

BLDG 5 CATERING

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, fruit, veggies (custom sizes upon request)

add a bag of crackers **4**, or a cracker & bread tray **SM 15 | LG 28**

BAMBOO TRAY

- Small (serves 2-4) **46**
- Large (serves 4-8) **88**

HARDWOOD TRAY

- Small (serves 4-6) **64**
- Medium (serves 6-12) **128**
- Large (serves 10-20) **168**

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 crema **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

BLDG 5 CATERING

PROTEINS

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

- Grilled Chicken (sliced breast) **92** Grilled Steak (sliced flat iron) **148** Shaved Porchetta **108**
 Grilled Shrimp **108** Seared Salmon (filet) **124** Seared Tuna (sliced steak) **128**

SIDES

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

- Herb Roasted Carrots **44** Roasted Green Beans **44** Herb Roasted Potatoes **44**
 Roasted Brussels Sprouts **56** Balela Salad **46** Braised Beets with Honey Mustard Dressing **48**
 Housemade Potato Chips **22** Herbed Ancient Grains **28** Rustic Grilled Bread **26** (36 slices)
 Marinated Herb-Grilled Eggplant, Zucchini, Squash, Bell Peppers **64**

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 **114**

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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