

SNACKS

All snacks can serve up to 12 guests

PECAN WOOD-SMOKED CHICKEN WINGS

with Alabama white sauce

Pecan wood-smoked and roasted wings. Served with tangy white bbq sauce containing mayonnaise, horseradish, honey, and cayenne.

24 count, \$52

POOLE'S PIMENTO CHEESE PLATTER

Served with your choice of crostini, fried saltine crackers, or gluten-free sweet potato crackers.

1 pound, \$26

*Add or substitute fresh English cucumber slices, 48 slices, \$12

MAINE LOBSTER SALAD PLATTER

Claw and tail lobster meat seasoned with brown butter aioli. Served with your choice of crostini, fried saltine crackers, or gluten-free sweet potato crackers.

1 pound, \$58

*Add or substitute fresh English cucumber slices, 48 slices, \$12

CHARCUTERIE BOARD with accoutrements

Selection of 3 cured meats, sliced in-house, served with Edmund Fallot Dijon and whole grain mustards, and house pickles.

1.5 pounds, \$38

Add fresh baguette, \$6

CHEESE BOARD with accoutrements

Selection of 3 cheeses, house-made fruit compote with choice of crostini, fresh baguette, or gluten-free sweet potato crackers.

1.5 pounds, \$42

Add fresh baguette or gluten-free sweet potato crackers, \$6

VEGETABLE CRUDITE PLATTER

with avocado green goddess dressing

Sliced cucumber, celery sticks, blanched broccolini, and green beans.

1 pound, \$31

SALADS

All salads are served with dressing on the side, and can serve up to 10 guests

KALE SALAD with hazelnut vinaigrette and parm

Chopped Dinosaur kale and mixed lettuces topped with parmesan and toasted hazelnut vinaigrette. \$36

ROASTED BEET SALAD with red onion, charred orange marmalade vinaigrette, and toasted pistachios

Wedges of red and golden beets tossed in red wine vinaigrette, topped with thinly sliced red onion, chopped toasted pistachios, and charred orange marmalade vinaigrette. \$32

CAESAR SALAD with cracked peppercorn lemon dressing and parmesan-crust croutons

Our take on a classic Caesar with romaine lettuce. \$36

ITALIAN CHOPPED SALAD with marinated chickpeas, chopped Castelvetrano olives, crispy house-fried red quinoa, sliced pepperoncini, provolone, roasted red peppers, and charred red onion

Served with white balsamic-thyme vinaigrette. \$42

SIDES

All sides can serve up to 10 guests unless otherwise noted

CIDER-BRAISED or CREAMED COLLARD GREENS

(Offered seasonally) \$24

BEASLEY'S PIMENTO MAC AND CHEESE CUSTARD

with roasted red peppers, and three cheeses.

Serves 16, 1 tray, \$48

GREEN CABBAGE SLAW with roasted tomato and cider aioli

Shredded cabbage and thinly sliced scallions tossed with chopped roasted tomatoes and our cider-vinegar mayo. \$18

WHIPPED YUKON GOLD POTATOES

Skin-on mashed Yukon potatoes topped with gravy made of chicken stock, heavy cream, balsamic vinegar, and charred red onions. \$22

STEWED SEA ISLAND RED PEAS with chow chow

Heirloom Sea Island red peas cooked with garlic and thyme, and topped with chow chow of brined shredded cabbage with red peppers and yellow onion. \$24

MAINS

All mains can serve 8-10 guests

BLACK TEA-BRINED ROASTED CHICKEN

Assortment of herb-roasted breasts, legs, and thighs, brined with black tea overnight. 16 pieces, \$58

Add herb-scented jus or Alabama white sauce, \$6

TWELVE HOUR SHORT RIBS AU POIVRE

Boneless beef short ribs seasoned with sea salt and ground black pepper, seared, slow roasted, sliced, and served with their own jus.

2.5 pounds, \$96

Add horseradish cream or beef jus, \$6

PULLED HERITAGE PORK SHOULDER

Choice of smoked (with pecan wood, then pulled, and served with smoky pork jus) or citrus-braised (with fresh oranges, and served with white wine pork jus).

2 pounds, \$62

HERITAGE PORK SHOULDER MEATLOAF

Made with pork shoulder, beef, and mortadella. Roasted and served sliced with charred onion gravy. 2 pounds, \$50



DESSERTS

All desserts can serve up to 12 guests. Cakes are 3 layers and 9" in diameter, tartlets are served by the dozen

RED VELVET CAKE

Cocoa cake layers filled and topped with housemade cream cheese buttercream frosting. \$50

CHOCOLATE LAYER CAKE

Cocoa cake layers filled and topped with Videri chocolate ganache. Covered with dark chocolate cake crumbs. \$50

STRAWBERRY BUTTERMILK LAYER CAKE

White buttermilk cake layers filled with our housemade buttercream frosting and topped with locally sourced macerated strawberries. \$50

CHOCOLATE CHESS TARTLETS

Smooth and rich Videri chocolate filling in a butter tart shell. \$48

BOURBON PECAN TARTLETS

Made with a toasted and candied pecan filling in a butter tart shell. \$48

LEMON MERINGUE TARTLETS

Made with lemon custard and topped with charred meringue in a butter tart shell. \$48

BEVERAGES

SWEET TEA \$8/gallon

UNSWEET TEA \$8/gallon

FRESHLY SQUEEZED LEMONADE \$16/gallon

ICE \$3.50/5lb ba

OTHER ITEMS

DISPOSABLES \$1 – includes one compostable palm leaf plate, fork, knife, spoon, and napkin. Priced per person

CHAFING DISH SET UP \$12 – includes stand, water pan, and 2 fuel cells



Our drop-off catering menu is designed to feed crowds from 15 to 200, and is great for corporate events or casual gatherings. This service features delivery and set up by a member of our dedicated events team.

ac-restaurants.com/catering
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