

Catering Menu

Appetizers

- *Deviled Eggs- \$1.75 pp minimum of 10 people
- *Biscuits and Honey Butter- \$ 2 pp minimum of 10 people
- *Grit Tots- \$3.50 pp minimum of 10 people
- *Fried Green Tomato Sliders- \$4 pp minimum of 10 people
- *biscuits and gravy - \$3pp minimum of 10 people

Mains

*BYO Chicken Sandwich- includes buns, fried boneless chicken breasts, lettuce, cheddar cheese, pickles, spicy mayo, pimento, bacon and ranch \$12 pp (10 person minimum)

**Per person pricing*

<u>Fixins</u>	Half Tray	Full Tray
Cornbread	35	50
Macaroni and Cheese	45	60
Mashed Potatoes	35	50
Pork Braised Collard Greens	45	60
Macaroni Salad	\$12 per quart	
Coleslaw	\$12 per quart	
Hominy Grits	40	55
Sweet Potato Mash	40	55
Caesar Salad- shaved pecorino, cornbread croutons, house Caesar	45	60
Mixed Green salad- pickled red onions, cucumbers, tomatoes, house vinaigrette	35	50

Mains	Half Tray	Full Tray
Bone In Fried Chicken	110 (30 pcs)	225 (60 pcs)
Chicken Fried Cauliflower	50	90
Jambalaya- andouille, shrimp, smoked chicken and spicy tomato and rice stew	65	105
Pork Chops- anchovy, cherry peppers, garlic	55	95
Coca Cola Braised Short Ribs	60	100
Calvins Favorite- mashed potato, gravy, corn, fried chicken strips	50	90
Hot Chick soul bowl-mac and cheese, fried chicken strips, hot sauce, ranch, bacon	50	90
Nashville hot catfish *Spicy - Creamed corn, dilly beans, green goddess	65	105
Shrimp and Grits- blackened shrimp, creamy grits, blistered tomatoes and New Orleans Style BBQ (garlic, butter, wine, onions)	70	110

Desserts:

Chef's Chocolate Bourbon Pecan Pie (8 slices) \$45

Red Velvet Cake \$40

Carrot Cake \$ 40

Create Your Own \$ (Cakes- Chocolate, Yellow, Marble, Filling- Chocolate or Vanilla custard, raspberry or lemon cream, strawberry or cherry filling, or a non dairy whipped, Frosting- Chocolate or Vanilla buttercream or a non dairy whip.)