

something to snack on

PORCH FRIED CHICKEN \$3 Per Person

Our soon to be famous chicken fingers with your choice of sauce on the side or get them tossed your way.

PRETZEL POPPERS \$3 Per Person

Soft pretzel bites tossed in garlic butter and sea salt and served with house made beer cheese sauce.

SPINACH, KALE & ARTICHOKE DIP \$3 Per Person

Our homemade recipe with fresh sauteed spinach, artichoke, kale and love served up in a bread bowl with fresh pita & tortilla chips.

BUFF SHRIMP \$3.50 Per Person

Lightly breaded shrimp bites tossed in your choice of buffalo sauce along with a side of bleu cheese fondue for dipping.

WINGS & THINGS \$3.50 Per Person

House brined and served with carrots & celery. Try them tossed in Porch mild, med and hot, hot garlic, OMG, raspberry chipotle bbq, PB&J, honey mustard, jerk, sticky Guinness, liquid gold, house bbq & kitchen sink.

FIRE BITES \$3 Per Person

House made jalapenos stuffed with a 3 cheese blend, wrapped in applewood smoked bacon then flash fried to perfection. Served with raspberry preserves.

THE BUTCHER'S BLOCK \$6 Per Person

A fun platter with a soft pretzel accompanied with house-made seasonal sausages, cheeses & mustards.

FLOWERSPROUTS \$3 Per Person

A basket of brussel sprouts and cauliflower dusted with seasoned flour then tossed with pancetta vinaigrette.

FRITTERS \$3 Per Person

Homemade "Key West" style conch fritters with a side of key lime aioli and sriracha cocktail sauce.

BISON MEATBALLS \$4 Per Person

A blend of fresh ground bison, herbs and spices simmered slowly in a buffalo tomato sauce. Served with bleu cheese fondue.

house specialties

BUILD YOUR OWN FISH TACOS \$7 Per Person

3 lightly blackened fresh fish of the day with sweet heat slaw, fresh pico de gallo and cilantro creme fresh on grilled flour tortillas.

SHRIMP & GRITS \$7.50 Per Person

Crispy yellow grits with sauteed shrimp in a buffalo tomato sauce topped with fresh herbs and shaved parmesan cheese.

PORK TENDERLOIN \$7 Per Person

Cuba libre marinated and grilled, topped with grilled mango compote and served with coconut macadamia basmati rice.

fresh produce

SOUTHWEST CHICKEN \$3.50 Per Person

Fresh romaine, tomatoes, roasted corn, black beans, chopped applewood bacon, monterey & cheddar cheeses. Topped with Porch fried chicken, potato sticks and served with ranch dressing

THE POWER HOUR \$3.50 Per Person +\$1 Protein

A medley of fresh spinach & kale topped with seasonal fruit, sliced avocado and toasted sunflower seeds. Served with acai vinaigrette.

IT'S GREEK TO ME \$3 Per Person +\$1 Protein

Fresh romaine topped with english cucumber, tomato, kalamata olives, pepperonchini's, red onion, crispy chickpeas and feta. Served with our red wine vinaigrette.
\$3pp + \$1 for protein

KALE CAESAR \$3 Per Person +\$1 Protein

A blend of fresh romaine and kale with capers, housemade croutons, shaved parmesan and green goddess dressing

Add on

- All-natural chicken breast - \$1
- House roasted turkey - \$1
- Shrimp - \$2
- Fresh fish - MKT.

(Wraps available upon request)

on some dough

CLUB BRIE \$4 Per Person

A super stacked sammie with house roasted turkey, sweet sliceham, bacon, sliced brie, lettuce, tomato and home-made apple butter on toasted brioche.

THE BIG DIPPER \$5 Per Person

A fresh grinder roll with horseradish aoli filled with thinly sliced house roasted prime rib topped with sharp provolone and crispy fried onions.

SPEEDERS \$5 Per Person

Our sliders on mini-buns. Choose from either
1) Sirloin burger with American cheese and crispy onions
2) Turkey burgers with pepper jack cheese and pico de gallo
3) Fried chicken with American cheese and sliced pickles.

MINI BUFF CHICKEN & WAFFLES \$4.50 Per Person

Our spin on this southern classic! Fried chicken breast doused in house hot served between 2 waffles with maple syrup and a side of bleu cheese fondue.

SWEETS & TREATS

ASSORTED DESSERTS \$3 Per Person

A variety of cookies, cupcakes and petit fours, selected by the chef.

CHOCOLATE FONDUE \$5 Per Person

Rich chocolate fondue served with assorted fruit and treats for decadent dipping.

FUN FRIES \$3 Per Person

A brown paper bag filled with funnel cake and apple pie fries tossed in cinnamon and powdered sugar, served with salted caramel sauce.

FIXINGS

HOUSE FRIES \$2 Per Person

SWEET POTATO TOTS \$3 Per Person

TATOR TOTS \$2 Per Person

MASHED POTATOES & GRAVY \$2 Per Person

POTATO SALAD \$2 Per Person

SIDE SALAD \$2.50 Per Person

COLE SLAW \$2 Per Person

FRESH FRUIT \$3 Per Person

SEASONAL VEGGIES \$3 Per Person

MAC N CHEESE \$2.50 Per Person

CARROTS & RANCH \$2 Per Person

COCONUT MACADAMIA BASMATI RICE \$2.50 Per Person

EVENT DRINK TICKET OPTIONS

\$6 Ticket includes:

All bottled and draft beers
House wines by the glass (Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio)
All well cocktails (no shots)

\$8 Ticket includes:

All bottled and draft beers
All wines by the glass
Premium call cocktails (no shots)

OPEN BAR PACKAGES

\$15 per person per hour includes:

All bottled and draft beers
House wines by the glass (Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio)
All well cocktails (no shots)

\$20 per person per hour includes:

All bottled and draft beers
All wines by the glass
Premium call cocktails (no shots)
Specialty Drinks

\$25 per person per hour includes:

Anything behind the bar
(excluding bottles of wine)

CATERING MENU



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