

2016 HOLIDAY CATERING MENU

15LB LANCASTER TURKEYS with gravy & cranberry sauce	\$75
HOUSE SMOKED HAM with spit-roasted pineapple	\$15 per # or \$85 whole 7 # ham

SNACKS

GRILLED CHICKEN WINGS	\$50 50 wings	\$100 100 wings
POLENTA CORNBREAD with meat drippings	\$12 ½ tray	\$20 tray
BBQ RUB POPCORN with parmigiano butter	\$12 ½ tray	\$20 tray
PIMIENTO CHEESE DIP	\$15 ½ tray	\$28 tray
BISCUITS with chorizo gravy	\$15 ½ tray	\$28 tray

SALAD

QUINOA SALAD with sweet potato, spiced pecans, and goat cheese	\$20 ½ tray	\$35 tray
LOCAL GREENS with cucumber and tomato	\$12 ½ tray	\$24 tray
GRILLED VEGETABLES seasonal selection	\$30 ½ tray	\$55 tray
GRILLED CAESAR SALAD with anchovy and croutons	\$20 ½ tray	\$35 tray

MEATS

(Martin's potato rolls and sandwich condiments \$5 per 8 pack)

CHICKEN SALAD	\$16 per #	
BBQ PORK SHOULDER	\$18 per #	
CREEKSTONE BRISKET	\$22 per #	
RIGATONI with wood oven tomatoes and parm	\$30 ½ tray	\$55 tray
BBQ PORK RIBS with apple cider glaze	\$35 rack	
SPICE RUBBED CHICKEN	\$22 each	

SIDES

BBQ CARROTS with ranch	\$15 ½ tray	\$28 tray
COLLARD GREENS with bacon	\$15 ½ tray	\$28 tray
CAST IRON MAC N CHEESE	\$20 ½ tray	\$40 tray
MASHED SWEET POTATOES	\$20 ½ tray	\$40 tray
BRISKET SLAW	\$20 ½ tray	\$40 tray
BALSAMIC BRUSSEL SPROUTS	\$20 ½ tray	\$40 tray

DESSERT

OREO PUDDING PIE	\$25 each
SEASONAL WHOLE PIE	\$25 eac