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) preserved lemon, bacon, shallots	6-7 people	$30/dozen
Maple Pork Belly (GF) house cured and smoked thick cut bacon, maple syrup	5 people	$32/lb
Hush Puppies fried corn dough, green onions, alabama white	6-7 people	$18/dozen
Pork Belly Burnt Ends (GF) twice smoked, maple-bourbon bbq, b+b pickles	5 people	$35/lb

Appetizers

Poutine fries, cheddar curds, veal gravy, green onion	10-12 people	$70 (½ tray)
Baby Kale Salad (GF, V) shallots, apples, parm, candied pecans, apple vinaigrette	10-12 people	$55 (½ tray)
Chopped Wedge Salad (GF) iceberg, bacon, marinated tomatoes, red onion, blue cheese crumble, blue cheese dressing	10-12 people	$55 (½ tray)
Chicken Wings choice of sauce: chipotle honey, alabama white, walrus bbq, dry jerk rub, or tennessee hot	4 people	$24/dozen

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	$44/rack
Pulled Pork Shoulder (GF) sweet mustard bbq	4-5 people	$32/lb
Brisket (GF) walrus bbq	4-5 people	$40/lb
Turkey Breasts (GF) alabama white	4-5 people	$40/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	$50 (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