

# ENTERTAINING MENU

## FOR SHARING

Gouda Artichoke Jalapeno Dip	\$9 8oz/ \$18 16oz
Bacon Jam	\$10 8oz/ \$20 16oz
Roasted Red Pepper Hummus	\$6 8oz/ \$12 16oz
*Trio of Spreads w/Bread, Cucs, Naan	\$64
Caprese Skewers - 4"	\$1.70/each
Goat Cheese Stuffed Peppadews	\$10/ 12pcs
Stracciatella Board	\$16
Small Crab Cakes w/Remoulade	\$86/ 15pc
Grazing Boards	
Small (10x10) Feeds 4-6	\$64
Medium (15x15) Feeds 6-12	\$128
Large (14x21) Feeds 8-15	\$168
BLDG 5 Potato Chips	\$22 1/2 pan
BLDG 5 Sauces	\$8 8oz/ \$16 16oz
South African Piri Piri	
Chermoula	
Peruvian Aji	
Argentinian Chimichurri	

## SALADS Serves 8-12 people

Powerhouse	\$80
Caesar-ish w/Chicken	\$90
BLDG 5 House	\$60
Southwest Grilled Shrimp	\$95
Beet	\$80
Salad Dressings	\$6 8oz/ \$12 16oz
Lemon Vinaigrette	
Caesar	
Sesame Ginger Vinaigrette	
Cilantro Lime Vinaigrette	

## MEALS / SOUPS / STEWS

	32oz 1Gal
Chicken & Sausage Gumbo	\$18 / \$66
Shrimp Creole	\$20/ \$80
Cajun Pork Stew	\$24/ \$86
Chickpea Coconut Veggie Stew	\$18/ \$66
Chicken Tortilla Soup	\$18 / \$66
Roasted Tomato Basil Soup	\$18 / \$66
Tom Kha Gai Soup	\$18 / \$66
Traditional Lasagna	\$18 sm/ \$45 lg
Meatballs in Marinara	\$72 1/2pan

## ADD TO YOUR MEAL

Miso Roasted Acorn Squash (vegan)	\$24 / \$48	1/4 pan 1/2 pan
Sweet Potato Casserole	\$24 / \$48	
Pomegranate Molasses, Candied Walnuts, Burnt Fluff		
Roasted Mixed Veggie Platter (v)	\$24 / \$48	
Roasted Carrots, Brussel Sprouts, Mixed Veggies (Red & Green Bell Peppers, Zucchini, Yellow Squash, & Eggplant)		
Creamy Baked Mac N Cheese	\$22 / \$44	
Option to add Bacon \$6		
Cornbread Dressing w/ Herbs	\$19 / \$38	
Roasted Veggies		
Green Beans	\$28 / \$56	
Beets - Red & Gold w/Honey Mustard	\$22 / \$44	
Carrots	\$24 / \$48	
Roasted Potatoes	\$22 / \$44	
Herbed Ancient Grains	\$11 / \$22	
Multigrain Bread	\$8/ loaf	
Steamed White Rice	\$6 32oz	

## DESSERTS

Assorted Cookie Tray - Choc Chip, PB, Sugar	\$45/ dozen
Seasonal Galettes	\$48/ 4pc
Cheesecake	\$125
Apple, Pear, or Pumpkin	
Pie	\$85
Apple, Peach, or Pecan	
Cake	\$120
Pumpkin Chai	
Banana Chocolate Espresso	
Chocolate or White Chocolate w/fruit	

## BREAKFAST

	1/4 pan 1/2 pan
Breakfast Casserole w/ Salsa	\$27 / \$55
Biscuits, Eggs, Cheese & Bacon	
Cinnamon Roll Casserole w/ Icing	\$22 / \$44

## THIRSTY

BLDG 5 Cocktail Mixes	\$25 32oz/ \$75 1gal
Spicy Baja Margarita & Garden Basil Martini	
BLDG 5 Bottled Lemonades	\$45/case
Peach Pineapple Mint, Pear Basil Jalapeno, Ginger Blueberry Rosemary & Mango Strawberry Basil	

**ORDER BY Nov. 23 4pm | Pick-Up Nov. 27 12-8pm | Call Heather at (225) 256-2287 to Order**

# 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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