



Catering Packages

intended for parties over 35 ppl

Kindly Note: 3% kitchen appreciation fee has been added to your bill, which goes directly to our kitchen team

Casual Meal	\$35 per person	3 sides/starters	2 entrees
Dinner Feast	\$45 per person	4 sides/starters	3 entrees
Formal Supper	\$55 per person	3 starters 2 sides	3 entrees
Additional Starter/Side	\$4 per person		
Additional Entrée	\$6 per person		

Starters / Side Options

Pimento Cheese + Sweet Pepper Jelly (V)	Chopped Wedge Salad (GF)
Deviled Eggs (GF)	Mixed Green Salad (GF, V)
Chicken Wings	Baked Mac + Cheese (V)
Pork Belly Burnt Ends (GF)	Honey Mustard Brussels (V)
Hush Puppies (V)	Smashed Fried Potatoes (V)
Baby Kale Salad (GF, V)	

Entrée Options

Sliders (slaw and pickles on side)	Fried Chicken Thighs
• Pulled Pork Shoulder	Southern Fried Chicken
• Fried Chicken	Chicken + Waffles (Honey-Sriracha Butter or Maple Syrup)
• Brisket	Beef Chili (GF)
• Jackfruit (V)	Jambalaya (GF)
Pulled Pork Shoulder (GF)	Salmon (GF) (Honey Peppercorn or BBQ)
Brisket (GF)	
Turkey Breast (GF)	

Included in all Packages: Cornbread with Honey Butter

Dessert

\$3 per person

Double Chocolate Brown Butter Brownies

Bacon Chocolate Chip Cookies

Beverage Program

\$45 per person for 3 hours (Additional hour +\$10)

Includes:

selection of white, red, and sparkling wines	vodka, tequila, whiskey, gin, rum, and basic mixers
Assorted beer bottles and cans	*Ice Not Included* Unless at Walrus Alley