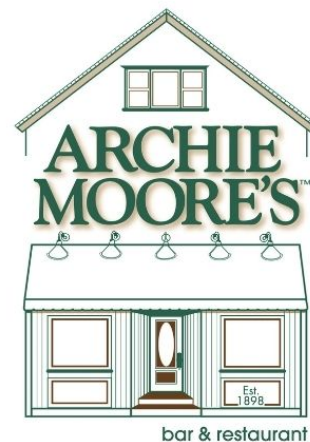




ARCHIE MOORES CATERING

Choose your greens, entrees, wings &
sides for your event starts at \$28pp



ALA CARTE

GREENS

pick 1

garden Salad

red onion, tomato, cucumber, house
vinaigrette

ceasar Salad

romaine, fresh parmesan, crutons

beet Salad

goat cheese, arugula, candied walnuts,
citrus dressing

spinach Salad

bacon, egg, mushrooms, tomato, red
onion cucumber & bacon ranch
dressing

SIDES

pick 2

mac & cheese

potato salad

baked beans

spanish rice

white rice

roasted seasonal veggies

roasted potatoes



DESSERTS

apple crisp

assorted cookies

brownies

tiramisu

ENTREES

pick 2

penne ala vodka

chicken parm

roasted salmon

flank steak/w chimichurri

mushroom bolognese

jerk chicken skewers

ARCHIE'S FAMOUS WINGS

pick 1

bone-in wings

include celery & blue cheese w/ sauce
options

50 count 2 sauce options

100 count 3 sauce options

flavors

buffalo, garlic parm, lemon pepper, dry
Cajun, bbq, brown sugar bourbon,
mango habanero, chipotle bbq, buffalo
garlic parm, Thai chili

DRINKS

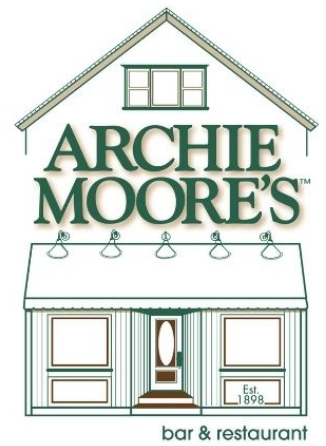
assorted soda

figi water

sparkling water

coffee

P A C K A G E ' S



S T R E E T T A C O B A R C H O O S E 3

pork carnitas
pulled chicken
roasted veggies
birria beef
grande beef
cajun shrimp



served w/

flour or corn tortilla, queso, cilantro,
diced white onion, scallions, salsa &
sour cream

sides

street corn
spanish rice & black beans

22PP

B B Q

smoked brisket +\$2

pulled pork

smoked ½ chicken 28PP

baby back ribs

sides

sweet potato cornbread
mac & cheese
potato salad
baked beans
collard greens
cilantro lime slaw

served w/

potato rolls, assorted bbq sauce,
pickled veggies

S L I D E R B A R

hand- made beef
black bean burger
grilled chicken
impossible burger

22PP

served w/

potato rolls, cheddar cheese, tomato,
lettuce, onion, bacon & assorted sauces

B U R R A T A B A R

local burrata, stracciatella

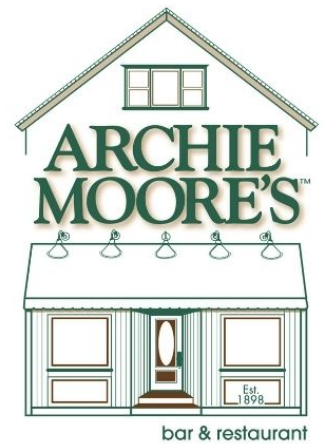
served w/ 17PP

focaccia & toasted flatbread, arugula,
roasted cherry tomatoes, prosciutto,
hot honey, fig balsamic, basil & olives



BAR PACKAGE'S

based on 2 hour increments



BEER, WINE & SODA BAR

selection of craft & domestic beers

two red & two white wines

choice of sauvignon blanc, chardonnay,
rose, pinot grigio, pinot nior, reisling
cabernet

selection of carbonated \$17 PP drinks

lemon lime, coke ginger ale, orange
sparkling water

PREMIUM BAR

2 vodka, 1 rum, 1 gin, 2 tequila, 1 whiskey,
bourbon & rye with 2 white & 2 red
wines

tito's vodka or similar

espolon tequila or similar

bumbu rum or similar

hendricks gin or similar \$33 PP

4 roses bourbon or similar

jack daniel's whiskey or
similar

craft & domestic beers

truly seltzer or similar

choice of wine sauvignon

blanc, chardonnay, rose,

pinot grigio, pinot nior,

reisling cabernet

DELUXE BAR

2 vodka, 1 rum, 1 gin, 1 tequila, 1 whiskey,
bourbon & rye with 2 white & 2 red
wines

vodka (well brand)

tequila (well brand)

gin (well brand)

tequila (well brand)

whiskey (well brand) \$25 PP

rum (well brand)

domestic beers (miller lite or
similar)

truly seltzer or similar

choice of wine sauvignon

blanc, chardonnay, rose,

pinot grigio, pinot nior,

reisling cabernet





CATERING MENU

YOUR NEIGHBORHOOD BAR & RESTAURANT
SINCE 1898



SIDES

- Archies "Famous" Buffalo Dip \$38/\$58
- Vegetarian Chili Dip with Cheese \$38/\$58
- Chili Con Queso Dip \$38/\$58
- Housemade Chips, Smoky Salsa Roja, Guacamole \$43/\$73
- Homestyle Potato Salad \$45/\$75
- ColeSlaw \$25/\$45
- Tortellini Salad \$58/\$88
- Homemade Hummus (Regular or Spicy), Served Carrots \$33/\$53

SALADS

- Caesar Salad \$35/\$60
- Cobb Salad \$38/\$63
- Garden Salad \$25/\$40
- Greek Salad \$38/\$63
- Add Grilled Chicken/Cajun Chicken or Smoked Turkey (Cold) Half Pan \$45 Full Pan \$80
- Add assorted marinated grilled vegetables \$35/\$55
- Choice of housemade dressings- Caesar, Balsamic Vinaigrette, Ranch, Blue Cheese Buttermilk Herb, Champagne Vinaigrette

PLATTERS

- Veggie Platters:
small serves 10-12, large serves 20-30
- Baby Carrots, Celery Sticks, Broccoli florets, Cherry Tomatoes, Cucumbers
- served with our famous house-made blue cheese and ranch dressing
- Small Platter \$33 Large Platter \$53

- Cheese and Crackers Platters;
Domestic and imported cheeses on a platter with assorted crackers and seasonal fruit
- Small Platter \$43 Large Platter \$73

- Custom Charcuterie Platter \$8 per person
- Imported meats and cheeses, crackers, jams and pickled vegetables .

CUSTOM MENUS AVAILABLE



SANDWICHES AND WRAPS

(Minimum order 10)

Sandwiches served on a choice of bread and cheese with lettuce and tomato. Condiments served on the side, mayo, mustard

- BLT- \$13
- Smoked Turkey and Cheese- \$12
- Smoked Turkey Club- \$12
- Buffalo Chicken (Grilled or Crispy) - \$13
- Chicken Salad, diced celery and onions, raisins - \$12
- Archies Roast Beef, cheddar cheese, red onions, horseradish or whole grain mustard - \$13
- Grilled Vegetable, fresh mozzarella, olive oil, balsamic reduction- \$12
- Marinated Portobello Mushroom - \$12

- Cheese options:
American, Swiss, Yellow Cheddar, Sharp White Cheddar, Smoked Gouda, Pepper Jack
- Extras:
0.50\$ Onions, Pickles, Hot peppers, roasted peppers, avocados \$1.00, bacon \$1.00
- Add whole pickles and chips \$2.50 per person

SWEETS

- Assorted cookies Half dozen \$7 Full dozen \$13
- Brownies Half dozen \$8 Full dozen \$15
- House-made Cheese Cake \$4 per person
- Apple Crisp \$4 per person
- Blueberry Crisp \$5 per person

SAUCES

- BBQ -Brown Sugar Bourbon- Buffalo -Buffalo Xtra Spicy
- Buffeque -Garlic-Parmesan
- Lemon Pepper -Mango habanero -Raspberry Bourbon- Teriyaki
- Thai Chili -DRY Cajun- DRY Cool Ranch- DRY Nashville

- Boneless Chicken Wings
- 1/2 lb Boneless \$13.99 1 lbs Boneless \$26.98
- 1/2 lbs approx. 10-12 pieces gall sold by weight)

- Bone-In Chicken Wings
- 7 Piece wing \$12.99 14 Piece wing \$23.99
- 21 Piece wing \$33.99 28 Piece wing \$43.99
- 50 Piece wing \$78.99

WINGS

203-773-9870

188 1/2 Willow St., New Haven, CT 06511

