





CATERING MENU









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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

Dressings:

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 tenders pp

St. Louis Ribs GF | \$16 pp | 3 tenders pp

Sauces: 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 (60z)

Honey Hot • Smokey BBQ • Sweet Cider Mop • Ranch

Chimichurri • Ceasar • Lemon Vinaigrette



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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 and racks, sternos, paper plates, paper napkins and disposable flatware included.

Chaffering dishes, china, silverware, and napkins available for rent.