



SMASH PARK CATERING MENU

LAVISTA.EVENTS@SMASHPARK.COM

**SMASH
PARK**
— PLAY · DRINK · EAT —

LV0524v2



EAT CATERING MENU

For groups of 10 or more | Pricing is per guest unless otherwise stated.
Packages include unlimited soft drinks

BACKYARD BBQ

\$29

PICK 2

- Slow Smoked Pulled Pork
- Tender Grilled Chicken Breast
- Jalapeño Cheddar Sausage
- Slow Smoked St. Louis Ribs
+\$3 per guest

PICK 2

- Drunken Beans
- Coleslaw
- House Chips
- Mac N Cheese
- Garlic Whipped Potatoes
- Cheesy Street Corn
- Roasted Cauliflower & Broccoli
- Side Salad +\$2 per guest

INCLUDES

- Corn Muffins with Honey Butter
- BBQ Sauce
- Bread & Butter Pickles

+\$5 per guest for additional meat selection
+\$3 per guest for additional side selection

TACO/NACHO PARTY

\$27

PICK 2

- Flavor Packed Al Pastor Pork
- Ground Beef
- Smoked Chicken
- Tender Braised Beef +\$1 per guest
- Seasoned Ground Impossible
Meat +\$3 per guest

INCLUDES

- Warm Corn Tortillas
- House Cut Tortilla Chips
- Drunken Beans
- Cheddar Cheese Sauce
- Shredded Cheddar Cheese
- Mexican Rice
- Crisp Lettuce
- Salsa
- Pico De Gallo
- Avocado Spread
- Sour Cream
- Serrano-Avocado Crema
- Cilantro Onion Mix
- Lime Wedges
- Pineapple (With Al Pastor Selection)

+\$4 per guest for additional meat selection



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GRILL OUT

\$27

INCLUDES

- Char Grilled Hamburgers
- Juicy Grilled Chicken Breasts
- Buns
- Lettuce, Tomatoes, Onions, & Pickles
- Cheese Selection

PICK 2

- Drunken Beans
- Coleslaw
- House Chips
- Mac N Cheese
- Garlic Whipped Potatoes
- Cheesy Street Corn
- Roasted Cauliflower & Broccoli
- Side Salad +\$2 per guest

+\$3 per person for additional side selection

MUNCHIES STATION

\$29

- Slow Smoked Bone-In Chicken Wings*
- Hand Breaded Chicken Tenders
- Fried Pickleballs
- Hummus Trio with Assorted Veggies & Toast Points
- Buffalo Chicken Dip with House Cut Tortilla Chips & House Chips
- Creamy Smoked Bacon Mac N Cheese



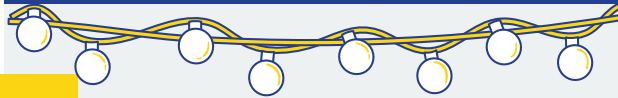
*Choose 2 dipping sauces from buffalo, cilantro lime, roasted garlic, Korean BBQ, char-buffed, or house bbq. Served with ranch or blue cheese



EAT CATERING MENU

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ITALIAN FEAST



\$36

- Chicken Marsala
- Sausage & Peppers
- Meatballs & Red Sauce
- Caesar Salad
- Buttered Green Beans
- Garlic Whipped Potatoes
- Penne & Red Sauce
- Romano Cheese
- Warm Dinner Rolls & Whipped Butter

ULTIMATE EATS BUFFET

\$45

PICK 2

- Smoked Beef Tenderloin with Mushroom Au Jus
- Grilled Chicken with White Wine & Herb Cream Sauce
- Pan Seared Salmon with Fennel and Lemon Butter Sauce

INCLUDES

- House Salad
- Rosemary Roasted Potatoes
- Glazed Rainbow Carrots
- Grilled Asparagus
- Warm Dinner Rolls & Whipped Butter

+\$8 per guest for additional meat selection



EAT CATERING MENU

APPETIZERS

Meat N Cheese Platter | \$129

Hummus Trio | \$75

House Tortilla Chips & Dips | \$65

House Onion Dip & Chips | \$65

Bone-In Wings | \$95

Shrimp Cocktail | \$125

Pickleballs | \$75

Buffalo Chicken Dip | \$75

Each serves around 20 guests

BUFFET ADDS

PER GUEST

Mac N Cheese Station | \$12

Guacamole Bar | \$10

S'mores Bar | \$10

Açaí Station | \$13

Requires a minimum of 40 guests

A LA CARTE

Drunken Beans | \$45

Coleslaw | \$45

House Chips | \$39

Mac N Cheese | \$49

Garlic Whipped Potatoes | \$45

Cheesy Street Corn | \$49

Roasted Cauliflower & Broccoli | \$49

Side Salad | \$65

Each serves around 20 guests

SWEET TREATS

PER GUEST

Chocolate Chip Cookies | \$3

Brownies | \$3

Scotcheroos | \$3



EAT CATERING MENU

Pricing is per guest unless otherwise stated.

THE BIG BREAKFAST

For groups of 10 or more

\$27

- Scrambled Eggs
- Sausage Patties
- Honey Smoked Bacon
- O' Brien Potatoes
- Potato Pancakes
- Fresh Biscuit Balls
- Breakfast Gravy
- Seasonal Fresh Fruit
- Yogurt, Granola, & Berries
- Coffee, Hot Tea, & Orange Juice

\$4 per guest for each additional selection

- French Toast with Salted Caramel
 - French Toast with Mixed Berries and Whipped Cream

CONTINENTAL BREAKFAST

\$14

- Seasonal Fresh Fruit
- Assorted Pastries & Muffins
- Yogurt, Granola, and Berries
- Coffee, Hot Tea, & Orange Juice

BREAKFAST BUFFET ADDS

Omelet Station | \$10 per guest

Eggs Benedict Station | \$12 per guest

Açaí Station | \$13 per guest

For groups of 30 or more



CATERING MENU

MASTER TAB*

BASED ON CONSUMPTION

One tab will be charged based on consumption on day of event. Can set restrictions such as 'Beer & Wine ONLY' or 'No Top Shelf.'

DRINK TICKETS*

BASED ON CONSUMPTION

One tab will be charged based on consumption on day of event. Can set restrictions such as 'Beer & Wine ONLY' or 'No Top Shelf.' Can give 1 ticket per person, 2 tickets, etc.

INDIVIDUAL TABS*

BASED ON CONSUMPTION

No beverages charged to a master tab. All guests will order through individual tabs and are responsible for their own payment.

Tax and service charges not included.



D R I N K CATERING MENU

All open bar pricing is per guest per hour

STANDARD OPEN BAR

\$24

- Well Drinks
- Tier 1 Liquor
- Domestic Drafts
- House Wine
- White Claw Seltzers

SELECT OPEN BAR

\$30

- Well Drinks
- Tier 1 Liquor
- All Drafts
- Canned Beer
- House Wine
- All Seltzers

PREMIUM OPEN BAR

\$36

- Well Drinks
- Tier 2 Liquor
- All Drafts
- Canned Beer
- House Wine
- All Seltzers

Shots, specialty cocktails, Sociabowls, beer buckets, seltzer buckets, mules, and frozen drinks are NOT included in any bar packages.

Tax and service charges not included.

Smash Park reserves the right to serve alcohol in a safe and responsible manner.