



Catering Menu

STARTERS & SNACKS

- HUSH PUPPIES – \$20 ½ Tray / \$40 Full Tray **30 pups / 60 pups**
Chicken Fingers - Original, Buffalo or Chipotle - \$45 ½ Tray / \$90 Full Tray **40 fingers/ 80 fingers**
RIB TIPS - \$45 ½ Tray / \$90 Full Tray **50 tips / 100 tips**
HOT WINGS - \$40 ½ Tray / \$80 Full Tray **40 wings / 80 wings**
BBQ WINGS - \$45 ½ Tray / \$90 Full Tray **40 wings / 80 wings**
SPINACH & ARTICHOKE DIP - \$50 **2LBS**
SLIDER PLATTERS - \$60 **(1 Platter: 18 pieces)**
Burger, Cheeseburger, Turkey Burger, Pulled Pork or Chicken, BBQ Chicken
BRISKET SLIDERS - \$70 **(1 Platter: 18 pieces)**

SALADS

- serves 10 / 20 guests
HOUSE SALAD - \$25 / \$50
WRIGHT SALAD- \$40 / \$80
Wild rice, pecans, sweet onions, dried cranberries, apples and herb vinaigrette
COBB SALAD - \$50 / \$100
lettuce, red onion, tomato, bacon, avocado crumbled blue cheese, choice of chicken any style

MAIN COURSE

- NORTHERN RIBS - sweet & tender, falls off the bone
\$70 ½ Tray / \$140 Full Tray **25 bones / 50 bones**
SOUTHERN RIBS - Memphis-style rub
\$70 ½ Tray / \$140 Full Tray **25 bones / 50 bones**
BABY BACK RIBS
\$60 ½ Tray / \$120 Full Tray **20 bones / 40 bones**
PULLED PORK or PULLED CHICKEN
\$80 ½ Tray / \$160 Full Tray **5lbs / 10lbs**
SMOKED BRISKET (Lean or Marbled)
\$120 ½ Tray / \$240 Full Tray **5lbs / 10lbs**
BBQ CHICKEN
\$20/chicken **(1 chicken feeds 2 people)**

TRIMMINGS

- BAKED BEANS
\$40 ½ Tray / \$80 Full Tray **3lbs / 6lbs**
MAC & CHEESE
\$40 ½ Tray / \$80 Full Tray **3lbs / 6lbs**
MASHED POTATOES w/ gravy
\$35 ½ Tray / \$70 Full Tray **3lbs / 6lbs**
BRUSSLE SPROUTS
\$40 ½ Tray / \$80 Full Tray **3lbs / 6lbs**
YAMS
\$40 ½ Tray / \$80 Full Tray **3lbs / 6lbs**

- POTATO SALAD
\$40 ½ Tray / \$80 Full Tray **3lbs / 6lbs**
COLE SLAW
\$30 ½ Tray / \$60 Full Tray **3lbs / 6lbs**
COLLARED GREENS
\$35 ½ Tray / \$70 Full Tray **3lbs / 6lbs**
SPICED STRING BEANS
\$35 ½ Tray / \$70 Full Tray **3lbs / 6lbs**
CORN BREAD
1 Full Tray \$25 **28 pieces**