



THE *fifth* WHEEL

Baileys' Restaurants Catering

SPRING & SUMMER DINNER MENU

1 salad + 2 sides + 1 entree

Prices are per person for buffet service. Plated dinners available upon request.

Prices are subject to tax and gratuity.

SALADS

chopped | romaine, smoked corn, diced tomato, cheddar, croutons, chipotle ranch

arugula | idiazabal, marinated roma tomatoes, red onion, jalapeno vinaigrette

caprese | tomatoes, basil, buffalo mozzarella, balsamic reduction, EVOO

fig | spinach, poached figs, Bartlett pears, fennel, almonds, blue cheese, strawberry vinaigrette

cranberry | spinach, dried cranberries, toasted pecans, feta, raspberry vinaigrette

Additional salads available upon request.

SIDES

sautéed zucchini + yellow squash + roasted tomato + truffle butter V/GF

smoked corn w/roasted poblanos and red peppers V V/GF

yukon gold mashed potatoes V/GF

mexican rice V

cheesy grits V

grilled asparagus + brown butter add \$2.00 V/GF

broccoli with tarragon + white wine + roasted garlic V/GF

cauliflower + brown cumin butter + feta V/GF

smashed red potato + roasted garlic + mustard seed + parsley V/GF

potato latkes + scallion + lemon + avocado sour cream V/GF

new potatoes + fresh herb brown butter V/GF

glazed carrots + toasted hazelnut + scallions V/GF

Additional sides available upon request.

ENTREES

pan seared chicken breast + artichoke + leek + local mushroom | \$26

poblano glazed smoked chicken | \$26

roasted peppers + Mexican rice + smoked crimini mushroom + queso Chihuahua | V \$26

smoky, spicy polenta cake + black bean sweet pepper ragù | V \$26

dill rubbed grilled salmon + white wine lemon butter sauce | \$28

smoked trout + chile lime butter | \$28

mushroom bacon pork loin roulade + pan gravy | \$28

marinated pork tenderloin + grain mustard + tarragon + roasted garlic | \$28

roasted beef tenderloin + cherry chutney | \$32

chipotle honey glazed short ribs | \$32

Additional entrees available upon request.