

STOMPING GROUND


See Your People. Choose Local. Eat Biscuits!

CATERING MENU

BREAKFAST TYPE ITEMS

Buttermilk Biscuits with Whipped Sorghum Butter & Seasonal Jam \$30/dozen
Buttermilk Biscuits with House Sausage & Jam \$48/dozen
Buttermilk Biscuits with Black Forest Ham & Hooks Cheddar Cheese \$48/dozen
Farmer's Frittata (a baked egg dish with hearty vegetables & herbs)(v) \$35/tray
Veggie Hash - Roasted Organic Veggies with Farro & Paprika Oil (v) \$70/tray
Five Acre Farms Yogurt Cups, Fresh Seasonal Fruit, Stomp Granola \$6/per person
Banana Bread Loaf with Kerrygold Butter \$35/serves 10 to 12

MINI BISCUITS

Mini Buttermilk Biscuits with Whipped Sorghum Butter & Seasonal Jam \$15/dozen
Mini Buttermilk Biscuits with Black Forest Ham & Hooks Cheddar Cheese \$33/dozen
Mini Buttermilk Biscuits with House Sausage & Jam \$33/dozen
Mini Buttermilk Biscuits with Fried Chicken & House Pickles \$45/dozen

APPETIZERS & SNACKS

Poached Pear and Honey Wrapped in Brie \$20/dozen
Sausage Balls with Biscuit Dough, House Sausage, Cream & Cheddar Cheeses \$27/dozen
Stuffed Dates with Goat Cheese & Harissa \$15/dozen
Pimento Cheese & Bacon Crostini \$35/dozen
Roasted Mushroom & Herb Crostini \$30/dozen
Deviled Eggs with Bacon Crumble, Chives, Paprika & Pickles \$40/dozen

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SALADS serves 5-7

Local Organic Lettuces with Seasonal Fruit, Radish, Cucumber & Lemon Vinaigrette \$40

Harissa Chicken Salad with Feta, Dried Cherries & Farro \$60

Cobb Salad with Bacon, HB Egg, Avocado, Seasonal Fruit, Green Goddess Dressing \$65

Seasonal Pasta Salad with Orecchiette Noodles, Mixed Vegetables, Herby Vinaigrette \$40

DINNER TYPE ITEMS serves 7-8

Roast Pork Tenderloin, Gouda Grits \$65

Mustard Chicken Thighs with Shallot

Buttermilk Fried Chicken with Hot Sauce Aioli \$40

SIDES served by the quart container

Pimento Cheese \$18/quart

Anson Mills Gouda Grits \$15/quart

Old Bay Potato Salad with mint, scallions \$10/quart

Seasonal Pasta Salad with mixed vegetables, herb vinaigrette \$12/quart

Roasted Seasonal Vegetables with paprika vinaigrette \$15/quart

DESSERTS \$5/per person

Key Lime Cheesecakes

Classic Tiramisu

Brown Butter Rice Krispie Treats

If you don't see an item listed here, just let us know, we are happy to work with you to customize!

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Veggies

All Season

Grilled Avocado, Falafel Spiced Pistachios, Green Goddess Dressing, Lemon (v, gf)

Grilled Asparagus, Egg, Olive Oil Crouton, Charred Onion Vinaigrette (v)

Summer

Tomato, Melon and Hot Chili Salad with Whipped Ricotta (v, gf)
Corn Succotash with Heirloom Tomatoes, Okra, Croutons and Herbs Herbs Herbs (v)

Fall/Winter

Roasted Beet & Carrot Salad, Pomegranate Molasses, Dukkah, Lebneh & Red Onion (v, gf)
Fried Brussels Sprouts, Lemon Caper Vinaigrette , Parmesan, Olive Oil Crouton

Grains

All Season

Creamy Grouda Grits, Paprika Oil, Chives

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Hashbrown Casserole, Creamy Dill Dressing

Spring

Sugar Snap Pea & New Potato Salad with Egg & Marinated Anchovy

Fall/Winter

Farro Salad with Roasted Broccoli, Miso, Sunflower Seed, Red Onion

Summer

Apricot and English Pea Cous Cous with Herby, Chili Yogurt Sauce

Supper - Main Course

Whole Grilled Fish with Roasted Veggies

Garlic Roasted Lamb Leg with Green Chili Sauce and Creamy Baked Onions (gf)

Cast Iron Skillet Mustard Chicken Thighs (gf)

Broccoli Rabe, Mushroom and Spicy Tomato Casserole with Chickpeas (v)

Clams and Sautéed Mushroom in Cream Sauce

Fresh Pasta & Shrimp with Seasonal Veggies

SOUTHERN FRIED CHICKEN DINNER

Fried Chicken Breasts with Hot Sauce and Honey

Biscuits

Creamy Grits

Baked Beans

Oatmeal Cream Pies

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