION
- MARGARITA: HOUSE MARINARA, FRESH MOZZARELLA, TOMATOES, BASIL
- ROASTED GARDEN FLATBREAD: GOAT CHEESE SPREAD, ARTICHOKES, SHAVED RED ONION, CHARRED CAULIFLOWER, PESTO DRIZZLE

SERVED WITH CHOICE OF SIDE

SLIDER STATION \$14

CHOOSE TWO:

- KEEP IT CLASSIC: BEEF PATTY, CHEESE, PICKLE, TOMATO, HOUSE AIOLI
- THE BOULEVARD: GRILLED CHICKEN BREAST, HERBED GOAT CHEESE, BALSAMIC GLAZE, RED ONION, TOMATO, MIXED GREENS
- BBQ SAMMY: PULLED PORK, SLAW, PICKLE, HOUSE BBQ SAUCE
- JOHN BLT: APPLEWOOD SMOKED BACON, LETTUCE, LEMON VINAIGRETTE, TOMATO, HOUSE AIOLI
- BEAN THERE DONE THAT: BLACK BEAN PATTY, PROVOLONE, AVOCADO, TOMATO, HOUSE AIOLI

SERVED WITH CHOICE OF SIDE

HANGING PRETZEL BAR \$13

AN ELEGANT 6-FOOT DISPLAY FEATURING AN ASSORTMENT OF ARTISANAL PRETZELS SUSPENDED FROM A GOLD ROD ACCOMPANIMENTS: HOUSE-MADE HONEY MUSTARD, CLASSIC YELLOW MUSTARD, WARM CHEESE SAUCE, AND CHOCOLATE HAZELNUT DIP (VEGETARIAN)

MAC AND CHEESE BAR \$12

BAKECHOP'S SIGNATURE MAC AND CHEESE, CAROLINA BBQ PULLED PORK, BACON, SCALLIONS, CRISPY ONIONS, PICKLED JALAPEÑOS, ROASTED BROCCOLI, HOT SAUCE



VEGETARIAN



(GLUTEN FREE



DAIRY FREE



CHEF ON DECK

CHEF ATTENDED STATIONS

RAW BAR \$18

SHUCKED TO ORDER, WITH SELF-SERVE TOPPING BAR OYSTERS IN THE HALF SHELL, CHILLED JUMBO SHRIMP, AND FLORIDA FRESH HOUSE-MADE CEVICHE

ACCOMPANIMENTS: COCKTAIL SAUCE, MIGNONETTE, HORSERADISH, HOT SAUCE, & FRESH LEMON

PASTA STATION \$18

SAUTÉED IN EACH GUEST'S CHOICE OF SAUCE WITH A SELF SERVE TOPPING BAR

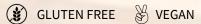
CHOOSE ONE: PENNE, BOWTIE, OR CAVATAPI PASTA CHOOSE TWO: HOUSE PESTO, MARINARA, OR ALFREDO CHOOSE TWO: GRILLED HERB CHICKEN, ITALIAN SAUSAGE, ROASTED HERB TOFU, MEATBALLS, OR BEEF TIPS (+\$2 PP) ACCOMPANIMENTS: FIRE ROASTED TOMATOES, SPRING PEAS, SWEET ONION, PARMESAN CHEESE, AND FRESH BAKED GARLIC ROLLS

RISOTTO BAR \$18

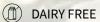
HOUSE RISOTTO SAUTÉED IN EACH GUEST'S CHOICE OF SAUCE WITH A SELF SERVE TOPPING BAR

CHOOSE TWO: HOUSE PESTO, MARINARA, OR ALFREDO CHOOSE TWO: GRILLED HERB CHICKEN, ITALIAN SAUSAGE, ROASTED HERB TOFU, MEATBALLS, OR BEEF TIPS (+\$2 PP) ACCOMPANIMENTS: FIRE ROASTED TOMATOES, SPRING PEAS, SWEET ONION, PARMESAN CHEESE, AND FRESH BAKED GARLIC ROLLS











CHOP & BLOCK

CHEF ATTENDED CARVING STATIONS

BACON WRAPPED PORK TENDERLOIN \$15

MARINATED PORK TENDERLOIN WRAPPED IN BACON, SLOW ROASTED, GLAZED, BLUEBERRY DEMI GLACE, WITH A FRESH CHILLED SUPERFOOD SALAD, CORNBREAD CRISP

KAHLUA WHOLE PIG ROAST \$16

YOUNG SUCKLING PIG ROASTED WHOLE, PRESENTED WITH VARIETY CUTS CARVED TO ORDER. INCLUDES PORK BELLY, STICKY BBQ RIBS, AND PULLED PORK SHOULDER, ACCOMPANIED BY PINEAPPLE HABANERO SAUCE, ORANGE GINGER BBQ, AND HOUSE CHIMICHURRI *SIGNATURE PACKAGE UPGRADE +\$8/PERSON

STUFFED CHICKEN (CHOOSE 1) \$16 **CHOICE OF PREPARATION:**

- APPLE & BRIE
- SPINACH & MUSHROOM WITH SWISS
- CITRUS CHILI QUESO FRESCO
- CAPRESE

SERVED WITH HERB ROASTED POTATOES AND GARDEN VEGETABLES

CRISPY ROAST PORCHETTA \$16

CARVED STUFFED PORK BELLY WITH BRIOCHE, CRAISINS, CARAMELIZED ONIONS, HERBS, GRILLED PEACH CHUTNEY, SERVED WITH PARMESAN THYME ORZO *SIGNATURE PACKAGE UPGRADE +\$8/PERSON

PRIME RIB \$22

SLOW ROASTED PRIME RIB RUBBED WITH HERBS AND FRESH GARLIC CARVED TO ORDER AND SERVED WITH MASHED POTATOES, GREEN BEANS, AND SIGNATURE CHIMICHURRI

*SIGNATURE PACKAGE UPGRADE +\$8/PERSON

BEEF TENDERLOIN \$28

CARVED BEEF TENDERLOIN RUBBED WITH HERBS, FRESH GARLIC, SLOW ROASTED, SERVED WITH MASHED POTATOES, HOUSEHORSE RADISH SAUCE, SIGNATURE CHIMICHURRI

*SIGNATURE PACKAGE UPGRADE +\$14/PERSON

LOLLIPOP LAMB \$18

CARVED LAMB LOLLIPOPS GRILLED TO PERFECTION AND SERVED WITH HOUSE-MADE CHIMICHURRI AND MINT CREMA *SIGNATURE PACKAGE UPGRADE +\$8/PERSON



VEGETARIAN



(GLUTEN FREE VEGAN



DAIRY FREE

Cultural Menus

AMERICAN CUISINE \$18

MEAT LOAF, MASHED POTATOES, GREEN BEANS, GARDEN SALAD

TUSCAN \$18

BAKED ZITI, MEATBALLS, CAESAR SALAD, SHAVED PARMESAN, DINNER **ROLLS**

MEXICAN FIESTA \$18

CHICKEN & BEEF FAJITA, RICE MIX, FAJITA SALAD, CHIPS AND SALSA

ROPA VIEJA \$18

SLOW COOKED BEEF AND PORK, SWEET POTATO, PEPPER ONION MIX, SPICES, YELLOW RICE, SWEET PLANTAIN, FLATBREAD

DOWN SOUTH \$18

PORK CUTLETS, APPLES AND ONIONS, HOUSE GARLIC CABBAGE, SMASHED POTATOES

ASIAN STIR FRY \$19

CHOICE OF BEEF -OR- CHICKEN STIR FRY, MIXED VEGETABLES, SESAME LO MEIN, SPRING ROLLS

BBQ COOKOUT \$20

BBQ CHICKEN QUARTERS, ROASTED VEGETABLE MEDLEY, MAC AND CHEESE, POTATO SALAD, CORN MUFFIN

GREEK FEAST \$20

LEMON CHICKEN, HERB ROASTED POTATOES, HUMMUS & PITA, GREEK VILLAGE SALAD

ENGLISH DINNER \$18

BEEF TIPS WITH MUSHROOM GRAVY, GARLIC BUTTER ORZO, BROCCOLI, **DINNER ROLLS**



VEGETARIAN



(GLUTEN FREE VEGAN





(1) DAIRY FREE

Pastries

BROWNIE BITES

STARTING AT \$50/TRAY

- CHOCOLATE CHUNK
- SALTED CARAMEL
- CARAMEL & PECAN

MINI CUPCAKES

STARTING AT \$60/TRAY

- VANILLA
- CHOCOLATE
- RED VELVET
- CARROT CAKE
- BLACK FORREST

MINI CHEESECAKE BITES

STARTING AT \$60/TRAY

- PLAIN
- FRUIT COULIS
- SALTED CARAMEL
- CHOCOLATE

DESSERT SHOOTERS

MULTI-LAYERED MINIATURE TRIFLES STARTING AT \$72/TRAY

- CHOCOLATE MOUSSE
- BANANA PUDDING
- STRAWBERRY VANILLA
- REECES PEANUT BUTTER
- TIRAMISU
- LEMONCELLO
- BLACK FORREST MOUSSE
- SALTED CARAMEL
- CARROT CAKE
- MIXED BERRY

COOKIES

STARTING AT \$42/TRAY

- RED VELVET
- CHOCOLATE CHIP
- OATMEAL RAISIN

SPECIALTY COOKIES

STARTING AT \$50/TRAY

- S'MORES
- GUAVA PISTACHIO
- BC FAMOUS OATMEAL CREAM PIES
 +\$10
- ESPRESSO CHOCOLATE CHIP OATMEAL CREAM PIES +\$10

CAKES

STARTING AT \$65
FROSTED IN RUSSIAN MERINGUE
BUTTERCREAM

- VANILLA
- CHOCOLATE
- RED VELVET
- CINNAMON OR CHAI SPICED
- COCONUT
- ALMOND (CONTAINS NUTS)
- LEMON
- BANANA JAMMA
- CARROT
- ITALIAN CREAM (CONTAINS NUTS)

*CAN BE MADE GLUTEN-FREE FOR +\$15

*ONE TRAY IS EQUAL TO 24

Breakfast

HOT

BISCUITS & GRAVY \$5

CHOICE OF CRUMBLED CHICKEN OR COUNTRY SAUSAGE, SAGE WHITE GRAVY, FRESH BUTTERMILK BISCUITS

BREAKFAST BURRITO \$4

CHARRED VEGGIES, BREAKFAST POTATOES, SCRAMBLED EGGS, SOUR CREAM, SALSA

OATMEAL BAR \$5

BAKED APPLE OATMEAL WITH THE FOLLOWING BYO TOPPINGS: BROWN SUGAR, CRANBERRIES, ALMOND SLICES

MINIATURE EGG SOUFFLE \$3.25

FARM FRESH EGGS, CREAM, PARMESAN SERVED IN DELICATE PUFF PASTRY WITH CHOICE OF SPINACH & ARTICHOKE OR HAM, BROCCOLI, AGED CHEDDAR

COUNTRY FRENCH TOAST BAR \$5

VANILLA FRENCH TOAST, CANDIED NUTS, MAPLE SYRUP, MASCARPONE WHIP, BUTTER, FRESH BERRIES, CHOCOLATE CHIPS

CHICKEN & WAFFLES \$4.25

HOUSE MADE PANCAKE PUFF WITH HAND BREADED CHICKEN NUGGET TOPPED WITH MARSCAPONE WHIP

SIDES

FRUIT \$3.25 **GRANOLA AND HONEY \$1.50 BACON \$3.50 SAUSAGE PATTY \$3.50** SLICED HAM \$3.50 SCRAMBLED EGGS \$3 **BREAKFAST POTATOES \$3 ASSORTED YOGURT CUPS \$3.75**

COLD

BAGEL BAR \$6

TOASTED MINI BAGELS, PLAIN CREAM CHEESE, WHIPPED CHIVE CREAM CHEESE, LETTUCE, TOMATO, ONION, CAPERS, DILL, HARD BOILED EGG ADD CURED SALMON +\$2

PARFAIT BAR \$4.75 FRESH SLICED FRUITS, HOUSE BERRY

YOGURT, PLAIN YOGURT, HONEY, GRANOLA

AVOCADO TOAST BAR \$7

MIXED TOAST POINTS, HOUSE MADE AVOCADO SMASH, HARD BOILED EGGS. PICKLED RED ONION, PICO, FLAX SEEDS, COTIJA CHEESE, RADISH

PASTRY & DANISH DISPLAY \$5

ASSORTED MUFFINS, MINI BAGELS, DANISHES, CINNAMON ROLLS, JELLY, JAMS, CREAM CHEESE, BUTTER

BEET CURED SALMON \$6

BEET CURED SALMON, WHIPPED CHIVE CREAM CHEESE, CAPERS, PICKLED RED ONIONS, HARD BOILED EGGS, DILL, TOMATO, **CROSITINIS**

DEVILED EGGS \$4.25

CHOICE OF PLAIN, BUFFALO BLUE CHEESE, BACON & CHEDDAR, JALAPEÑO POPPER

BYO CHIA PUDDING CUPS \$5.25

MADE WITH ALMOND MILK, CHIA SEEDS, AND HONEY, TOPPINGS: MIXED BERRIES, ALMONDS, SLICED BANANA, COCONUT FLAKES, CHOCOLATE CHIPS



VEGETARIAN



(🐒) GLUTEN FREE



> VEGAN



(f) DAIRY FREE

Lunch

HOT

SHRIMP & GRITS \$MP

CREAMY BRIE GRITS WITH CAJUN SHRIMP, SCALLIONS, AND CRISPY PORK

CHICKEN TENDERS \$7

HOUSE BATTERED AND FRIED SERVED WITH HOUSE HONEY MUSTARD AND RANCH

SLIDERS (CHOOSE 1) \$8

- KEEP IT CLASSIC: BEEF PATTY, CHEESE, PICKLE, TOMATO, HOUSE AIOLI
- THE BOULEVARD: GRILLED CHICKEN BREAST, HERBED GOAT CHEESE, BALSAMIC GLAZE, RED ONION, TOMATO, MIXED GREENS
- BBQ SAMMY: PULLED PORK, SLAW, PICKLE, HOUSE BBQ SAUCE
- JOHN BLT: APPLEWOOD SMOKED BACON, LETTUCE, LEMON VINAIGRETTE, TOMATO, **HOUSE AIOLI**
- BEAN THERE DONE THAT: BLACK BEAN PATTY, PROVOLONE, AVOCADO, TOMATO, HOUSE AIOLI

FLATBREADS (CHOOSE 1) \$6.25

- TUSCAN: BROCCOLINI, PICKLED RED ONIONS, CRUMBLED SAUSAGE, FRESH PARMESAN
- CLUB: CHICKEN, BACON, RANCH, RED ONION
- MARGARITA: HOUSE MARINARA, FRESH MOZZARELLA, TOMATOES, BASIL
- ROASTED GARDEN FLATBREAD: GOAT CHEESE SPREAD, ARTICHOKES, SHAVED RED ONION, CHARRED CAULIFLOWER, PESTO DRIZZLE

SIDES

HOUSE RANCH CHIPS \$3.25 MASHED POTATOES \$5 RICE PILAF \$5 PARMESAN ORZO \$6 **BAKECHOP BRUSSELS \$6.75**

COLD

WEDGE SALAD \$6

PETITE ICEBURG, PICKLED RED ONION, BACON BITS, BABY TOMATOES, CRUMBLED BLEU CHEESE, HERBED RANCH

MIXED BERRY SALAD \$6



MIXED GREENS, FRESH BERRIES, GORGONZOLA, CANDIED NUTS, SHAVED RED ONION, CUCUMBER, CRANBERRY BALSAMIC VINAIGRETTE

GARDEN SALAD \$5



MIXED GREENS, FRESH BERRIES, GORGONZOLA, CANDIED NUTS, SHAVED RED ONION, CUCUMBER,

ITALIAN PASTA SALAD \$4.75



TRI-COLORED ROTINI, CHERRY TOMATOES, BLACK OLIVES, RED ONIONS, ZESTY LEMON VINAIGRETTE

POTATO SALAD \$4.50

CREAMY HOUSE DRESSING, FRESH RED POTATOES, HERBS, BACON

SUPER FOOD SALAD \$6



TRI-COLOR QUINOA, FARRO, GARDEN **VEGETABLES, LEMON VINAIGRETTE**

BROCCOLI SALAD \$4.50



BLANCHED BROCCOLI, CREAMY GARLIC DRESSING, CHEDDAR CHEESE CUBES, CRANBERRIES, BACON

FINGER SANDWICHES \$7

CHICKEN SALAD WITH CRAISINS ON MINI CROISSANTS, HAM AND BRIE WITH BABY GREENS ON CIABATTA, GRILLED VEGETABLE PINWHEELS, SIDE OF RED PEPPER AIOLI



VEGETARIAN



(🐒) GLUTEN FREE



> VEGAN



(A) DAIRY FREE

Buffet Packages

INCLUDES: WHITE CHINA PLATES, SILVERWARE, PRESET WATER GOBLETS,
GUEST TABLE LINENS (*IVORY OR BLACK), TABLE NAPKINS (*LINEN LIKE
PAPER NAPKIN), N/A BEVERAGE STATION
*UPGRADES AVAILABLE

ARTISAN

\$39 PP 2 HORS D'OEUVRES FRESH BAKED ROLLS 1 SALAD 1 ENTREE

2 SIDES

ARTISAN+

\$44 PP 2 HORS D'OEUVRES FRESH BAKED ROLLS 1 SALAD

2 ENTREES 2 SIDES

DELUXE

\$51 PP

2 HORS D'OEUVRES FRESH BAKED ROLLS 1 SALAD 3 ENTREES 2 SIDES Plated Packages

INCLUDES: WHITE CHINA PLATES, SILVERWARE, PRESET WATER GOBLETS,
GUEST TABLE LINENS (*IVORY OR BLACK), TABLE NAPKINS (*LINEN LIKE
PAPER NAPKIN), N/A BEVERAGE STATION
*UPGRADES AVAILABLE

ARTISAN

\$44 PP
2 HORS D'OEUVRES
FRESH BAKED ROLLS
1 SALAD
1 ENTREE
2 SIDES

ARTISAN+

\$49 PP
2 HORS D'OEUVRES
FRESH BAKED ROLLS
1 SALAD
2 ENTREES
2 SIDES

DELUXE

\$56 PP
2 HORS D'OEUVRES
FRESH BAKED ROLLS
1 SALAD
3 ENTREES
2 SIDES

Stations Packages

INCLUDES: WHITE CHINA PLATES, SILVERWARE, PRESET WATER GOBLETS,
GUEST TABLE LINENS (*IVORY OR BLACK), TABLE NAPKINS (*LINEN LIKE
PAPER NAPKIN), N/A BEVERAGE STATION
*UPGRADES AVAILABLE

ARTISAN

\$49 PP

2 HORS D'OEUVRES 1 CLASSIC STATION 1 ACTION STATIONS

ARTISAN+

\$60 PP

2 HORS D'OEUVRES

1 CLASSIC STATION

2 ACTION STATIONS

DELUXE

\$72 PP

2 HORS D'OEUVRES 2 CLASSIC STATIONS 2 ACTION STATIONS

Beverage Packages

OPEN BAR

*\$150 MINIMUM

BEER & WINE \$14

2 DOMESTICS, 1 IMPORT OR 1 CRAFT BEER SELECTIONS, 1 SELTZER VARIETY PACK, 1 REDS, 1 WHITES FROM HOUSE OFFERINGS

BEER, WINE & LIQUOR \$21

2 DOMESTIC, 1 IMPORT OR 1 CRAFT BEER SELECTIONS, 1 SELTZER VARIETY PACK, 1 REDS, 1 WHITES FROM HOUSE WINE SELECTIONS & ONE OF EACH LIQUORS FROM HOUSE OFFERINGS
*PREMIUM BRANDS AVAILABLE STARTING AT +\$2

CHAMPAGNE TOAST

*\$150 MINIMUM 1/2 POUR \$3 FULL POUR \$6

BRUNCH BEVERAGES

*\$150 MINIMUM

MIMOSAS \$8

INCLUDES CHAMPAGNE, 3 JUICES, AND FRUIT GARNISH

BLOODY MARY BAR \$9

TITOS VODKA, BLOODY MARY MIX, STANDARD BLOODY GARNISH, HOT SAUCE, TAJIN RIM

NA BEVERAGES

*\$150 MINIMUM

BEVERAGE STATION \$3

WATER, UNSWEET TEA, LEMONADE, AND A SIMPLE SYRUP DECANTER
*\$150 MINIMUM

SODA STATION \$5

COKE, DIET COKE, SPRITE, AND CLUB SODA

SPA WATER \$1.50

CUCUMBER INFUSED WATER OR LEMON INFUSED WATER

STANDARD COFFEE STATION \$2.50

REGULAR AND DECAF COFFEES, CREAMERS, ASSORTED SUGARS

UPGRADES

*\$150 MINIMUM

REAL GLASSWARE +\$2
CHAMPAGNE FLUTES +\$1
PREMIUM BLOODY GARISH BAR +\$1.50
SIGNATURE COCKTAIL +\$4

Additional Packages & Offerings

SOCIAL SOIRÉE \$21

AKA - HEAVY HORS D'OEUVRES

GRAZING TABLE
3 PASSED HORS D'OEUVRES
N/A BEVERAGE STATION
REAL WHITE CHINA PLATES
COCKTAIL NAPKINS

SOCIAL SOIRÉE+\$26

AKA - HEAVIER HORS D'OEUVRES

GRAZING TABLE
5 PASSED HORS D'OEUVRES
N/A BEVERAGE STATION
REAL WHITE CHINA PLATES
COCKTAIL NAPKINS

BRUNCH \$24

CHOOSE 4 BRUNCH MENU ITEMS

STANDARD COFFEE BAR
CHOICE OF 1 JUICE OFFERING
GUEST TABLE LINENS (*IVORY OR BLACK)
WHITE CHINA PLATES
TABLE NAPKINS (*LINEN-LIKE NAPKIN)
SILVER TABLEWARE

About Us

BakeChop Events is your premier event and catering company in DeLand, FL born from the heart and soul of BakeChop restaurant. After eight successful years of serving up insanely good, locally sourced, hand-crafted food, we've expanded our passion for culinary excellence to create unforgettable events.

Our fearless leader, Taylor Bass, is a multigeneration DeLand local with the goal to share precious moments with food memories within this amazing community. At BakeChop Events, we bring the same love and dedication that made our restaurant a local favorite, ensuring every event is a memorable experience.

BakeChop is a scratch kitchen with a whole lot of love, serving guests who feel like family. Now, through BakeChop Events, we extend this heartfelt service and exceptional food to cater to your special moments. Whether it's a wedding, corporate event, or a private celebration, we are here to make your event spectacular.

Join us at BakeChop Events, where culinary artistry and exceptional service come together to create the perfect event just for you.