

Party Time Menu

SNACKS *Priced for 25 people*

Black Bean & Corn Salsa *served with tortilla chips* \$35

Boiled Peanuts *served warm; a spicy southern treat* \$35

House-Made Seasoned Chips *served with buttermilk ranch dip* \$35

Hummus *served with pita bread, celery and carrots* \$55

House-Made Pimento Cheese *served with fresh pork rinds* \$55

Pretzel Bites *served with our pale ale mustard and beer cheese* \$65

Smokin` Wings *served with blue cheese or ranch* \$65

Southern Satay *grilled chicken skewers with our bourbon BBQ dipping sauce* \$65

Cheese Board *domestic cheeses with fruit & pita bread* \$60

Charcuterie Board *a selection of cured meats and nuts* \$80

BUFFET BARS *Minimum of 25 people*

Tijuana Taco Bar

Our Street Tacos, flour tortillas, seasoned black beans, salsa, jalapenos, shredded lettuce, siracha slaw and our Queso Cerveza dip with tortilla chips.

\$15 per person

Carolina BBQ Bar

Slow smoked pulled pork and potato buns. Baked beans, our house made potato chips, siracha slaw and pickles

\$15 per person

The Best Wurst Bar

Grilled Brats with peppers and onions, buns and pale ale stone ground mustard, baked beans, tossed salad with dressings, and our house made potato chips

\$15 per person

Mac & Cheesy Bar

Served with; crumbled bacon, blue cheese, green onions, grated cheese, diced tomatoes and jalapenos. Tossed green salad with dressings and rolls

\$16 per person

Chicken & BBQ Bar

Hand breaded fried chicken tenders & slow smoked pulled pork. Siracha slaw, baked beans, collard greens, pickles and rolls

\$19 per person

DESSERTS *Minimum of 25 people*

Son of a Peach Cobbler, Brownies or Fresh Baked Cookies

\$5 per person

We are glad to offer gluten-free, vegetarian and vegan options.