

CRIBBSCATERING



SINCE 2008



taco bar

Served buffet style, priced per person. Minimum 10 ppl.
Disposable plates, napkins & silverware included.

CHOICE OF PROTEIN 1 protein 14 | 2 protein 16

- Mojo braised pork shoulder
- Chipotle pulled chicken
- House seasoned ground beef
- Chili lime shrimp
- Mojo grilled tofu **VGN**

PACKAGE INCLUDES

- 6in flour tortillas
- Cilantro lime rice
- Seasoned black beans
- Shredded cheese
- Shaved lettuce
- Chips and salsa
- Cilantro crema
- Pico
- Pickled jalapeños
- Cookie

A LA CART 10 Served with chips

- Guacamole by the pint
- Queso Blanco by the pint

burger bar

Served buffet style, priced per person.
Minimum 10 ppl. Disposable plates,
napkins & silverware included.

\$16
per person

CHOICE OF PROTEIN

- Grilled black angus patty
- Grilled marinated chicken breast
- Black bean patty **VGN**

PACKAGE INCLUDES + 2 for GF Bun

- Kings Hawaiian brioche bun
- House parmesan chips
- Sliced tomato
- Shaved lettuce
- American cheese
- Shaved onion
- Pickle
- Mayo
- Mustard
- Ketchup
- Cookie



Disposable warming pans and serving utensils available for purchase

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hot entrées

2 sides, choice of style, salad, dinner rolls, and cookie served buffet style, priced per person. Minimum 10 ppl. Disposable plates, napkins & silverware included

Pan seared chicken breast **18**
choose from

- Marsala mushroom cream
- White wine cream
- Lemon garlic piccata

Bone-in fried chicken **19**

Grilled atlantic salmon **19**
with lemon garlic piccata

Sautéed shrimp **19**
with Andouille Sausage Cream

Sliced bistro filet **24**
with red wine demi glaze

Roasted sliced strip loin **19**
with red wine demi glaze

Stuffed portabello cap **VGN 19**

HOUSE MADE SIDES *all sides are prepared vegetarian*

- Sautéed green beans
- Seasonal grilled vegetables
- Grilled asparagus
- Macaroni & cheese
- Buttered mashed potato
- Stone ground grits
- Wild rice pilaf
- Herb Roasted Potatoes

from the smoker

Served buffet style, priced per person. Minimum 10 ppl. Disposable plates, napkins & silverware included. 2 sides and dinner rolls

Pulled pork **12**

Smoked pulled chicken **12**

Smoked bone-in chicken **12**

Baby back ribs 1/2 **14** full **28**

Brisket **16**

HOUSE MADE SIDES *all sides are prepared vegetarian*

- Collard greens
- Potato salad
- Macaroni & cheese
- Sweet potato souffle
- Stewed green beans
- Chopped slaw
- Smoked baked beans

SAUCES

- House Red
- N.C. vinegar
- Alabama white
- Cheerwine BBQ glaze
- Mustard Base

WE DON'T SMOKE IT TILL YOU ORDER IT, PLEASE ALLOW A 72 HOUR NOTICE.

CRIBBS CATERING



SINCE 2008



premium handhelds

\$18

per person

includes chips, pickle, chefs choice deli salad, cookie

CRIBB'S CATERING

CHICKEN SALAD

Pulled chicken, goat cheese, pecan, onion, celery, raisin, lettuce, tomato, brioche

SPRING STREET

Pulled chicken, applewood smoked bacon, roasted tomato, caramelized onion, pesto, Swiss, ciabatta

TURKEY AVOCADO

Shaved turkey, avocado, roasted tomato, Swiss, honey mustard, ciabatta

TURKEY SOUTHWESTERN

Shaved turkey, roasted corn, avocado, applewood smoked bacon, cheddar, lettuce, tomato, chipotle ranch, flour tortilla

CAPRESE

Roasted zucchini, tomato, fresh mozzarella, basil pesto, balsamic, brioche

DANIEL MORGAN

Shaved roast beef, swiss cheese, caramelized onion, sliced tomato, house horseradish, brioche

BUFFALO CHICKEN WRAP

Pulled chicken, blue cheese, applewood smoked bacon, lettuce, tomato, buffalo sauce, flour tortilla

CRIBBS CUBAN

House smoked pork shoulder, Black Forest ham, Swiss, dill pickles, mojo dijon aioli, ciabatta

grab and go box

\$11

per person

includes lettuce, tomato, mustard & Mayo packets, chips and a cookie

TURKEY & SWISS

TURKEY & CHEDDAR

ROAST BEEF & CHEDDAR

PIMENTO CHEESE

PB&J 7

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salad selections

45

Small bowl 7.5 qt - 20 ppl

90

Large bowl 9 qt - 40ppl

GARDEN

Blend of spring mix and romaine, cucumbers, tomatoes, shaved red onions, buttermilk ranch

HOUSE

Blend of spring mix & romaine, pickled red onion, candied pecans, goat cheese, raisins, crisp granny smith apples, house balsamic

CAESAR

Crispy romaine, herb butter croutons, shaved parmesan, Caesar dressing

PEAR

Blend of spring mix & romaine, caramelized Asian pears, roasted red peppers, pickled red onions, candied pecans, goat cheese, house balsamic

WEDGE CHOPPED

Chilled iceberg, cherry tomatoes, shaved red onions, applewood smoked bacon, house blue cheese dressing

desserts

SEASONAL CHEESECAKE 60

Whole cake 10"

STRAWBERRY

SHORTCAKE 40 / 80

Half pan / Whole pan

SEASONAL COBBLER 40 / 80

Half pan / Whole pan

BANANA PUDDING 40 / 80

Half pan / Whole pan

BROWNIES 36

Dozen

ASSORTED COOKIES 36

Dozen

ASSORTED DESSERT

SHOOTERS / BITES 42

Dozen

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hors d'oeuvres

items priced by the dozen

HOUSE DEVILED EGGS 30

Crispy prosciutto, arugula pesto

GRILLED TOMATO BAGUETTE 34

Roasted garlic, marinated tomato, reduced balsamic, basil

CRIBB'S TOMATO PIE BITE 34

Shaved parmesan, herb mayo

COLLARD GREEN WONTON 36

Sweet chili sauce

SMASH BURGER SLIDER 42

American cheese, special sauce, dill pickle, petite bun

CHIMICHURRI BEEF SKEWER 34

Tomato relish

CHICKEN SATAY 34

Peanut sauce, cilantro

BEEF TENDERLOIN

BRUSCHETTA 34

Grilled crusty Baguette, goat cheese, chimichurri, pickled red onion

CHICKEN SOUVLAKI SKEWER 34

Lemon vinaigrette, chopped parsley, feta

VEGETABLE SPRING ROLL 36

Sweet chili sauce

SMOKED SALMON

BRUSCHETTA 36

Dill cream cheese, capers, pickled red onion, parsley

CALIFORNIA ROLL 24

Sashimi tuna, sweet soy, wasabi aioli, avocado, cucumber

SKEWERED TOMATO

MOZZARELLA 30

Reduced balsamic, basil

GRILLED BRIE BAGUETTE 34

Fruit compote

SEASONAL FRUIT SKEWER 30

Citrus syrup, salt

CAJUN SHRIMP SALAD 50

Sweet roll, remoulade, celery leaf

POACHED SHRIMP SHOOTER 41

Cocktail sauce, celery leaf, lemon zest

CRIBB'S CRAB CAKE 50

Remoulade

PORK POT STICKER 30

Sweet soy, wasabi aioli, green onion

GOAT CHEESE PUFF 34

Puff pastry, goat cheese, marinated cucumber, charred peppers

CONCH FRITTER 39

Remoulade, torn herbs

CARAMELIZED ONION TART 34

Gruyere, thyme, black pepper honey

BACON WRAPPED QUAIL 50

Balsamic glaze, crunchy garlic, torn herbs

SEARED TUNA CRISP 48

Crispy wontons, sweet soy, wasabi aioli, crunchy garlic

SKEWERED BRUSSELS 34

Lemon vinaigrette, balsamic glaze

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SINCE 2008



platters and dips

serves approximately
25 people

SEARED BLACK ANGUS TENDERLOIN 315 (5lb average)

Horseradish cream, stone ground mustard, honey mustard, dinner rolls

GRILLED VEGETABLES 75

Chef's selection of marinated and grilled vegetables

CLASSIC SHRIMP COCKTAIL 150

Poached jumbo shrimp, cocktail sauce, lemon and EVOO

CRISP VEGETABLE CRUDITE 90

fresh seasonal vegetables, everything spiced cream cheese

FRUIT AND CHEESE 110

chef chosen seasonal fruit, artisan cheeses, butter crackers

CHARCUTERIE & CHEESE 150

chef's selection of cured meats, cheeses, artisan flatbreads, and crackers

MEZZE 90

hummus, tabbouleh, tzatziki, olives, assorted vegetable, pita bread

NUGGETS 75

Alabama white sauce, ranch, bbq 100 per platter

CRAB RANGOON DIP 25 QT

Spiced cream cheese, fire roasted tomato, herb bread crumb

BUFFALO CHICKEN DIP 22 QT

Pulled chicken, cream cheese, buffalo sauce, crispy fried onion

SPINACH ARTICHOKE DIP 16 QT

Creamed spinach, artichoke hearts, parmesan bread crumb

CHILI CON QUESO 18 QT

Creamy queso blanco, chorizo, roasted corn pico de gallo

Disposable warming pans and serving utensils available for purchase

stations

stations priced per person

PEPPER SEARED ANGUS BEEF TENDERLOIN 19

Chef Carved, served with horseradish cream, grainy mustard, honey mustard, roasted roasted roasted pepper relish, warm rolls

PASTA STATION 12

Penne, grilled chicken, Italian sausage, wilted greens, crunchy garlic, red sauce, white sauce, roasted pepper relish, shaved parmesian, apple wood smoked bacon, evoo, pesto, hot sauces

BROWN SUGAR GLAZED PORK BELLY 9

Chef carved, house pickles, pepper relish, grainy mustard, honey mustard, warm rolls

SHRIMP AND GRITS 15

Colonial Milling grits, sautéed shrimp, andouille cream, roasted pepper relish, apple wood smoked bacon, chives, cheddar, parmesan

BACON WRAPPED CHICKEN 7

Chef carved, feta cheese, sundried tomato, grainy mustard, honey mustard, warm rolls

WOK AND ROLL 15

Fried rice, lo mein, shaved chicken, shaved beef, shoe string vegetable, snow peas, mung bean sprouts, assorted sauces, crushed cashews, sesame seeds, egg roll, fortune cookie

MACARONI AND CHEESE —OR—

BUTTERED MASHED POTATO BAR 8

Apple wood smoked bacon, chives, frizzled onions, sautéed mushrooms, crunchy garlic, roasted pepper relish, cheddar cheese, parmesan cheese

Disposable warming pans and serving utensils available for purchase