



# FARM TO FIRE

## 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



## 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	
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

### MEDITERRANEAN GRILL \$49

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

#### ADD:

- GRILLED VEGETABLES \$6
- SALMON KEBABS \$9

### SEAFOOD PAELLA \$49

- CHORIZO, SHRIMP, MUSSELS, CLAMS

### SEAFOOD BOIL \$45

- ANDOUILLE SAUSAGE, CORN, BABY POTATOES, SHRIMP, CRUSTY BREAD

### OPEN FIRE GRILL \$55

- CHOOSE 2: SPIT ROASTED PI-CANHA, 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

## COMBOS

PRICE PER PERSON

### CORBREAD COUNTY CLUB

\$59

- 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

\$35

- MEATS: CHOOSE 2
- COLESLAW & PICKLES
- Brioche SLIDERS
- SAUCES: CHOOSE 2
- KETTLE CHIPS



## DESSERTS

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

## DRINKS

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