



# YARDBIRD

## CATERING MENU



### SMALL SHARES

**Classic Buttermilk Biscuits** V | \$4 pp 1 piece pp

Honey Butter, Housemade Jam

**Deviled Eggs** GF | \$4 pp 2 pieces pp

Yardbird Classic OR Jalapeño & Bacon Jam

**Skillet Muffins** | \$5 pp 2 pieces pp

Sharp Cheddar, Jalapeño, Bacon, Honey Butter

**Crispy Chicken Biscuit** | \$6 pp 1 piece pp

Pepper Jelly

**Little Gem Caesar** GF | \$6 pp

Tomato Confit, Pickled Grapes, Everything Crumble, Preserved Lemon, Creamy Parmesan Dressing

**Harvest Salad** GF/VEGAN | \$6 pp

Apple, Pecans, Shaved Carrots, Radish, Red Onion, Pickled Lemon Vinaigrette

### PROTEIN BOWLS

*Includes Pickled Red Onions, Charred Corn, Cherry Tomato, Granny Smith Apples*

*Choose ONE base:*

Chickpea, Gem Lettuce, Quinoa

*Choose ONE dressing:*

Caesar, Ranch, Pickle Lemon Vinaigrette

**Grilled BBQ Chicken** GF | \$16 pp

**Crispy Chicken Thigh** | \$16 pp

**GF Crispy Chicken Thigh** | \$16 pp

**Chili Crisp 'Shrooms** GF/VEGAN | \$14 pp

**Cajun-Spiced Shrimp** GF | \$20 pp

**Chimichurri Beef Tenderloin\*** GF | \$24 pp

### PLATTERS - SMOKEHOUSE SOUTHERN SKEWERS

*Includes Carolina Gold Dirty Rice, Garden Vegetables & Scallion Remoulade (GF)*

**BBQ Chicken** GF | \$16 pp

**Cajun-Spiced Shrimp** GF | \$20 pp

**Chimichurri Beef Tenderloin\*** GF | \$24 pp

### PLATTERS - TENDERS & WINGS

**Tender Platter** | \$12 pp | 3 tenders pp

Hot Honey & Ranch

**Grilled Wings Platter** | \$10 pp | 4 wings pp

Wing Flavors: Honey Hot • BBQ • Lemon Pepper

### PLATTERS - BBQ

**Roasted Chicken** GF | \$15 pp | 3 pieces pp

**St. Louis Ribs** GF | \$16 pp | 3 pieces pp

Choose ONE Sauce: Smokey BBQ • Sweet Cider Mop • Ranch • Chimichurri

### SIGNATURE FRIED CHICKEN & WAFFLES

*Serves 6 1/2 savory waffle per person*

**Nashville Hot Dip** | \$16 pp 3 pieces pp

**Classic** | \$15 pp 3 pieces pp

**GF YB Fried Chicken** | \$16 pp 3 pieces pp

### HANDELDs

*Includes Potato chips with each handheld*

*Step 1 - Choose your vehicle:*

Brioche Bun, Spinach Wrap, or Lettuce Bun

*Step 2 - Choose your chicken:*

Crispy Thigh, Grilled Breast, or Crispy GF Thigh

**Nashville Hot** | \$18 pp

Spicy Pickle Slaw, Lettuce, Tomato

**OG Style** | \$16 pp

Duke's Mayo, Pickles

**Southern Chopped Caesar** | \$18 pp

Parmesan, Romaine, Tomato

### SAUCES | \$5 (6oz)

Honey Hot • Smokey BBQ • Sweet Cider Mop • Ranch

Chimichurri • Ceasar • Lemon Vinaigrette

GF - GLUTEN-FRIENDLY / V - VEGETARIAN / VEGAN

Gluten-Friendly items are prepared without gluten ingredients; however, cross-contact with gluten may occur during preparation.

\*Consuming raw or undercooked items may increase the risk of illness. Some dishes may contain nuts. Please inform your server of any allergies.

All pricing is subject to applicable sales tax, administrative fee, and selected gratuity. Delivery fees will apply for catering that require delivery and are based on distance from our location.

### SIDES

**Carolina Gold Dirty Rice** GF | \$6 pp

**Mama's Mash** GF | \$6 pp

Fresh Chives

**Crispy Brussels** GF/V | \$7 pp

Spiced Honey

**Roasted Garden Vegetables** VEGAN | \$7 pp

Chimichurri, Lemon

**Southern Street Corn** GF | \$7 pp

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

**Mac & Cheese** V | \$8 pp

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust

**Collard Greens** GF | \$8 pp

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

### DESSERTS

**Key Lime Pie Bites** GF | \$6 pp

**Bourbon Chocolate Cupcakes** V | \$6 pp

Nutella frosting

### BACK PORCH SIPPERS | 1/2 Gallon

**Unsweet Tea** | \$22

**Southern Sweet Tea** | \$24

**Arnold Palmer** | \$24

**Lemonade** | \$24

Flavors: Lemon, Passion Fruit, Peach, Strawberry, Watermelon, Dragon Fruit, Blackberry

**Mexican Coke 6 bottles** | \$32

**5lbs Ice Bag** | \$2

### STAFFING & RENTALS

*Please inquire about full-service staffing (servers, chefs, bartenders).*

*You can add foil pans, racks, heat, paper plates, paper napkins, and disposable flatware, which are included.*

*Chafing dishes, china, silverware, glassware and cloth napkins are available for rent.*

GF - GLUTEN-FRIENDLY / V - VEGETARIAN / VEGAN

Gluten-Friendly items are prepared without gluten ingredients; however, cross-contact with gluten may occur during preparation.

\*Consuming raw or undercooked items may increase the risk of illness. Some dishes may contain nuts. Please inform your server of any allergies.

All pricing is subject to applicable sales tax, administrative fee, and selected gratuity. Delivery fees will apply for catering that require delivery and are based on distance from our location.