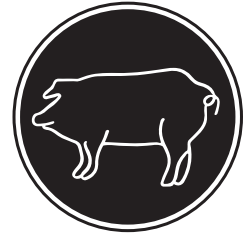


# Catering Take - Out Menu



Updated 4/12/2026

Quantities are based on orders of 2+ proteins and 2+ sides

All items are created in-house from scratch, including the sauces and rubs.

Walrus is proudly free of seed oils, artificial food coloring, and high-fructose corn syrup.

## Snacks

**Deviled Eggs (GF)** 6-7 people \$30/dozen  
preserved lemon, bacon, shallots

**Maple Pork Belly (GF)** 5 people \$32/lb  
house cured and smoked thick cut bacon, maple syrup

**Hush Puppies** 6-7 people \$18/dozen  
fried corn dough, green onions, alabama white

**Pork Belly Burnt Ends (GF)** 5 people \$35/lb  
twice smoked, maple-bourbon bbq, b+b pickles

## Appetizers

**Poutine** 10-12 people \$60 (½ tray)  
fries, cheddar curds, veal gravy, green onion

**Baby Kale Salad (GF, V)** 10-12 people \$55 (½ tray)  
shallots, apples, parm, candied pecans,  
apple vinaigrette

**Chopped Wedge Salad (GF)** 10-12 people \$55 (½ tray)  
iceberg, bacon, marinated tomatoes, red onion,  
blue cheese crumble, blue cheese dressing

**Chicken Wings** 4 people \$24/dozen  
choice of sauce: chipotle honey, alabama white,  
walrus bbq, dry jerk rub, or tennessee hot

## Sliders (12 minimum)

All sliders are served on buns, with pickles + cole slaw on the side for customization

<b>Pulled Pork</b>	1 ½ per person	\$8/each
<b>Brisket</b>	1 ½ per person	\$8/each
<b>Fried Chicken</b>	1 ½ per person	\$8/each
<b>Smoked Jackfruit (V) *48 hour notice</b>	1 ½ per person	\$8/each

## Smoked Meats

<b>Baby Back Ribs (GF)</b> maple bourbon bbq	3-4 people	\$40/rack
<b>Pulled Pork Shoulder (GF)</b> sweet mustard bbq	4-5 people	\$32/lb
<b>Brisket (GF)</b> walrus bbq	4-5 people	\$39/lb
<b>Turkey Breasts (GF)</b> alabama white	4-5 people	\$39/lb
<b>Chicken Thighs (GF)</b> alabama white	4-5 people	\$27/lb
<b>Smoked Tofu (GF, V)</b>	1-2 people	\$9 each

## Entrées

<b>Southern Fried Chicken</b> d'artagnan chicken, buttermilk brined, honey-sriracha	4 people	\$46 (8 piece)
<b>Pork Schnitzel</b> pounded breaded pork cutlet	1-2 people	\$23/each
<b>Fried Chicken + Waffles</b> boneless thigh, choice of honey-sriracha butter maple syrup, belgian waffle	8 people	\$85 (½ tray)
<b>Jambalaya (GF)</b> smoked chicken, smoked andouille, green onion, jalapeno, creole seasoning	10-12 people	\$80 (½ tray)
<b>Beef Chili (GF)</b> smoked brisket, ground beef, beans, bell pepper, onion, jalapeño, cheddar	4 people	\$40/qt
<b>Salmon (approx. 2.5lbs) *48 hour notice</b> choice of BBQ or honey peppercorn	10-12 people	\$100 (½ tray)
<b>Shrimp + Grits (GF)</b> chorizo, crushed tomato sauce, cheddar grits	10-12 people	\$100 (½ tray)

## Sharing Sides

<b>Baked Mac + Cheese (V)</b> vermont cheddar, buttermilk biscuit crumbs	10-12 people	\$75 (½ tray)
<b>Smoked Baked Beans</b> carrot, onion, bell pepper, celery, jalapeño, tomato	6-8 people	\$25 (quart)
<b>Honey Mustard Brussels</b> black pepper	10-12 people	\$65 (½ tray)
<b>Collard Greens</b>	10-12 people	\$55 (½ tray)
<b>Smashed Fried Potatoes</b>	10-12 people	\$55 (½ tray)
<b>Cornbread with Honey Butter</b>	16 pieces	\$45 (½ tray)
<b>Buttermilk Biscuits</b> *24 hour notice	18 pieces	\$60 or \$3.50 each
<b>Cole Slaw</b>	6 / 12 people	\$8pt / \$15qt
<b>B+B Pickles</b>	6 / 12 people	\$8pt / \$15qt

## Walrus Desserts \*24 hour notice

Bacon Chocolate Chip Cookies	dozen	\$42
Bourbon-Chocolate Pecan Pie	8 slices	\$45
Double Chocolate Brown Butter Brownies	dozen	\$42

## Walrus Sauce

Walrus BBQ	16oz jar	\$12
Maple Bourbon BBQ	16oz jar	\$18
Alabama White	16oz jar	\$16
Tennessee Hot	16oz jar	\$18
Sweet Mustard BBQ	16oz jar	\$16

## Other

<b>Delivery</b> (up to 15 miles)	\$50
<b>Heavy Compostable Service Set</b> of Large Plates, Small Plates, Forks, Knives, Spoons, and Napkins	\$60 (set for 50)
<b>Wire Chafing Dishes + Sternos</b> wire racks, serving utensils, fuel canisters	\$50