



## 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 Trio**

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.

**20% gratuity added to all food and alcoholic beverage orders.**



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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 & 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 & mozzarella cheese topped with ranch drizzle & 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 : \$36 per Person**

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### **Appetizer**

Fresh corn tortilla chips served with house-made salsas.

### **Entree**

#### **Choice of Two Proteins**

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

### **Sides**

Mexican Rice and Refried Pinto Beans.

### **Condiments**

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

## **Fajita Bar: \$38 Per Person**

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### **Appetizer**

Fresh corn tortilla chips served with house-made salsas.

### **Entree**

#### **Choice of Two Proteins**

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

### **Sides**

Mexican Rice & Refried Pinto Beans

### **Condiments**

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