



We Cater!

**GUILD WURST TAVERN IS
EXCITED TO CATER YOUR
NEXT EVENT!**

ANNIVERSARIES

SPORTING EVENTS

BIRTHDAY PARTIES

WEDDINGS

GRADUATIONS

MEETINGS

HOLIDAY PARTIES

RETIREMENT PARTIES

CORPORATE EVENTS

REHEARSAL DINNERS

AND MORE!

**WHETHER YOU FIND A FAVORITE ON
OUR CATERING MENU, OR WOULD LIKE
TO SET-UP A CUSTOMIZED MENU, OUR
STAFF IS MORE THAN HAPPY TO WORK
WITH YOU. ALL INQUIRIES ARE
WELCOME.**

CONTACT US TODAY!

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GUILD WURST TAVERN

[CATERING MENU]

STARTERS

ALL STARTERS ARE SOLD BY A MINIMUM OF 2 DOZEN, PRICED AT \$30.

SAUSAGE PUFF

Italian, Jerk, or Classic Guild Brat sausage in a cheesy biscuit batter puff.

MEATBALLS

Italian Marinara, Whiskey BBQ, or Sweet Thai Chili meatballs.

COCONUT CHICKEN SATAY

Grilled marinated chicken breast on a skewer with a tangy coconut peanut sauce.

BRUSCHETTA

Slices of toasted baguette rubbed with olive oil and topped with freshly cut tomatoes and basil.

BACON-WRAPPED MINI SAUSAGES

Italian, Jerk, or Classic Guild Brat mini sausages wrapped in bacon and served with Whiskey BBQ and tangy Carolina mustard sauce on the side.

SLICED COLD WRAPS

Grilled Basque marinated chicken, grilled sweet peppers, grilled onions, spinach and kale stuffed in a wrap and sliced. A vegetarian option can be made substituting chicken for grilled portabella mushrooms.

CAPRESE SKEWER

Cherry tomato, basil, and a mozzarella ball on a skewer with a sweet balsamic reduction and olive oil.

ROASTED PORTABELLA MUSHROOM CROSTINI

Slices of toasted baguette rubbed with olive oil and garlic, topped with roasted portabella mushrooms and sun-dried tomatoes.

SANDWICHES & WRAPS

**TURN IT INTO A LUNCH BOX FOR \$12, OR GET A TRAY WHICH SERVES 12!
[LUNCH BOX INCLUDES CHOICE SANDWICH, CHIPS, AND A COOKIE].
[PRICE LISTED IS COST OF TRAY].**

HOUSEMADE WURSTS - \$60 [DOZEN]

Italian, Jerk, or Classic Guild Brat [4 ounce] sausages. Served with a bun & toppings on the side: Grilled onions, grilled peppers, pineapple, and kraut.. Served with brown mustard, ketchup, and yellow mustard.

CHICKEN CAESAR WRAP - \$48 [DOZEN]

Grilled marinated chicken, romaine lettuce, crumbled bacon, croutons, caesar dressing, and parmesan cheese.

BLT WRAP - \$48 [DOZEN]

Bacon, romaine lettuce, fresh cut tomatoes, buttermilk ranch, and cheddar cheese.

THAI PEANUT WRAP - \$48 [DOZEN]

Grilled marinated chicken, spinach, kale, cilantro, cucumber, red sweet peppers, and Thai peanut sauce.

BBQ PULLED CHICKEN OR PORK- \$57 [DOZEN]

Slow-cooked pork shoulder or marinated chicken in our Whiskey BBQ or tangy Carolina mustard. Served with a bun, diced white onions, and pickles on the side.



KNIFE & FORK

**IF YOU'RE LOOKING FOR AN ENTREE-NO MATTER THE OCCASION-
WE'VE GOT YOU COVERED.**

PORK LOIN - \$42 [DOZEN]

Grilled marinated pork loin (Asian ginger, tangy Carolina mustard, or zesty orange).

PULLED BBQ PORK OR CHICKEN- \$36 [DOZEN]

Slow cooked pork shoulder or marinated chicken tossed in our Whiskey BBQ or Carolina Mustard.

MARINATED CHICKEN BREAST - \$36 [DOZEN]

Breaded and fried, and served with a mushroom cream sauce or Italian marinara sauce on the side.

ROASTED PORTABELLA MUSHROOM - \$36 [DOZEN]

Olive oil, sun-dried tomatoes, and herbs.

SAUSAGES - \$36 [DOZEN]

Italian, Jerk, or Classic Guild Brat (6 ounce) sausages. No bun. Served with toppings in the pan: (Italian - grilled sweet peppers) (Jerk - Grilled pineapple) (Classic Guild Brat - beer kraut and brown mustard).

GRILLED SALMON- \$84 [DOZEN]

6 ounces of salmon simply seasoned and grilled, garnished with fresh lemon.

ZITI PASTA - \$36 [DOZEN]

Topped with marinara sauce, sweet peppers, and parmesan cheese.

RISE AND SHINE

ALL BREAKFAST ITEMS ARE SERVED BUFFET-STYLE.

BUILD-YOUR-OWN BURRITO BAR - \$50 [DOZEN]

Choose from scrambled eggs, bacon or sausage, veggie hash, pico de gallo, and hot sauce to make your own breakfast burritos! Burritos may also be made to order.

BISCUIT SANDWICHES - \$40 [DOZEN]

Scrambled eggs, bacon or breakfast sausage, and white cheddar.

FRESH FRUIT - \$20 [DOZEN]

Strawberries, blackberries, and blueberries.

A LA CARTE:

Scrambled Eggs
Homemade Sausage Patties
Bacon
Veggie Hash
Pico de Gallo

FRUIT PARFAIT - \$25 [DOZEN]

Strawberries, blackberries, and blueberries layered with maple-almond granola and vanilla yogurt.



ON THE SIDE

ALL SIDE DISHES ARE SOLD & PRICED PER 12 SERVINGS.

SPANISH POTATOES - \$25

Roasted potatoes with a Sofrito tomato sauce. Served with garlic aioli on the side.

ROASTED POTATOES - \$25

Roasted potatoes with a bacon mustard vinaigrette-served warm or cold.

BUTTERMILK MASHED POTATOES - \$25

Smoked Gouda and mashed potatoes.

CHEF'S SOUP/HEARTY CHILI - \$28

Your choice of Housemade soup: Creamy Potato Bacon with White Cheddar or Smoked Gouda, Boot 'n Flute Beer Cheese with Ham, Roasted Garlic Tomato Cream, Hearty Vegetable Noodle Stew, Roasted Chicken Noodle, Bar'barian Sausage Chili. All served with croutons on the side. All soups may be made vegetarian.

THREE CHEESE MAC - \$21

Cheddar, Gouda, and Jack in elbow macaroni.

ROASTED VEGETABLES - \$25

Carrots, yellow squash, zucchini, sweet peppers, onions, kale, cabbage, and brussels sprouts grilled and roasted in a flavorful Spanish Basque seasoning.

JAMES'S BEANS - \$25

Baked beans with pork shoulder chunks in a flavorful sauce.

SESAME KALE SLAW - \$25

Kale, Brussels sprouts, cabbage, honey-sesame dressing, and fried wonton strips. Add chicken.

SPRING SALAD - \$21 [SIDE]; \$48 [MEAL]

Spinach greens mix with sweet peppers, croutons, dried cranberries, candied almonds, smoked Gouda, and honey-lime vinaigrette. Add chicken.

CHIPS & DIP - \$20

Tavern fried chips with creamy cottage cheese onion dip.

SWEETS

SOLD IN TRAYS BY THE DOZEN

MALT CHOCOLATE TRUFFLES - \$12

Bite-size dark chocolate truffles in cocoa powder.

FARMER'S CHEESECAKE - \$25

Graham cracker crust, tangy cheesecake with goat cheese. Served with homemade strawberry-pineapple jam on the side.

COOKIES - \$12

Chocolate Chip, White Chocolate Almond, Peanut Butter. [MORE?]

FUDGE BROWNIES - \$15

Served with or without frosting.

SCOTCH'A'ROOS - \$15

Goey peanut butter karmallow krispy bars layered with chocolate.

CHOCOLATE COVERED STRAWBERRIES - \$15

Fresh strawberries dipped in chocolate.

DRINKS

BOOT 'N' FLUTE BEER

Have a favorite beer that you know would be great for your next event? We've got you covered!

BREWED COFFEE

St Louis Blues

SODA & WATER - \$1

Can of soda, or bottle of water.

LEMONADE - \$8

1 gallon bottle of lemonade, strawberry, or raspberry.