



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 | ½ 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

HANDHELDS

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.



CATERING MENU

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.

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