

SMALL PLATES (serves 8-12)

BLDG 5 FLAVOR FLIGHTS

chips + dips half pan of house-made potato chips and 4oz each of all four sauces (piri piri, chermoula, aji, chimichurri) 32 spreads + breads 8oz each of seasonal hummus, bacon jam with melted brie, smoked gouda, jalapeño & artichoke spread; plus half pan of grilled naan, rustic crostini bread and sliced cucumbers 64

VASI (italian for vessel) served with rustic grilled bread (quarter pan of spread, half pan of bread)

smoked gouda, jalapeño & artichoke spread 60 vg bacon jam with melted brie 68

CHICKEN KARAAGE (japanese-style fried chicken) with kewpie sesame aioli and honey sriracha (half pan) 72

MEATBALLS IN MARINARA beef meatballs, BLDG 5 marinara, topped with melted mozzarella (half pan, about 30 meatballs) 72

GRAZING BOARDS chef's selection of cheeses, meats, spreads, fruit, crackers (custom sizes upon request)

BAMBOO TRAY

Small (serves 2-4) **38** Large (serves 4-8) **68** HARDWOOD TRAY

Small (serves 4-6) **48**

Medium (serves 6-12) **98**

Large (serves 10-20) 136

RENTABLE METAL TRAY *must be returned within 2 days

Small Oval (serves 10-15) 120

Large Oval (serves 12-24) 162

Small Rectangle (serves 15-25) 198

Medium Rectangle (serves 20-40) 288

Large Rectangle (serves 30-50+) 468

BLDG 5 SALADS price per 240oz bowl (serves 8-12)

HOUSE SALAD mixed greens, marinated tomatoes, pickled red onions, lemon vinaigrette, feta 60 vg,ng

POWERHOUSE SALAD mixed greens, avocado, cucumber, ancient grains, balela (marinated chickpeas, black beans, diced red onions, cherry tomatoes, apple cider vinegar), parmesan, lemon vinaigrette, rustic grilled bread 80 vg,ng

CAESAR-ISH SALAD marinated grilled chicken, crisp romaine & spinach, shaved parmesan, roasted yellow corn, hearts of palm, multigrain croutons, caesar dressing **90**

SOUTHWEST GRILLED SHRIMP SALAD grilled shrimp, crisp romaine & spinach, avocado, cotija, black beans, corn salsa, marinated tomatoes, crunchy corn tortilla strips, cilantro lime dressing **95**

CHINESE CHICKEN SALAD marinated grilled chicken, crisp romaine, mixed greens, sliced almonds, mandarin oranges, fried wontons, rotini pasta, scallions, carrots, sesame ginger vinaigrette 90

BEET SALAD braised red & gold beets, mixed greens, candied walnuts, bleu cheese, honey mustard dressing 80 vg

BUILD YOUR OWN POWER BOWLS price per 10 servings

BAJA CHICKEN BOWL grilled baja spiced chicken, white rice, romaine tossed in cilantro lime vinaigrette, Mexican street corn, black beans, pickled red onion, marinated tomatoes, cotija cheese, salsa, and avocado créma 180 ng

MEDITERRANEAN CHICKEN BOWL grilled chicken, ancient grains, chopped romaine tossed in red wine vinaigrette, balela, sliced cucumber, pickled red onion, tzatziki, feta 180 ng

SEARED TUNA BOWL seared ahi tuna, white rice, slaw tossed in sesame ginger vinaigrette. soft poached egg, edamame, honey sriracha-glazed brussels sprouts, sesame seeds and lime wedge 180 ng

SANDWICHES price per tray (10 sandwiches, cut into halves)

CAPRESE sliced tomato, buffalo mozzarella, fresh basil, balsamic vinaigrette, olive oil, salt & pepper, fresh baked french loaf 88 vg BLDG 5 ORIGINAL roasted red pepper, provolone, lemon aioli, fresh ciabatta with chicken 150 | steak 170 GRILLED VEGGIE grilled zucchini and yellow squash, mushrooms, roasted red pepper, tomato, buffalo mozzarella, pesto, fresh ciabatta bun 102 vg

SOUPS 8oz bowl **12** | gallon **66** (serves 12-16)

TOM KHA GAI ng

CHICKEN TORTILLA* ng *add sour cream & avocado

CHICKEN & SAUSAGE GUMBO with rice, served with rustic grilled bread ROASTED TOMATO BASIL served with rustic grilled bread vg,ng

v = vegan vg = vegetarian ng = made without gluten (many dishes can be enjoyed ng by removing the side of bread)

Please let us know if you have any food allergies. Consumption of raw/undercooked food of animal origin may increase your risk of food borne illness.

Please allow 48 hours notice for catering orders. Ask about BLDG 5 Boxed Lunches!

BLDG5.COM | 225.256.2287 | HELLO@BLDG5.COM | 2805 KALURAH ST, BR 70808 | IG @ BLDG5

CATERING

PROTEINS price per 1/2 pan (twelve 6oz portions)

Grilled Chicken (sliced breast) 92 Grilled Steak (sliced flat iron) 148

Grilled Shrimp 108 Seared Salmon (filet) 124 Shaved Porchetta 108

Seared Tuna (sliced steak) 128

SIDES price per 1/2 pan (serves 8-12)

Herb Roasted Carrots 44 Roasted Green Beans 44

Balela Salad 46 Roasted Brussels Sprouts **56**

Housemade Potato Chips 22 Herbed Ancient Grains 28

Marinated Herb-Grilled Eggplant, Zucchini, Squash, Bell Peppers 64

Herb Roasted Potatoes 44

Braised Beets with Honey Mustard Dressing 48

Rustic Grilled Bread 26 (36 slices)

SAUCES 8oz for 8, 16oz for 16

South African Piri Piri roasted red pepper, jalapeno, garlic, lemon juice, smoked paprika & a touch of cayenne v,vg,ng

Chermoula cilantro, olive oil, preserved lemon, garlic, cumin and paprika ng

Peruvian Aji jalapeños, romaine, cilantro, garlic, scallions, rice wine vinegar and lime juice vg,ng

Argentinian Chimichurri italian parsley, cilantro, garlic, red wine vinegar, oregano, crushed red peppers, olive oil v,vg,ng

PLATES price per 1/2 pan (serves 8-12)

CRAB CAKE PLATE fifteen 2oz lump crab cakes with 8oz new orleans style remoulade sauce 86

CAJUN PORK STEW rich brown gravy w/ tender braised pork and steamed white rice 75

CAMARÓN CATALÁN chorizo bolognese with saffron cream, roasted poblano peppers, and marinated shrimp tossed in rigatoni pasta topped with parmesan and fried basil 88

TRADITIONAL LASAGNA ground beef & italian sausage layered with lemon basil ricotta, our house-made marinara sauce and pasta, topped with mozzarella, parmesan and parsley 55

BLDG 5 BOARDS (serves 4-10)

HARVEST BOARD like you've just come in from the garden - roasted brussel sprouts, roasted carrots, sautéed green beans, roasted & sautéed eggplant, squash, zucchini, red & green bell peppers, served with balela, roasted beets in honey mustard, roasted red pepper hummus, tzatziki sauce, piri piri sauce & rustic grilled bread 108

LITTLE ITALY BOARD ciao amico - shaved porchetta, traditional meatballs in marinara, grilled eggplant, caprese salad, marinated tomatoes, assorted cheeses, salamis, parmesan toasted foccacia, creamy polenta with balsamic mushrooms 114

STEAK AND POTATO BOARD our new old classic - marinated grilled flat iron steak, oven roasted potatoes, herb roasted carrots, roasted brussel sprouts and grilled tomatoes, peppadew peppers, argentinian chimichurri sauce and harissa romesco sauce 138 BAJA BOARD chipotle roasted boneless chicken thighs, lime & cilantro rice, roasted squash & zucchini, mexican street corn, black beans, grilled onions & bell peppers, red salsa, avocado crema, blistered jalapeno, sliced radish, blended flour and corn tortillas 78

DESSERTS

BLDG 5 COOKIES chocolate chunk, sugar, peanut butter 45 (per dozen; single flavor or assorted)

SHAREABLE BROWNIE gooey brownie with chocolate and caramel drizzle 55 (per 1/2 pan, feeds 8-12)

SEASONAL GALETTE rustic pastry **65** (per 1/2 dozen)

EDIBLE COOKIE DOUGH chocolate chunk, birthday, reece's pieces 15 (per 1/2 dozen; single flavor or assorted)

DECONSTRUCTED COOKIE BOARD cookie pieces, edible cookie dough, chocolate and caramel drizzle 68 (per 1/2 pan, feeds 8-10)

DRINKS

BLDG 5 BOTTLED LEMONADE (case of 12) 45

Ginger Blueberry Rosemary Mango Strawberry Basil Pear Basil Jalapeno Peach Pineapple Mint (mixed cases available!)

SPICY BAJA MARGARITA MIX 32oz 25 | gallon bag 75 GARDEN BASIL MARTINI MIX 32oz 25 | gallon bag 75 SEASONAL LEMONADE gallon bag 16 ICED TEA gallon bag 12

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