MELTED Catering Pricing Sheet and Menu for 2021

All pricing is subject to change.

Service times included in your contract are 2 hours for events up to 150 guests, and 3 hours for events over 150 guests. Additional hours can be added on at \$35/hour per staff.

Our Minimum Price for catering is \$600.00 in food purchase, plus service fees and taxes Monday-Thursday, and \$1000.00 plus service fees and taxes Friday-Sunday

Our Service fee is 20% of your food cost, and includes staffing, serviceware, and all set up and tear down, as well as any special service requests.

Travel charge is \$1.50/mi outside of the Madison area. We travel up to an hour and half away for weddings and special events.

A Hazard fee of \$35 has also been added to all events to cover the rising costs of PPE associated with Covid19.

Melted Basic Catering Menu

Mexican Coke or Sprite

The Gold Standard, and 2 other selections off the basic sandwich menu	\$10/person
Upgrades	
Add a 4th sandwich to the menu	\$1/person
Add a 'premium' sandwich to the menu	\$2/person
Add a side (each side is an additional charge)	\$3/person
Add cookies, or bars (each dessert is an additional charge)	\$3/person
Add house-made pie	\$5/person
Add beverages	
Canned soda and water	\$1/person

We also design custom menus, and are willing to work with you to create the perfect meal for your event, even if it's something that we do not currently offer. Custom menus may have different pricing than what is listed here

\$2.50/person

Catering Options

Sandwiches

Basic Sandwiches

Southwestern Bacon Thick cut bacon, sharp cheddar, tomato, chipotle aioli, ranch drizzle

The Gold Standard Sharp cheddar, muenster, swiss

Classic

American on white bread

Caprese

Fresh mozzarella, tomato, house pesto

Jalapeno Popper

Pickled jalapenos, sharp cheddar, cream cheese, ranch drizzle

Hot Ham & Swiss Grilled Black Forest Ham, Swiss

Hot Roast Beast Grilled roast beef, sharp cheddar, garlic aioli

Premium Sandwiches

The English BLT

Thick cut bacon, sharp cheddar, lettuce, tomato, garlic vinaigrette

The Circus Freak

Tortilla chips, sharp cheddar, avocado-lime salsa, pickled jalapenos

Turkey Club Melt

Roasted turkey breast, thick cut bacon, Muenster, tomato, lettuce, garlic mayo

The Bratwich

Beer-boiled, grilled bratwurst, Swiss, sauerkraut, onions, house pickle relish, house beer mustard

The Chicago Dog

1/4 lb Ballpark style frank, sharp cheddar, muenster, tomato, onion, house spicy jalapeno-pickle relish, deli mustard

The French Onion

Carmelized onions, Swiss, side of jus

Bigger N' Texas BBQ

Our Signature braised pork shoulder, sharp cheddar, roasted poblanos, house Texas style BBQ sauce

The Roman Affair

Our Signature braised pork shoulder, burrata mozzarella, and house pesto

The MELTED Reuben

Corned beef, Swiss, sauerkraut, housemade 1,000 island dressing

Pastrami & Swiss

Pastrami, Swiss, deli mustard

The Drinking Buddy

Grilled Summer Sausage, Muenster, onions, pickles, house beer mustard

The Hot Italian

Grilled Genoa, ham & Mortadella, burrata mozzarella, hot giardiniera

Meatloaf Melt

House meatloaf, Swiss, lettuce, tomato, garlic aioli

The Wino

Roasted pears, Brie, grilled Black Forest ham, cherry vinaigrette, arugula

The Fall Apple

Grilled Granny Smith Apples, Black Forest Ham, smoked Gouda, house maple stone-ground mustard, arugula

The Steakhouse (Add \$1)

Grilled ribeye, blue cheese, crispy fried shallots, champagne aioli

The Mac and Cheese Grilled Cheese (Add \$1)

4 Cheese mac and cheese, our signature braised pork shoulder, bacon, sharp cheddar, muenster

Sides

Potato salad (German or American)
Creamy pasta salad
Pasta salad with vinaigrette
Creamy cucumber salad
Caprese salad with vinaigrette
Fruit salad
Fall apple and pear salad

Desserts

Cookies

Chocolate Chip Monster Chocolate Peanut Butter Lemon Blueberry Blondie bars Brownies

Pie

Apple French Silk Peanut Butter Silk Pumpkin

Beverages

Other beverages available upon request

Canned soda Bottled water Mexican Coke products