

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 - 60



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
Seared Steak (Add \$1 per person)

Two Meat - 15 per person

Three Meat - 16 per person

Make it Steak & Chicken Fajitas - 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.

Pasta Bar

Pick Your Pasta

Lobster Ravioli - Chicken Marsala
Brisket Ravioli - Spaghetti and Meatballs
Fettuccine Alfredo - Truffle Mushroom Ravioli
Tuscan Chicken Penne - Beef Stroganoff
Florentine Ravioli - Shrimp & Angel Hair

Two Pastas - 16 per person

Three Pastas - 18 Per Person

Pasta Bar Comes with house salad and bread.

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

Two Meat , Two Sides – 16 per person

Three Meat, Two Sides – 17 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

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 75 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