

Catering Trays

Full trays typically serve about 12-18 people and half trays serve about 8-10 people.

Starters

	QTY*	FULL	HALF
WINGS <i>Classic Buffalo or House BBQ</i>	100	\$90	\$45
FRIED PICKLES (V) <i>Dill spears, breaded and fried</i>	60	\$70	\$35
FRIED GREEN TOMATOES <i>bacon, farmer's cheese, honey drizzle</i>	**	\$70	\$35
BBQ DEVEILED EGGS (GF) <i>bbq egg filling, topped with crumbled bacon</i>	60	\$50	\$25
FRIED CALAMARI <i>Tender rings of cornmeal dusted calamari served with our remoulade or marinara sauce</i>	**	\$80	\$40
CORN NUGGETS (V) <i>Fried creamed corn, remoulade</i>	150	\$70	\$35
MINI CRAB CAKES <i>Crabmeat, bell peppers, celery, onion, breadcrumbs, served with remoulade</i>	60	\$140	\$70
FRIED MOZZARELLA (V) <i>served with marinara sauce</i>	60	\$80	\$40
BUFFALO CHICKEN EMPANADAS <i>stuffed with buffalo chicken & cheese, served with bleu cheese dressing</i>	48	\$70	\$35
CHICKEN TENDERS	40	\$80	\$40
BBQ GLAZED MEATBALLS <i>Tiny meatballs with a bbq sauce glaze</i>	**	\$80	\$40
JALEPENO POPPERS	50	\$60	\$30
FRIED MAC & CHEESE <i>Tiny served with spicy ranch</i>	50	\$80	\$40
LOADED POTATO BITES <i>Fried mashed potatoes with bacon, cheddar, and scallions</i>	50	\$80	\$40

Additional Dipping Sauce

8oz	16oz	32oz
\$2.95	\$3.95	\$6.95

* Quantities are for full trays and are approximate

Salads

	FULL	HALF
HOUSE SALAD (GF) (V) <i>Garden greens, carrots, cucumber, tomato, balsamic, honey mustard, buttermilk ranch,</i>	\$45	\$25
BLT SALAD <i>Garden greens, fresh arugula, fried green tomatoes, bacon, farmer's cheese, buttermilk ranch</i>	\$70	\$35
CAESAR SALAD (V) <i>Romaine lettuce, house made croutons, shaved parmesan</i>	\$45	\$25
SEASONAL SALAD	\$70	\$35

Pasta

	FULL	HALF
TOMATO CREAM PASTA <i>penne in a tomato cream sauce</i>	\$60	\$30
SMOKEY BACON PASTA <i>penne in a bacon tomato cream sauce</i>	\$80	\$40
SHORT RIB RAVIOLI <i>Braised beef stuffed ravioli in a mushroom au jus cream sauce</i>	\$110	\$55

Add chicken or Sausage \$20/full - Add Shrimp \$30/full

Side Dishes

	FULL	HALF	9in
SMASHED POTATOES	\$70	\$35	\$18
ROASTED POTATOES	\$70	\$35	**
MAC & CHEESE	\$80	\$40	**
PARMESAN GRITS	\$70	\$35	\$18
CORN ON COB*	\$70	\$35	**
ROASTED VEGETABLES	\$80	\$40	**
YELLOW RICE	\$70	\$35	\$18
SAUTÉED GREEN BEANS	\$80	\$40	\$20
SAUTÉED BROCCOLI	\$80	\$40	\$20
BAKED BEANS*	\$60	\$30	\$15
COLLARD GREENS	\$80	\$40	\$18
COLESLAW	\$50	\$25	\$13

*seasonal

Mains

	FULL	HALF
FRIED CHICKEN <i>NO Substitutions</i> <i>Bone in chicken. 32 assorted pieces full tray.</i>	\$75	\$32
NASHVILLE HOT CHICKEN <i>Our classic fried chicken topped with spicy hot sauce</i>	\$75	\$32
CHICKEN & WAFFLES <i>Quarter Belgian waffles with boneless fried chicken pieces (approx. 24/full)</i>	\$80	\$40
APPLEJACK CHICKEN <i>Mushrooms, onions, apple brandy cream sauce</i>	\$110	\$55
STUFFED CHICKEN <i>Baked & stuffed with arugula & Swiss in a creamy mushroom Marsala sauce, served sliced</i>	\$120	\$60
LEMON CHICKEN <i>Pan seared chicken breast, lemon, butter, white wine</i>	\$100	\$50
JAMBALAYA (GF) <i>Andouille sausage, chicken & shrimp, tomatoes, red bell peppers, spicy cajun rice</i>	\$140	\$70
SHRIMP & GRITS <i>Shrimp, bacon, bell peppers, scallions, cream, parm grits</i>	\$130	\$65
SALMON (GF) <i>a) roasted tomatoes, garlic lemon sauce</i> <i>b) maple bourbon glazed</i>	\$130	\$65
SLICED STEAK <i>a) steak sauce & frizzled onions</i> <i>b) mushroom red wine reduction</i>	\$130	\$65

Barbeque

	FULL	HALF
BABY BACK RIBS (GF) <i>Tender pork ribs, glazed with bbq sauce</i>	\$140	\$70
PULLED PORK (GF) <i>Shredded pork, topped with bbq sauce</i>	\$90	\$45
BRISKET (GF) <i>Tender slices of beef brisket, topped with bbq sauce</i>	\$130	\$65
BBQ CHICKEN (GF) <i>Bone in chicken, 32pc full tray</i>	\$75	\$32

All prices listed are cash prices

