



Catering Take-Out Menu

Updated 5/22/2020

Snacks

Deviled Eggs (GF) (10 pieces)	6-7 people	\$14
Smoked Pork Nuggets w/sweet + sour sauce (20 pieces)	12-14 people	\$16
Maple Pork Belly (GF)	1.5 people	\$7/each
Hush Puppies (10 pieces)	6-7 people	\$10/bag

Appetizers

Poutine: fries with mozzarella curds and gravy (½ tray) add Animal Style (+ \$14)	8-10 people	\$30
Baby Kale Salad (GF, V) shallots, apples, candied pecans, apple vinaigrette (½ tray)	8-10 people	\$45
Chopped Wedge Salad (GF) onions, tomatoes, bacon, blue cheese (½ tray)	8-10 people	\$45
Chicken Wings (GF) (Alabama white, chipotle, Walrus BBQ)	4 people	\$25/dozen
Smoked Jackfruit Tacos (GF, V)	1 ½ per person	\$4/each

Smoked Meats

Black Pepper Baby Back Ribs (GF)	2-3 people	\$28/rack
Pulled Pork Shoulder (GF)	5-6 people	\$26/lb
Brisket (GF)	5-6 people	\$32/lb
Chicken Thighs (GF)	2-3 people	\$23/lb
Turkey Breasts (GF)	2-3 people	\$24/lb
Smoked + Marinated Tofu (GF, V)	1 person	\$9

Sliders

Smoked Pork Shoulder served with potato buns, pickles + cole slaw	1 ½ per person	\$6/each
Fried Chicken served with potato buns, pickles + cole slaw	1 ½ per person	\$6/each
Smoked Jackfruit (V) served with potato buns, carrots + radish slaw	1 ½ per person	\$6/each



Entrees

Southern Fried Chicken w/honey-sriracha (8 pieces) + black pepper biscuits (4)	4 people	\$33
Jambalaya (GF) (½ tray) roasted chicken, smoked andouille, green onion, jalapeno, creole seasoning	8-10 people	\$80

Sides

Baked Mac + Cheese (v) (½ tray)	8-10 people	\$35
Baked Beans (½ tray)	8-10 people	\$45
Crispy Brussels Sprouts (½ tray)	8-10 people	\$50
Cornbread with Honey Butter (16 pieces)	16 people	\$20
Almond Milk Creamed Kale (v) (½ tray)	8-10 people	\$50
Cole Slaw	6 people	\$10/qt
Spicy Bread + Butter Pickles	6 people	\$10/qt