



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**

<u>Fixins</u>	Half pan	Full pan
Macaroni and Cheese	45	80
Mashed Potatoes	40	75
Baked Beans	50	90
Southern Giardiniera	40	70
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
<u>Mains</u>	Half pan	Full pan
Bone In Fried Chicken	3.5 per piece	
Boneless Chicken	2.75 per piece	
Waffles	8. Per waffle	
St Louis Style Ribs	30 per rack	

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Braised Short Ribs	180	350
Hot Chick soul bowl-mac and cheese, fried chicken strips, hot sauce, ranch, bacon	60	120
Shrimp and Grits- lemon butter galic sauce with peppers and onions, country ham	160	310
Chicken Grillades- seared boneless chicken, spicy rustic tomato sauce over cheesy grits	85	170
Fish and Chips (pork rind nd Panko Fried Catfish served with spicy aioli)	70	140

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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