



CATERING

TAKEOUT MENU

LOCATION: SKYLANDS STADIUM

94 CHAMPIONSHIP PLACE, AUGUSTA, NJ

T 973.459.4277

E EVENTS@WHEELHOUSEKITCHENBAR.COM

APPETIZERS

DIPS

Serves 15.

Crab and Artichoke Dip \$55.
Parmesan Crostinis And Brown Bread Crostinis

Black Bean Dip \$45.
Chorizo and Smoked Gouda, Southwestern Grilled Naan

Kale and Artichoke Dip \$45.
Served With Parmesan Crostinis

PLATTERS

Serves 15.

Farmers Feast \$50.
Garden Vegetables, Pickled Vegetables
Ricotta-Leek Dip , Pepper Bruschetta Eggplant Ratatouille,
Parmesan-Garlic Crostinis

Hummus Dips \$45.
Sun-dried Tomato, Black Olive and Lemon , Traditional
Baked Pita Chips and Flatbreads

Smoked Trout Deviled Eggs \$42.

Tuscan Antipasta \$80.
Prosciutto, Soppressata, Garlic Sausage Marinated Artichokes,
Roasted Red Peppers, Pesto Fresh Mozzarella, Citrus-Thyme Olives
Parmesan Crostinis

HOT TRAYS

Serves 15

Empanadas \$45.
Pulled Chicken, Cheddar, Tomatillo

Wings \$45.H / \$90.F

★ Sticky Bourbon

★ Hot Sauce + Blue Cheese

★ Asian Sesame

Flatbreads \$10. ea.

★ Italian Sausage / Fresh Mozzarella

Cherry Pepper Relish / Pesto Oil

★ Brussel Sprouts / Roasted Tomatoes / Blue Cheese / Mushrooms

SALADS

S serves 8 / L serves 16

- Caesar** \$23.S / \$46.L
Romaine, Crisy Onions, Parmesan
Roasted Tomatoes, Caesar Vinaigrette
- Krave Baby Greens** \$23.S / \$46.L
Caramelized Pecans, Goat Cheese
Cranberries, Champagne-Honey Vinaigrette
- Southwestern Cobb** \$24.S / \$48.L
Mixed Greens, Chopped Eggs, Smoked Gouda
Roasted Red Peppers, Bacon, Buttermilk Ranch
- Greek Orzo** \$30.S / \$60.L
Kalamata Olives, Tomatoes, Feta,
Cucumbers, Pesto Vinaigrette
- Potato Salad** \$30.S / \$60.L
Applewood Bacon, Blue Cheese And Green Onions

HOUSEMADE SOUP

16oz. \$9. -- 32oz. \$19.

> Beef Barley

> Southwestern Black Bean

> Roasted Tomato, White Bean and Sage

> Wild Mushroom > Carrot-Ginger

HOUSEMADE DRESSINGS

8oz. \$8.

> Champagne-Honey > Balsamic-Maple

> Buttermilk Ranch > Caesar-Parmesan

> Smoked Tomato Jam 8oz. \$8.

FOOT LONG SPECIALTIES

The Dinger. Salami. Capicola. Parmesan. Arugula Pesto.
Tomatoes. Truffle-Oregano Mayonnaise. \$15. / Ft.

The Stolen Base. Fresh Mozzarella. Balsamic Syrup.
Roasted Red Peppers. Pesto Mayonnaise. \$13. / Ft.

The Screwball. Seasonal Grilled Vegetables. Ricotta-Basil
Spread. Balsamic Reduction. \$9. / Ft.

PASTA

H-Half serves 8 / F-Full serves 16

Sweet Sausage Gemelli \$40.H / \$80.F
Arugula, Roasted Peppers, Smoked Mozzarella,
Gemelli, Olive Oil, And Garlic

Vegetarian Penne \$40.H / \$80.F
White Beans, Sun-Dried Tomatoes, Spinach
Fresh Mozzarella, Penne And A Chardonnay Broth

Macaroni + Cheese \$45.H / \$90.F
> Pulled Pork + Smoked Gouda
> Roasted Vegetable + Goat Cheese

Wild Boar Bolognese \$45.H / \$90.F
Rigatoni, Fresh Mozzarella, Parmesan, Roasted Tomato Sauce

Vegetable Lasagna \$40.H / \$80.F
Portobella Mushroom, Artichoke And Arugula

Shrimp Penne \$45.H / \$75.F
Roasted Grape Tomatoes, Artichokes, Basil
Lemon-Parmesan Broth

ENTREES

Artichoke Chicken \$40.H / \$80.F
Portobella Mushrooms And Lemon-Thyme Sauce

Pan-Seared Chicken \$45.H / \$95.F
Sun-Dried Tomato And Caper Cream

Cajun Chicken \$40.H / \$80.F
Honey-Mango Salsa

Chicken Curry \$40.H / \$80.F
Grilled Pineapple, Raisins , Cilantro,
Coconut Curry, Basmati Rice

Sweet Potato Crusted Salmon \$45.H / \$95.F
Chipotle-Raisin Butter

Caribbean Pork Loin \$40.H / \$80.F
Apricot-Ginger Glaze

Espresso Beef Chili \$40.H / \$80.F
Three Bean And Ground Marinated Beef
Corn Bread Crumble

ENTREES

H-Half serves 8 / F-Full serves 16

Hanger Steak \$45.H / \$90.F
Rosemary-Merlot Demi-Glace

Braised Beef Short Ribs \$65.H / \$125.F
Mushroom Ragout

Sliced Flank Steak \$60.H / \$120.F
Caramelized Onions
Jack Daniels-Chipotle Demi-Glace

wH Meatloaf \$45.H / \$90.F
Horseradish Gravy / Frizzled Onions

VEGETABLES

\$30.Half / \$60.Full

- > Green Beans With Shallots, Lemon And Cashews
 - > Honey Sage Carrots
- > Cider and Herb Roasted Root Vegetables
 - > Balsamic Grilled Vegetables
- > Maple Glazed Brussel Sprouts and Bacon

STARCH

\$25.Half / \$50.Full

- > Roasted Rosemary Red Bliss Potato
 - > Roasted Garlic Whipped Potato
 - > Barley Risotto
 - > Wild Mushroom-Herb Bread Pudding
 - > Polynesian Rice
- (Peas, Eggs, Pineapple, Sesame, Soy, Cilantro)

CAKES + PIES

- > Chocolate Mousse Torte \$28.
- > Coconut Carrot Cake \$28.
- > Chocolate-Orange Cheesecake \$35.
- > Apple-Caramel Cheesecake \$35.
- > Key Lime Tart \$28.
- > Apple-Raisin Crisp \$40.H
- > Seasonal Cobbler \$40.H
- > Chocolate Honey-Banana Bread Pudding \$40.H

- > Special Occasion Cakes 8" Round \$25.
1/2 Sheet \$40.

Cake: Chocolate. Vanilla. Lemon. Carrot.

Icing: Buttercream: Vanilla. Chocolate. Raspberry.
Cream Cheese.

Fillings: Fruit (Strawberry. Raspberry. Banana)

Mousse (Chocolate. Vanilla)

SWEET PLATTERS

Serves 15

Cookies And Brownies \$40.

Peanut Butter, Chocolate Chip, Oatmeal Raisin
And Double Chocolate Brownies

Petite Delights \$50.

Chocolate Mousse Cups, Cheesecake Bites,
Key Lime Bars, Cannolis

Moon Pies \$32.

Chocolate + Marshmallow Classics

Chocolate Peanut Butter Whoopie Pies \$24.

ordering

WE REQUIRE 48 HOUR ADVANCE NOTICE FOR ALL ORDERS.

Please contact our catering office @ 973.459.4277
or email us at events@wheelhousekitchenbar.com
