Catering

meats

all meats served with seasonal sauces

SLOW GRILLED YARDBIRD. 18/1/2 BIRD

SLOW GRILLED PORK. 16/LB

SLOW GRILLED PORK SPARE RIBS, 28/RACK

MARJIE'S BOILED SHRIMP. 18/LB

SLOW GRILLED LAMB LEG. 32/LB

GRILLED GULF FISH. MKT/LB

SMOKEY GRILLED BEEF TRI TIP. 30/LB

SLOW GRILLED PORK JOWL, 20/LB

other meats or whole animals available upon request

The menu changes seasonally.
If there is something from the
restaurant menu that you are
interested in & don't see on the
catering menu please ask. We will
do our best to accomodate.

serving suggestions

- 1 lb feeds up to 4
- 1 art feeds up to 8
- $\frac{1}{2}$ pan feeds up to 25
- 1 pan feeds up to 50

salads & sides

SOM TAM SALAD. 17/QRT 52/½PAN 104/PAN

market vegetables pounded with chili garlic vinaigrette, dried shrimp & herbs

GRILLED SEASONAL VEGETABLES. 17/QRT 52/1/2PAN 104/PAN

a selection of local seasonal vegetables dressed

with herbs, chili & seasonal vinaigrette

SIMPLE GREEN SALAD. 17/QRT 52/1/2PAN 104/PAN

with seasonal vinaigrette & crispy shallots

COAL ROASTED SWEET POTATOES. 12/QRT 38/1/2PAN 76/PAN

drizzled with cane syrup & sea salt

GRILLED SHISHITO PEPPERS. 12/QRT 38/1/2PAN 76/PAN

with cane vinegar & sea salt

BRAISED GREENS . 12/QRT 38/1/2PAN 76/PAN

BUTTERED CORNBREAD. 20/SKILLET

STEAMED LA POPCORN RICE. 8/QRT 26/1/2PAN 52/PAN

SEASONAL VEGETABLE PICKLES. 8/QRT 26/1/2PAN 52/PAN

FRESH CRACKLIN. 18/QRT 54/1/2PAN 108/PAN