



Catering Packages

(intended for parties over 35 people)

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|----------------------|-----------------|-----------------------|-----------|
| Casual Meal | \$30 per person | 2 sides/starters | 2 entrees |
| Dinner Feast | \$40 per person | 4 sides/starters | 3 entrees |
| Formal Supper | \$50 per person | 3 starters 2 sides | 3 entrees |

Starters / Side Options

Pimento Cheese + Sweet Pepper Jelly Saltines (V)

Chicken Fried Chicken Bites

Deviled Eggs (GF)

Chicken Wings

Pork Belly Burnt Ends (GF)

Hush Puppies

Poutine

Baby Kale Salad (GF, V)

Baked Mac + Cheese (V)

Crispy Brussels Sprouts (V)

French Fries (V)

Smashed Fried Potatoes

Entrée Options

Sliders: Pulled Pork Shoulder

Sliders: Fried Chicken

Sliders: Brisket

Pulled Pork Shoulder (GF)

Chicken Thighs (GF)

Southern Fried Chicken

Chicken + Waffles

Brisket (GF)



Turkey Breast (GF)

Beef Chili (GF)

Jambalaya (GF)

Chicken + Waffles

Salmon

Included in all Packages:

Cornbread with Honey Butter

Extra sauces for the entrees

Beverage Program

\$35 per person for 3 hours

Additional hour +\$10

Includes: selection of white wines, red wines, and sparkling wines
assorted beer bottles and cans
vodka, tequila, bourbon/whiskey, gin, rum, and basic mixers