

Signature BURGER PLATTER

Up to 4 Options per Platter - Feeds 8

Beef* \$120 / Chicken \$120 / Turkey \$120 / Black Bean \$105

Double Smash

two 3.5oz smashed patties, house ketchup, house mustard, american cheese, tomatoes, red onion

Down South

caramelized onions, american cheese and hickory smoked bacon

Hangover

hickory smoked bacon, ham, fried egg*, double american cheese and House mayo

Napa Valley

fig & bacon jam, blue cheese crumbles and red wine reduction

Park Circle

pulled pork, sharp cheddar cheese, coleslaw, chipotle BBQ and tomatoes

Charleston

pimento cheese, tomato and house made dill pickles

Memphis

crunchy all-natural peanut butter, banana and hickory smoked bacon

Cowboy

fried onion ring, grilled jalapeños, chipotle BBQ, pepper jack cheese and hickory smoked bacon

Southwest

pepperjack cheese, avocado, black bean corn salsa, cowboy ranch

Patty Melt

swiss & american cheese, caramelized onions, house mayo, beer mustard on toasted rye

Mushroom Swiss

grilled mushrooms, garlic aioli, swiss cheese, lettuce, tomato, and onion

BUILD Your Own BURGER PLATTER

Includes Lettuce, Tomato, Onion & Cheese / Additional toppings upon Request - Feeds 8

Beef* \$105 / Chicken \$105 / Turkey \$105 / Black Bean \$90

Signature SLIDER PLATTER

Up to 4 Options per Platter - 24 sliders total

**Beef* \$120 / Fried Or Grilled Chicken \$120
Turkey \$120 / Black Bean \$96**



Catering Menu

www.SesameBurgersAndBeer.com



HIGHEST Quality Ingredients: Signature Blend Beef • Antibiotic Free Chicken • Fresh Ground Turkey

SALAD PLATTERS

~ Feeds 8 ~

The Santa Fe \$60

mixed greens, black bean-corn relish, cheddar cheese, sliced avocado, tortilla chips, pico de gallo and honey chipotle vinaigrette

Brie & Apple Salad \$60

mixed greens, sliced brie cheese, sliced green apples, roasted pecans, dried cranberries and house cucumber dill vinaigrette

Classic Traditional Caesar** \$50

crisp romaine, parmesan cheese, house garlic-thyme croutons, and house Caesar dressing

House salad \$50

mixed greens, carrots, cucumbers, pecans and house vinaigrette

Add protein to any salad

Chicken \$55 (antibiotic free chicken - grilled or fried)

Beef Patties \$55 / Turkey Patties \$55

Black Bean Patties \$45 / Shrimp \$60 / Mahi \$65

Choice of Dressings:

Buttermilk Ranch, Cucumber Dill Vinaigrette, Honey Chipotle, Honey Mustard, Blue Cheese, Classic House Caesar*

Extra dressing \$4

BEVERAGES

Sweet Tea \$10/gal

Unsweet Tea \$10/gal

Pink Lemonade \$10/gal

*** Desserts ***

Fresh Baked \$3.50 ea

Chocolate chip cookies

Fudge Brownie \$4.50 ea

SPECIALTY SANDWICH PLATTERS

~ Feeds 8 ~

Classic Club \$105

grilled sourdough, ham, herb-roasted turkey, hickory smoked bacon, lettuce, sliced tomato, house aioli, swiss cheese and sharp cheddar

Southwest wrap \$105

black bean -OR- sliced turkey
mixed greens, pico, avocado, cheddar, honey chipotle vinaigrette

Buffalo Blue chicken wrap \$105

fried free range chicken, lettuce, tomato, shredded carrots, blue cheese crumbles, buttermilk ranch, hot sauce, cheddar-jalapeño wrap

Grilled chicken gyro \$105

grilled chicken, mixed greens, diced tomatoes, feta cheese, tzatziki

The Cuban \$105

ciabatta, smoked ham, pulled pork, swiss cheese, house made dill pickles, spicy mustard and mojo sauce

SIDES

Half Pan
Feeds 8-10

Whole Pan
Feeds 16-20

Idaho Steak Fries \$25 \$45

coleslaw \$25 \$45

cucumber salad \$30 \$60

Greek Style with tomatoes, oregano, and feta

Sweet potato fries \$35 \$70

dusted with parmesan cheese

Thick cut onion rings \$35 \$70

Served with BBQ ranch