



CATERING
&
PRIVATE EVENTS

-2021-

For **SNACKIN'**

-PASSED OR PLATTERED / BY THE DOZEN-

HERB CHEDDAR BISCUITS WITH SHAVED COUNTRY HAM	24
PIMENTO CHEESE SAUSAGE BALLS	18
COUNTRY HAM HUSH PUPPIES WITH PINEAPPLE BBQ SAUCE	18
GRUYERE AND COUNTRY HAM GRILLED CHEESE WITH FIG PRESERVES	24
NASHVILLE HOT CHICKEN BISCUITS WITH PICKLES	32
JALAPENO AND BACON DEVILED EGGS	18
LOW COUNTRY SHRIMP N' GRITS	36
PULLED PORK SLIDERS WITH CAROLINA BBQ SAUCE	24
STEAK BISCUITS WITH HOT PEPPER RELISH	36
PETITE TOMATO PIES	32
GRILLED PIMENTO CHEESE SANDWICHES	18
KENTUCKY HOT BROWN BITES	24
MINI CRAB CAKES WITH CAJUN AIOLI	36
CRISPY FRIED OKRA WITH CREOLE REMOULADE	18
FRIED GREEN TOMATOES WITH PIMENTO CHEESE AND ALABAMA RANCH	24
MASON BURGER SLIDERS WITH AMERICAN, ONIONS, PICKLES, AND COMEBACK SAUCE	36

For **SHARING**

-PLATTERED / PRICED PER PERSON (MINIMUM 20 PERSONS)-

SOUTHERN CHARCUTERIE BOARD – ASSORTED MEATS, NUTS, CHEESES, BREADS, CRACKERS, FRUITS, PICKLES, LOCAL HONEY, AND JAMS 12

SOUTHERN CHEESE BOARD – ASSORTED CHEESES, NUTS, BREADS, CRACKERS, FRUITS, LOCAL HONEY, AND JAMS 9

CHILLED RAW BAR – SELECTION OF FRESH OYSTERS, SHRIMP, CEVICHE, AND CRAB WITH SAUCES, CRACKERS, AND LEMON 17

RAW OYSTER BAR – SELECTION OF FRESH ATLANTIC, PACIFIC, AND GULF OYSTERS WITH SAUCES, CRACKERS, AND LEMON 12

TRADITIONAL CRUDITES – VARIETY OF RAW VEGETABLES WITH HERBED FROMAGE BLANC 6

FRESH SEASONAL FRUIT – VARIETY OF SEASONAL FRUITS WITH GREEK YOGURT DIP 6

SOUTHERN DIPS & DIPPERS – TRIO OF PIMENTO CHEESE, BLACK EYED PEA HUMMUS, AND SOUTHERN CAVIAR DIPS WITH TORTILLA CHIPS, CRACKERS, AND RAW VEGETABLES 8

For SUPPER

-CHOOSE ONE-

MASON'S GARDEN SALAD – TENDER GREENS, CUCUMBER, TOMATO, BISCUIT CROUTONS, BACON, HOUSE VINAIGRETTE

SOUTHERN CAESAR – ROMAINE HEARTS, COUNTRY HAM, CORNBREAD CROUTONS, CAESAR DRESSING, BLACK STRAP MOLASSES DRIZZLE

TOMATO BASIL BISQUE – CORNBREAD CROUTONS

-CHOOSE TWO-

CORNMEAL CRUSTED NC CATFISH FILLET – HOPPIN' JOHN, COUNTRY HAM SOFFRITO, HOT SAUCE VINAIGRETTE 32

BBQ SHRIMP & GRITS – TASSO HAM GRAVY, CRISPY TOBACCO ONIONS 39

SLOW BRAISED BEEF SHORT RIBS – CREAMY GRITS, COLLARD GREENS, RED WINE JUS 39

VERLASSO SALMON – HORSERADISH POTATO PUREE, BABY KALE, MUSTARD VINAIGRETTE 39

BLACK ANGUS BEEF TENDERLOIN – LYONNAISE POTATOES, SMOKED BACON WRAPPED ASPARAGUS, OYSTER MUSHROOM BUTTER 49

SWEET TEA BRINED FRIED CHICKEN – MASHED POTATOES, COUNTRY STYLE GREEN BEANS, PAN GRAVY 32

TOMATO PIE – WHITE CHEDDAR CRUST, FRESH HERB SALAD 32

STUFFED PORK TENDERLOIN – DRIED FRUITS, SWEET POTATO MASH, RAINBOW CHARD, SMOKED BACON-SHERRY VINAIGRETTE 35

ROAST CHICKEN BREAST – CORNBREAD DRESSING, SUCCOTASH, HERB-CHICKEN GRAVY 34

-CHOOSE ONE-

CARROT CAKE – CREAM CHEESE ICING

BANANA PUDDING – HOUSE VANILLA WAFERS, WHIPPED CREAM

CHOCOLATE BOURBON PECAN PIE – VANILLA ICE CREAM

FLOURLESS CHOCOLATE CAKE – WHIPPED CREAM, PISTACHIOS

SEASONAL FRUIT COBBLER – VANILLA ICE CREAM

For LUNCH

-IN A BOX-

-LUNCH BOXES INCLUDE FRESH CHIPS, DILL PICKLE, AND BROWNIE-

BIG CITY CLUB – TRIPLE BRIOCHE STACK WITH HAM, TURKEY, CHEDDAR, SWISS, MAYO, HONEY MUSTARD, LETTUCE, TOMATO, AND BACON 16

SOUTHERN CHICKEN SALAD – GRAPES, CELERY, AND PECANS ON SOFT GRAIN BREAD WITH LETTUCE AND TOMATO 14

PIMENTO CHEESE – HOUSE MADE PIMENTO CHEESE AND SLICED TOMATO ON BRIOCHE BREAD 10

ROAST TURKEY WRAP – TURKEY, SWISS, BASIL MAYO, ARUGULA, TOMATO, AND BACON 14

BIG 'OL BLT – SMOKED BACON, LETTUCE, TOMATO, AND MAYO ON TOASTED BRIOCHE 12

-ON A PLATTER-

-SERVED ON DISPOSABLE PLATTERS SMALL (SERVES UP TO 10) / LARGE (SERVES UP TO 25)

PIMENTO CHEESE SANDWICH – HOUSE MADE PIMENTO CHEESE AND SLICED TOMATO ON BRIOCHE BREAD 50 / 110

BIG 'OL BLT – SMOKED BACON, LETTUCE, TOMATO, AND MAYO ON TOASTED BRIOCHE 65 / 135

BIG CITY CLUB – TRIPLE BRIOCHE STACK WITH HAM, TURKEY, CHEDDAR, SWISS, MAYO, HONEY MUSTARD, LETTUCE, TOMATO, AND SMOKED BACON 80 / 165

ROAST TURKEY WRAP – TURKEY, SWISS, BASIL MAYO, ARUGULA, TOMATO, AND SMOKED BACON 70 / 150

SOUTHERN CHICKEN SALAD – GRAPES, CELERY, AND PECANS ON SOFT GRAIN BREAD WITH LETTUCE AND TOMATO 70 / 150

SEASONAL FRESH FRUIT – 40 / 85

POTATO SALAD – CREAMY MUSTARD DRESSING 35 / 80

COLE SLAW – CREAMY CELERY SEED DRESSING 25 / 55

GREEN SALAD – MIXED GREENS, CARROTS, TOMATOES, CUCUMBER, BUTTERMILK RANCH & HOUSE VINAIGRETTE DRESSINGS 40 / 85

FRESH POTATO CHIPS - 20 / 45

-BUFFET STYLE-

-SERVED IN DISPOSABLE ALUMINUM PANS WITH COVERS- (MINIMUM 25 PERSONS)

MASON'S MEAT & THREE – INCLUDES BUTTERMILK BISUITS, CORNBREAD, BUTTER & JAM

CHOICE OF ONE MEAT AND THREE SIDES 15

CHOICE OF TWO MEATS AND THREE SIDES 20

MEATS -

NOT YOUR MAMA'S MEATLOAF

FRIED CHICKEN (BREASTS, LEGS, THIGHS, WINGS)

CAROLINA STYLE PULLED PORK

CRISPY CHICKEN TENDERS

TURKEY POT PIE

CHICKEN AND HOMEMADE DUMPLIN'S

BLACKENED CATFISH WITH TARTAR SAUCE

SMOKED BEEF BRISKET

SIDES -

MASHED POTATOES & GRAVY

BRAISED COLLARD GREENS

COUNTRY-STYLE GREEN BEANS

SWEET POTATO CASSEROLE WITH PECANS & BROWN SUGAR

CORN PUDDING

SUCCOTASH

MAC & CHEESE

BLACK EYED PEAS

BAKED BEANS WITH BROWN SUGAR & BACON

POTATO SALAD

COLE SLAW

BAKED CHEESE GRITS

For BREAKFAST

COUNTRY BREAKFAST BUFFET – SCRAMBLED EGGS, CHOICE OF TWO BREAKFAST MEATS (COUNTRY SAUSAGE PATTIES, SMOKED BACON, CITY HAM, OR COUNTRY HAM), BREAKFAST POTATOES OR GARLIC-CHEDDAR GRITS, FRESH BUTTERMILK BISCUITS WITH BUTTER & JAM 10

FANCY BREAKFAST BUFFET – DUO OF INDIVIDUAL FRITTATAS (SEASONAL ROASTED VEGETABLE, HERBS, & GOAT CHEESE / COUNTRY SAUSAGE & CHEDDAR), CRISPY POTATOES WITH CARAMELIZED ONIONS & HERBS, SMOKED BACON, FRESH SEASONAL FRUIT, SELECTION OF FRESH BUTTERMILK BISCUITS, MUFFINS, & QUICKBREADS WITH BUTTER & JAM 14

BUILD YOUR OWN BISCUIT BAR – SPLIT BUTTERMILK BISCUITS, ASSORTMENT OF BREAKFAST MEATS (SMOKED BACON, COUNTRY SAUSAGE, CITY HAM, COUNTRY HAM), PIMENTO CHEESE, SLICED AMERICAN & CHEDDAR CHEESES, SCRAMBLED EGGS, BUTTER, JAM, & MAYO 8

SUPPLEMENTAL OPTIONS – CRISPY CHICKEN THIGHS +2
HOT CRISPY CHICKEN THIGHS +2.5
HOUSE MADE SAUSAGE GRAVY +2
OFFER BOTH POTATOES & GRITS. +2

LIL' URBAN COWBOYS – DOZEN SMALLER NASHVILLE HOT CHICKEN THIGHS ON BISCUITS WITH HONEY DRIZZLE 48

-BRUNCH BOX-

THE CONTINENTAL – FRESHLY BAKED CINNAMON ROLL, FRESH FRUIT, AND YOGURT 10

THE MASON – SAUSAGE, CHEDDAR, & POTATO EGG STRATA, FRESH FRUIT, BISCUIT & JAM 14

BISCUIT SAMMIE – SMOKED BACON OR SAUSAGE, SCRAMBLED EGG, & AMERICAN CHEESE BISCUIT, & FRESH FRUIT 12

THE FANCY SOUTHERNER – SLICE OF COUNTRY HAM, BELL PEPPER, & PIMENTO CHEESE QUICHE, FRESH FRUIT, BISCUIT & JAM 15

THE TRUCK STOP – TWO SCRAMBLED EGGS, SMOKED BACON OR SAUSAGE, HASHBROWN CASSEROLE, BISCUIT & JAM 14

For DRINKIN'

FRESH SQUEEZED ORANGE JUICE - 3.50 GLASS / 32.00 GALLON

FRESH BREWED COFFEE - 2.5 CUP / 28.00 COFFEE TOTE (96OZ) WITH CREAM, SUGAR, & CUPS

FRESH BREWED ICED TEA (SWEET OR UNSWEET) - 2 GLASS / 15.00 GALLON

SOFT DRINKS - 2 GLASS

MIMOSA PACKAGE - QUART OF FRESH SQUEEZED ORANGE JUICE AND BOTTLE OF BUBBLY 32

FOR ONSITE EVENTS WE OFFER FULL BAR PACKAGES - PLEASE INQUIRE -