



HEY ALL

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BEARD gal

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all of our custom boards contain roughly 50 pieces

sourdough bagels & schmears board | 50

served with your choice of two schmears and 18 of our signature sourdough bagels which includes plain, jalapeno cheddar, white cheddar cinnamon raisin, everything & sesame seed

add schmears:

white cheddar pimento cheese 8 | honey butter 10 | cream cheese 6
butter 5 | house jam 7 | white bean hummus 8

shaved ham & everything bagel board | 60

served with 18 of our signature everything sourdough bagels, shaved aged ham & crunchy dill pickle schmear

smoked fish rillettes dip board | 75

served with capers, hard boiled eggs and lox plate fixin's

^{gf} mimosa fruit & juice board | 95

served with seasonal fruit, a variety a juices for mimosas & our signauture cream cheese dip

^{gf} cheese board | 75

served with our signature white cheddar pimento cheese spread, peach preserves, assorted cheeses and crackers.

^{gf} meat board | 95

served with our sweet & hot mustard, house pickles, assorted meats & crackers

^{gf} veggie board | 65

served with fresh local veggies & our signature chili de arbol buttermilk ranch dressing

southern charcuterie board | 140

served with our white cheddar pimento cheese, sweet & hot mustard, peach preserves, candied pecans, assorted meats, cheeses & crackers

baked brie board | 85

a wheel of brie smothered in peach preserves, wrapped in our signature biscuit dough

^{gf} greek salad skewers | 75

served with skewered iceberg wedge, cucumber, tomato, olive & salami, topped with crumbled feta & served with our signature italian vinaigrette.

caprese salad skewers | 75

served with skewered mozzarella, tomato & cheese tortellini, topped with fresh basil & baslamic glaze, served with our signature italian vinaigrette.

^{gf} shrimp skewers | MKT price

poached and chilled jumbo shrimp tossed in horseradish & lemon vinaigrette, country ham and melon the perfect compliment to a champagne toast

johnny cake madeleine board | 85

somewhere between a pancake, waffle and cornbread, crusty and golden on one side, light and fluffy on the other. served with warm maple syrup and blueberry compote.

b&g signature pastry board | 85

slices of coffee cake, madeleine, cream cheese pastries, cinnamon rolls, assorted breakfast breads & assorted quick breads

cinnamon roll board | 85

assorted cinnamon rolls with a variety of icing and topping options

..... > sandwich boards <

all of our sandwiches are served on our buttermilk potato rolls, all sandwich boards contain roughly 50 pieces

ham salad sandwich board | 90

our signature ham salad

turkey & brie sandwich board | 90

roasted turkey, brie, peach preserves, sweet & hot mustard, greens

b&g club sandwich board | 110

roasted turkey, honey ham, bacon, lettuce, tomato, mayo

chicken cheddar & apple sandwich board | 110

chicken salad, white cheddar & honey crisp apple

white bean & veggie sandwich board | 110

white bean hummus, fresh mozzarella, roasted red peppers, basil aioli, arugula

pimento cheese & tomato jam sandwich board | 110

white cheddar pimento cheese, tomato jam, arugula

..... > dips <

all of our dip boards contain roughly 50 pieces, all of our dips are gluten free without the crackers

white cheddar pimento cheese & bacon jam | 55

served with assorted crackers, sourdough toast points, celery, cucumber, tomatoes & carrots

whipped feta & honey | 55

served with cucumbers, tomatoes, radish, bell peppers, marinated olives & our signature flatbread

gf spinach & artichoke | 55

served with celery, carrots, bell peppers & corn tortilla chips

gorgonzola & honey | 65

served with sourdough crostini & honey crisp apples

gf french onion | 55

served with kettle potato chips, celery, cucumbers, tomatoes & carrots

white bean hummus | 55

served with cucumbers, tomatoes, radish, bell peppers & our signature flatbread

smoked white fish | 65

served with sourdough toast points, marinated olives, cucumbers, tomatoes, carrots & bell pepper

whipped avocado | 75

topped with olive oil, shaved parmesan & maldon, served with sourdough toast points

> hot bites <

priced by the dozen, must order a minimum of 3 dozen

buttermilk biscuits & schmears | 45

buttermilk biscuits served with white cheddar pimento cheese schmear, peach preserves & honey butter

buttermilk biscuits & gravy | 50

our signautre buttermilk biscuits served with your choice of sausage or mushroom gravy

bacon, egg & cheese bigfoots | 60

bacon, egg & american cheese stuffed buttermilk biscuits, served with honey butter & jam

sausage, egg & cheese bigfoot bigfoots | 60

sausage, egg & american cheese stuffed buttermilk biscuits, served with honey butter & jam

ham, egg & gruyere bigfoots | 66

ham, egg & guyere stuffed buttermilk biscuits, served with honey butter & dijon

buttermilk biscuit breakfast sammies | 60

choice of egg & cheese, bacon, egg & cheese or sausage, egg & cheese

sausage biscuits | 55

buttermilk biscuit with pork sausage patty, served with honey butter & jam

dutch pigs in a blanket | 48

pork sausage wrapped in short crust, served with our black peppercorn bloody mary ketchup

smoky bloody mary bisque shooters | 50

choice of stuffed bacon wrapped jalapeno or sourdough pimento cheese & jalapeno jelly grilled cheese

lamb meatballs | 42

served with feta sauce & cucumber and tomato relish

four cheese stuffed mushrooms | 42

simmered in our italian sausage bolognese

gf bourbon chicken skewers | 42

bourbon glazed chicken skewers served with chili de arbol buttermilk ranch

gf skewered meatball & sausages | 42

simmered in our sweet chili sauce

gf mediterranean chicken skewers | 26

served with feta sauce

slow braised beef sliders | 50

slow braised beef served on our buttermilk potato rolls with horseradish cream & au jus

biscuit pinwheels | 38

our signature biscuit dough rolled with ham, spinach & white cheddar, served with our chili de arbol ranch

gf breakfast on a stick | 36

egg terrine, sausage, roasted potato and bell pepper

ginger carrot soup shooters | 50

served with goast cheese crostini

..... > start with your entree <

all entrees are served by the half pan or full pan
half pan 8-10 people | full pan 18-20 people

Ⓞ chorizo & pepperjack
egg bake | 44/88

roasted herb potatoes, chorizo, onion, bell
peppers, pepper jack, heavy cream

Ⓞ sausage & cheddar
egg bake | 48/96

roasted herb potatoes, breakfast sausage,
cheddar, heavy cream

Ⓞ herb crusted salmon | 95/190

fresh herb crusted salmon,
served with mustard creme fraiche

stuffed shells & italian
sausage bolognese | 64/128

5 cheese stuffed shells, layered
with bolognese & bechamel

Ⓞ mushroom, spinach &
mozzarella egg bake | 50/100

roasted herb potatoes, mushroom, spinach,
mozzarella, heavy cream

Ⓞ bacon, provolone & mushroom
stuffed chicken breast | 60/120

chicken breasts stuffed with provolone, bacon &
roasted mushrooms, mushroom gravy

blueberry mascarpone
stuffed french toast | 56/112

thick sliced buttermilk potato bread,
orange vanilla custard, blueberry mascarpone,
crushed walnuts, maple syrup

Ⓞ roasted portobellos
& red eye gravy | 48/96

herb roasted portobellos, red eye gravy

Ⓞ cast iron seared
shrimp skewers | 94/188

bell peppers, chow chow relish
Is there anything better than shrimp & grits?

Ⓞ seasonal stuffed
pork loin | 60/120

pork tenderloin stuffed with local produce
& fresh herbs, pan gravy

bacon wrapped meatloaf | 56/112

our homemade individual meatloafs
wrapped in bacon, glazed in our
black peppercorn bloody mary ketchup

Ⓞ southern beef tips &
gravy | 80/160

slow braised beef with sauteed mushrooms &
onions, brown gravy

Ⓞ slow roasted
pulled pork | 56/112

served with house pickles & pig sauce

Ⓞ bourbon chicken | 56/112

bourbon glazed baked chicken

lamb meatballs | 64/128

lamb, sourdough bread crumbs, fresh herbs,
whipped feta sauce & cucumber tomato relish

Ⓞ beef tenderloin hash | 60/120

rosemary potatoes, onions, peppers, seared beef
medallions, horseradish crema

.....> choose your sides <.....

all sides & salads are served by the half pan or full pan, all salads can be made gluten free without croutons
half pan 8-10 people | full pan 16-20 people

mashed potatoes & mushroom gravy | 75/150

yukon mashed potatoes, heavy cream, butter, s&p, mushroom gravy

gf white cheddar grits | 40/80

yellow stone grits, white cheddar, heavy cream, sambal

smoked cheddar mac & cheese | 84/168

smoked cheddar, heavy cream, large shell pasta

gf baked beans | 62/124

baked beans, brown sugar, mustard

gf sauteed zucchini, squash & onions | 40/80

sauteed in celery seeds, coriander & lemon

the gal's spicy lemon green beans | 40/80

you'll want to eat them like french fries

gf roasted seasonal vegetables | 40/80

local selection served golden brown from our oven

simple caesar salad | 45/90

romaine, parmesan, parsley, black pepper, b&g sourdough croutons, caesar dressing

greens, fruits & nuts salad | 55/110

arugula, romaine, baby kale, goat cheese, honey crisp apples, cashews, b&g sourdough croutons, citrus vinaigrette

grandma's cream potatoes | 70/140

peeled russet potatoes simmered in a thick white gravy

gf herb roasted potatoes | 40/80

yukon gold potatoes roasted with olive oil & fresh herbs

gf kettle potato chips | 20/40

great american kettle

gf potato salad | 40/80

homestyle potato salad

gf grandmy's cole slaw | 36/72

cabbage, carrot, green pepper, house dressing, paprika

gf southern braised greens | 40/80

warm spices, vinegar, local honey

gf cucumber & tomato salad | 40/80

cucumbers, tomatoes, balsamic vinaigrette

simple garden salad | 45/90

arugula, romaine, baby kale, cherry tomato, cucumber, b&g sourdough croutons, balsamic vinaigrette

gf the cobb salad | 60/120

arugula, romaine, baby kale, cherry tomato, red onion, avocado, hb egg, bacon, honey mustard vinaigrette

..... > sweet stuff <.....

all sides & salads are served by the half pan or full pan, half pan serves 8-10 people | full pan serves 16-20 people

seasonal trifle | 45/90

buttermilk cake, chantilly, seasonal curd, toasted meringue

apple dumplings | 50/100

served with caramel apple sauce & whipped vanilla cream

seasonal crumble | 40/80

seasonal fruit with oat crumble topping
can be made gluten free upon request

b&g cookies | 35/70

a classic dessert

..... > beverages <.....

water | 2 each

individual bottles of water

soda | 1.5 each

assorted coke products served in cans

assorted juice | 2.5 each

assorted bottled juice

coffee box | 40

includes cups, cream & sugar
serves 10 people

..... > rental prices <.....

basic chafer | 20 each

includes pans and sterno

deluxe chafer | 40 each

includes pans and sterno

hot box | 40 each

keep your food hot or cold for up to 6 hours

disposables | 45

includes plates, cutlery kits and napkins

silverware set | .80 each

includes fork and knife wrapped in paper napkin

spoons | .20 each

dessert or soup spoons

steak knives | .20 each

wood handle steak knives

glassware | .60 each

choose from pints, wine glasses & rocks glasses

silverware linen set | 1.25 each

includes fork and knife wrapped in a linen

dinner plate | .80 each

from our collection of fun, funky, eclectic plates

salad plate | .60 each

from our collection of fun, funky, eclectic plates

cooler with ice | 25

includes large cooler with ice

> plan your next event with the beard & the gal <

Whether this is a work event, a private event you're throwing in your home or at a venue, we have several options to choose from. We can do anything from dropping it off hot & ready to eat, to a full service event.

> booking your event <

For all event inquiries email Gina Mitchell, The Gal at gina@thebeardandthegal.com or call her at 616-836-4761. We require a \$250 deposit to hold event dates.

Your deposit will be applied to your final bill.

> **step 2:** plan your event <

We can do anything from a birthday, promotion, retirement, baby shower, wedding shower, bachelorette /bachelor brunch, company events, celebration of life, rehearsal dinner, wedding or enjoy an intimate brunch or dinner party with your closest friends, just for fun, in the comfort of your own home.

> **step 3:** style of service <

We specialize in intimate brunches served buffet style or family style, that you can enjoy any time of the day,

> **step 4:** customize your menu <

You can create a custom meal using our catering menu, or we can currate a custom menu for your event for an additional \$100.

> **step 5:** equipment rental <

We don't require you to rent everything from us, however we do have a variety of things available.

> **step 6:** table & event design <

Looking for a beautiful table scape that will wow your guests? For an additional \$150, The gal can turn your dining room/venue into a beautiful intimate dining experience with linens, candles, fresh flowers & herbs, name tags, etc.

> choose how you want your food delivered <

> drop off <

Everything will be delivered in disposables hot & ready to eat. We will hand you all of your food at your front door, and you will set it up your self.

> buffet set up <

For an additional \$200 we will come in your home/venue and set up your buffet or you. Buffet set up includes food name tags, serving utensils, chafers, real platters/serving dishes.

> buffet set up + table set up <

For an additional \$400 we will come in your home/venue, set up your buffet which includes food name tags, serving utensils, chafers, real platters/serving dishes. This option also includes dinner plates, cutlery and linen napkins. We will also set up & decorate your table for your event.

> buffet set up/family style + table set up + full service <

For \$200 an hour we will come into your home/venue with everything fully cooked and ready to eat, we will serve your meal buffet style or family style. This option includes table set up and buffet set up. This option includes full service.

> private chef + family style service + table set up + full service <

For \$250 an hour we will come into your home/venue prepare your meal, set/decorate your table and serve your meal family style. This option includes full service.

..... > frequently asked questions <

Is there a minimum spend?

There are no minimum spend requirements, except where noted.

Is there a deposit?

There is a \$250 deposit required to hold your date, which will then be applied to your final bill.

When is our final bill due?

Your final bill is due in full, one week prior to your event.

Where do you deliver?

We deliver from Grand Rapids to the Lakeshore, and from Douglas to Grand Haven. Our local delivery fee is \$5. For an additional charge we can accommodate out of town/state deliveries as well.

How far in advance do I need to place a drop off catering order?

For all catering orders that are for drop off & ready to eat, we require a 72 hours notice and require full payment at time of order.

How far in advance do I need to plan my full service event?

For all private events with full service we require a minimum of three weeks notice, however dates go fast so we suggest planning 3 to 6 months out.

How do I place my catering order or plan an event?

Contact Gina Mitchell, The Gal, at gina@thebeardandthegal.com. Your may also call her for all inquiries at 616.836.4761.

What is your cancellation policy?

If for any reason you need to cancel the week of your event, we unfortunately don't offer refunds. However, you can postpone your event, or use your balance for a future event. If for any reason you need to cancel over a week out from your event, we will not refund your \$250 deposit, however you're not required to pay the remainder of your bill.

What forms of payment do you offer?

We prefer check, however we accept cash, venmo (@thebeardandthegal), and all major credit cards. For all credit card payments over \$500, we add a 2.5% credit card processing fee.