



CATERING MENU

SANDWICHES:

Miso Fried Eggplant

Spinach and charred scallion tomato sauce

Chicken Parmesan

Tomato basil sauce, mozzarella cheese

Dry Aged Meatball Sandwich

House marinara, mozzarella, parmesan cheese

Porchetta Sandwich

Slow roasted pork, broccoli rabe, horseradish sauce, pickled green tomatoes, mozzarella, aged provolone

Lamb Meatball Sandwich

Spicy marinara, manchego cheese, mozzarella cheese

Southern Fried Chicken Sandwich

Buttermilk fried chicken, cabbage slaw, house-made pickles, hot sauce

Crispy Korean Pork Belly Sandwich

Rolled pork belly, samjang aioli, kim chi, ginger slaw

Chipotle BBQ Brisket

Cabbage slaw, pickled jalapenos

Smoked Mushroom BBQ Sandwich

Cabbage slaw, pickled jalapenos

South Philly Hot Roast Pork

broccoli rabe, horseradish cream, sharp provolone

Hot Roast Pork

Horseradish cream, sharp provolone, pickled longhot

Smoked Pork or Marinated Chicken Pita

Tzatziki sauce, pickled red onion, lettuce, tomato, cucumber

Chickpea Veggie Pita

Tzatziki sauce, pickled red onion, lettuce, tomato, cucumber

PO' BOYS:

All Po' Boys come on a toasted long roll with lettuce, tomato, house pickles and Cajun aioli

Louisiana Fried Chicken

Hot Roast Beef with natural jus

Fried Shrimp

Fried Oyster (+\$4/head)

BANH MI:

All Banh Mi s come on a toasted long roll with pate, pickled jalapenos, pickled carrot & dikon and cilantro

Lemongrass Pork

Curried Beef

Pork Belly

Korean Fried Chicken twice fried chicken tossed in koren bbq sauce

Grilled Shrimp

Soy Glazed Tofu can be made vegan

BURGERS:

House Burger

4oz Dry Aged Burger, cooper sharp American, burger sauce, house-made pickles, white onion

Bacon Double Cheese Burger (+\$2/head)

Two 3oz Dry Aged Bugger patties, cooper sharp American, burger sauce, white onion, house-made bacon

Steak House Burger (+\$2/head)

4 oz Dry Aged Burger, steak sauce, pepper jack, onion rings

TACOS:

Chicken Tinga

Shredded cheese, lettuce, pico de gallo, lime crema

Ground Angus Beef

Shredded cheese, lettuce, pico de gallo, lime crema

Pork al Pastor

Pineapple salsa, red pepper crema

Korean BBQ Brisket

Pickled cucumbers, samjang aioli, sesame seeds

Fried Fish

Ginger cabbage slaw, pickled jalapenos

Grilled Shrimp

Pineapple salsa, red pepper crema

Smoked Mushroom

Avocado chimichurri, black bean & corn slasa



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SIDES:

Fries

Truffle Parm Fries (+\$1/head)

Cheese Fries (+\$1/head)

Mixed Greens Salad

**Roasted Brussel Sprouts with parmesan
cheese and sherry vinaigrette**

**Mini Empanadas (+\$2/head, ask about available
flavors)**

Fresh Tortilla Chips & Salsa

Fresh Tortilla Chips & Guacamole (+\$2/head)

DRINKS:

Canned Soda & Bottled Water (+\$1/head)

Coke, Diet Coke, Sprite, Water

Glass Bottled Soda & Bottle Water

(+\$2/head)

Mexican Coke, Jarritos (ask about flavors), Water

Agua Fresca (+\$3/head, choose ONE flavor)

Watermelon

Cantaloupe

Mango