

CATERING

SANDWICHES & BURGERS

OUR SANDWICHES & BURGERS ARE INDIVIDUALLY PRICED FOR
YOUR ORDERING CONVENIENCE

TRI-TIP STEAK SANDWICH REGULAR \$11.99 BIG DOG \$13.99 Dry Rubbed & Slowly Grilled Tri-tip served on a Toasted Roll w/ Butter, BBQ Sauce, Caramelized Onions, and Smoked Bacon with your Choice of Sweet, Spicy or Mustard BBQ.

COCKADOODLEDOO \$11.99

Grilled Chicken on Ciabatta w/ Spring Mix, Swiss Cheese, Smoked Bacon, Grilled Onions, and Homemade Avocado Spread -Try it BBQ style-

DRAGONSLAYER \$11.49

Top Sirloin Patty Mixed w/ Bleu Cheese Crumbles in Burger, Topped w/ Smoked Bacon, Tomato, Raw Onions, Pickles, Spring Mix, and Homemade Creamy Buffalo Sauce

HOUDINI \$11.49

Top Sirloin Patty Topped w/ Sautéed Mini Bella Mushrooms, Smoked Bacon, Smoked Gouda Cheese, Spring Mix, Crispy Onions, and Garlic Aioli Tarragon Sauce

GYPSY \$11.49

1/3 Lb. Top Sirloin Patty Topped w/ Smoked Bacon, Cheddar Cheese, Caramelized Onions, Butter Lettuce, Tomatoes and Homemade Sweet BBQ Sauce

BLACK BEAN \$11.49

Black Bean Quinoa Patty Topped w/ Pepper Jack Cheese, Butter Lettuce, Tomatoes, Pickled Jalapenos, Lime Juice, and Avocado Spread on a Sprouted Wheat Bun

FRIES

ROSEMARY FRIES \$4.49 GF

Fries w/ Fresh Rosemary, Salt & Pepper

SWEET POTATO FRIES \$5.49 GF

For a sweet and savory treat, add maple sauce for \$1.99

BUFFALO BLEU CHEESE FRIES \$5.99 GF

Melted Bleu Cheese Crumbles & Buffalo Sauce

(WE RECOMMEND A FRYER RENTAL FOR ON-SITE FRIES)

SIDES

LARGE (FEEDS 50) \$145 | MEDIUM (FEEDS 25) \$85

MACARONI & CHEESE

Macaroni w/ Melted Cheddar and Gouda Cheeses, Topped w/ Homemade Bread Crumbs

SALADS

*as a side salad

LARGE (*FEEDS 30) | MEDIUM (*FEEDS 20)

SMALL (*FEEDS 10)

TRI-TIP STEAK Large \$175 Medium \$99 Small \$69 (F)
Romaine, Roasted Bell Peppers, Toasted Almonds, Scallions,
Dried Cherries, Halved Tomatoes, Feta Cheese, Seasoned
Tri-tip, Fresh Cilantro, and Lemon Cilantro Dressing

WILD RICE & KALE Large \$175 Medium \$99 Small \$69 (F) Wild Rice, Shredded Kale, Slivered Almonds, Avocado, Apples, Dried Cranberries, Chicken, Goat Cheese, and Balsamic Lemon Cilantro Vinaigrette

BEET AND GOAT CHEESE Large \$159 Medium \$89 small \$59 Spring Mix, Roasted Red and Gold Beets, Toasted Pistachios, Goat Cheese, Avocado, Orange Slices, Orange Zest, and Citrus Vinaigrette. (V) (GF)

LEMON CHICKEN Large \$159 Medium \$89 Small \$59 Romaine, Marinated Chicken, Grape Tomatoes, Homemade Croutons, Shaved Parmesan Cheese, Fresh Rosemary, Cracked Pepper, and Lemon Garlic Dressing

APPLE PECAN Large \$159 Medium \$89 Small \$59 Spring Mix, Marinated Chicken, Candied Pecans, Apples, Grapes, Bleu Cheese Crumbles, and Mustard Dijon Vinaigrette $\widehat{\text{(F)}}$

BUFFALO CHICKEN Large \$159 Medium \$89 Small \$59 Romaine, Grilled Buffalo Chicken, Red Onions, Halved Tomatoes, Toasted Almonds, Smoked Bacon, Bleu Cheese Crumbles, and Citrus Vinaigrette (GF)

DESSERTS

WHOOPIE COOKIE \$3.29

RICE CRISPY \$3.99

MALTED CHOC-CHIP \$3.29

YOU SET THE DATE, WE'LL HANDLE THE DETAILS

CONTACT US AT CATERING@CUBBYS.CO OR BY PHONE (385) 455-9904

SERVICE FEES

(BASED ON SUBTOTAL)

Drop off 10% | Set up 15% | Full Services 18%

EST. 2012 UTAH