

# 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 **190** ng

**MEDITERRANEAN CHICKEN BOWL** grilled chicken, ancient grains, chopped romaine tossed in red wine vinaigrette, balela, sliced cucumber, pickled red onion, tzatziki, feta **190** 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 **98** vg

**BLDG 5 ORIGINAL** roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 150 | steak 180**

**GRILLED VEGGIE** grilled zucchini and yellow squash, mushrooms, roasted red pepper, tomato, buffalo mozzarella, pesto, fresh ciabatta bun **102** vg

## SOUPS 8oz bowl 14 | gallon 77 (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. Orders over \$200 will include an 18% service charge. Ask about BLDG 5 Boxed Lunches!

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

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## PROTEINS

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

Grilled Chicken (sliced breast) **92**      Grilled Steak (sliced flat iron) **160**      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 **116**  
**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 **18**  
**ICED TEA** gallon bag **12**

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