



RETREAT 21

TAPHOUSE

CATERING MENU

Catered by:

GOURMET FRESH
CATERING



APPETIZERS

Small feeds up to 25 guests | Large feeds up to 50 guests

COLD APPETIZERS

Domestic Cheese Board (V) assorted domestic cheese & gourmet crackers	sm \$115 lg \$212
Charcuterie Board (GF) assorted cured meats, gourmet cheeses, toasted crostini	sm \$230 lg \$431
Bruschetta (V) fresh tomato bruschetta, olive tapenade, crostini	sm \$115 lg \$212
Fresh Fruit Display (VG GF) seasonal fruit including assorted melon, pineapple, and berries	sm \$115 lg \$212
Veggie Crudité Display (VG GF) including ranch and roasted red pepper hummus	sm \$115 lg \$212
Shrimp Cocktail (GF DF) cocktail sauce and lemons	sm \$143 lg \$230

HOT APPETIZERS

Cocktail Meatballs - BBQ (DF) blend of beef and pork served with barbecue sauce	sm \$86 lg \$161
Honey Goat Cheese Phyllo (V) whipped goat cheese with honey in a crispy phyllo	sm \$195 lg \$379
Spanakopita (V) spinach and feta in crispy phyllo	sm \$161 lg \$310
Chicken Lemongrass Potsticker wasabi citrus sauce	sm \$115 lg \$212
Buffalo Chicken Dip (GF) with tortilla chips	sm \$115 lg \$212
Spinach & Artichoke Fondue (V GF) with pita and tortilla chips	sm \$132 lg \$241

DELI OPTIONS

Small feeds up to 10 guests | Large feeds up to 20 guests

Assorted Sandwich Tray our most popular sandwiches: Chipotle Turkey, Savory Italian, Classic BLT	sm \$86.25 lg \$161	Pasta Salad (V) penne pasta, cherry tomatoes, black olives, red onion, shredded parmesan, herb vinaigrette	sm \$34.50 lg \$63.25
Garden Salad (V) Mixed greens, tomato, cucumber, croutons, ranch & balsamic dressings	sm \$34.50 lg \$63.25	Potato Salad (V GF) creamy potato salad	sm \$34.50 lg \$63.25
Strawberry Spinach Salad (V GF) Baby spinach, sliced strawberries, feta, almonds, balsamic vinaigrette	sm \$34.50 lg \$63.25	Kettle Chips (V GF) served with housemade ranch dip	sm \$17.25 lg \$32.25
Classic Caesar Salad (V) Crisp romaine, shaved parmesan, seasoned croutons, house-made Caesar dressing	sm \$34.50 lg \$63.25	Brownie Tray (V) classic chocolate brownies	sm \$23 lg \$42
		Cookie Tray (V) freshly baked assorted cookies	sm \$23 lg \$42

V - Vegetarian | VG - Vegan | DF - Dairy Free | GF - Gluten Free

BREAKFAST & BRUNCH

Small feeds up to 10 guests | Large feeds up to 20 guests

Quiche Lorraine

savory bacon, cheddar cheese, and a rich, creamy egg filling baked in a flaky crust

10" round
\$41.25

Quiche Florentine (V)

sautéed spinach, Swiss cheese, and a creamy egg filling baked in a flaky crust

10" round
\$41.25

Breakfast Pastries (V)

assorted muffins and breakfast breads

sm \$34.50
lg \$63.25

Cinnamon French Toast Bake (V)

served with butter and maple syrup

sm \$40.25
lg \$74.25

Blueberry French Toast Bake (V)

served with butter and maple syrup

sm \$40.25
lg \$74.75

Cold Smoked Salmon Display (GF)(DF)

served with lemon dill cream cheese, chopped egg, fried capers, cucumber, red onion, and crackers
serves 12-15 guests

\$144

Add One Dzn Mini Bagels \$14

GLOBAL BUFFETS

Buffets served as listed. No substitutions. Minimum order quantity 10.

BBQ

21.75pp

pulled pork OR BBQ chicken thighs, buns, country green beans, mac & cheese, cornbread, coleslaw

27.50pp for both proteins

Mexican

20.50pp

ground beef OR grilled chicken, soft & hard tortilla shells, taco toppings, Spanish rice, southern corn, sour cream, tortilla chips, fresh tomato salsa

25.25pp for both proteins

Korean BBQ

20.50pp

choice of Korean style beef OR chicken, cilantro lime rice, shredded kale, corn, purple cabbage, shredded carrots, scallions, black beans, lettuce cups, ginger soy sauce and sriracha sauce

25.25pp for both proteins

Italian

21.75pp

cavatappi pasta, marinara OR alfredo sauces, grilled chicken OR meatballs, sautéed peppers, onions, mushrooms, garlic breadsticks and Caesar salad

27.50pp for both proteins & sauces

Mediterranean

20.50pp

Greek gyros - chicken OR beef, pita, banana peppers, tomato, lettuce, feta, tzatziki along with Greek salad, and hummus

25.25pp for both proteins

Asian

20.50pp

teriyaki chicken OR ginger soy beef, napa cabbage, carrots, bell peppers, jasmine rice

(GF with Ginger Soy)

25.25pp for both proteins

All buffet menus include sufficient selections to accommodate gluten-free guests, with the exception of the Italian Buffet.

V - Vegetarian | VG - Vegan | DF - Dairy Free | GF - Gluten Free

BUILD A BUFFET

ONE Entree 28.75pp | TWO Entrees 34.50pp

Includes: Choice of Buffet Entrée Selection, Choice of TWO Buffet Side Selections,
Mixed Greens Salad with Ranch & Balsamic Vinaigrette Fresh Rolls and Butter
(Additional Entree \$7pp | Additional Side \$5pp)
Minimum order quantity 10

Buffet Entrées

Caribbean Jerk Chicken

jerk marinated chicken with fresh
pineapple mango salsa (GF|DF)

Roasted Rosemary Chicken

chicken breast marinated with olive oil,
lemon juice and rosemary, served with
chicken jus (GF|DF)

Blackened Chicken

chicken breast roasted with
blackening seasoning and served
with smoky tasso ham cream
sauce (GF)

Jambalaya

savory rice in a rich tomato broth
with sauteed red peppers, celery,
carrots, onion, black beans and
garbanzo beans (GF|VG)
(add andouille sausage and shrimp
+\$3pp)

Beef Tips

braised beef tenderloin tips slow
cooked in rich burgundy mushroom
sauce (GF)

Flat Iron Steak

served with rich red wine demi-glace
OR chimichurri (GF|DF)

Pan Seared Grouper

grouper pan seared and finished
with a tomato, Kalamata olive, and
caper relish (GF|DF) or lemon butter
cream sauce (GF)

Red Wine Braised Short Ribs

served with rich red wine demi-glace
+\$3pp (GF|DF)

Aukra Norwegian Salmon

salmon filet served with mild lemon
dill sauce (GF), maple bourbon glaze
or fresh pineapple mango salsa
(GF|DF)
+\$3pp

Buffet Sides

VEGETABLES

Chef's Roasted Seasonal Vegetables (GF|VG)
Fresh Green Beans with Bacon and Onion (GF)
Honey Glazed Carrots (GF|V)
Southern Style Corn with Red Peppers (GF|V)

STARCHES

Roasted Garlic Mashed Potatoes (GF|V)
Gourmet Macaroni & Cheese (V)
Wild Rice Pilaf (GF|VG)
Parsley New Potatoes (GF|VG)
Penne Pasta w. Marinara, Alfredo, or
Pesto Cream (V)

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Minimum Order

A **\$460 minimum purchase** is required for all catering orders.

Lead Time Requirements

- **Limited Service Catering:** Minimum **14-day** notice required.
- **Drop-Off Catering:** Minimum **7-day** notice required.
- All orders are subject to availability and confirmation.

Drop Off Service

Our Drop-Off option is a convenient delivery and setup service designed for simple, self-managed events. We deliver your food ready to serve, set up the buffet, and depart prior to guest service. All items are provided in disposable serviceware, and no on-site staff remain during the event.

Limited Service

Our Limited-Service option includes professional buffet setup and on-site catering staff for the duration of your service window. We provide non-disposable ceramic, wood, and professional display pieces for the buffet, while guest-facing items; plates and flatware are disposable. Staffing fees apply.

Staffing Fees - Limited Service

Staffing fees apply to events requiring on-site service and are billed per server based on event duration:

- Events up to 3 hours: First Server \$150 flat rate
- Events up to 3 hours: Each Additional Server \$100 flat rate
- Each additional hour \$50/hr per server
- Staffing minimums apply regardless of early guest departure or shortened service windows

Staffing levels are determined by Retreat 21 and Gourmet Fresh Catering based on event size and operational needs.

Disposable Serviceware Options

Standard Disposable – Included with your order. All orders include ecofriendly disposable plates, flatware, napkins and service utensils.

Premium Disposables – \$3.00 per person

- High end disposable plates resembling china with linen-like disposable napkin cutlery roll-ups.

Allergies & Dietary Restrictions

Gourmet Fresh Catering can accommodate common diets and food allergies as recognized by the FDA.

- **Diets:** Vegetarian, Vegan, Gluten Free, Dairy Free, Pescatarian
- **Allergies:** Seafood, Shellfish, Eggs, Milk, Peanuts, Tree Nuts, Wheat, Soy, Sesame
- **Specialty meals** are prepared as **chef's choice**.