



GET *the* COOK

A Meat N' Bone Company

FUTURE PROOF 2026 SPONSOR MENU

+18% Service Fee
+7% Tax
on all orders

All Proteins by:





BREAKFAST PLATTERS

Platters are meant for approximately 10-15 guests.

ASSORTED PASTRIES | 55

Selection of sweet and savory pastries, including croissants, danishes, and turnovers.

MINI AREPA PLATTER | 65

Mini arepas with pulled pork and barbecue sauce, a flavorful South American bite.

FRUIT SKEWERS | 65

Freshly cut seasonal fruit on skewers, a refreshing and light snack.

ARGENTINIAN EMPANADAS | 95

Handmade empanadas filled with seasoned beef and spices, served with chimichurri.

VENEZUELAN EMPANADAS | 95

Cornmeal empanadas filled with shredded beef, chicken, or cheese.

CROQUETA PLATTER | 65

Golden croquettes with ham, chicken, and cheese, offering a crispy and creamy bite.

YOGURT PARFAIT CUPS | 55

Greek yogurt layered with granola and berries in individual cups, lightly drizzled with honey.

SMOKED SALMON BAGEL BITES | 95

Mini bagels with whipped cream cheese, smoked salmon, capers, and dill.

MINI QUICHE ASSORTMENT | 60

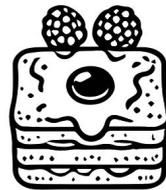
Variety of mini quiches: spinach & feta, ham & cheddar, roasted veggie.

ASSORTED MUFFINS | 60

Freshly baked muffins: blueberry, banana nut, and chocolate.

TEQUENO PLATTER | 65

A classic Venezuelan appetizer, tequeños are crispy, golden pastry sticks filled with gooey cheese. Served warm with dipping sauces like garlic aioli and a tangy cilantro-lime sauce, this platter offers a delightful, crowd-pleasing option perfect for any gathering.





LUNCH / DINNER PLATTERS

STREET TACO PLATTER | 110

An assortment of gourmet sandwiches, including options like turkey and brie with cranberry aioli, roast beef with horseradish cream, and grilled veggie with hummus on artisan breads.

SEAFOOD PLATTER | 150

A fresh selection of seafood, including shrimp cocktail, smoked salmon, and crab cakes, served with lemon wedges, cocktail sauce, and aioli for a luxurious dining experience.

SLIDER PLATTER | 120

A variety of mini sliders with options like beef patties, pulled pork, and grilled portobello, accompanied by toppings like cheese, lettuce, tomato, pickles, and various sauces for a customizable meal.

TACO PLATTER | 100

Soft and hard taco shells with filling options like seasoned chicken, carne asada, and sautéed veggies. Served with toppings such as shredded cheese, guacamole, pico de gallo, and sour cream for a fun, interactive meal.

GREEK MEZZE PLATTER | 85

A Mediterranean-inspired platter featuring hummus, tzatziki, baba ganoush, dolmas, olives, cucumbers, and pita bread, perfect for light yet satisfying snacking.

SHRIMP SKEWERS | 95

Grilled shrimp skewers marinated in garlic and herbs, served with a tangy cocktail sauce or a mango salsa for a fresh and flavorful seafood option.

CEVICHE PLATTER | 95

A zesty, refreshing mix of citrus-cured seafood with crisp veggies and herbs—served chilled and ready to scoop with chips or plantains.

BEEF AND CHICKEN SKEWER PLATTER | 105

A mix of tender, marinated beef and juicy chicken skewers, grilled to perfection and served with a variety of dipping sauces such as chimichurri, garlic aioli, and a spicy sriracha mayo. Perfect for a flavorful, protein-rich option.

ARGENTINIAN EMPANADA PLATTER | 75

An assortment of traditional Argentinian empanadas, including classic beef with onions, hard-boiled eggs, and olives; chicken with bell peppers and spices; and a cheese-filled option. Served with a side of chimichurri for an authentic Argentinian touch.

PRIME RIB SANDWICH PLATTER | 145

Tender, sliced prime rib served on toasted ciabatta rolls with horseradish aioli, caramelized onions, and arugula. This elevated sandwich option offers a rich, savory bite that's sure to please.

SAUSAGE PLATTER | 80

An assortment of gourmet sausages, including bratwurst, Italian sausage, and spicy chorizo, sliced and served with a variety of mustards, sauerkraut, and grilled onions. Great for a robust, flavorful addition to the menu.



SIDECAR

— KITCHEN —

takeout - catering - events

Platters

Breakfast Platters

Smoked Salmon Platter onion, capers, mini bagels, cream cheese ***salmon options – pastrami smoked salmon, vodka dill smoked salmon, or regular	\$300
Filled Mini Muffins – 84 count flavors – caramel and praline, hazelnut chocolate, apple cinnamon, red berry	\$175
Mini Tropical Parfaits – 40 count granola, strawberry, coconut, mango, vanilla yogurt	\$175
Deep Dish Stuffed Pancake Bites – 60 pieces blueberry and granola or cranberry and apple served with whipped cream and berry compote	\$175
Quiche – 60 pieces Aged Gruyere and Summer Leek Quiche Applewood Smoke Bacon and Swiss Quiche served with chive crème fraiche	\$180
Mini Croissant Sandwiches – 40 pieces lemon pepper chicken salad or tuna salad served with lettuce and tomato	\$180
Cuban Pastries and Croquette Platter ham croquettes, guava and cheese pastries	\$180

Dessert Platters

Cookie Platter - 40 count	\$150
Brownie Platter - 80 count	\$150
Assorted Macrons – 100 count	\$300
Assorted Petit Four – 100 count	\$330

Seafood Platters

Mini Lobster Roll - 40 pieces

grilled potato roll, bibb lettuce \$385

Argentinian Pink Shrimp Toast Points – 40 pieces

\$180

Assorted Sushi Platter - 100 pieces

\$220

Argentinian Pink Shrimp Ceviche

citrus, cilantro, crispy veggies, plantain chips \$200

Argentinian Pink Shrimp Cocktail – 60 pieces

house cocktail \$175

Ahi Tartar

Thai ginger dressing, mango slaw, sriracha aioli, crispy wonton \$200

Beef, Chicken and Pork Platters

Mini Beef Tenderloin Buns – 40 pieces

horseradish cream, arugula \$420

Mojo Pork on Hawaiian Rolls - 40 pieces

\$180

Steak and Potato Skewers - 40 pieces

\$220

Chicken and Veggie Skewers - 40 pieces

\$180

Philly Cheesesteak Empanadas 40 pieces – sriracha aioli

\$180

Beef Empanadas 40 pieces – chimichurri sauce

\$180

Cashew Chicken Cucumber Coins

ground chicken, sweet chili glaze, cashew nuts, stuffed cucumber \$175

Charcuterie

assortment of cured meats \$220

Mini Beef Wellingtons – 40 pieces

bourbon BBQ sauce \$220

Cocktail Franks – 100 pieces

ketchup and mustard for dipping \$200

Mini Corn Dog – 80 pieces

ketchup and mustard for dipping \$175

Thai Beef

Thai ginger dressing, crispy veggies, wonton chips \$175

Vegetarian Platters

<u>Veggie Empanada – 40 pieces</u> – basil aioli	\$180
<u>Grilled Peach Compote with Goat Cheese and Truffle Honey</u> with crostini	\$175
<u>Roasted Mushroom Caprese Skewer – 40 pieces</u> mushroom, mozzarella, cherry tomato, fresh basil, aged balsamic	\$175
<u>Fruit Presentation</u> assortment of seasonal fruits	\$175
<u>Artisanal Cheese Presentation</u> assortment of worldly cheeses and crackers	\$275
<u>Cheese Presentation</u> assortment of cubed cheeses and crackers	\$175
<u>Mediterranean Platter</u> falafel, naan bread, pita chips, tzatziki, hummus, eggplant escabeche	\$200
<u>Crudit�</u> assortment of crispy veggies with basil aioli	\$200
<u>Spanakopita – 40 pieces</u> spinach, feta, phyllo, aged balsamic	\$175
<u>Antipasto Skewers – 40 pieces</u> artichoke, mozzarella, salami, soppressata, olives	\$200
<u>Mushroom and Tomato Bruschetta</u> crostini	\$175
<u>Mini Deep Dish Cheese Pizza Tartlets – 80 pieces</u> mozzarella, tomato confit	\$200

All platters are presented on black, round disposable trays