

120 Taphouse & Bistro



Catering Menu

(269) 657-3654

Full Menu @
120pawpaw.com

Catering options are available for pick-up, delivery or on site in our back dining room. Most orders require a minimum of 1 week notice. We can also cater your keg & growler beer needs along with wholesale pricing on wine. Just ask! Eric@120pawpaw.com

Appetizer Platters

Trays designed for 25-30 people.

For larger tray pricing just call or email us!

Fresh Fruit Tray - 65 ✓

Fresh cut pineapple, melon, grapes and seasonal fruit.

Fresh Fruit & Cheese Tray - 65 ✓

Fresh cut pineapple, melon, grapes and seasonal fruit with sliced colby-jack, swiss, provolone & pepper-jack cheese.

Meat & Cheese Tray - 65

Sliced turkey, ham, colby-jack, pepper-jack, swiss and provolone cheese with an assortment crackers.

Vegetables & Dip Tray - 65 ✓

Fresh garden vegetables with housemade ranch for dipping

Doobies - 70

Pick any eight orders of doobies cut on a bias in half party style. Served with their own dipping sauces.

Smoked Chicken Wings - 70

8 lbs of smoked chicken (approximately 50) wings with your favorite sauces for dipping

REAL Chips, Salsa & Queso - 50 ✓ GF

Thick cut house fried chips paired with traditional Mexican salsa and hot queso blanco cheese.

Goat Cheese Bruschetta - 70 ✓ GF

40 slices of toasted French bread topped with goat cheese, our fresh bruschetta mix and a blasamic reduction.

Frankie's Fries - 40 ✓ GF

Fresh, hand cut Idaho russets fried to perfection in a big bowl party style. Served with malt vinegar and ketchup for dipping

Nacho Mom's Taco Bar

Pick Your Meats:

Pulled Pork Smoked on site and NEVER Frozen

Rafaela's Seasoned Pulled Chicken

Seasoned Ground Beef

Mexican Chorizo

One Meat - 13 per person

Two Meat - 14 per person

Three Meat - 15 per person

Taco Bars Come With:

Hand-cut, hand fried tortilla chips with authentic housemade Mexican salsa, warm queso cheese AND all the fixins:

White flour, corn and/or fried corn (Yes, fried by us!) tortillas, lettuce, tomato, onion, Cheddar-jack shredded cheese, jalapeños, sour cream, hot sauce & BBQ for pulled pork.

Boxed Lunches

A sandwich, housemade thick cut chips, a pickle, soda & a cookie - 12.

Cold-cut sandwiches: Italian, Chipotle Turkey, Club, Ham & Cheese + More available. Take-Out Only. 24hr-notice required

Minimum of 12 box lunches per order

Delivery available just ask!

Add a cup of soup to the box - 2

Smoked on site Sliders

Pick Your Slider Bar Meats:

Pulled Pork Smoked on site and NEVER Frozen

Smoked and Seasoned Pulled Chicken

Chicken Salad (The kind grandma would make!)

Buffalo Chicken & Bleu Cheese

One Meat , Two Sides – 13 per person

Two Meat, Two Sides – 15 per person

Additional Sides \$3 per person

Slider bar comes with house baked slider buns, Bourbon and Carolina BBQ (smoked meats) and your choice of 2 sides.

Side Options

Sides for Smoked Dinners, Slider Bar
and Carving Stations

Housemade Coleslaw

Thick-Cut Fried on Site Potato Chips

Bacon Baked Beans

Pasta Salad

Macaroni & Cheese

Frankie's Fries (Hand-cut Idahos)

Seasonal Vegetables

Mashed Potatoes

House Salad

Bistro 120 Rolls & Cheese Spread

Baked Potatoes (Make em' loaded)

+ More (just ask) or suggest!

Dessert options also available, including a build your own ice cream sundae bar! (Just Ask)!

Smoke em' if you got em'

Smoked Meat Dinners

All of our meat comes in fresh and is smoked on site to order.

Pricing is based on market & quantity; approx. \$15-25/person

E-mail us for a quote!

Meat

Bone-in Smoked & Bourbon BBQ basted chicken

Smoked Michigan Raised Pulled Pork

Smoked Beef Brisket

Smoked & BBQ basted Chicago Meat Co. Baby Back Ribs

Smoked Salmon Filets with a cherry apple cider glaze

Smoked Chicken Wings

Carving Station

Mix & Match Your Ultimate Meal

Let us set up the ultimate carving station where our chef slices the meat right in front of your guests! Pick different meats, sides, appetizers and desserts.

Pricing is based on the current market and guests.

E-mail us for a quote: Eric@120pawpaw.com

Protein Options

USDA Prime Rib

Smoked Beef Brisket

Bone-In Smoked & Bourbon BBQ Basted Chicken

Michigan Raised Bone-In Ham

Smoked or Oven Roasted Turkey

Smoked & BBQ Basted Chicago Meat Co. Baby Back Ribs

Hand-cut Smoked or Pan Seared Salmon Filets

Mac n' Cheese

6 lbs 60 / 12 lbs – 99

Choose White Cheddar or Goopy Yellow Elbows

Pick A Protein: Smoked Pulled Pork, Buffalo Chicken, Grilled Chicken Breast, Diced Michigan Ham, Bacon.

Pick Your Cheese to Top: Cheddar-Jack, Asiago, or Bleu Cheese

Add Veggies: Onions, Jalapeños, Spinach, Tomatoes, etc.

Pick an Extra: Bourbon BBQ, Carolina BBQ, Pesto, Ranch, Buffalo Sauce, Chipotle Ranch.

Use Our Room

Our dining room can accommodate
up to 100 people!

Catering options are available for parties of 21 and up.

Please call or E-mail us for availability.

There is an \$15 per person minimum food purchase per guest, which does not include alcohol and an 18% gratuity charge.

Desserts made in a licensed Michigan kitchen are permitted to be brought in for a \$1 per person dessert fee.

This Stuff Isn't Store Bought!!

We make everything to order, from scratch. Our BBQ sauce starts with real Kentucky Bourbon, our fries start out as raw Idaho potatoes. Don't see something on this menu you like, or have tried something in the restaurant you'd like as a catering option? Just Email us! Given enough time we can make most things happen. But...with this great food, we need time to prepare it; while some things can be ready in 24 hours much of our catering requires a week or more prior notice.

[Eric @120pawpaw.com](mailto:Eric@120pawpaw.com)