

STARTERS

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



GRAZING BOARDS



CLASSIC (15-20 PEOPLE)	\$200
• CURED MEATS, CRACKERS, CHEESES, FRUITS, 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	\$36
• BY THE DOZEN	
• CHOCOLATE, LEMON BLUEBERRY, CARROT	
TURTLE BROWNIES	\$30
• BY THE DOZEN	
RAGE CAKE MINIS	\$36
• BY THE DOZEN	
MINI CHOCOLATE MOUSSE	\$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	
• ADD LOBSTER	
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	
SPLIT ROASTED SHORT RIBS	\$300
• CHIMICHURRI	
CEDAR PLANK SALMON	\$300
• MAPLE BOURBON GLAZE	
SPLIT 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 FARROW	\$175
• FRESH MINT, ROASTED RED PEPPERS, ROASTED EGGPLANT	
MASHED POTATOES	\$160
• CONFIT GARLIC, IRISH BUTTER	
WOOD OVER FOCACCIA	\$100
• PESTO, 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

CAN BE COOKED ONSITE | PRICE PER PERSON



SEAFOOD PAELLA	\$49
• CHORIZO, SHRIMP, MUSSELS, CLAMS	
SEAFOOD BOIL	\$45
• ANDOULLIE SAUSAGE, CORN, BABY POTATOES, SHRIMP, CRUSTY BREAD	

OPEN FIRE GRILL	\$55
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• 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:	
• WOOD OVEN BREAD	\$6
• CEDAR PLANK SALMON	\$12
• FRIED POTATOES	\$6
• PRIME RIB	\$15
• SHORT RIBS	\$9
• HEIRLOOM CARROTS	\$6

MEDITERRANEAN GRILL	\$49
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• LAMB KOFTA, CHICKEN KEBABS, GRILLED NAAN, LEBANESE SPICED CUCUMBERS, TOMATO SALAD

ADD:	
• GRILLED VEGETABLES	\$6
• SALMON KEBABS	\$9



CORNBREAD COUNTY CLUB	\$59
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• THE MEATS: BRISKET, YARD BIRDS, SMOKED SAUSAGE

• THE BREADS: CORNBREAD, BISCUITS

• PICKLES & COLESLAW

• SAUCES: CHOOSE ANY 3

• DRINKS: BASIL LEMONADE, MINT SUN TEA



COMBOS

PRICE PER PERSON



SLIDER BAR	\$35
• MEATS: CHOOSE 2	
• COLESLAW & PICKLES	
• BRIOCHE SLIDERS	
• SAUCES: CHOOSE 2	
• 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 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.

