

BEASLEY'S
CHICKEN + HONEY

Private Dining Room



Large Group Dining Packages



**FAMILY-STYLE MENU PACKAGE
FOR BRUNCH, LUNCH, AND DINNER**

(priced per person for groups of 15+)

**CORNERSHOP
CLASSIC**

\$30 per person

- 1 appetizer
- 2 mains
- 2 sides

**FULL
FEAST**

\$40 per person

- 2 appetizers
- 2 mains
- 3 sides
- 1 dessert

Additional appetizers (\$5pp), mains (\$8pp), sides (\$4pp), and dessert (\$7pp)
may be added on for an additional fee.

APPETIZERS

- + Poblano Pimento Cheese
with Sweet Potato Crackers
- + Cheesy Fried Grit Bites
with Malt Aioli and Chow Chow
- + Mixed Green Salad with Cucumbers,
Tomatoes, and Red Wine Vinaigrette
- + Field Pea Hummus with Cucumber Slices
- + Fried Shrimp
with Roasted Tomato Remoulade
- + Pecan-Smoked Chicken Wings
with Alabama White Sauce
- + Classic Buffalo Chicken Wings
with Buttermilk Herb
- + Hot Collard Dip with Tortilla Chips

MAINS

- + Fried Chicken with Honey
(for white meat only, add \$2pp)
- + Fried Catfish
- + Creamy Chicken Pot Pie Casserole
with Biscuit Crumbs
- + Pecan-Smoked Pork Shoulder
- + Pork Shoulder Meatloaf
with Charred Onion Gravy
- + Smoked Black Tea Brined Chicken
with Alabama White Sauce

SIDES

- + Pimento Mac and Cheese Custard
- + Green Cabbage Slaw
with Cider Aioli and Roasted Tomatoes
- + Mashed Potatoes
with Charred Onion Gravy
- + Roasted Beets with Orange
and White Balsamic Vinaigrette
- + Buttermilk Biscuits w/ Butter & Honey
- + Buttermilk Waffles
with Honey Butter & Syrup
- + Creamed Collards
- + Fries (with choice of two sauces)
- + Marinated Field Peas
- + Sweet Potato Wedges with Honey

DESSERT

- + Seasonal Fruit Pie w/ Soft Cream
- + Banana Pudding
- + Cinnamon Biscuit Bread Pudding
- + Red Velvet Cake
- + Chocolate Brownies a la Mode

BRUNCH MAINS

- + Buttermilk Biscuits and Sausage Gravy
- + Apple Streusel Bread Pudding
with ice cream, streusel crumble
and salted caramel drizzle
- + Quiche
with Mushrooms, Jarlsberg and Bacon

BRUNCH SIDES

- + Churros
with Chocolate Sauce
- + Seasonal Fruit
- + Bacon
- + Hash Browns
- + Grits
- + Yogurt and Granola

PLATTERS (FEEDS 20)

Dip Trio Platter \$100

Poblano pimento cheese, butterbean hummus, and caramelized onion dip with crostini, sweet potato crackers, and sliced cucumbers

Chicken Wing Platter \$125

Pecan-smoked wings, preserved lemon-pepper wings, classic buffalo-style wings with choice of 2 dipping sauces

Fried Bites Platter \$130

Fried cheesy grit bites, fried shrimp, and fried chicken bites served with malt aioli and buttermilk herb dressing

Sandwich Platter \$175

Pick two:

- + Veggie Sandwich
- + Carolina Reaper Hot Chicken
- + BBQ Chicken Melt
- + Classic Fried Chicken Sandwich

Biscuit Bar \$125

Buttermilk Biscuits with honey butter & seasonal jam
Pick two: Pork sausage patties, scrambled eggs, bacon, country ham, Ashe county cheddar, poblano pimento cheese, pickled green tomato, queso

Event Booking Timeline

Final menu selections & final guest count are due 10 days in advance of the event. All large group dining packages include a 20% gratuity and a 5% service fee.

FOX LIQUOR BAR

PLATTERS (FEEDS 20)

Veggie Platter \$80

Deviled egg toasts, vegetable crudite with buttermilk herb dressing, and kale Caesar wraps

Dip Trio Platter \$100

Caramelized onion dip, hot collard & artichoke dip, and pickled green tomato tuna salad with crostini, potato chips, and cucumbers

Fried Bites Platter \$130

Fried cumin-dusted black eyed peas, fries, and fried chicken tenders served with sorghum-dijon, dijonnaise and buttermilk herb dressing

Handheld Platter \$175

Pick two:

- + *Fried Bologna Sandwich*
- + *Veggie Sliders*
- + *Chicken Pot Hand Pie*
- + *BFD: Fried Chicken & Waffle Sandwich*

FAMILY-STYLE SALADS (FEEDS 4)

- + Mixed greens with tomato, cucumber, red onion, red wine vinaigrette \$35
- + Southern Kale Caesar with cheesy cornbread crumbs \$45
- + Green Reaper salad with avocado, jammy egg, pickled field peas, green tomato, bacon, cheddar, pepitas, and Carolina Reaper ranch \$45

A LA CARTE OPTIONS PRICED PER PERSON

SMALL BITES

- + Bryan's Southern antipasto w/ pickled peppers, bologna, Vidalia onions, and buttermilk cheddar cubes
- + Cumin-fried black eyed peas
- + Caramelized onion dip with potato chips
- + Hot collard green & artichoke dip with crostini
- + Fried shrimp with smoked tomato remoulade
- + Fries with dijonnaise
- + Reaper fries with buttermilk herb

LARGE BITES

- + Fried chicken tenders with sorghum dijon
- + Fried bologna sliders
- + Chuck's veggie burger sliders
- + Deviled egg salad toast w/ tobacco onions, pickles, and jammy egg
- + The BFD: maple-glazed fried chicken and waffle sliders



FOX
LIQUOR
BAR

A well-loved & lived-in bar
in the basement of Beasley's.