



CATERING MENU

CHICKEN TENDERS

Served with BBQ sauce and Ranch.

SM (SERVES 15) \$60 LG (SERVES 30) \$110

MOZZARELLA STICKS

SM (SERVES 15) \$30 LG (SERVES 30) \$60

HUSH PUPPIES

Served with special Sauce

SM (SERVES 15) \$25 LG (SERVES 30) \$45

JOE DIP

Avocado, sloppy Joe dip, cheddar, sour cream, scallions.

Comes with 2 bags of tortilla chips

\$60 (SERVES 15)

VEGETABLE HUMMUS PLATTER

Assorted vegetables, grilled pita, hummus.
SM (SERVES 15) \$40 LG (SERVES 30) \$75

MEATBALL SLIDER PLATTER

Garlic bread meatball sliders. Plant based option available

SM (SERVES 15) \$45 LG (SERVES 30) \$85

CHICKEN SANDWICH PLATTER

Grilled chicken sandwich and buffalo chicken sub platter.

SM (SERVES 15) \$60 LG (SERVES 30) \$110

MAKE IT GRAIN SALAD

Spring mix, chicken, quinoa, sweet potato, Brussel sprouts, apple, walnuts, feta, balsamic. Serves 15.

\$45

BUILD YOUR OWN TACO BAR

Beef or plant based protein, roasted sweet potatoes, guacamole, shredded cheddar, shredded lettuce, pico de Gallo, and sour cream. Crunchy or flour tortillas. Serves 10 people.

\$100

SIDES \$20 (4 servings)

Collard Greens

Chili

House Salad

Black Eyed Peas

Brussel Sprouts

Seasonal Soup

PIES \$30

Key Lime

Double Crust Apple

S'mores