CHICKEN LOLLIPOPS \$36 • BY THE DOZEN \$30 STREET CORN DIP • FRESH TORTILLA CHIPS BACON WRAPPED MEATBALLS \$36 • BY THE DOZEN \$36 **DEVILED EGGS** • BY THE DOZEN • BUFFALO, CLASSIC, BONE MARROW \$30 SMOKED CASHEW HUMMUS • MINI NAAN BREAD

STARTERS



GRAZING BOARDS



CLASSIC (15-20 PEOPLE)
• CURED MEATS, CRACKERS,
CHEESES, FRUITS, OLIVES, PICKLES

ADD-ONS • SMOKED CASHEW HUMMUS & MINI NAAN

\$75 • WARM GOAT CHEESE BERRIES • BAKED BRIE, HONEY, WALNUTS \$100

• BURRATA, HEIRLOOM TOMATOES, PESTO, CABRETTA \$120 SMOKED SALMON DIP \$120

DESSERTS

CHOCOLATE CHIP COOKIE SKILLETS	\$40
CUPCAKES	\$36
BY THE DOZEN	
CHOCOLATE, LEMON BLUEBERRY, CARROT	
TURTLE BROWNIES	\$30
BY THE DOZEN	
RAGE CAKE MINIS	\$36
• BY THE DOZEN	
MINI CHOCOLATE MOUSSE	¢26
MINI CHOCOLATE MOUSSE	၃၁ပ

• BY THE DOZEN

MAPLE BOURBON

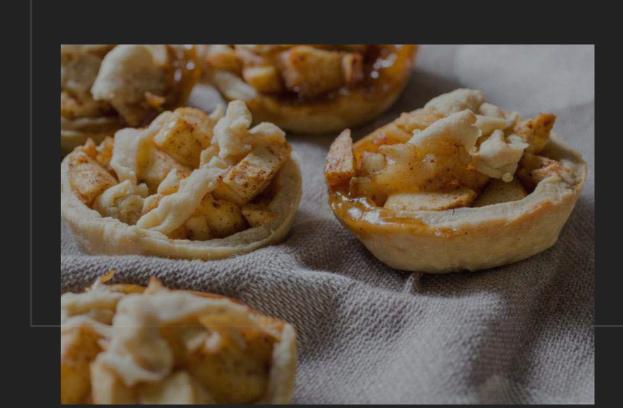
\$200

\$75

\$175

\$160

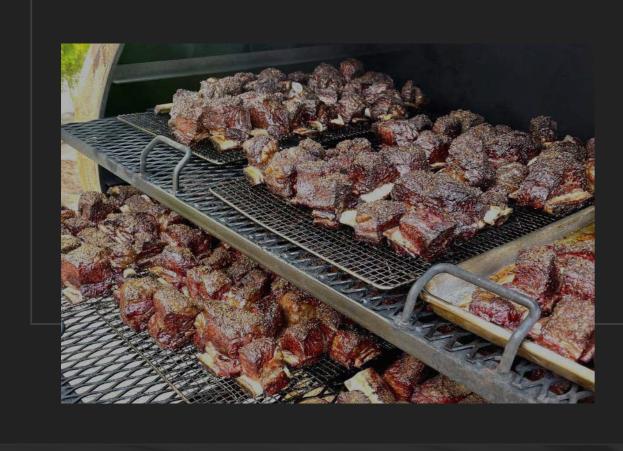
\$100



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 • ADD BRISKET • ADD LOBSTER	\$150 \$75 \$120
CORNBREAD • HONEY BUTTER	\$100
POTATO SALAD	\$120
CHEDDAR BISCUITS	\$120
COLESLAW	\$80



OPEN FIRE

* EACH TRAY FEEDS 15 GUESTS *

EACH TRAT FEEDS IS GUESTS	
HEIRLOOM CHICKENS • BLISTERED TOMATO BRUSCHETTA	\$225
SPLIT ROASTED SHORT RIBS • CHIMICHURRI	\$300
CEDAR PLANK SALMON • MAPLE BOURBON GLAZE	\$300
SPLIT ROASTED PORK • MAPLE BOURBON GLAZE	\$225
ASADO STYLE LAMB • AJI VERDE SAUCE	\$300
HEIRLOOM CARROTS • HONEY, PISTACHIOS, FRESH THYME	\$195
DRUNKEN BRUSSELS SPROUTS • GUANCALE, BOURBON DIJON GLAZE	\$195
BABY POTATOES • IRISH CHEDDAR, EVERYTHING BAGEL	\$175

SEASONING BUTTER MEDITERRANEAN FARROW

• FRESH MINT, ROASTED RED PEPPERS, ROASTED EGGPLANT MASHED POTATOES

• CONFIT GARLIC, IRISH BUTTER

WOOD OVER FOCACCIA • PESTO, WHIPPED BROWN BUTTER **SAUCES**

BY THE QUART

ALABAMA WHITE	\$12
S. CAROLINA GOLD	\$12

\$15

\$55

\$6

\$2

\$9

\$15 **CHIMICHURRI** \$12 **CAROLINA TANGY** K C SWEET \$12 \$15 **SPICY KOREAN**



MEDITERRANEAN GRILL

• LAMB KOFTA, CHICKEN KEBABS, GRILLED NAAN, LEBANESE SPICED CUCUMBERS, TOMATO SALAD

ADD:

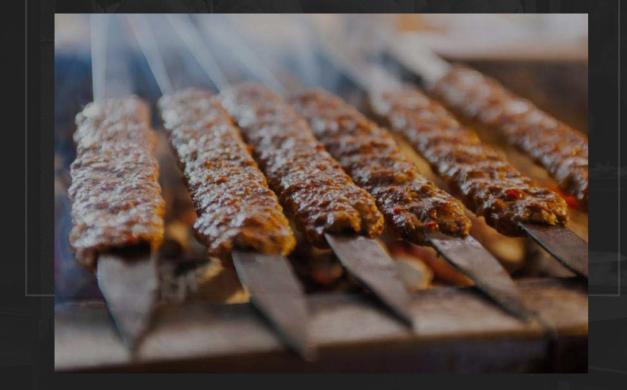
• GRILLED VEGETABLES

SALMON KEBABS

\$6 \$9

\$59

\$49



WELCOME DINNER

CAN BE COOKED ONSITE | PRICE PER PERSON



\$49 SEAFOOD PAELLA • CHORIZO, SHRIMP, MUSSELS, CLAMS

\$45 **SEAFOOD BOIL** • ANDOULLIE SAUSAGE, CORN, BABY POTATOES, SHRIMP, CRUSTY BREAD

OPEN FIRE GRILL

• HEIRLOOM CARROTS

• CHOOSE 2: SPIT ROASTED PICANHA, PORK LOINS, CHICKEN

• GRILLED VEGETABLES PLATED ON FRESH ORZO: SQUASH, RED PEPPERS, MUSHROOMS

• SAUCES: AJI VERDE, CHIMICHURRI, HORSERADISH CREAM

ADD:

\$6 WOOD OVEN BREAD \$12 • CEDAR PLANK SALMON \$6 • FRIED POTATOES \$15 • PRIME RIB \$9 • SHORT RIBS

CORNBREAD COUNTY CLUB

• THE MEATS: BRISKET, YARD BIRDS, SMOKED SAUSAGE

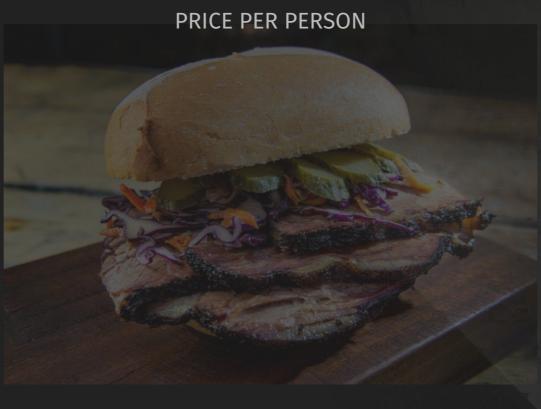
• THE BREADS: CORNBREAD, BISCUITS

• PICKLES & COLESLAW

• SAUCES: CHOOSE ANY 3

• DRINKS: BASIL LEMONADE, MINT SUN TEA





SLIDER BAR

• MEATS: CHOOSE 2

• KETTLE CHIPS

COMBOS

\$35

• COLESLAW & PICKLES

• BRIOCHE SLIDERS

• SAUCES: CHOOSE 2

• SODAS • BOTTLED WATER • MILKSHAKES

DRINKS • BASIL LEMONADE \$3 \$3 • MINT SUN TEA \$3



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 SERVICES" 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. • 18% SERVICE FEE ADDED TO ALL ORDERS | MINIMUM 50 GUESTS FOR ONSITE COOKING.