



# DROP OFF CATERING MENU

## SNACKS

ALL SNACKS SERVE APPROXIMATELY 12 GUESTS

PECAN WOOD-SMOKED CHICKEN WINGS  
W/ ALABAMA WHITE SAUCE  
24 COUNT- \$52

POOLE'S PIMENTO CHEESE PLATTER  
SERVED WITH YOUR CHOICE OF CROSTINI OR FRIED SALTINE CRACKERS\*  
1 PINT- \$26

MAINE LOBSTER SALAD PLATTER  
CLAW AND TAIL LOBSTER MEAT SEASONED WITH BROWN BUTTER AIOLI,  
FRESH SQUEEZED LEMON, AND HERBS. SERVED WITH YOUR CHOICE OF CROSTINI OR  
FRIED SALTINE CRACKERS\*  
1 PINT, SERVES 12 - \$62

\*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 SLICED CORNICHONS  
1 POUND, \$56

CHEESE BOARD WITH ACCOUTREMENTS  
SELECTION OF 4 CHEESES, HOUSE-MADE FRUIT COMPOTE, CRACKERS, AND CROSTINI  
1 POUND, \$54

GREEN VEGETABLE CRUDITE PLATTER  
W/ AVOCADO GREEN GODDESS DRESSING, SLICED CUCUMBER, CELERY STICKS,  
BLANCHED BROCCOLI, AND GREEN BEANS  
\$31

## SALADS

ALL SALADS ARE SERVED BY THE 1/2 TRAY WITH DRESSING ON THE  
SIDE, AND FEED APPROXIMATELY 8-10 GUESTS

KALE SALAD W/ HAZELNUT VINAIGRETTE AND PARM  
CHOPPED DINOSAUR KALE AND MIXED LETTUCES TOPPED WITH GRATED PARM AND  
TOASTED HAZELNUT VINAIGRETTE  
\$48

ROASTED BEET SALAD  
W/ RED ONION, CHARRED ORANGE MARMALADE VINAIGRETTE, AND TOASTED PISTACHIOS  
\$60

CAESAR SALAD  
W/ CRACKED PEPPERCORN LEMON DRESSING AND PARMESAN-CRUSTED CROUTONS  
\$46

ITALIAN CHOPPED SALAD W/ GARLIC AND HERB-MARINATED CHICKPEAS,  
CHOPPED CASTELVETRANO OLIVES, CRISPY HOUSE-FRIED RED QUINOA, AND CHARRED  
RED ONION SERVED WITH WHITE BALSAMIC-THYME VINAIGRETTE  
\$58

## MAINS

ALL MAINS SERVE APPROXIMATELY 8-10 GUESTS

BLACK TEA BRINED ROASTED CHICKEN  
ASSORTMENT OF HERB-ROASTED BREASTS, LEGS, AND THIGHS, BRINED WITH BLACK TEA  
12 PIECES - \$58

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 POUNDS - \$96

HERITAGE PORK SHOULDER  
CHOICE OF SMOKED (WITH PECAN WOOD, BRAISED, 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

## SIDES

ALL SERVED BY THE QUART AND FEED APPROXIMATELY 8-10 GUESTS  
UNLESS OTHERWISE NOTED

CIDER-BRAISED OR CREAMED COLLARD GREENS  
(OFFERED SEASONALLY)

BRAISED (AVAILABLE MAY THROUGH OCTOBER) - CHOPPED COLLARD GREENS  
BRAISED WITH APPLE CIDER VINEGAR, ONION, AND ROASTED GARLIC BUTTER  
CREAMED (AVAILABLE NOVEMBER THROUGH APRIL)- CHOPPED, BRAISED AND  
MIXED WITH CREAMY BECHAMEL  
\$24

BEASLEY'S PIMENTO CHEESE MAC AND CHEESE CUSTARD - SERVES 24  
ELBOW MACARONI AND ROASTED RED PEPPERS, BAKED WITH ASHE CO. CHEDDAR AND  
SHARP VERMONT WHITE CHEDDAR CHEESES, GRANA PADANO, AND EGG CUSTARD  
1 TRAY- \$60

GREEN CABBAGE SLAW W/ ROASTED TOMATO AND MALT AIOLI  
\$18

WHIPPED YUKON GOLD POTATOES W/ CHARRED ONION GRAVY  
\$22

SEA ISLAND RED PEAS W/ CHOW CHOW  
\$24