



# CATERING MENU

## DISHES

### Jambalaya

Half Pan \$75, Full Pan \$140

### Shrimp and Grits

Half Pan \$80, Full Pan \$150

### Frogmore Stew

Full Pan \$75, Deep Full Pan \$140

### Chicken Bog

Half Pan \$55, Full Pan \$105

### Pulled Pork

\$15 a Pound

### Pulled Chicken

\$13 a Pound

### Boiled Shrimp

\$25 a Pound

### Sweet Tea Roasted Chicken

#### Quarter

\$13 Pound

### Chicken Tenders with Honey

#### Mustard

Small Plate \$39, Full Plate \$90

## SIDES

Mac and Cheese, Collards, Red Rice,  
Hoppin' John, Potato Salad, Green Beans

Half Pan \$45, Full Pan \$85

### Crabcakes

Half Pan (12) \$90, Full Pan (24) \$180

### She Crab Soup

Half Pan \$55, Full Pan \$100

### Fried Chicken with Hot Honey

Half Pan \$50, Full Pan \$90

### Salad

Half Pan \$45, Full Pan \$85

### Beef and Bean Chili

Half Pan \$55, Full Pan \$100

### Gumbo

Half Pan \$75, Full Pan \$140

### Braised Short Ribs

Market Price

## APPETIZERS

### She Crab Soup

Pint \$14, Quart \$24

### Crab Dip

Pint \$25, Quart \$40

### Pimento Cheese

Pint \$12, Quart \$20

