



Catering Menu

Appetizers

Fruit and Cheese Tray - \$75 feeds 20 ppl

Includes assorted fruits, cheese and crackers

Veggie Tray - \$60 feeds 20 ppl

Includes assorted veggies with ranch dressing

Meatball Appetizer – \$3/PP (min 20pp)

Available in Marinara, Grandma’s Recipe, Collision Beer Sauce, or Caribbean

Collision Crab Balls – MARKET PRICE

Jumbo Lump Crab blended with old bay and other seasonings. Served with cocktail sauce.

“Bro”schetta - \$2/Per Person (min 10pp)

A Collision Course Signature – black beans, peppers, and roasted corn with grilled peaches and our Collision Glaze. Served on toasted baguettes or tortilla chips.

Mozzarella Caprese - \$5/Per Person (min 10pp)

Fresh mozzarella and tomato with basil. Drizzled with Collision Glaze.

50 Chicken Wings – \$60

Select one flavor: Buffalo, BBQ, Honey Old Bay, Hot Bay, Thai Chili, Caribbean, Korean BBQ No Sauce.

Chicken Salad Sliders - \$50 (serves 15-20)

A Collision Course Signature with a blend of White and Dark meat.

Shrimp Parmesan Dip \$50 (serves 20-25pp)

Creamy blend of Italian cheeses with shrimp pieces. Served with sliced baguettes.

Collision Crab Dip \$70 (serves 20-25pp)

Jumbo Lump Crab meat in a blend of cheeses with old bay. Served with sliced baguettes.

Buffalo Chicken Dip \$40 (20-25pp)

Shredded chicken in a signature blend of cheeses with buffalo sauce. Served with tortilla chips.

Salads

\$30 – Each salad serves between 20-25 people.

House - *House blend with cucumber, carrots, baby tomatoes, croutons, and 2 dressings.*

Caesar – *Romaine with parmesan cheese, croutons, and Caesar dressing.*

Collision Waldorf – *House blend with apples, grapes, candied walnuts, bleu cheese, and Fiji Apple Vinaigrette Dressing.*

Entrees

Priced Per Person unless otherwise noted.

Pulled Pork - \$6/PP

Served with slider buns and BBQ Sauce or Korean BBQ

Pulled Chicken - \$6/PP

Served with slide buns and BBQ sauce or Buffalo Sauce

Chicken Breast /Tenderloins, Grilled or Fried - \$6.50/PP

Grilled chicken breast, choose 1 : Collision Seasoning(Dry), Caribbean Jerk, Honey Old Bay or BBQ,.//// Breast Tenderloins are hand-breaded in our signature blend with choice of dipping sauce, BBQ, Buffalo, Caribbean, Sweet Thai Chili, Hot Bay or Korean BBQ.

Salmon - \$12/PP

Your choice of Collision Glaze, Caribbean, Lemon Butter.

Ribs on the Rack - \$15/PP (min 20p)

BBQ, Korean BBQ, or Caribbean Glaze

Pork Wings- \$10/pp

Tender Pork Shanks Grilled with BBQ or Korean BBQ, or Caribbean Glaze

Crab Cakes – MARKET PRICE

Collision blend of jumbo lump crab meat and spices.

Shrimp & Grits - \$175 (serves 20), \$275 (serves 40), \$350 (serves 60)

Creole-seasoned shrimp over creamy cheddar grits topped with grilled peppers & onion blend, bacon, scallions, and a light broth.

Baked Ziti -\$40 (vegetarian), ...w/meatballs or sausage \$50 (serves 15-20)

Veggie Kabob- \$5 per

A blend of Red onion, Bell Peppers, Tomato, Zucchini, & Mushrooms brushed with Collision Glaze

Sides

Mac & Cheese \$40 (15-20 people), \$80 (30-40)

Mashed Potatoes \$40 (15-20 people), \$80 (30-40)

Collard Greens \$40 (15-20 people), \$80 (30-40)

Sweet Potatoes \$30 (15-20), \$40 (30-40)

Green Beans \$40 (15-20 people), \$80 (30-40)

Potato Salad \$20 (15-20), \$25 (30-40)

Vegetable Medley \$40 (15-20 people), \$80 (30-40)

Signature Apple Slaw \$15 (15-20), \$30 (30-40)

Desserts

Brownie Tray \$25

Cookie Tray- \$25