



# STATE OF CONFUSION

ON SITE

CATERING MENU



# The Pump House

The Pump House is designed for lively gatherings, not only equipped with a private bar but also an open-air patio. Perfect for post work day office parties, celebratory events with family and friends or game day huddles.



# LARGE PLATTERS

EACH PLATTER SERVES APPROXIMATELY 25 PEOPLE

## CEVICHE PLATTERS

### PERUVIAN CEVICHE

\$147

Mahi, Red Onions, Sweet Potatoes, Tiger's Milk, Plantain Chips, Cancha & Cholco Corn

### MEXICAN CEVICHE

\$135

Citrus Cured Mahi, Shrimp, Avocado, Salsa, Cotija, Tostada Chips

### AVOCADO & MAHI CEVICHE

\$147

Mahi, Avocado, Red Onions, Sweet Potatoes, Green Tiger's Milk

### CEVICHE SAMPLER

\$184

Mexican, Peruvian, Avocado Mahi



## BUILD YOUR OWN TACO BAR

\$19 PER PERSON

Chopped Chicken, Ground Beef, Guacamole, Pico De Gallo, Serrano Peppers, Red Onions, Iceberg, Shredded Cheeses, Chopped Cilantro, Limes

Add \$4/Person for Steak or Shrimp

## SNACKABLE PLATTERS

Peruvian Guacamole	\$79
Peruvian Lettuce Wraps	\$68
Salami Wrapped Asparagus	\$95
Aji Chicken Eggrolls	\$68
Chicken Tenders	\$88
Potato Chip Nachos	\$68
Fried Beef Tacos	\$75
Grilled Chicken Quesadilla	\$100
Savory Monkey Bread	\$58
Crispy Boudin	\$55
Aji Shrimp Dip	\$95

## SANDWICH PLATTERS

House Bologna Sliders	\$63
House Bologna, Ham & Cheese Pinwheels	\$79
Muffuletta Bites	\$63
NOLA Shrimp Po'Boy	\$60
Miniature Confusion Melts	\$80
Burger Sliders	\$47

## DESSERTS

Mini Chocolate Cream Pies	\$105
Mini Lemon Cream Pies	\$105
Mini Snickers Pies	\$105

Consumer advisory: There is an increased health risk associated with eating under cooked or raw meats, poultry, seafood, shellfish or eggs. GF denotes gluten free. V denotes vegetarian.



# PLATED LUNCHES

SELECT 3 LUNCH ENTRÉE OPTIONS

ENTRÉES | \$17 Per Person

Peruvian Ceviche Bowl  
Grilled Chicken Chimi Salad  
House Bologna Sandwich  
Traditional Muffuletta  
Grilled Chicken Sandwich  
Confusion Melt  
House Burger

\*All sandwiches are served with fries or choice of side\*

ADDITIONAL ADD ONS

SALAD | \$6 Per Person  
Small Confusion Side Salad

DESSERT | \$5 Per Person

Mini Chocolate Cream Pies  
Mini Lemon Cream Pies  
Mini Snickers Pies





# PLATED DINNERS

SELECT 3 DINNER ENTRÉE OPTIONS

## ENTRÉES | \$22 Per Person

Peruvian Ceviche Bowl

Confusion Salad

Stuffed Sweet Potato

Peruvian Paella

Wood-fired Chicken

Confusion Seared Shrimp

Pecan Crusted Trout

Butcher's Butter (+ \$5 per order)

## ADDITIONAL ADD ONS

Salad | \$6 Per Person

Small Confusion Side Salad

## DESSERT | \$5 Per Person

Mini Chocolate Cream Pies

Mini Lemon Cream Pies

Mini Snickers Pies





# LUNCH BUFFET

SELECT 3 LUNCH ENTRÉE OPTIONS AND 2  
SIDES

## ENTRÉES | \$17 Per Person

Confusion Salad  
Confusion Club  
Traditional Muffuletta  
Grilled Chicken Sandwich  
NOLA Shrimp Po'Boy  
Vegan Po'Boy

## SIDES

Hand-Cut Fries  
Wood-fired Vegetables  
Confusion Potatoes  
Grilled Asparagus

## APPETIZERS | \$6 Per Person

Crispy Boudin  
Monkey Bread  
Potato Chip Nachos

## DESSERT | \$5 Per Person

Mini Chocolate Cream Pies  
Mini Lemon Cream Pies  
Mini Snickers Pies





# DINNER BUFFET

SELECT 3 DINNER ENTRÉE OPTIONS AND 2  
SIDES

## ENTRÉES | \$22 Per Person

Confusion Seared Shrimp  
Wood-fired Chicken  
Peruvian Paella  
Stuffed Sweet Potato  
Skirt Steak Chimi  
Butcher's Butter (+\$5 per order)

## SIDES

Small Confusion Side Salad  
Hand-Cut Fries  
Wood-fired Vegetables  
Confusion Potatoes  
White or Yellow Rice  
Grilled Asparagus

## APPETIZERS | \$6 Per Person

Crispy Boudin  
Monkey Bread  
Potato Chip Nachos

## DESSERT - \$5 Per Person

Mini Chocolate Cream Pies  
Mini Lemon Cream Pies  
Mini Snickers Pies



# BRUNCH OFFERINGS

SELECT 3 BRUNCH ENTRÉE OPTIONS AND 2 SIDES

## BRUNCH BUFFET \$21 PER PERSON

Low Country Scramble  
Bacon, Chives, Cheese Blend

Mexican Scramble  
Peppers, Onions, Cheese Blend, Pico, Avocado Sauce, Mexican Crema, Serrano Salsa

Chicken Fried Chicken  
Chicken & housemade gravy

Traditional Muffuletta  
Housemade Sicilian Bread, Provolone, Genoa Salami, Ham, Olive Salad

Wood Fired Veggies & Grains  
Eggs, Quinoa, Roasted Tomatoes, Wood Fired Squash, Zucchini, Peppers

Confusion Salad  
Grilled Chicken, Bacon, Egg, Blue Cheese, Tomato, Avocado,

### SIDES

Bacon  
Sausage  
Confusion Potatoes

Fresh Fruit  
Assorted Muffins

## BUILD YOUR OWN BRUNCH TACO BAR \$19 PER PERSON

Scrambled Eggs  
Cheddar Jack Cheese  
Confusion Potatoes  
Bacon  
Sausage  
Serrano Peppers  
Pico de Gallo  
Guacamole  
Sour Cream

## BRUNCH BEVERAGES

Aguas Frescas Mimosas	\$7
House Made Bloody Marys	\$5
SugarCane Juice Shots	\$2
Irish Coffee	\$8.75
Spiked Apple Cider (Seasonal)	\$11





# DRINK PACKAGES

---

Prices are listed per person, per hour.  
All drink packages have a 2 hour minimum.  
Guest to select all beer, draft cocktail and  
craft cocktail options

## BEER & WINE \$15

Draft & Canned Beer  
2 House Red Wines  
2 House White or Sparkling Wines

## SIGNATURE PACKAGE \$17

2 Draft Cocktails  
Canned Beer  
2 House Red Wines  
2 House White or Sparkling Wines

## OPEN BAR

Full Beverage Menu  
Pricing will be based on  
consumption



# AVAILABLE SERVICES

---

- PROFESSIONAL  
WOOD-FIRED  
GRILL MASTER
- PROFESSIONAL  
CRAFT  
BARTENDER
- SERVING STAFF
- EVENT LINENS
- DECORATIONS
- EQUIPMENT  
RENTALS

