



the
CITY
pub

CATERING & EVENTS MENU

Nestled in the heart of La Vista City Centre, our gastropub is the perfect blend of casual comfort and culinary sophistication. Our menu is a curated selection of classic pub favorites elevated to gourmet status, all designed to tantalize your taste buds and leave you craving for more.

APPETIZERS

THE CITY PUB

recommend 1-2 pieces per guest

HOT

Mini Crab Cakes | \$4/piece

old bay | tartar or cocktail sauce

Sausage Stuffed Mushrooms | \$3/piece

country sausage | panko breadcrumbs

Jalapeño Poppers | \$3.50/piece

bacon-wrapped | cream cheese | ranch

Crab Rangoon | \$2/piece

lump crab | sweet Thai chili | cream cheese | scallion

Shrimp Tostada | \$2.50/piece

blackened shrimp | guacamole

COLD

Bruschetta | \$2.50/piece

marinated tomatoes | fresh mozzarella | basil
balsamic reduction

Seared Sirloin Crostini | \$3.50/piece

peppercorn crusted sirloin | caramelized onion
horseradish aioli

Caprese Skewers | \$2/piece

fresh mozzarella | heirloom tomato | basil
balsamic reduction

Shrimp Cocktail Shooters | \$4/piece

poached shrimp | cocktail sauce | lemon

Hummus Stuffed Peppadew | \$2/piece

roasted garlic hummus | balsamic drizzle

Ahi Poke | \$5/piece

cucumber cup | scallion

PARTY TRAYS

each tray serves 10-12 guests

Garden Salad | \$45

grape tomato | cucumber | carrot | herb croutons

City Pub Signature Salad | \$50

mixed greens | dried cherries | feta cheese
candied pecans | balsamic dressing

Crudit  | \$55

carrot | broccoli | grape tomatoes | celery

Hatch Chile Queso | \$75

house tortillas chips

Crab Rangoon Dip | \$95

wonton chips

Chicken Wings | \$90

choice of toss:

buffalo | bbq | garlic parmesan | mango habanero
sweet thai chili | lemon pepper | ranch | blackened

buttermilk ranch & bleu cheese

Pulled Pork Sliders | \$65

java bbq pulled pork | slaw | sweet Hawaiian roll

Mac & Cheese | \$50

panko crusted | scallion

add: bacon | \$15

Caesar Salad | \$45

chopped romaine | herb croutons
parmesan cheese | caesar dressing

Southwest Salad | \$45

romaine | black beans | pico de gallo | corn
tortilla strips | chipotle ranch

Fresh Fruit Platter | \$55

Greek yogurt dip

French Onion Dip | \$75

served cold with house potato chips

BBQ Meatballs | \$65

beef/pork blend | java bbq sauce

Boneless Wings | \$70

choice of toss:

buffalo | bbq | garlic parmesan | mango habanero
sweet thai chili | lemon pepper | ranch | blackened

buttermilk ranch & bleu cheese

CAB Sliders | \$75

certified angus beef | American cheese | onion
pickle | sweet Hawaiian roll

Pasta Primavera | \$55

cavatappi pasta | basil pesto | squash | zucchini
cherry tomato | roasted red onion

BOX LUNCHESES | \$13

choice of : burger | chicken sandwich | ham or turkey sandwich
served with potato chips | fresh baked cookie

BUFFETS

Off The Pit | \$18/person

MAIN: pulled pork | roast turkey | java bbq sauce

SIDE: potato salad | cole slaw

WITH: cornbread | Hawaiian sweet rolls

Southern Comfort | \$18/person

MAIN: meatloaf | marinated tomato relish
chicken fried chicken | cream gravy

SIDE: buttermilk mashed potatoes
summer squash succotash

WITH: dinner rolls with butter

Surf & Turf | \$28/person

MAIN: marinated tri-tip | shrimp scampi

SIDE: au gratin potatoes | roasted broccolini

WITH: dinner rolls with butter

Deli Buffet | \$14/person

MEAT: smoked ham | oven-roasted turkey

CHEESE: cheddar | swiss | havarti

TOPPING: lettuce | tomato | onion | pickles

SAUCES: mayonnaise | yellow mustard | Dijon mustard

BREAD: Texas toast | wheat berry bread
Hawaiian sweet rolls | marble rye

SIDE: kettle chips or potato salad

Taste Of Italy | \$17/person

MAIN: chicken marsala | baked cavatappi with
Italian sausage | peppers | onions
fresh mozzarella

SIDE: roasted rosemary garlic red skin potatoes
tuscan roasted vegetable medley

WITH: garlic bread

Fajita Fiesta | \$19/person

MAIN: steak fajitas | achiote chicken fajitas

SIDE: refried beans | mexican rice

WITH: guacamole | sour cream | shredded cheese
roasted red and green salsas | flour tortillas (corn
tortillas upon request)

Mediterranean Grain Bowls | \$15/person

BASE: brown rice

PROTEIN: grilled chicken | sliced gyro meat

VEGGIES: chickpeas | tomatoes | cucumber
roasted red peppers | feta cheese
kalamata olives | pickled red onions

PIZZAS

THE CITY PUB

16" regular crust, 14" cauliflower crust
(party cut 16 pieces)

SPECIALTY PIZZAS

Margherita Pizza | \$19

heirloom tomato | fresh mozzarella | basil | olive oil

City Pub | \$24

pepperoni | italian sausage | bacon | red pepper
onion | mixed mushrooms | mozzarella

BBQ | \$23

grilled chicken | red onion | jalapeño
bbq sauce | green onion | mozzarella

Popperoni | \$21

pepperoni | jalapeño | cream cheese
pizza sauce | mozzarella

Buffalo Chicken | \$23

grilled chicken | bleu cheese | mozzarella
buffalo sauce | green onion

Veggie | \$19

mixed mushrooms | black olives | red pepper | onion
artichokes | tomato | pizza sauce | mozzarella

Chicken Bacon Ranch | \$23

grilled chicken | bacon | buttermilk ranch | mozzarella

BUILD YOUR OWN

Cheese Pizza | \$16

Additional Toppings

Meats | \$3 each

pepperoni | italian sausage | ground beef | bacon
salami | ham | chicken | pulled pork

Veggies | \$1.50 each

mixed mushrooms | red bell pepper | onion
black olives | jalapeño | artichoke | pineapple | tomato

3-COURSE PLATED DINNERS

ALL PLATED DINNERS SERVED WITH DINNER ROLLS AND BUTTER

CHOICE OF: garden | caesar | signature house salad

CHOICE OF: lemon & cream shortcake | 7-layer chocolate cake | New York cheesecake

Filet Mignon | \$50/person

au gratin potatoes | seasonal vegetables | demi glace

Pork Chop | \$40/person

rosemary roasted potatoes | seasonal vegetables
bourbon apple demi

Chicken Piccata | \$35/person

lemon caper sauce | mashed potatoes
seasonal vegetables

Chicken Marsala | \$35/person

wild mushroom and caramelized onion demi
roasted garlic mashed potatoes | seasonal vegetables

Seared Salmon | \$45/person

lemon beurre blanc | rice pilaf | seasonal vegetables

Surf & Turf | \$45/person

chimichurri marinated sirloin | shrimp scampi
herb roasted potatoes | seasonal vegetables

Portabella Stack | \$28/person

marinated portabella | roasted red pepper | squash
zucchini | roasted red onion | olive oil mashed potatoes
rosemary balsamic reduction

DESSERT

New York Cheesecake (16 slices) | \$80

fresh berries | berry coulis | vanilla bean whipped cream

Lemon & Cream Shortcake (14 slices) | \$70

fresh berries

7-Layer Chocolate Cake (12 slices) | \$60

salted caramel sauce | vanilla bean whipped cream

DRINK TICKETS

THE CITY PUB

Tier 1 | \$5

Domestic Beer: Bud Light | Budweiser | Busch Light
Coors Light | Michelob Ultra | Miller Lite

House Wine: Cabernet | Chardonnay
Champagne | Prosecco

Well Liquors

Tier 2 | \$7

**Includes everything
from Tier 1 plus:**

Craft Beer: Blue Moon | Mango Cart | Angry Orchard
Zipline | Kros Strain | Kinkaider | Lagunitas

Import Beer: Heineken | Modelo | Corona
Guinness | Stella

Call Liquors: Bacardi | Captain Morgan | Jack Daniels
Jim Beam | Absolut | Titos | Tanqueray | Bombay
Jose Cuervo

Tier 3 | \$8.50

**Includes everything
from Tiers 1 & 2 plus:**

Premium Liquors: Grey Goose | Ketel One
Hendricks | Bulleit | Makers Mark | Espolon

Seltzers: High Noon | Carbliss

SPECIFIC BRANDS AND ITEMS MAY VARY AND ARE SUBJECT TO CHANGE