

seafood 45

TUNA TATAKI

chopped ahi tuna, Fresno chili, lime, sweet soy, peanut, furikake, wonton cup

CRAB THERMIDOR

jumbo lump, shallot, garlic, citrus, saffron whipped cheese, chive, grilled bread

SMOKED SALMON everything whipped cheese, dill, cucumber

PICKLED SHRIMP ROLL

Argentine red shrimp, celery leaf, old bay aioli, spit top roll, crunchy seeds

CRAB CAKE lump crab, citrus, crumb, remoulade

FRIED OYSTER Japanese breadcrumbs, citrus crema, smoked trout roe, chive

SHRIMP FRITTER beer batter, jalapeño, red pepper coulis

EMPANADA lump crab, pimento cheese, charred corn, tabasco crema

BBQ SHRIMP Argentine red, peach BBQ glaze, skewer

chicken 34

CHICKEN SATAY peanut sauce, cilantro

CHICKEN SOUVLAKI lemon vinaigrette, feta, parsley

DEVEILED EGGS pistou, crispy prosciutto

QUICHE BITES black forest ham and cheese, pistou

beef 36

TRI TIP BRUSCHETTA

medium rare, whipped goat cheese, pickled red onion & tomato, parsley leaf

CHIMICHURRI STEAK grilled steak, chimichurri, skewer

SMASH BURGER American cheese, special sauce, pickle, onion, slider bun

BEEF BULGOGI burnt orange ginger & soy, carrot, cucumber, iceberg

BEEF TARTARE

chopped beef, horseradish aioli, caper, shallot, grilled bread, chopped herbs

PHILLY CHEESE TAQUITO

peppers & onions, melty cheese, flour tortilla, red pepper coulis

SWEET & SOUR MEATBALLS orange glaze, peanut, scallion

game 44

DUCK PANCAKE

sliced duck, hoisin glaze, scallion pancake, crunchy cashew, cilantro leaf

QUAIL LOLLIPOP smoked bacon bourbon BBQ

LAMB BELLY

shaved lamb, tzatziki, pickled vegetable, mini pita cup, parsley leaf

DUCK CONFIT TACO pulled duck, salsa verde, chopped shallot, cilantro

vegetable 34

CREMINI MUSHROOM

goat cheese, herbed crumb, balsamic glaze

PIMENTO CHEESE DROP BISCUITS hot honey drizzle

SEASONAL SQUASH BRUSCHETTA

whipped ricotta, lemon zest, pistou, thyme honey, grilled bread, pistachio, parsley leaf

CRUNCHY BRIE Japanese breadcrumbs, fruit compote

AVOCADO TOAST

grilled focaccia, avocado, shaved radish, everything crunch, shaved pecorino

ROASTED FINGERLING crème fraiche, chive

CAPRESE SKEWER pistou, balsamic glaze

CRIBB'S TOMATO PIE herbed mayo, shaved pecorino

VEGETABLE CALI ROLL

cucumber, carrot, arugula, whipped cheese, wasabi aioli, sweet soy, crunchy garlic

GRILLED BRIE BAGUETTE fruit compote

GRILLED TOMATO BAGUETTE

roasted garlic, marinated tomato, reduced balsamic, basil

COLLARD GREEN WONTONS sweet chili sauce

GOAT CHEESE PUFFS thyme, fig jam

display platters

SEARED BLACK ANGUS TENDERLOIN 315

horseradish cream, stone ground mustard, honey mustard, dinner rolls, kalamata olive, charred tomato & roasted garlic relish, arugula

ROASTED VEGETABLE DISPLAY 85

chef's selection of grilled & marinated vegetables, balsamic glaze, pistou

VEGETABLE CRUDITÉ 80

seasonal raw vegetables, whipped cream cheese with everything spice

SMOKED SALMON 165

pickled red onion, caper relish, whipped cream cheese with dill, toast

SELECT FRUIT & CHEESE 110 chef's choice, Maldon salt, table crackers

CHEESE & CHARCUTERIE 160

chef's choice cured meats & country pate, select cheese, mustard, flat bread & table crackers

PICKLED ARGENTINE RED SHRIMP 160

shallot, bay leaf, citrus, olive oil, parsley

NUGGETS 85 120 nuggets per platter, Alabama white, ranch, bbq

SASHIMI TUNA 200

pepper seared yellowfin, sweet soy & wasabi aioli, furikake, crispy wontons

MEZZE 90

hummus, tzatziki, olives, assorted grilled & pickled vegetables, pita

SUSHI DISPLAYS ??

dips 22

Served with tortilla chips & pita

CRAB RANGOON DIP

spiced cream cheese, tomato, toasted bread crumb, scallion

BUFFALO CHICKEN DIP pulled chicken, cream cheese, buffalo, fried onions

SPINACH ARTICHOKE DIP creamed spinach, artichoke, parmesan crumb

CHILI CON QUESO creamy queso, chorizo, street corn, pico

THREE COURSES 65

Includes choice of (3) passed hors d'oeuvres, salad course, main, dessert, herbed focaccia with whipped butter, water service.

SALAD COURSE *choose one*

BEET

roasted golden & red beets, arugula, goat cheese, toasted almonds, citrus vinaigrette

WEDGE

Iceberg wedge, chopped smoked bacon, shaved red onion & cucumber, confit tomato, blue cheese, green goddess

PEAR

Tyger River lettuce, caramelized Asian pear, roasted red pepper, pickled red onion, candied pecan, goat cheese, white balsamic vinaigrette.

HOUSE

Tyger River lettuce, shaved root vegetables, grape tomato, herbed crumb, shaved pecorino, house black pepper & buttermilk dressing

ENTRÉE COURSE *choose one*

poultry

CHICKEN MARSALA

seared airline chicken breast, shiitake mushroom cream, whipped potato, wilted spinach & roasted baby carrots

CHICKEN TARRAGON

seared airline chicken breast, white wine & tarragon cream, whipped potato, wilted spinach & roasted baby carrots

BACON WRAPPED CHICKEN

spinach, feta & sundried tomato stuffed, tomato gravy, whipped potato, wilted spinach & roasted baby carrots

THREE COURSES 65

Includes choice of (3) passed hors d'oeuvres, salad course, main, dessert, herbed focaccia w/ whipped butter, water service.

ENTRÉE COURSE *choose one*

beef

BRAISED BRAVEHEART SHORT RIB

colonial milling grits, red wine pan jus, wilted spinach & roasted baby carrots

SEARED FILET

1000-layer potato, wilted spinach & roasted baby carrots, port wine & balsamic demi-glace

GRILLED HANGER STEAK

crispy potato, balsamic demi, wilted spinach & roasted baby carrots, foie gras butter

ENHANCEMENT +8

treat your guests to a surf & turf

add (1) of the following: jumbo lump crab cake or grilled Atlantic salmon with choice of sauce

seafood

SHRIMP & GRITS

sautéed Argentine red shrimp, smoked bacon, tomato gravy, colonial milling grits, crispy leeks

WHITE FISH

seared white fish, butternut squash purée, charred broccolini, toasted pecan butter

SCALLOPS seared scallops, seasonal risotto, crispy carrots

SALMON

grilled Atlantic salmon, Carolina gold rice, wilted spinach, roasted baby carrots, beurre blanc, pineapple pico

WEDDING & SPECIAL EVENTS BUFFET SPREAD

includes water & tea service, herbed focaccia & whipped butter, choice of salad, (2) sides & choice of (2) passed hors d'oeuvres for cocktail hour.

single protein 32 pp

double protein 40 pp

triple protein 48 pp

ROASTED ANGUS TRI-TIP red wine demi glace, chimichurri sauce

BRAISED BRAVEHEART SHORT RIB red wine pan jus, herb gremolata

GRILLED HANGER STEAK balsamic demi-glace, foie gras butter

CHICKEN CONFIT cacciatore style

BACON WRAPPED CHICKEN

spinach, feta, sundried tomato, tomato jam, micro basil

PAN SEARED CHICKEN BREAST

shiitake mushroom pan sauce, scallion

PAN SEARED CHICKEN BREAST citrus white wine cream, tomato

SAUTEED ARGENTINE RED SHRIMP

smoked bacon, tomato gravy, crispy leeks

GRILLED ATLANTIC SALMON citrus beurre blanc, pineapple pico

GRILLED ATLANTIC SALMON garlic, citrus, piccata

HERB ROASTED PORK LOIN natural jus, fruit compote

EGGPLANT PARM (V)

crispy cutlet, whole milk mozzarella, tomato sugo, pistou

WEDDING & SPECIAL EVENTS BUFFET SPREAD

includes water & tea service, herbed focaccia & whipped butter, choice of salad, (2) sides & choice of (2) passed hors d'oeuvres for cocktail hour.

salad course *choose one*

BEET

roasted golden & red beets, arugula, goat cheese, toasted almonds, citrus vinaigrette

WEDGE

Iceberg wedge, chopped smoked bacon, shaved red onion & cucumber, confit tomato, blue cheese, green goddess

PEAR

Tyger River lettuce, caramelized Asian pear, roasted red pepper, pickled red onion, candied pecan, goat cheese, white balsamic vinaigrette

HOUSE

Tyger River lettuce, shaved root vegetables, grape tomato, herbed crumb, shaved pecorino, house black pepper & buttermilk dressing

sides *choose two • additional sides +4 each*

SAUTÉED BABY GREEN BEANS

SEASONAL GRILLED VEGETABLES

GRILLED ASPARAGUS

MACARONI & CHEESE

BUTTERED MASHED POTATO

CREAMY COLONIAL MILLING GRITS

WILD RICE PILAF

ROASTED BABY CARROTS, THYME, BROWN BUTTER

CHARRED BROCCOLINI

ROASTED FINGERLING POTATO

action stations

An action station style event is among our favorite style of events here at Cribb's Catering. Our action stations allow our staff to prepare & serve small dishes directly to your guests. We recommend that you choose 2 to 3 food stations, 2 to 3 passed hors d'oeuvres & 2 to 3 display platters to give your guest a full & balanced culinary experience.

CRIBB'S SHRIMP & GRITS 15

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

PASTA STATION 13

cavatappi and rigatoni pasta, house red and Alfredo sauce, roasted chicken, Italian sausage, sundried tomato, olive tapenade, charred broccolini, marinated cherry tomato, confit garlic, shaved parmesan

MAC AND CHEESE OR WHIPPED POTATO BAR 8

roasted pepper relish, Applewood smoked bacon, chives, cheddar, parmesan

POKE BOWL 18

sticky sushi rice, chopped yellow fin tuna, chopped grilled chicken, chopped shrimp, wasabi aioli, sweet soy, ponzu, cucumber, charred edamame, seaweed salad, shredded carrot, crunchy seeds, cashews, scallions, sriracha

HIBACHI 18

fried rice and udon noodle, teriyaki chicken & steak, charred broccolini, roasted zucchini & mushroom, yum yum & ginger sauce, toasted seeds, cashews, scallions, sriracha

SEASONAL SALAD SPREAD 10

mixed greens & chopped romaine, asparagus, English peas, cucumber, shaved red onion, apples, craisens, chopped beets, shaved carrot, kalamata olive, artichoke hearts, candied pecans, toasted pumpkin seeds, herbed breadcrumbs, goat cheese, feta cheese, blue cheese, house buttermilk ranch, balsamic vinaigrette, citrus vinaigrette

STREET TACO 12

choice of (2) Proteins, served chopped onion, cilantro, salsa verde, salsa roja, street corn, guacamole, limes & 4 inch flour & corn tortillas

- Chipotle Chopped Chicken
- Chili Lime Shrimp
- Mojo Braised Pork Shoulder
- Shaved Tri-Tip – Chimichurri

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carving station *choice of (1) protein (3) sauces (2) sides*

BLACK PEPPER SEARED BEEF TENDERLOIN 28
HERB ROASTED PORK LOIN 18
SLOW ROASTED ANGUS PRIME RIB WITH AU JUS 28
ROASTED TRI-TIP 22
BROWN SUGAR GLAZED PORK BELLY 18
SMOKED TURKEY BREAST 16
SMOKED BRISKET 22
STUFFED BACON WRAPPED CHICKEN

saucers & condiments

HORSERADISH CREAM
CHIMICHURRI
RED WINE DEMI GLACE
AU POIVRE CREAM
ALABAMA WHITE
HONEY MUSTARD
CHARRED TOMATO RELISH
BÉARNAISE
RED EYE GRAVY
CRANBERRY CHUTNEY
SAGE GRAVY

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sides

GRILLED VEGETABLE DISPLAY
MACARONI & CHEESE
BUTTERED MASHED POTATO
COLONIAL MILLING GRITS
HARICOT VERTS & ROASTED BABY CARROTS
ROASTED CORN SUCCOTASH
BRAISED SEASONAL GREENS
KIMCHI & PICKLED VEGETABLES
SESAME HOISIN GLAZE

desserts *choose (1) for plated 3 course meals & buffets*
Sold by the pan or whole pie for à la Cart • 1 pan feeds 30/40 guests

CHOCOLATE MOUSSE
SEASONAL COBBLER
FLOURLESS CHOCOLATE TORTE
LEMON TART
CHESS PIE
SEASONAL CHEESECAKE

When it comes to food & service, we have you covered. Cribb's catering offers service staff to serve, bus, transport, set up, & breakdown your event.

We also offer chef attendants to carve or work your action station where applicable. Cribb's catering charges a flat fee per service person for the duration of your event. This flat fee covers a 10 hour block to include pack out, transportation to & from, set up, breakdown & general service.

Cribb's Catering will charge 30 dollars per hour, per person above the proposed 10 hour labor block written in your contract.

Cribb's catering charges the following flat fee per service type person

175

- Servers
- Bussers
- Bartenders
- Dish sorters / porters

200

- Chef Attendants

250

- On-site FOH Manager
- On-site Chef/Kitchen manager

ADDITIONAL SERVICES FEE

Cribb's Catering has added a 20% standard service fee.

This fee absorbs the cost of paper, aluminum, operating & administrative cost (booking, planning, insurance), equipment & vehicle maintenance, staffing & logistics, delivery, setup, & breakdown. Gratuity is separate & optional.

CORPORATE LUNCH & DINNER BUFFET

Cribb's Catering will deliver for 18 people & up
18 people or less pick up at 392 E. St. John Street.
Delivery fee varies by delivery location.

single protein 18 **double protein 24**

hot entrée packages includes a garden salad with buttermilk ranch dressing, dinner rolls, & cookies

protein choices

PAN SEARED CHICKEN BREAST

shiitake mushroom pan sauce, scallion
citrus white wine cream, tomato
citrus garlic piccata, charred tomato
Kung Pao glaze, charred peppers, toasted cashew, scallion

BONE-IN FRIED CHICKEN 1.5 pcs per person

CHICKEN PARM crispy cutlet, whole milk mozzarella, tomato sugo, pistou

EGGPLANT PARM (V)

crispy cutlet, whole milk mozzarella, tomato sugo, pistou

ROASTED ANGUS TRI-TIP red wine demi-glace, chimichurri sauce

GRILLED ATLANTIC SALMON citrus beurre blanc, herbed crumb

SAUTÉED ARGENTINE RED SHRIMP Andouille sausage cream

STUFFED PORTABELLO MUSHROOM (V)

tomato, charred pepper, whole milk mozz, balsamic, pisu

HERB ROASTED PORK LOIN natural jus, fruit compote

sides *choose two • additional sides +4 each*

SAUTÉED BABY GREEN BEANS

CREAMY COLONIAL

SEASONAL GRILLED

MILLING GRITS

VEGETABLES

ROASTED BABY CARROTS,
THYME, BROWN BUTTER

GRILLED ASPARAGUS

CHARRED BROCCOLINI

MACARONI & CHEESE

ROASTED FINGERLING
POTATO

BUTTERED MASHED POTATO

WILD RICE PILAF

premium handhelds 18pp

includes chips, pickle, Chef's 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 & go box 11pp

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

TURKEY & SWISS

PIMENTO CHEESE

TURKEY & CHEDDAR

PB & J

ROAST BEEF & CHEDDAR

DISPOSABLE WARMING PANS & SERVING UTENSILS AVAILABLE FOR PURCHASE

taco bar

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

single protein 14

double protein 16

protein choices

MOJO BRAISED PORK SHOULDER

CHIPOTLE PULLED CHICKEN

HOUSE SEASONED GROUND BEEF

CHILI LIME SHRIMP

MOJO GRILLED TOFU (V)

package includes

6IN FLOUR TORTILLAS

CILANTRO LIME RICE

SEASONED BLACK BEANS

SHREDDED CHEESE

SHAVED LETTUCE

CHIPS & SALSA

CILANTRO CREMA

PICO

PICKLED JALAPEÑOS

COOKIE

à la cart *served by the pint with chips* **10**

GUACAMOLE

QUESO BLANCO

burger bar

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

protein 16pp

choice of one

GRILLED BLACK ANGUS PATTY
GRILLED MARINATED CHICKEN BREAST
BLACK BEAN PATTY (V)

package includes

+ 2 for gluten free bun

KINGS HAWAIIAN BRIOCHE BUN
HOUSE PARMESAN CHIPS
SLICED TOMATO
SHAVED LETTUCE
AMERICAN CHEESE
SHAVED ONION
PICKLE
MAYO
MUSTARD
KETCHUP
COOKIE

proteins

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

PULLED PORK 12

SMOKED PULLED CHICKEN 12

SMOKED BONE-IN CHICKEN 12

BABY BACK RIBS ½ RACK 14 FULL RACK 28

BRISKET 16

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

CHEERWINE BBQ GLAZE

N.C. VINEGAR

MUSTARD BASE

ALABAMA WHITE

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