



CATERING MENU

COCKTAIL HOUR BITES

Charcuterie Boards, starting at \$6 a person

Meats, cheeses, housemade pepper jelly, spiced pecans, bread and butter pickles, crackers and breads. We'll give you a checklist, and then we'll make it pretty. (GF)

Hummus and Veggie Board, \$5 a person

Traditional tahini hummus, served with an rainbow of vegetables, breads and crackers (GF, V)

Sausage Roll Bites, \$18 per dozen

Classic Pork, Apple and Whole Grain Mustard
Chorizo and Fennel
Vegan Sausage (V)

Gougeres, \$18 per dozen

French cheese puffs, served with housemade pepper jelly and prosciutto

Spicy Smoked Gouda Pimento Cheese, \$3 per person

Served with housemade bread and butter pickles and gluten free crackers (GF)

Deviled Egg and Smoked Trout Spread, \$4

Two great tastes that taste great together. Served with cucumber rounds and crusty bread.

Ex-Mother-in-Law's Pickled Shrimp, \$5 per person

Marinated overnight in capers, onion, good olive oil and guilty affection. Served with saltines. (GF)

Peppercorn Roasted Whole Beef Tenderloin, \$12 per person

Served with horseradish cream, tarragon mustard and jalapeño bacon cheddar biscuits.

Snack Mixes, \$1 per person

Everything Bagel Chex
Bombay
Wasabi Soy
Butterscotch Trail Mix (GF)
Dilly Ranch Crackers

Spiced Pecans, \$1 per person

Sweet, salty, spicy, with maple syrup (GF, V)

SOUPS AND SALADS

BTG Grocery Tomato Soup, \$5.95 per person

From one of our favorite Southern cookbooks, this is THE tomato soup, friends. Served with a chorizo butter toast.

Mushroom Spinach Soup with Coriander and Cinnamon, \$5.95 per person

North African spices, healthy choices. Served with gluten-free crackers (GF, V)

Roasted Vegetable Salad, Whole \$9.95/Half \$5.95

Seasonal vegetables, mixed greens, served with housemade lemony buttermilk dressing or sherry vin (GF, V)

Green Goddess Salad, Whole \$9.95/Half \$5.95

Romaine, cucumber, green onion, avocado, and the sort of Green Goddess dressing you want to eat with a spoon. (GF)

Quinoa Salad, Whole \$9.95/Half \$5.95

Sweet chili, edamame, quinoa over mixed greens. (GF, V)

Simple Salad, Whole \$6.95/Half \$3.95

Mixed greens, sherry vin (GF, V)

SANDWICHES

Whole \$8.95/Half \$4.95

Roast Beef and Swiss, with horseradish cream, caramelized onions, arugula

Smoked Turkey and Sharp Cheddar, with avocado, housemade pepper jelly, greens

Roasted Veggie and Hummus (V)

Italian Ham and Cheese, with prosciutto, herbed goat cheese, housemade bread & butter pickles.

Spicy Smoked Gouda Pimento Cheese BLT

BEVERAGES

Honey Lemon Mint Iced Tea, 1 gallon, \$9

Grapefruit Iced Jasmine Green Tea, 1 gallon,

Rosemary Lemonade, still or sparkling, 1 gallon, \$9

Cannonborough Sodas, \$3

Drip Coffee, 1 airpot, \$9

\$9 Iced Coffee, 1 gallon, \$9

San Pellegrino Sodas, \$2

CHAMPANGE COCKTAILS

We offer these lovelies for brunch or happy hour by the batch. Seasonal flavors, tiny bubbles, good times.

\$24/Serves 6

Strawberry Black Pepper

Citrus Rosemary

Peach Basil

Traditional Mimosa

BAKED GOODS

Cookies, \$28 a baker s dozen

Sea Salt Chocolate Chip

Palm Beach Brownie

Spicy Ginger Molasses (V)

Deep Dark Chocolate

Scotcheroo(GF)

Peanut Butter (GF)

Butterscotch Potato Chip (GF)

Rosemary Shortbread

Vanilla Bean Shortbread

Scones, Full Size \$28 a baker s Dozen/Mini \$14 a baker s dozen

Jalapeño, Cheddar and Bacon

Blueberry Lemon Goat Cheese

Seasonal Flavors

Plain Biscuits, \$20 a baker's dozen

Jalapeño, Cheddar and Bacon Biscuits, \$24 a baker's dozen

Morning Glory Muffins, \$28 a baker's dozen

Energy Bites, \$10 a baker's dozen

PIES

Serve 8-12, \$24

Quiche: housemade all-butter pastry, with fillings of your choice: bacon, sharp cheddar and scallion, or roasted red pepper, spinach and feta

Tomato Pie: deep layers of tomato, Vidalia onion, fresh basil, Duke's mayo and sharp cheddar cheese. Topped with buttered Ritz cracker crumbs. (Seasonal)

Key Lime Pie: toasted coconut crumb crust, traditional tart and fluffy filling. (We stole this recipe from our favorite little hippie café in St. Augustine, FLA— it's perfection.)

Buttermilk Chess Pie: housemade all butter pastry and simple creamy custard, with just enough lemon to make it bright

FANCY CAKES

We make everything from a double layer cake to a three-tiered wedding wonder. Choose from our cake flavors, fillings and frostings. Starting at \$24 (\$2 per person)

Cake Flavors:

Brown Butter, Chocolate, Lemon, Vanilla Bean, Spice

Filling Flavors:

Lemon Curd, Espresso Cream, Fresh Berry, Chocolate Ganache, Pistachio Chantilly

Frosting Flavors:

Brown Butter Vanilla, Cream Cheese, Chocolate, Champagne Buttercream

FAMILY MEALS

We're home cooks, and we love to feed people. We'll cater your dinner party for service at the long table in The Gallery, or pack you up to go home. Each meal can be prepared for multiples of 4 people, and includes fresh bread and salad.

\$50 per meal for 4

Pasta with Sunday Sauce and Meatballs

Red sauce simmered all day with pork, beef and veal, plus meatballs for passing.

Provençal Fish Chowder

Elegant saffron and tomato laced broth with a touch of cream, and whatever fish is fresh that day.

Ridiculous Mac and Cheese

Extra sharp cheddar, Dijon mustard, and a generous amount of red pepper flake. Topped with buttered garlic crumbs.

Butter Chicken or Tofu with Basmati Rice Pilaf

Like the best Indian take-out— rich and spicy curry, vegetarian if you like.

Gumbo with Shrimp, Chicken and Andouille

Nola is big in our hearts and bellies. We make the roux low and slow. Served with fluffy white rice

Naked Pasta Lasagna

Greenville's own fresh pasta goodness. Choose from Five Cheese, Italian Sausage, Spinach and Artichoke or Gluten Free.