



DUST BOWL BREWING CO.  
PRIVATE EVENT  
CATERING MENU

\$25 per person with a choice of four items from the catering menu, which must include at least one salad. All private event food is served buffet style. Additional items may be added for \$7 more per guest.

## Appetizers & Sides

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### Fries

Classic, Sweet Potato or Garlic with Parmesan.

### Okie Nachos

Fan favorite! Freshly fried potato chips layered with jack & cheddar cheese, grilled chicken & BBQ sauce. Topped with Ranch dressing & green onions. Served with a side of sour cream.

### Coconut Shrimp

Butterflied shrimp breaded in coconut & fried to perfection. Served with a sweet chili Thai sauce.

### Bavarian Pretzel Sticks

Bavarian pretzel sticks sprinkled with coarse sea salt. Served with a side of our Taco Truck Lager pepper jack beer cheese & brown mustard.

### Chicken Wings

Crispy flats & drumettes tossed with your choice of traditional buffalo sauce or BBQ sauce, served with carrot and celery sticks.

### Fried Green Beans

Tender whole green beans in a light batter. Served with a side of spicy ranch dressing.

### Chip Dip Tro

Our Taco Truck pepper jack beer cheese, fresh guacamole & roasted red pepper salsa served with house-made corn tortilla chips.

## Salads

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### Caesar

Crisp romaine lettuce tossed with croutons, shaved parmesan cheese & Caesar dressing.

### House

Freshly chopped romaine & iceberg lettuce with shredded jack & cheddar cheese, diced tomatoes, cucumbers, shredded carrots & house-made croutons.

### Tahini Greek Salad

Fresh romaine lettuce tossed with shredded carrots & sliced red onions. Topped with sliced cucumbers, cherry tomatoes, Kalamata olives, feta cheese & crunchy chickpeas. Served with our house-made Tahini vinaigrette on the side.

### Dressing options:

Caesar, 1000 Island, Oil & Vinegar, Tahini Vinaigrette, Ranch or Balsamic

Fried or grilled chicken may be added upon request.



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## Burgers & Sandwiches

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### Double Cheeseburger

Two quarter-pound Harris Ranch beef patties topped with melted cheese on a bed of lettuce, sliced tomatoes & red onions. Served on a brioche bun with our Dust Bowl spread. Bacon upon request.

### PB & J Burger

Certified Harris Ranch Angus beef patties topped with melted cheddar cheese, crispy bacon, creamy peanut butter & grape jelly. Served on a multi-grain wheat bun.

### Caprese Sandwich

Fresh mozzarella layered on crisp lettuce & tomatoes with house-made pesto. Served on toasted sourdough bread.

### Fried Chicken Sandwich

Crispy chicken breast topped with cheddar cheese & crispy bacon. Served on a brioche bun with lettuce, sliced tomatoes & red onion. Like it spicy? We can toss the chicken in buffalo sauce upon request.

Gluten free buns and vegan patties available upon request

## Flat Bread Pizzas

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### Margherita

Fresh mozzarella, house-made marinara pizza sauce, cherry tomatoes and basil. Topped with a drizzle of balsamic glaze.

### Pepperoni

Blend of parmesan, provolone & mozzarella with house-made marinara pizza sauce topped with pepperoni.

### Cheese

Blend of parmesan, provolone & mozzarella with house-made marinara pizza sauce.

### Okie

BBQ sauce, grilled chicken, jack & cheddar cheese, Ranch & green onions.

### Buffalo Chicken

Blend of parmesan, provolone & mozzarella cheese, grilled chicken, green onion, buffalo sauce & ranch dressing.

### BBQ Chicken

BBQ sauce, grilled chicken, jack & cheddar cheese, red onion & cilantro.

### Fried Chicken Bacon Ranch

Garlic ranch dressing spread, fried chicken, bacon and mozzarella cheese topped with ranch drizzle and green onion.

### Mediterranean

Mozzarella & provolone cheese, grilled chicken, artichoke hearts, Kalamata olives, cherry tomatoes, feta cheese.

Gluten-free crust available upon request.



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## **Taco Bar : \$28 per Person**

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### **Appetizer**

Fresh corn tortilla chips served with house-made salsas

### **Entree**

Guajillo Braised Chicken, Carne Asada, Carnitas or Seasonal Vegetables. Served with warm flour & corn tortillas

### **Sides**

Mexican Rice and Refried Beans (your choice of black or pinto)

### **Condiments**

Guacamole | Crema | Queso Fresco | Diced Onion | Fresh Cilantro | Lime | Shredded Cabbage | Escabeche | Ensalada De Nopal

## **Fajita Bar: \$33 Per Person**

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### **Appetizer**

Fresh corn tortilla chips served with house-made salsas

### **Entree**

Steak, Chicken Breast, Shrimp or Portobello Mushroom sautéed with bell peppers & onions - served with warm flour tortillas

### **Sides**

Mexican Rice and Refried Beans (your choice of black or pinto)

### **Condiments**

Guacamole | Crema | Lime | Salsa Verde | Escabeche | Roasted Red Pepper Salsa