



### Catering Menu

**\*Disclaimer\* We do not provide plastic ware, plates or cups for Catering orders**

**\*15 PC MINIMUM ALL ITEMS BY PC\***

#### **Appetizers**

- \*Deviled Eggs- \$1.75 per piece
- \*Biscuits and Honey Butter- \$ 1.75 per piece
- \*Fried Green Tomato- \$4 per piece
- \*biscuits and gravy - \$3 per piece
- \*Cornbread- \$4 per piece
- \*Grit Tots (25 pcs)- \$45

#### **Mains**

- \*BYO Chicken Sandwich- includes buns, fried boneless chicken breasts, lettuce, cheddar cheese, pickles, spicy mayo, and ranch \$14pp 10 person minimum
- \*per person\**

<b><u>Fixins</u></b>	Half pan	Full pan
Macaroni and Cheese	45	80
Mashed Potatoes	40	75
Roasted Brussel Sprouts	50	90
Pork Braised Collard Greens	16 per quart	
Coleslaw	12 per quart	
Macaroni Salad	12 per qt	
Caesar Salad- shaved pecorino, cornbread croutons, house Caesar	45	60
Mixed Green salad- carrots, cucumbers, tomatoes, house vinaigrette	35	50
<b><u>Mains</u></b>	Half pan	Full pan
Bone In Fried Chicken	3.5 per piece	
Boneless Chicken	2.75 per piece	
Waffles	8. Per waffle	
Braised Short Ribs	180	350

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Hot Chick soul bowl-mac and cheese, fried chicken strips, hot sauce, ranch, bacon	60	120
Shrimp and Grits- Chipotle cream sauce, andouille sausage crumbles, herb oil, cheesy grits	160	310
Pan Roasted Chicken with Fingerling potatoes and roasted Brussel sprouts	85	170
Fried Cauliflower- squash puree, blistered tomatoes smoked oyster mushrooms	70	140
Jambalaya- andouille sausage, smoked chicken, holy trinity rice, spicy tomato stew GF	90	180

**Extras (8 oz):**

Honey Butter- 5  
Honey hot- 5  
Classic hot sauce-5  
Bourbon maple syrup- 6  
Classic syrup- 5

**Desserts**

Chef's Chocolate Bourbon Pecan Pie (8 slices) \$40  
Red Velvet Cake- 45  
Carrot Cake- 45  
Cookie Platter- 2 per piece min of 15

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