

# 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 - 75



Fresh cut pineapple, melon, grapes and seasonal fruit.

Fresh Fruit & Cheese Tray - 75



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

Meat & Cheese Tray - 75

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

Vegetables & Dip Tray - 75



Fresh garden vegetables with housemade ranch for dipping

Doobies - 90

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

Smoked Chicken Wings - 90

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

REAL Chips, Salsa & Queso - 60



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

Smoked Salmon Lox Platter - 90

Smoked salmon filets w/ scucumbers, crackers, housemade chips & a cream cheese, dill and caper spread w/ sliced lemon.

Frankie's Fries - 50



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

Seasoned Pulled Chicken

Seasoned Ground Beef

Mexican Chorizo

One Meat - 14 per person

Two Meat - 15 per person

Three Meat - 16 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 with dip, a pickle and a cookie - 13.

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 - 25

## 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 – 14 per person

Two Meat, Two Sides – 16 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 & 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](mailto: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 75 / 12 lbs – 125

Choose White Cheddar or Gooley 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 20 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 \$2 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)