



CATERING TO-GO PARTY PACKAGES

includes choice of one protein, choice of two sides and cheddar biscuits additional protein +\$5 per person | additional side +\$3 per person

PROTEINS

OG FRIED CHICKEN of NASHVILLE HOT CHICKEN of ROASTED CHICKEN of df

CRUNCHY SLAW gf v df

ROASTED BEETS & SWEETS gf v

CHEDDAR MAC & CHEESE V

GREEN CHILE MAC & CHEESE V

BUTTERMILK WAFFLES V

MASHED POTATOES & BROWN GRAVY of

COLLARD GREENS of

CREAMY GRITS gf v

gf gluten free v vegetarian df dairy free

Package pricing includes serving utensils Plates, cutlery and napkins are an additional \$2 per person Disposable chafing dish kits available for \$25 each 10% service charge added to all catering orders

TASTY ADDITIONS

DEVILED EGGS of

\$3 /each

THE SALAD

\$7 /person

apple, blue chesee, cherry tomato, cucumber, boiled egg, bacon, pumpkin seed, crouton, romaine, arugula, vinaigrette

YOGA PANTS SALAD gf v df

\$7 /person

quinoa, kale, roasted sweet potato, pickled red onion, tomato, cucumber, toasted seasame & sunflower crunch, lemon tahini dressing

CHOCOLATE WHOOPIE PIE OR **CHERRY OR APPLE HANDPIE**

\$7 /each

ASSORTED DESSERT PLATTER

\$7 /person

1/2 PAN VEGGIE BOWL gf v df

harissa roasted broccoli, cauliflower, seared kale, crispy chickpeas, mixed grains, hummus, cucumber-tomato-

mint salad

\$52 / pan (serves 10 entree portions)