



Catering/Off-Premises Menu

Warehouse72 offers two flexible ways to order catering to meet your off-premise needs:

- 1. Catering Packages**

Great for 20 or more people

- 2. Platters or A La Carte Packages**

Great for guests who would like to order specific items in large quantity.

Platter sizes are in increments of 8-10 serving size. They are a great add-on to Family and Friends or Catering Packages.

You can order online at www.warehouse72.com or contact our restaurant at [833-365-7272](tel:833-365-7272). And you can always email us at sales@warehouse72.com.

Thank you.

WAREHOUSE 72

MODERN BISTRO + BAR

7620 Katy Fwy. Suite 305
Houston, TX 77024

Catering Packages

Small/20 guests, Medium/35 guests, Large/50 guests

Lasagna Option (\$15/person)

Choice of House salad or Caesar Salad

Classic Lasagna

Meat sauce, Italian pork sausage, Romano cheese, ricotta, house-made mozzarella

Sourdough Bread

Chicken and Pasta (\$19/person)

Choice of House salad or Caesar Salad

Za'atar roasted chicken

All natural roasted whole chicken, Za'atar spice, lemon oil

Fettucine Pasta

Tossed in a parmesan cream sauce

Sourdough Bread

Mac n Cheese w/ choice of Proteins (\$27/person)

Choice of House salad or Caesar Salad

Mac n Cheese

Classic elbow pasta, smoked gouda, sharp cheddar, herbed ciabbata breadcrumbs

(Choose Two Entrée Options from Below)

Za'atar roasted chicken

All natural roasted whole chicken, Za'atar spice, lemon oil

Jumbo Shrimp

Grilled jumbo shrimp, tossed in roasted piquillo butter and herbs

NY Strip Steak

Grilled with salmoriglio butter and roasted garlic

Sourdough Bread

Lamb Chops (\$35/person)

Choice of House salad or Caesar Salad

Mac n Cheese

Classic elbow pasta, smoked gouda, sharp cheddar, herbed ciabbata breadcrumbs

Australian lamb chops

Grilled lamb lollipops garnished with toasted hazelnut and spinach pesto, sumac

Choose a side

Sourdough Bread

Platters/ A La Carte Packages

Service size of 8-10. You can order in any increments. Great as add-on option!

Appetizers/Sides *(Serves 8-10 Guests)*

Truffle arancini -- \$35

Flash fried risotto balls with black truffles, parmesan cheese

Mediterranean grilled octopus -- \$80

Grilled Spanish octopus served with salsa verde

Crispy pork belly bites with apple agro-dolce -- \$45

Flash fried crispy pork belly tossed in a sweet vinegar based sauce

Oak wood Smoked carrots -- \$45

Tossed with hazelnut and spinach pesto, sumac

Crispy smashed potatoes -- \$45

Tossed in herbs and sea salt

Grilled broccolini -- \$45

Grilled with fresh herbs and extra-virgin olive oil

Whipped potatoes -- \$40

Salads *(Serves 8-10 Guests)*

Warehouse -- \$55

Spring mix, shaved fennel, radishes, red onion, orange segments, ricotta salata, lemon-sumac vinaigrette

House Salad -- \$45

Spring mix, cucumbers, red onions, tomatoes, lemon vinaigrette

Caesar salad -- \$50

Romaine lettuce, classic Caesar dressing, herbed ciabbata croutons

Lasagna & Pasta *(Serves 8-10 Guests)*

15-layer Classic Lasagna -- \$135 (half pan)

Meat sauce, Italian pork sausage, Romano cheese, ricotta, house-made mozzarella

Four cheese Ravioli -- \$75

Tomato and cream sauce, parmesan cheese, fresh basil

Mac n Cheese -- \$70

Classic elbow pasta, smoked gouda, sharp cheddar, herbed Ciabbata breadcrumbs

Fettuccine Burrata -- \$105

Basil pesto cream, blistered cherry tomatoes, burrata cheese

Mac n Cheese with Pork Belly -- \$115

Classic elbow pasta, smoked gouda, sharp cheddar, crispy maple-glazed pork belly, ciabatta breadcrumbs

Entrees/ Protein Platters *(Serves 10 Guests)*

Australian lamb chops (15 pieces) -- \$165

Grilled lamb lollipops garnished with toasted hazelnut and spinach pesto, sumac

Za'atar roasted chicken (16 pieces) -- \$75

All natural roasted whole chicken, Za'atar spice, lemon oil, charred lemons

Roasted salmon (10-4 oz pieces) -- \$85

Pan roasted salmon with herbs and lemon, served with charred lemons

Jumbo Shrimp (20 pieces) -- \$70

Grilled jumbo shrimp, tossed in roasted piquillo butter and herbs

NY Strip Steak (10-4 oz pieces) -- \$95

Grilled with salmoriglio butter and roasted garlic