

# DINNER CATERING MENU

## PRICING:

**SILVER 2 COURSE MEAL \$30 A HEAD**

**CHOOSE 1 SALAD, 2 SIDES AND 3 ENTREES**

**GOLD 3 COURSE MEAL \$50 A HEAD**

**CHOOSE 2 SALAD, 2 SIDES, 3 ENTREES AND A DESSERT**

**PLATINUM 3 COURSE MEAL + 2 SHARING APPS\* \$65 A HEAD**

**CHOOSE 2 SHARING APPS, 3 SIDES, 2 SALADS, 3 ENTREES AND 2 DESSERTS**

**\*EXCLUDES CHARCUTERIE PLATE**

**APPS: SERVES 20**

**\$40 A PLATE**

**CHARRED JALAPEÑO AND CORN FRITTERS,**

**HOMEMADE PIMENTO CHEESE,**

**FRIED GREEN TOMATOES**

**TRUFFLE FRIES**

**\$50 A PLATE**

**LOW COUNTRY CRAB DIP**

**SMOKED WINGS,**

**BBQ SLIDERS,**

**\$75 A PLATE**

**CHARCUTERIE PLATE**

## **SALADS**

**CAESAR SALAD**

**WEDGE,**

**HOUSE SALAD**

## **ENTREES:**

**SMOKED PULLED PORK,**

**WOODFIRE ROASTED 1/2 CHICKEN**

**FAUX "Q",**

**BLACKENED CATFISH**

**PETE-LOAF**

**SHRIMP AND GRITS**

**DAD'S STEAK AND TATERS (+\$9 A HEAD)**

## **SIDES**

**DEVILISH MAC AND CHEESE**

**PETE'S POTATO SALAD**

**CRISPY BRUSSELS**

**FRENCH FRIES**

**COLLARD GREENS**

**OVEN ROASTED FINGERLING POTATOES**

## **DESSERTS**

**FRESH FRUIT COBBLER**

**BRULEED BANANA PUDDING CUPS**

**KEY LIME CRÈME BRULEE**

**CHOCOLATE BOURBON MUD PIE**

# PARLOUR ICE CREAM AND FRESH BERRIES