

STARTERS

CHICKEN LOLLIPOPS	\$15
• BY THE DOZEN	
STREET CORN DIP	\$30
• FRESH TORTILLA CHIPS	
BACON WRAPPED MEATBALLS	\$30
• BY THE DOZEN	
DEVEILED EGGS	\$30
• BUFFALO, CLASSIC, BONE MARROW	
• BY THE DOZEN	
SMOKED CASHEW HUMMUS	\$30
• MINI NAAN BREAD	



GRAZING BOARDS



CLASSIC (15-20 PEOPLE)	\$200
• CURED MEATS, CRACKERS, CHEESES, FRUIT, OLIVES, PICKLES	
ADD-ONS	
• SMOKED CASHEW HUMMUS & MINI NAAN	\$75
• WARM GOAT CHEESE BERRIES	\$75
• BAKED BRIE, HONEY, WALNUTS	\$100
• BURRATA, HEIRLOOM TOMATOES, PESTO, CABRETTA	\$120
• SMOKED SALMON DIP	\$120

DESSERTS

CHOCOLATE CHIP COOKIE SKILLET	\$40
CUPCAKES	\$30
• BY THE DOZEN	
• CHOCOLATE, LEMON BLUEBERRY, CARROT	
TURTLE BROWNIES	\$30
• BY THE DOZEN	
RAGE CAKE MINIS	\$36
• BY THE DOZEN	



CLASSIC Q

* EACH TRAY FEEDS 15 GUESTS *

BRISKET	\$280
CHOPPED PORK	\$200
SHORT KINGS	\$280
YARD BIRDS	\$225
PORK RIBS	\$35/RACK
MAC N CHEESE	\$150
• ADD BRISKET \$75	
• ADD LOBSTER \$120	
CORNBREAD	\$100
• HONEY BUTTER	
POTATO SALAD	\$120
CHEDDAR BISCUITS	\$120
COLESLAW	\$80



OPEN FIRE

* EACH TRAY FEEDS 15 GUESTS *

HEIRLOOM CHICKENS	\$225
• BLISTERED TOMATO BRUSCHETTA	
SPIT ROASTED SHORT RIBS	\$300
• CHIMICHURRI	
CEDAR PLANK SALMON.	\$300
• MAPLE BOURBON GLAZE	
SPIT ROASTED PORK	\$225
• MAPLE BOURBON GLAZE	
ASADO STYLE LAMB	\$300
• AJI VERDE SAUCE	
HEIRLOOM CARROTS	\$195
• HONEY, PISTACHIOS, FRESH THYME	
DRUNKEN BRUSSELS SPROUTS	\$195
• GUANCALE, BOURBON DIJON GLAZE	
BABY POTATOES	\$175
• IRISH CHEDDAR, EVERYTHING BAGEL SEASONING BUTTER	
MEDITERRANEAN FARRO	\$175
• FRESH MINT, ROASTED RED PEPPERS, ROASTED EGGPLANT	
MASHED POTATOES	\$160
• CONFIT GARLIC, IRISH BUTTER	
WOOD OVEN FOCACCIA	\$100
• PESTO I WHIPPED BROWN BUTTER	

SAUCES

BY THE QUART

ALABAMA WHITE	\$12
S. CAROLINA GOLD	\$12
MAPLE BOURBON	\$15
CHIMICHURRI	\$15
CAROLINA TANGY	\$12
K C SWEET	\$12
SPICY KOREAN	\$15



WELCOME DINNER

COOKED ONSITE



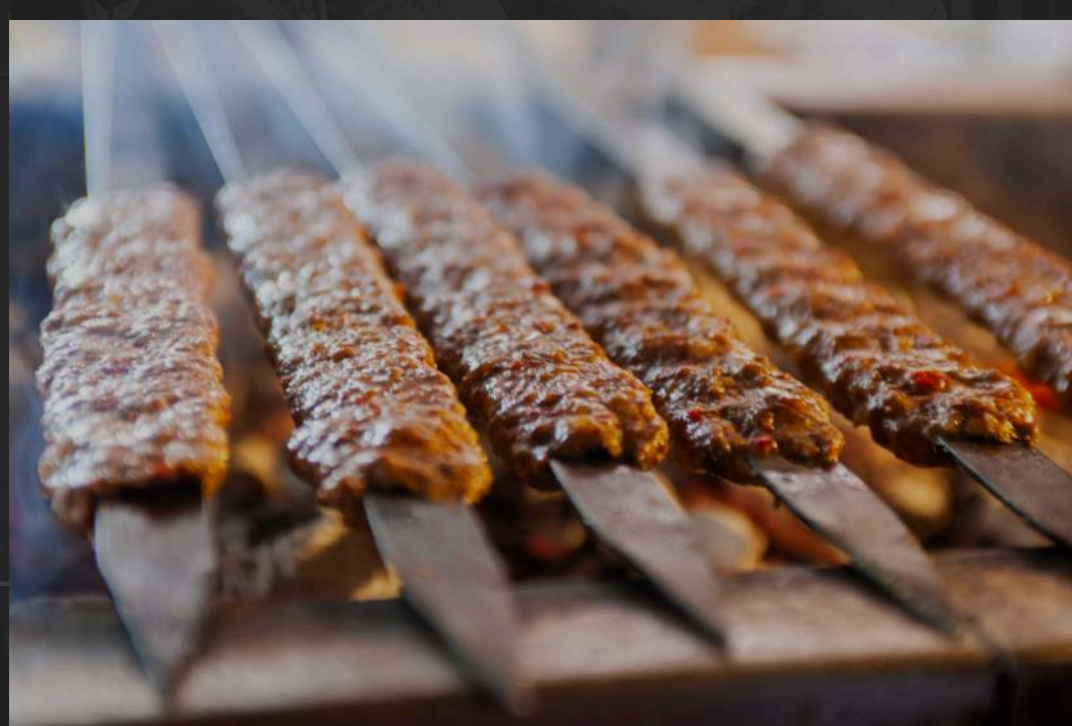
SEAFOOD PAELLA	\$45
PER PERSON	
• CHORIZO, SHRIMP, MESSELS, CLANS	
SEAFOOD BOIL	\$39
PER PERSON	
• ANDOULLE SAUSAGE, CONN, BABY POTATOES, SHRIMP, CRUSTY BREAD	

MEDITERRANEAN GRILL

\$45

PER PERSON

- LAMB KOFTA, CHICKEN KEBABS, GRILLED NAAN, LEBANESE SPICE, CUCUMBER, TOMATO SALAD
- ADD: GRILLED VEGETABLES, \$6
- SALMON KEBABS \$9



OPEN FIRE GRILL

\$55

PER PERSON

CHOOSE 2

- SPIT ROASTED PICANHA, PORK LOINS, CHICKEN

GRILLED VEGETABLES

- SQUASH, RED PEPPERS AND MUSHROOMS

SAUCES

- AJI VERDE, CHIMICHURRI
- ADD: WOOD OVEN BREAD \$6
- CEDAR PLANK SALMON \$12
- FIRED POTATOES \$6
- PRIME RIB \$15
- SHORT RIBS \$9
- HEIRLOOM CARROTS \$6

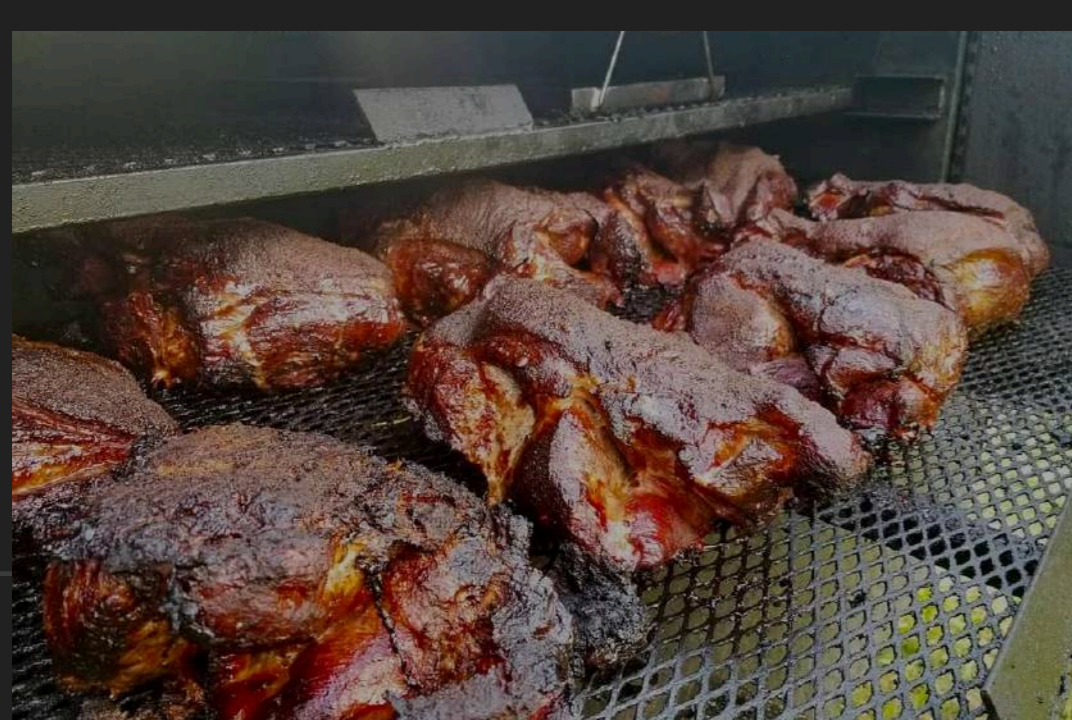
COMBOS

CORNBREAD COUNTRY CLUB

\$59

PER PERSON

- STARTERS: CHOOSE ANY 2
- THE MEATS - BRISKET, YARDBIRDS, SMOKED SAUSAGE
- THE BREADS: CORNBREAD, BISCUITS
- PICKLES & COLESLAW
- SAUCES: CHOOSE ANY 3
- DESSERT: CHOOSE ANY 2
- DRINKS: BASIL LEMONADE, MINT SUN TEA



SLIDER BAR	\$35
PER PERSON	
• CHOOSE 2 MEATS	
• COLESLAW, PICKLES, BRIOCHE SLIDERS	
• CHOOSE 2 SAUCES	
• KETTLE CHIPS	

DRINKS

BASIL LEMONADE	\$3
MINT SUN TEA	\$3
SODAS	\$3
BOTTLED WATER	\$2
MILKSHAKES	\$9



SOME DETAILS TO IRON OUT:

- PRICING IS FOR PICK-UP OR DROP-OFF (DELIVERY CHARGES MAY APPLY OVER 25 MILES)
- PRICING CAN BE UPGRADED TO ADD SERVERS | DROP OFF TO "MORE SERVICE" AND "FULL SERVICE" PRICING VARIES A BIT BASED ON TRAVEL, DUTIES WHILE ONSITE, AND HOW LONG THE SERVICE TEAM IS NEEDED | EACH EVENT IS UNIQUE, SO LET'S IRON OUT THOSE DETAILS
- EACH MENU IS 100% CUSTOMIZED, SO IF YOU DON'T SEE SOMETHING YOU WANT, LET US KNOW AND WE CAN GET A PRICE FOR YOU