INTRODUCTION

Great food defines an event and exceptional coordination assures an unforgettable experience. From drop-off catering to on site service with wait staff, the Green Flash Gastro team works effortlessly to provide an impressive experience.

From happy hours, to corporate meetings, to weddings, Green Flash Gastro has your catering needs covered for every occasion. The team of chefs focus largely on utilizing the very best locally sourced ingredients and works passionately to curate an unforgettable meal for each event.

Flexible pre-built catering packages are crafted to suit all preferences and dietary requirements and to satisfy many types of events, tastes, budgets and themes.

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GENERAL EVENT INFORMATION

**Dietary Requirements** - Green Flash Gastro can accommodate most dietary needs upon request. All dietary requirements are to be provided in writing prior to your catering event day with sufficient notice and is not confirmed until Green Flash Gastro has approved it can be accommodated.

**Menu Selections** - All menu items are subject to change up to one week prior to your event date. Any menu change requests under one week may be submitted to Green Flash Gastro but is not guaranteed. Changes are not confirmed until Green Flash Gastro has approved they can be accommodated.

**Staff** - If you would like your event serviced, we have experienced wait staff and event management available. Staff rates are charge on a minimum of four hours, plus travel time from Green Flash Gastro’s central kitchen in downtown San Diego to and from the venue of choice.

**Equipment** - Catering equipment which belongs to Green Flash Gastro may be utilized during your event. Breakage or loss of any equipment will be charged to the client at retail prices for its replacement. Delivery charges may apply.

**Payment** - Green Flash Gastro accepts Visa, MasterCard, AMEX and Discover. A credit card authorization form must be completed to complete the booking of your event.

ALL EVENTS ARE SUBJECT TO GREEN FLASH GASTRO’S TERMS AND CONDITIONS AS PROVIDED IN THE FINE PRINT ON PAGE 11.
Green Flash Gastro is the in-house food truck and culinary option for tasting room visitors and is stationed outside the beer garden during business hours. Inspired by the success of the Supper Club series of pop-up dinners, the menu features dishes designed to pair with Green Flash beers and is curated by Dave Adams, Director of Hospitality, in collaboration with local hospitality group AG Industry Concepts.

**HOURS**

- **Monday + Tuesday**
  5pm-8:30pm
- **Wednesday**
  3pm-8:30pm
- **Thursday**
  3pm-9:30pm
- **Friday**
  12pm-9:30pm
- **Saturday**
  12pm-8:30pm
- **Sunday**
  12pm-7:30pm

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**ONE HAND**

- **KALUA PORK SLIDERS $10**
  chili garlic kimchi, kimchi aioli
- **JALAPEÑO POPPER**
  cheddar, cream cheese, smoked bacon, jalapeño
  *make veggie
- **GRILLED CHEESE BITES $9**
  white cheddar, mozzarella, parmesan, white truffle oil
  + add bacon $2
- **SAUSAGE BOARD $20**
  chef’s choice
  (recommended to share)

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**TWO HANDS**

- **GASTRO BURGER + FRIES $12**
  aged white cheddar, onion jam, arugula, garlic aioli + add bacon $1
- **STEAK SANDWICH + FRIES $14**
  NY strip, goat cheese + sundried tomato spread, arugula
- **GRILLED CHICKEN SANDWICH $9**
  guacamole, cotija, pickled, red onion, garlic aioli + add bacon $1
- **CUBANO SANDWICH $11**
  roasted pork, smoked ham, swiss, pickles, yellow mustard
- **SHRIMP TACOS $10**
  green cabbage, pickled jalapeño + red onion, spicy avocado aioli
- **VEGGIE BURGER + FRIES $12**
  black bean, portobello mushroom + jalapeño patty, goat cheese, arugula, tomato, caramelized onion, ranch

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**EXTRAS**

- **FRIES $4**
  + add garlic parm $1
  + add truffle oil $2
- **SPICY PICKLED VEGETABLES $3**
  take home a jar $10
- **STREET CORN $5**
  cotija, crema, cilantro
- **ANTIPASTO SALAD $5**
  mozzarella, salami, artichoke, cherry tomato, peperoncini, lemon pepper vinaigrette

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**TABS & PRE-ORDERS**

Parties up to 20 may pre-order from the food truck with 24 hours notice. Parties up to 50 may set up a tab with the food truck. Meal tickets for tabs available upon request. A signed credit card authorization form is required for all pre-orders and tabs. For either option, inquire with event coordinator.

See Party Packages (page 3) and Buffet Catering (page 4, 5) for additional group catering options.
PARTY PACKAGES

Whether you are hosting a company happy hour or celebrating a birthday, Green Flash Gastro’s party packages are a simple inclusive solution for your food and beer needs. Upon arrival to the tasting room, check-in at the bar and a bartender will provide you with your drink tickets and party platter. Table reservations may be available upon request. To reserve, inquire with event coordinator. 48 hours notice required.

PARTY PACKAGE 1 - $175
Recommended for groups of 5-10
15 drink tickets.
Charcuterie Platter
- 1 artisanal cheese
- 2 artisanal charcuterie
- Marinated Olives
- Dried Fruit and Nuts
- Crostini
- Pickled vegetables

PARTY PACKAGE 2 - $320
Recommended for groups of 15-20
30 drink tickets
Charcuterie Platter
- 2 artisanal cheeses
- 3 artisanal charcuterie
- Jam
- Marinated Olives
- Dried Fruit and Nuts
- Crostini
- Pickled vegetables

PARTY PACKAGE 3 - $475
Recommended for groups of 25-30
45 drink tickets
Charcuterie Platter
- 3 artisanal cheeses
- 4 artisanal charcuterie
- Jam
- Marinated Olives
- Dried Fruit and Nuts
- Crostini
- Pickled vegetables
- Antipasto salad

TAX & GRATUITY INCLUDED IN PACKAGE PRICING. DRINK TICKETS CAN BE REDEEMED AT THE BAR FOR ONE FULL POUR. ALL SALES ARE FINAL, NO REFUNDS FOR ANY UNUSED DRINK TICKETS. DRINK TICKETS DO NOT EXPIRE AND CAN BE REDEEMED AT THE BAR DURING A LATER VISIT. TICKETS ARE REDEEMABLE AT GREEN FLASH MIRA MESA TASTING ROOM ONLY AND CAN ONLY BE USED FOR THE PURCHASE OF BEER FOR CONSUMPTION AT THE TASTING ROOM. TICKETS ARE NOT REDEEMABLE FOR GROWLER FILLS OR KEG PURCHASES.
BUFFET CATERING

Menu items are priced per platter, each platter serves up to 20 guests. Ordered a la carte. Platters will be delivered in large disposable bowls and platters. Served with disposable recyclable side plates, cutlery and cocktail napkins. 72 hours noticed required.

HORS D’ŒUVRES

CHEESE BOARD
artisanal selection, accompaniments, crostini
$120

VEGETABLE BOARD
seasonal vegetables, ranch
$60

CHARCUTERIE BOARD
artisanal selection, accompaniments, crostini
$120

CHIPS, SALSA + GUACAMOLE
$80

CHICKEN WINGS
choice of buffalo or BBQ, celery, ranch
$90

ITALIAN SLIDERS
prosciutto, salami, arugula, sun dried tomato
$80

MEATBALLS
grass fed beef, marinara, parmesan, crostini
$120

TORTELLINI SALAD
sundried tomato, baby mozzarella, basil, olives, roasted garlic, evoo
$70

HUMMUS + PITA
3 ways: chickpea, white bean, edamame
$60

ANTIPASTO SALAD
mozzarella, salami, artichoke, cherry tomato, pepperoncini, lemon vinaigrette
$70

SAUSAGE BOARD
chef’s selection, honey dijon mustard, sauerkraut, tomato chutney
$100

CEVICHE
shrimp, jalapeno, lime, tostada
$70

SURF + TURF KABOBS
chimichurri marinated NY steak + shrimp
$120

ROAST BEEF SLIDERS
cheddar, horseradish cream
$80

CAPRESE SKEWERS
mozzarella, cherry tomato, basil pesto
$60

OPTIONAL EXTRAS

Dessert (page 8) / N/A Beverages (page 9)

DELIVERY TO OFF-SITE LOCATIONS AVAILABLE. DELIVERY CHARGES MAY INCUR DEPENDING ON LOCATION. ADDITIONAL CHARGES MAY INCUR FOR OFF-SITE SET-UP BUFFETS TO INCLUDE COST OF DISPOSABLE HEATED CATERING EQUIPMENT. VEGAN OPTIONS AVAILABLE UPON REQUEST 1 WEEK PRIOR.
DELIVERED BUFFET PACKAGES
Minimum 30 servings. $25pp. Hot dishes not required to be reheated and are designed to be consumed shortly after delivery time. 1 week notice required.

SET-UP BUFFET PACKAGES
Minimum 30 servings. $30pp. Hot dishes displayed in heated chafing dishes. Salads served in large disposable bowls. Served with disposable recyclable service ware, side plates, cutlery and cocktail napkins. Buffet catering will be unpacked and presented in position by Green Flash Gastro delivery staff. Staff will not remain for service. To hire wait staff, inquire with event coordinator. 1 week notice required.

30+ guests
Choice of 2 Hot Dishes
Choice of 2 Salads/Hot Sides

75+ guests
Choice of 3 Hot Dishes
Choice of 3 Salads/Hot Sides

SALADS
Kale, shaved parmesan, lemon, crouton, caesar dressing
Romaine, bell pepper, black beans, corn, cucumber, ranch
Beet, spinach, goat cheese, red onion, candied walnuts, balsamic vinaigrette
Tortellini, sun dried tomato, baby mozzarella, basil, roasted garlic, olives, evoo
Mixed greens, feta, tomato, red onion, cucumber, olives, red wine vinaigrette

HOT DISHES
Truffled chicken medallions, mushroom ragu
Skirt steak, chimichurri
Poached salmon, ginger sesame soy glaze
Goat cheese ravioli, beet pasta, beurre blanc
Braised short rib lasagna
Rosemary chicken breast, honey dijon mustard sauce
Pork bolognese, orecchiette, kale, shaved parmesan
Pan seared sea bass, lemon caper sauce
Eggplant parmesan, buffalo mozzarella

HOT SIDES
Fingerling potatoes, ranch seasoning
Mexican street corn “off-the-cob”
Charred broccolini, lemon-tahini
Balsamic roasted carrots
Cauliflower bread pudding, cheddar, proscuitto
Garlic mashed potatoes, shaved parmesan
French beans, almonds, lemon butter
Wild rice, mushroom, spring onion

OPTIONAL EXTRAS
Herb and garlic dinner rolls, butter + olive oil - $8 per dozen. 2 dozen minimum
Hors D’Oeuvres (page 4) / Dessert (page 8) / N/A Beverages (page 9)
STATIONS

Hot food displayed in heated chafing dishes. Salads served in large disposable bowls. Served with disposable recyclable side plates, cutlery and cocktail napkins. Buffet catering will be unpacked and presented in position by Green Flash Gastro delivery staff. Staff will not remain for service. To hire wait staff, inquire with the event coordinator. 1 week notice required.

CHARCUTERIE STATION
Minimum 30 guests- $15pp
Selection of artisanal charcuterie and cheese accompanied by crostini, hummus, crudités, ranch, pickled vegetables, jam, honey dijon mustard, marinated olives, dried fruit and nuts.

TACO STATION
Minimum 30 guests. $20pp
Authentic street tacos served on corn tortillas
Choice of 3 proteins: chicken, barbacoa, carnitas, chimichurri veggie, soyrizo y papas
Traditional accompaniments and salsas
Rice + Beans
Chips and Guacamole

BARBECUE STATION
Minimum 30 guests. $20pp
Choice of 2 proteins: house-smoked pulled barbecue chicken, pork, beef or portobello mushroom sandwiches served with red cabbage slaw and brioche buns.
Choice of 2 sides: potato salad, pasta salad, green salad, roasted corn, baked beans.

** THEMED STATION PACKAGES ARE NOT SUBJECT TO CHANGE OR SUBSTITUTIONS UNLESS OTHERWISE SPECIFIED IN PACKAGE DESCRIPTION. DELIVERY TO OFF-SITE LOCATIONS AVAILABLE. DELIVERY CHARGES MAY INCUR DEPENDING ON LOCATION. ADDITIONAL CHARGES MAY INCUR FOR OFF-SITE THEMED STATIONS TO INCLUDE COST OF DISPOSABLE HEATED CATERING EQUIPMENT.**
LUNCH

Available daily. Catering will be delivered from the Green Flash Gastro central kitchen to the tasting room in disposable bowls and platters. Served with disposable recyclable side plates, cutlery and cocktail napkins. Boxed lunches will be served in disposable recyclable individual boxes. 1 week notice required.

INDIVIDUAL BOXED LUNCHES

Minimum 20 boxes. $18 each. Each boxed lunch includes one sandwich, one salad, chips, fruit and a double fudge brownie.

<table>
<thead>
<tr>
<th>20+ Boxes</th>
<th>30+ Boxes</th>
<th>50+ Boxes</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 sandwich choices</td>
<td>3 sandwich choices</td>
<td>4 sandwich choices</td>
</tr>
<tr>
<td>1 salad choice</td>
<td>2 salad choices</td>
<td>3 salad choices</td>
</tr>
</tbody>
</table>

SANDWICHES

<table>
<thead>
<tr>
<th>CHICKEN CLUB</th>
<th>GRILLED PORTOBELLO</th>
</tr>
</thead>
<tbody>
<tr>
<td>bacon, sharp cheddar, arugula, avocado aioli</td>
<td>provolone, roasted red peppers, red onion, arugula, garlic aioli</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ITALIAN</th>
<th>CBLT</th>
</tr>
</thead>
<tbody>
<tr>
<td>prosciutto, genoa, mortadella, provolone, lettuce, tomato, onion, italian dressing</td>
<td>sharp cheddar, peppered bacon, butter lettuce, tomato, avocado aioli</td>
</tr>
</tbody>
</table>

| CAPRESE | |
|---------| |
| fresh mozzarella, basil, heirloom tomato, pesto | |

| ROAST BEEF | |
|------------| |
| cheddar, romaine, red onion, horseradish creme fraiche | |

<table>
<thead>
<tr>
<th>KALE CAESAR</th>
<th>SOUTHWEST</th>
</tr>
</thead>
<tbody>
<tr>
<td>shaved parmesan, lemon, crouton, caesar dressing</td>
<td>romaine, bell pepper, black beans, corn, cucumber, ranch</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TORTELLINI SALAD</th>
<th>GREEK</th>
</tr>
</thead>
<tbody>
<tr>
<td>sundried tomato, baby mozzarella, basil, roasted garlic, olives, evoo</td>
<td>feta, tomato, red onion, cucumber, olives, red wine vinaigrette</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ROASTED BEET</th>
<th>POTATO SALAD</th>
</tr>
</thead>
<tbody>
<tr>
<td>spinach, goat cheese, red onion, candied walnuts, balsamic vinaigrette</td>
<td>bacon, cheddar</td>
</tr>
</tbody>
</table>

OPTIONAL EXTRAS

N/A Beverages (page 9)

***DELIVERY TO OFF-SITE LOCATIONS AVAILABLE. DELIVERY CHARGES MAY INCUR DEPENDING ON LOCATION.***
DESSERT

$50/platter. Each feeds up to 20. Served with disposable recyclable side plates, cutlery and napkins. Delivery staff will not unpack dessert items or assist with setup unless otherwise requested. 48 hours notice required.

EVERYTHING BROWNIE BITES
crushed cookies, marshmallow and chocolate chips

DOUGHNUTS
iced vanilla and iced chocolate cake doughnuts with sprinkles

PETITE CUPCAKES
choice of salted dulce de leche, red velvet, double chocolate or vanilla buttercream one selection per platter

FRUIT BOARD
seasonal fresh fruit, non-dairy whip

DOUGHNUT HOLES
choice of red velvet, blueberry, vanilla or chocolate cake holes one selection per platter

Gluten free and vegan options available upon request with 1 week notice. Delivery to off-site locations available. Delivery charges may incur depending on location
N / A BEVERAGES

COFFEE & TEA

$3pp / Minimum 10 guests

Cafe Moto Coffee + Mighty Leaf Black, Green and Herbal Tea selection

Includes disposable recyclable cups & lids, stirrers, sugar, creamer, lemon and honey

BEVERAGE STATIONS

$50/station, each serves 25
Includes plastic tumbler glasses

House-brewed iced tea or lemonade
+ Add raspberry

Agua Fresca
Jamaica or Horchata

Freshly squeezed morning juices
Orange or grapefruit

SOFT DRINKS

Priced per person / Each must be ordered in multiples of 12

Bottled organic lemonade $3pp
Bottled organic iced tea $3pp
Canned soft drinks $2pp

*** BEVERAGES AVAILABLE AS ADD-ON ONLY TO QUALIFY FOR OFF-SITE DELIVERY. DELIVERY CHARGES MAY INCUR DEPENDING ON LOCATION.***
WEDDINGS

Green Flash Gastro has a range of sit-down and buffet packages to cater for different levels of events. A custom menu can be designed with one of our in-house chefs to create a tailored experience. Venue, available cooking equipment, event duration and location are all factors in customized dining style offerings. As such, list pricing excludes staff, equipment hire and delivery costs. Chef and waitstaff are required for all wedding offerings. Green Flash Gastro can accommodate most dietary requests with sufficient notice. Inquire with event coordinator for more information.
FINE PRINT

DIETARY REQUIREMENTS
Green Flash Gastro can accommodate most dietary needs upon request. All dietary requirements are to be provided in writing prior to your catering event day and is not confirmed until Green Flash Gastro has approved it can be accommodated. Please speak to our catering manager should you have a specific dietary requirement.

MENU SELECTIONS
All food and beverage menus and selections are subject to change due to seasonal availability. If a substitution needs to be made, a Green Flash Gastro representative will provide options and get client approval prior to making the change.

MENU SELECTION & CONFIRMATION
A minimum number of guests/quantity of items may apply to some orders or menu items. Should your anticipated guest count reduce, Green Flash Gastro reserves the right to apply the minimum as outlined in the menu. Staffing costs may be incurred for some events. Confirmation of any changes in numbers must be received in writing with sufficient notice to allow production to accommodate the change without wastage costs for Green Flash Gastro. All numbers confirmed 72 hours prior to the event date will be regarded as the minimum number for catering and charging purposes. After this date, some increases may be accepted but no decreases. Some menu items may not be available on weekends or public holidays.

ADDITIONAL MEALS & COSTS
Menu prices are not inclusive of CA state sales tax, gratuity, delivery costs or staff. Equipment hire and any extra services requested may incur additional costs. Extra beverage requirements on the day of event will incur additional costs.

LATE ORDERS
Orders are to be placed by 5pm, in accordance with associated menu deadlines. A surcharge of 10% will be applied on orders received after this time. Late orders may not have the full choice of all menu items.

DELIVERY COSTS & MINIMUM ORDERS
DAILY: Delivery available 8am-8pm, excluding public holidays. Further delivery costs apply outside this time frame. Minimum order for delivery off-site or to tasting room outside of normal business hours is $200. Orders below $200 will incur an additional $20 delivery fee. Free delivery for orders to Green Flash Brewery and locations within 5 miles of Green Flash Gastro central kitchen. Further delivery costs apply outside this area.

PUBLIC HOLIDAYS: Minimum catering order $1,000, excluding tax, gratuity, staff and delivery fees. Public Holidays delivery costs all incur a $75 additional delivery fee on top of existing delivery charges per delivery to cover public holiday logistics staffing costs.

THANKSGIVING/CHRISTMAS DAY: Minimum catering order $2,000, excluding tax, gratuity, staff and delivery fees. Thanksgiving/Christmas Day delivery costs all incur a $150 additional delivery fee on top of existing delivery charges per delivery to cover public holiday logistics staffing costs.
PAYMENT AND CANCELLATION POLICIES
Green Flash Gastro charges 100% of catering order on event date.
Corporate accounts available, inquire with catering manager for details.
Cancellations must be made no later than 3 days prior to the event date. Should catering be cancelled less than 3
days prior to the event, 50% of catering total will be charged to cover wastage costs for Green Flash Gastro with
the addition of CA state sales tax. Should catering be cancelled on event date, the full invoiced amount will be
charged.

PRESENTATION
Catering will be delivered in disposable, recyclable catering trays or boxes unless otherwise noted. Disposable
napkins and utensils are provided with no additional charge. Should you prefer catering to be presented on
platters provided by the client, this must be specified when you order and a 5% fee of the total order value may be
applicable depending on size of catering order. Green Flash Gastro will not be held liable for any lost or damaged
equipment provided by the client. Catering equipment which belongs to Green Flash Gastro may be utilized during
your event. Breakage or loss of any equipment will be charged to the client at retail prices for its replacement.
Delivery charges may apply.

EQUIPMENT HIRE
Green Flash Gastro can source anything your event may require from a third party event rental provider. Any
equipment or event supply rentals are subject to the pricing, terms and conditions of the rental company. A 10%
fee of the total order value will be applied to any rental orders which have been arranged by Green Flash Gastro.
Please speak to the event coordinator should you have any rental needs.

STAFF HIRE
If you would like your event serviced, we have experienced wait staff and event management available. Staff rates
are charge on a minimum of four hours, plus travel time from Green Flash Gastro’s central kitchen in downtown
San Diego to and from the venue of choice. A Green Flash Gastro catering supervisor is required to be scheduled
for all events off site the Green Flash Brewing Company premises. Any additional hours worked by the staff at your
event as a result of changes to the planned schedule of your event or by circumstances out of our control will be
charged to the client post event. A 20% charge will be added to your event total for gratuity.

CORPORATE ACCOUNTS
Corporate accounts are available on application for repeat clients. Please speak to our Catering Manager for
details.

PAYMENT OPTIONS
Green Flash Gastro accepts Visa, MasterCard, AMEX and Discover. A credit card authorization form must be
completed to confirm the booking of your event. Your full payment will be collected on the day of your catering
event and a receipt will be emailed to the email address listed on the form. Until Green Flash Gastro receives a
signed copy of the credit card authorization form from the client, your event is not confirmed.