



Catering Menu 2024

Smoked Paprika Deviled Eggs- (Veg) \$20 per dozen

Hassle back BBQ Kielbasa- @ \$36 per 2# feeds about 16(1 piece per person)

Winter Butternut Salad-(VG) (Veg) Spring mix, Butternut Squash, Farro, Pumpkin Seeds, Dried Cranberries, Red onion, Champaign and Dijon Vinaigrette @\$46 per bowl (feeds about 20 ppl)

Collard Green & Artichoke dip with tortilla chips- feeds about 20-30 ppl@ \$48 per half pan

Carolina Style Pulled Chicken- accompanied by slider buns and a side of slaw \$60 per half pan(feeds about 20)

Cornbread with bourbon maple whipped butter- 9x13 pan feeds 15 @\$30

Charred Brussels Sprouts with blistered grapes- (VG) (VEG) by the half pan feeds about 14 @\$42

Sweet Potato Casserole - half pan feeds about 14 @\$38

Roasted Crispy Butter Garlic and Rosemary Potatoes- half pan feeds about 14 @\$42

NOVELTY TABLE FILLERS:

Crispy Candy Bacon- \$24 per dozen

Fruit platter- Medium (feeds about 15-20)\$65/ Large (feeds about 25-30) \$85

Chocolate dipped pretzels- \$12 Per Dozen

Cajun Sweet Praline Pecans- \$12 per pound

Pimento Cheese and Crackers- \$20

DESSERTS:

Carrot Cake bites- 40 bites @ \$40

Death By Chocolate brownie bites- 40 bites @\$40

Peach Cobbler- (VG) half size pan @ \$50 feeds about 15

Apple Crisp- (VG) (GF) Half size pan @ \$50 feeds about 15

Cookie Platter assorted- @\$18 per dozen

GF= Gluten Free | VG= Vegan | VEG= Vegetarian

Cost does not include: set up and serve, delivery or plate ware and utensils