



Drunken Goat Catering

Whether you are hosting a small luncheon with close friends, an après extravaganza, or casual dinner party, we provide on-site catering services that allow you to enjoy your event as much as your guests. Please take a look at the sample menus below to get your party started.

Private Luncheon

Cheese & Charcuterie

Greet your guests with a beautiful Cheese & Charcuterie Board

Bruschetta

Once at the table, enjoy a selection of Drunken Goat's signature bruschetta

Sandwiches and Salads

For your main course, a variety of fresh sandwiches and salads

Aprés Extravaganza

Cheese & Charcuterie

Greet your guests with a beautiful Cheese & Charcuterie Board

Raw Bar

Fresh Oysters, Shrimp Cocktail, Caviar and Accoutrement

Signature Dips

Hummus, Baba Ghanoush, Pimiento Cheese

Dinner Party

Cheese & Charcuterie

Greet your guests with a beautiful Cheese & Charcuterie Board

Raw Bar

Fresh Oysters, Shrimp Cocktail, Caviar and Accoutrement

Signature Dips

Hummus, Baba Ghanoush, Pimiento Cheese

Roasted Carrot & Avocado Salad

Toasted seeds, focaccia croutons, Greek yogurt, mixed greens, with apple cider vinaigrette

Seared Scottish Salmon

Roasted carrots, broccoli, wild rice and a miso glaze

Braised Short Rib

Fingerling potatoes, haricots vert, roasted garlic, red wine demi sauce

Wine Pairings and Sommelier Services Available Upon Request