



**Walrus + Carpenter
Catering Proposal**

Family Style Dinner

1st Course:

smoked chicken wings w/smoked jalapeno, honey,
celery, blue cheese
seasonal kale salad
poutine – fries w/ mozzarella curds + gravy

2nd Course:

maple-bourbon baby back ribs w/ bourbon bbq sauce
southern fried chicken w/ honey-sriracha
pit smoked pork shoulder w/ carolina vinegar sauce
baked mac 'n cheese
seasonal vegetables
cornbread, coleslaw, house made pickles

Dessert :

Pies

Dinner \$42 per person

Open Bar @ \$14 per person/per hour

(includes draft beer, house red & white wine, well mixed
drinks, soft drinks)

18% Gratuity and Tax 6.35% will be added to the final bill