



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

Agua 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

