



DUST BOWL BREWING CO.  
PRIVATE EVENT  
CATERING MENU

## PIZZA & APPS

\$32 PER PERSON

Choice of two appetizers, one salad & three flat breads.

### Appetizers

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#### 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.

#### Brussels Sprouts

Crispy brussels sprouts tossed with bacon & Parmesan cheese, finished with a balsamic glaze drizzle.

#### Fresh Seasonal Fruit Tray

#### Fresh Seasonal Veggie Platter

#### Italian Meatballs in Marinara

### 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.



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## 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.

### Hawaiian

Mozzarella & Parmesan cheese, pineapple & ham.

### Stout Sausage & Onion

Mozzarella & provolone cheese, Dust Bowl Stout glaze, Italian sausage & onion.

### Buffalo Chicken

Blend of Parmesan, provolone & mozzarella cheese, grilled chicken, green onion, buffalo sauce & Ranch dressing.

### Fried Chicken Bacon Ranch

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

Gluten-free crust available upon request.



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## PASTA BAR

\$48 PER PERSON

Choice of two appetizers, one salad, one side & two pasta dishes. Served with dinner rolls.

### Appetizers

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#### Coconut Shrimp

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

#### Chicken Wings

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

#### Goat Cheese Crustinis

#### Fresh Seasonal Fruit Tray

#### Fresh Seasonal Veggie Platter

### 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.



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## **Sides**

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**Asparagus with Garlic & Parmesan**

**Bacon & Balsamic Brussels Sprouts**

**Garlic Butter Green Beans**

**Roasted Seasonal Vegetables**

## **Pasta**

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**Spaghetti & Meatballs**

**Rigatoni with Bolognaise**

**Fettuccine Alfredo with Chicken Breast**

**Spaghetti Carbonara with Chicken Breast**

**Pesto Gnocchi (vegetarian)**



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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