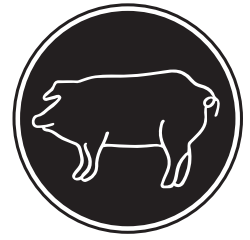


Catering Take - Out Menu



Updated 4/12/2026

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

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

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

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

Smoked Meats

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

Entrées

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

Sharing Sides

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

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