

# 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 gf  
 NASHVILLE HOT CHICKEN gf  
 ROASTED CHICKEN gf df  
 ELK SAUSAGE gf

## SIDES

CRUNCHY SLAW gf v df  
 ROASTED BEETS & SWEETS gf v  
 CHEDDAR MAC & CHEESE v  
 GREEN CHILE MAC & CHEESE v  
 BUTTERMILK WAFFLES v  
 COLLARD GREENS gf  
 MASHED POTATOES & BROWN GRAVY gf  
 CREAMY GRITS gf v

## TASTY ADDITIONS

DEVILED EGGS gf  
 \$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 sesame & sunflower crunch,  
 lemon tahini dressing

CHOCOLATE WHOOPIE PIE  
 OR  
 CHERRY OR APPLE HANDPIE  
 \$7 /each

ASSORTED DESSERT PLATTER  
 \$7 /person

## VEG

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)

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  
 12% service charge added to all catering orders