

## A LA CARTE BREAKFAST BUFFET MENU

### MUFFINS & PASTRIES

BAKED FRESH DAILY. AVAILABLE BY THE DOZEN.

- Chocolate Chip Muffins** – Vanilla muffins with milk chocolate chips - \$25
- Blueberry Muffins** – Tender, fresh-baked muffins with crystalized sugar topping - \$25
- Gluten Free Blueberry Muffin** - \$4.00 (Prepackaged & Offered Individually)
- Cheese Danish** – Laminated pastry dough with sweet and tangy cheese filling - \$30
- Cinnamon Rolls** – Hand-rolled with cream cheese icing - \$30
- Sticky Buns** – Classic cinnamon roll with candied pecans - \$35
- Apple Turnovers** – Puff pastry, granny smith cinnamon apples, vanilla icing - \$35
- Ham & Cheddar Rolls** – Smoked ham, aged cheddar, mornay sauce, green onions - \$35

### BREAKFAST SLIDERS

SERVED ON SCRATCH-MADE IRISH BUTTER BISCUITS. AVAILABLE BY THE DOZEN.

- Chicken Biscuit Sliders** – Hand-breaded buttermilk chicken tender, hot honey glaze - \$55
- Ham & Cheese Sliders** – Crustless quiche with pit-smoked ham and cheddar cheese - \$50
- Florentine Sliders** – Crustless quiche with spinach, tomatoes and mozzarella - \$50

### EGG ENTRÉES

SERVES 10 TO 15 GUESTS

- Scrambled Eggs** – \$50
- Cheesy Eggs** – Scrambled eggs with American cheese - \$60
- Signature Bakes & Scrambles** - \$70

### THE FOLLOWING MAY BE ORDERED AS A CLASSIC SCRAMBLE OR FLUFFY BAKED STRATA

- Garden** – Broccoli, mushrooms, onions, peppers, muenster cheese
- Carolinian** – Pit-smoked ham, pimiento cheese, green onions
- Southwest** – Sausage, onions, tomatoes, avocado, pepper jack cheese
- Pot Belly** – Ham, bacon, sausage, cheddar
- Greek** – Spinach, tomatoes, onions, feta

### BREAKFAST ENTRÉES

SERVES 10 TO 15

- Corned Beef Hash** – House-brined corned beef brisket, tender potatoes, onions and peppers - \$85
- Shrimp & Grits** – Stone-ground grits, sautéed shrimp, bacon, scallions and garlic jus - \$85
- Chicken & Biscuits** – Irish butter biscuits, buttermilk fried chicken, scratch-made sausage gravy - \$85

### BREAKFAST PIZZAS – Check out our pizza menu for selection

### BREAKFAST ACCOMPANIMENTS

SERVES 10 TO 15 GUESTS

#### Meats – \$45

- Bacon (30 Strips)
- Pork Sausage Links (30 Links)
- Pit-Smoked Ham (20 Slices)

#### Classic Sides - \$45

- Breakfast Potatoes
- Stone-Ground Grits
- Apple-Cinnamon Oatmeal

#### Premium Sides - \$50

#### Seasonal Fruit Salad

- Cheddar Grits
- Greek Yogurt Parfaits (10)

## BREAKFAST BUFFET PACKAGES

AVAILABLE FOR PRE-ORDERED DINE-IN BANQUETS ONLY. MINIMUM 30 GUESTS.

### **OLD FAITHFUL – \$17**

Scrambled Eggs  
Breakfast Potatoes  
Bacon & Sausage Links (2 each / person)  
Irish Butter Biscuits w/Jam (2 / person)

### **CONTINENTAL – \$19**

Assorted Muffins (1 / person)  
Assorted Pastries (1 / person)  
Assorted Whole Fruit (1 / person)  
Greek Yogurt Parfait (1 / person)

### **CAROLINA CLASSIC – \$20**

Choice of two egg entrées  
Stone Ground Grits  
Pit-Smoked Ham (1 / person)  
Sausage Links (2 / person)  
Irish Butter Biscuits w/Jam (2 / person)

### **FULL MONTY – \$25**

Choice of 2 Egg Entrées  
Choice of 1 Breakfast Entrée  
Choice of 1 Breakfast Meat  
Choice of 1 Breakfast Side  
Assorted Muffins & Pastries (1 / person)

### **HANDHELDS – \$18**

Assorted Breakfast Sliders (1 / person)  
Assorted Whole Fruit (1 / person)  
Assorted Muffins (1 / person)  
CPH Granola Bar (1 / person)

### **DOUBLE OR NOTHING – \$21**

Choice of two egg entrées  
Choice of two breakfast meats  
Choice of two breakfast sides  
Choice of two pastry items (1 / person)

### **CROWD PLEASER – \$23**

Choice of two egg entrées  
Chicken Biscuit Sliders (1 / person)  
Breakfast Potatoes  
Seasonal Fruit Salad  
Cinnamon Rolls

### **BRUNCH TIME – \$27**

Choice of two egg entrées  
Corned Beef Hash  
Shrimp & Grits  
Irish Butter Biscuits w/ Sausage Gravy  
Assorted Muffins & Pastries (1 / person)

## **BREAKFAST BANQUET BEVERAGES**

All breakfast buffet packages include coffee, hot tea, and ice water.

Water carafes and water glasses will be set up on every table unless otherwise specified.

Coffee and tea will be set up on a designated beverage table. Additional options listed below.

### **Cold Drinks**

**Iced Tea - \$4** (Free Refills)

**Orange Juice - \$4** (Free Refills)

**Bottled Juice - \$3** (No Refills)

*Apple, Orange, Cranberry*

### **Brunch Cocktail Carafes**

**Mimosa - \$20**

**Peach Bellini - \$25**

**Bloody Mary - \$30**

**Custom bar packages are available by request. Please speak with your sales rep for more information.**

## BANQUET PIZZA MENU

### PIZZA SPECS

<b>Size</b>	<b>16" Round</b>	<b>Sheet Pizza</b>
<b>Servings</b>	3 to 4	8 to 12
<b>Slices</b>	8	32

**Sauce** – All pizzas prepared with marinara unless otherwise specified

**Cheese** – All pizzas topped with mozzarella and provolone

### BUILD YOUR OWN

<b>Cheese Pizza</b> – Handmade crust, marinara, mozzarella, provolone	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 18.00	\$ 46.00

<b>10" Gluten Free Pizza</b> – Can be ordered individually	N/A	N/A
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<b>Toppings (each)</b>	\$ 3.00	\$ 6.00
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### BREAKFAST PIZZAS

<b>Sausage &amp; Peppers</b> – Sausage Gravy, Scrambled Eggs, Red Bell Peppers	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 29.00	\$ 65.00

<b>Roasted Tomato</b> – Olive oil, Ricotta, Scrambled Eggs, Roasted Tomatoes	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 29.00	\$ 65.00

<b>Ham &amp; Cheese</b> – Alfredo Sauce, Scrambled Eggs, Ham, Cheddar Cheese	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 29.00	\$ 65.00

### SPECIALTY PIZZAS

<b>American</b> – Pepperoni, Sausage, Ham, Onions, Peppers, Mushrooms	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 29.00	\$ 65.00

<b>Italian Meat</b> – Pepperoni, Salami, Italian Sausage, Seasoned Beef	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 29.00	\$ 65.00

<b>BBQ Chicken</b> – BBQ Sauce, Roasted Chicken, Caramelized Onions, Bacon	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 29.00	\$ 65.00

<b>Margherita Blanca</b> – Olive Oil, Garlic, Roma Tomatoes, Mozzarella, Basil	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 29.00	\$ 65.00

<b>Chicken Alfredo</b> – Alfredo, Chicken, Bacon, Broccoli, Sun-Dried Tomatoes	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 29.00	\$ 65.00

<b>Roasted Veggie</b> – Eggplant, Zucchini, Red Onions, Red Bell Peppers	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 29.00	\$ 65.00

<b>Goombah</b> – Pepperoni, Sliced Meatballs, Roasted Garlic, Whipped Ricotta	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 29.00	\$ 65.00

<b>Chicken Pesto</b> – Pesto, Roasted Chicken, Sun-Dried Tomatoes, Red Onions	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 29.00	\$ 65.00

<b>Cubano</b> – Dijon Sauce, Smoked Ham, Pulled Pork, Chopped Pickles	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 29.00	\$ 65.00

<b>Cheeseburger</b> – 1000 Island, Ground Beef, Bacon, Caramelized Onions	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 29.00	\$ 65.00

<b>Fiesta</b> – Creamy Taco Sauce, Chicken, Black Bean Salsa, Chili Sauce	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 29.00	\$ 65.00

### DESSERT PIZZAS

<b>Cinnamon Crunch</b> – Streusel Topping, Warm Vanilla Glaze	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 24.00	N/A

<b>Strawberry Cheesecake</b> – Sweetened Cream Cheese, Strawberry Jam	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 24.00	N/A

<b>Chocolate Crumble</b> – Sweetened Cream Cheese, Chocolate Chips, Streusel	<b>16" Round</b>	<b>Sheet Pizza</b>
	\$ 24.00	N/A

## STARTERS

### FINGER FOODS

MINIMUM 24 PER ITEM. ORDER BY THE DOZEN.

- Smoked Wings** – House dry rub, served with ranch, blue cheese, and celery - \$25
- Fried Wings** – Lightly breaded, choice of wing sauce, served with ranch, blue cheese, and celery - \$25
- Hand Breaded Tenders** - Served with choice of dipping sauce. Ranch, Honey Mustard or BBQ - \$25
- Bacon Wrapped Poppers** - Fresh jalapeños with cream cheese and cheddar, served with ranch - \$25
- House Pretzels** – Handmade soft pretzels served with hot mustard dipping sauce - \$25
- Shrimp Cocktail** – Tender jumbo shrimp with house cocktail sauce - \$30

### SLIDERS

SERVED ON HOUSE-MADE BRIOCHE BUNS. AVAILABLE BY THE DOZEN.

- Pulled Pork** - Smoked pork, BBQ sauce, caramelized onions - \$50
- Meatball** - All beef meatballs, marinara, provolone, parmesan - \$50
- Cheeseburger** – Fresh ground beef, American cheese, garlic aioli, dill pickle - \$55
- Fried Chicken** – Hand-breaded buttermilk marinated chicken tender, garlic aioli, dill pickle - \$55
- Chicken Salad** – Poached chicken, mayo, onions, celery, apples, raisins, almonds and herbs - \$55

### DIPS & PLATTERS

MINIMUM 20 ORDERS PER ITEM. PRICED PER PERSON

- Chips & Salsa** – Fresh tortilla chips, scratch-made salsa - \$2.50
- French Onion Dip** – Served with house potato chips - \$3.00
- Pimiento Cheese** – Roasted peppers and sharp cheddar, served with toasted crostini - \$3.00
- Bruschetta** – Marinated tomatoes with fresh basil and balsamic glaze - \$3.00
- Crudité** – Classic veggie platter with ranch - \$3.50
- Buffalo Chicken Dip** – Creamy dip with grilled chicken. Served with homemade pita points - \$3.50

### SALAD PLATTERS

MINIMUM 20 ORDERS PER ITEM. PRICED PER PERSON.

- Caesar** – Romaine, parmesan, garlic herb croutons, Caesar dressing - \$5.00
- Garden** – Greens, onions, cucumbers, tomatoes, muenster, croutons. Ranch and balsamic - \$5.50
- Greek** – Greens, onions, cucumbers, tomatoes, olives, feta, pepperoncini, red wine vinaigrette - \$6.00
- Wedge** - Iceberg with creamy bleu cheese, gorgonzola, tomatoes, bacon, and balsamic glaze - \$6.50

### FRESH-BAKED BREADS

ORDER BY THE DOZEN.

- Brioche Yeast Rolls** – Whipped honey butter - \$12
- Mama's Focaccia** – Roasted garlic oil, herb blend, semolina crust - \$12
- Garlic Bread** – House Italian bread, roasted garlic butter - \$12
- CPH Biscuits** – Fluffy, hand-made biscuits - \$15
- Cornbread Muffins** – Whipped honey butter - \$15

## PASTA ENTRÉES

ALL ITEMS PRICED PER PERSON. MINIMUM 20 ORDERS PER ITEM. SUBSTITUTE GLUTEN FREE ROTINI - \$2 / PERSON

- Baked Ziti** – Marinara, ricotta, mozzarella, provolone - \$7 / Add Italian Sausage + \$1
- Cheese Ravioli** – Ricotta stuffed pasta, marinara, parmesan - \$8
- Sausage Pepper Pasta** – Sweet Italian sausage, penne pasta, marinara, onions and peppers - \$8
- Lasagna** – Fresh pasta, marinara, ground beef, Italian sausage, mozzarella, provolone, ricotta - \$9
- Chicken Parm** – Hand-breaded with marinara, mozzarella, and provolone, served with spaghetti - \$9
- Chicken Alfredo** – Penne, parmesan cream sauce, grilled chicken – \$9
- Lemon Chicken** – Penne, spinach, mushrooms, tomatoes, grilled chicken, lemon cream sauce - \$9
- Shrimp Scampi** – Linguine, sauteed shrimp, plum tomatoes, roasted garlic, lemon-butter sauce - \$9
- Chicken Marsala Pasta** – Penne pasta, pan-seared chicken, mushroom wine sauce - \$9
- Steak Marsala Ravioli** – Beef medallions, ravioli, sun-dried tomatoes, mushroom wine sauce - \$10

## CLASSIC ENTRÉES

ALL ITEMS PRICED PER PERSON. MINIMUM 20 ORDERS PER ITEM.

- Chicken Marsala** – Pan seared chicken, sauteed mushrooms, marsala wine sauce - \$7
- Chicken Francese** – Lightly battered chicken, lemon-butter white wine sauce - \$7
- Herb-Roasted Chicken** – Sweet tea brined legs and thighs - \$8
- Pot Roast** – Braised chuck, homestyle beef gravy - \$9
- Grilled Steak Medallions** – Marinated hanger steak, homestyle beef gravy - \$10
- Meatloaf** – Tender, all-beef meatloaf with homestyle beef gravy - \$8
- Sausage & Peppers** – Italian sausage with grilled onions and peppers - \$9
- Roasted Eggplant** – Chickpeas, marinated tomatoes, feta, basil pesto, romesco sauce - \$8
- Bourbon Glazed Salmon** – Fresh cut salmon, sweet bourbon glaze - \$11
- Lemon Mahi** – Herb roasted mahi, lemon cream sauce - \$10

## SMOKEHOUSE ENTRÉES

HOUSE SMOKED WITH OAK & CHERRY. ALL ITEMS PRICED PER PERSON. MINIMUM 20 ORDERS PER ITEM.

- Pulled Pork** – Tender pork shoulder, eastern Carolina vinegar sauce, BBQ sauce on the side- \$8
- BBQ Chicken** – Sweet tea brined legs and thighs, oven-roasted, glazed with BBQ sauce - \$8
- Baby Back Ribs** – Local pork ribs with house dry rub, finished with BBQ sauce - \$10
- Glazed Salmon** – Hot smoked, sesame ginger glaze - \$11
- Beef Brisket** – Slow cooked overnight until perfectly juicy and tender - \$12

## COOKOUT ENTRÉES

SERVED ON SCRATCH-MADE BUNS. ALL CONDIMENTS SERVED ON THE SIDE.

- Hamburger** – Fresh ground beef, brioche bun w/lettuce & tomato - \$10 / Sub Beyond Burger - \$4
- Cheeseburger** – Choice of cheddar, provolone, or pepper jack - \$11
- Hot Dogs** – Nathan's™ all beef hot dogs, pretzel bun, ketchup, mustard, sweet relish - \$6
- Sausage & Peppers** – Italian sausage, house baguette, grilled onions & peppers, spicy mustard - \$9
- Grilled Chicken Sandwich** – Marinated chicken breast, honey wheat bun, LTO, spicy mustard, mayo - \$11
- Pulled Pork Sandwich** – House-smoked pork, brioche bun, coleslaw, BBQ sauce - \$8

## SIGNATURE SIDES

ALL ITEMS PRICED PER PERSON

### STARCH

Garlic Mashed Potatoes - \$5  
Herb Roasted Potatoes - \$5  
Wild Rice - \$5  
Mac & Cheese w/Crumb - \$5  
Mac & Cheese + Bacon - \$5  
Loaded Baked Potato Bar - \$7

### VEGETABLES

French Green Beans - \$5  
Broccoli Gratin - \$5  
Herb Roasted Carrots - \$5  
Maple Glazed Carrots - \$6  
Seasonal Vegetable Medley - \$6  
Honey Balsamic Sprouts - \$7

### PICNIC SIDES

Potato Salad - \$5  
Pasta Salad - \$5  
Carolina Coleslaw - \$4  
BBQ Baked Beans - \$5  
House Potato Chips - \$4

## DESSERT

ALL ITEMS AVAILABLE BY THE DOZEN

### COOKIES

Chocolate Chunk - \$18  
Snickerdoodle - \$18  
Oatmeal Butterscotch "Scotchies" - \$18  
Rotating Seasonal - \$24

### BARs

S'mores Bar - \$24  
Seasonal Cobbler Bars - \$24  
Ghirardelli™ Brownies - \$24  
Almond Flour Blondies (Gluten Free) - \$30

### CUPCAKES

Vanilla with buttercream frosting - \$24  
Death by chocolate - \$27  
Red velvet with Cream Cheese Frosting - \$27

### PREMIUM MINATURES

NY Cheesecake - \$30  
Raspberry Swirl Cheesecake - \$30  
Peanut Butter Pie - \$30  
Cookies & Cream Pie - \$30

### DESSERT CUPS

Banana Pudding - \$24  
Chocolate Mousse **(GF)** - \$24  
Lemon Custard with Blueberry Compote **(GF)** - \$27

### CUSTOM DESSERT ORDERS

Our in-house pastry team will be happy to come up with the perfect solution for your event or celebration! Custom bakery requests can be submitted online – click [here](#) to get started. Please reach out to our pastry chef if you have any bakery-related questions – [leann@craftpublichouse.com](mailto:leann@craftpublichouse.com)

## GAME DAY BUFFET PACKAGES

### CPH Classics

Choice of Slider (1 / Person)  
Chicken Tenders (2 / Person)  
House Pretzels (1 / Person)  
Jalapeno Poppers (2 / Person)  
Choice of Dessert

### Sliders

Assorted Sliders – 2 / Person  
House Chips w/French Onion Dip  
Choice of Finger Food  
Choice of Dessert

Pizza buffet packages are available for minimum of 30 guests. Max 4 selections

### Game Day Pizza Party

Assorted Pizzas – 2 Slices / Person  
Choice of Wings – 2 / Person  
Choice of Dip  
Choice of Dessert Pizza

### All You Can Eat Pizza Buffet

Assorted Pizzas  
Choice of Salad  
Focaccia Bread  
Choice of Dessert Pizza

### CHOOSE FROM THE FOLLOWING TO BUILD YOUR PACKAGE

#### Sliders

Pulled Pork  
Meatball  
Cheeseburger  
Fried Chicken  
Chicken Salad

#### Finger Foods

Smoked Wings  
Fried Wings  
Hand Breaded Tenders  
Bacon Wrapped Poppers  
House Pretzels  
Shrimp Cocktail

#### Dip Options

Chips & Salsa  
French Onion Dip  
Pimiento Cheese  
Bruschetta  
Crudit e  
Buffalo Chicken Dip

#### Pizza

Please refer to our Pizza Menu for selection

#### Dessert Options

Assorted Cookies  
Assorted Cookies & Brownies + \$.50 / Person  
Brownies & Gluten Free Blondies + \$1 / Person  
Assorted Cupcakes + \$1 / Person  
Assorted Pies & Cheesecakes + \$2 / Person

## PASTA BUFFET PACKAGES

### PICK-2 PASTA BUFFET - \$25

Choice of 2 salads  
Choice of 2 pasta entrées  
Choice of bread (1 / person)  
Choice of dessert (1 / person)

### PICK-3 PASTA BUFFET - \$30

Choice of 2 salads  
Choice of 3 pasta entrées  
Focaccia and garlic bread (2 / person)  
Choice of dessert platter (1 / person)

#### CHOOSE FROM THE FOLLOWING TO BUILD YOUR PACKAGE

##### **Salad Options**

Caesar  
Garden  
Greek + \$.50 / Person  
Wedge + \$1 / Person

##### **Bread Options**

Focaccia  
Garlic Bread  
Yeast Rolls

##### **Pasta Options**

Baked Ziti  
Cheese Ravioli  
Sausage Pepper Pasta  
Lasagna  
Chicken Alfredo  
Lemon Chicken  
Shrimp Scampi  
Chicken Marsala Pasta  
Steak Marsala Ravioli

##### **Dessert Options**

Assorted Cookies  
Assorted Cookies & Brownies + \$.50 / Person  
Brownies & Gluten Free Blondies + \$1 / Person  
Assorted Cupcakes + \$1 / Person  
Assorted Pies & Cheesecakes + \$2 / Person



## CLASSIC BUFFET PACKAGES

**CLASSIC LUNCHEON BUFFET - \$27**

Choice of 2 salads  
Choice of 2 house specialties  
Choice of 2 sides  
Yeast rolls with honey butter (1 / person)  
Choice of dessert (1 / person)

**CLASSIC DINNER BUFFET - \$32**

Choice of 2 salads  
Choice of 3 house specialties  
Choice of 2 sides  
Yeast rolls with honey butter (1 / person)  
Choice of dessert platter (1 / person)

**CHOOSE FROM THE FOLLOWING TO BUILD YOUR PACKAGE****Salad Options**

Caesar  
Garden  
Greek + \$.50 / Person  
Wedge + \$1 / Person

**House Specialties**

Chicken Marsala  
Chicken Francese  
Herb-Roasted Chicken  
Pot Roast  
Grilled Steak Medallions 2  
Meatloaf  
Sausage & Peppers  
Roasted Eggplant  
Bourbon Glazed Salmon +\$3  
Baby Back Ribs +\$2  
Lemon Mahi +\$3

**Bread Options**

Focaccia  
Garlic Bread  
Yeast Rolls

**Signature Sides**

Garlic Mashed Potatoes  
Herb Roasted Potatoes  
Wild Rice  
Mac & Cheese w/Crumb Top  
Mac & Cheese + Bacon  
Baked Potato Bar  
French Green Beans  
Honey Balsamic Sprouts +\$2  
Herb Roasted Carrots  
Maple Glazed Carrots +\$1  
Broccoli Gratin  
Seasonal Vegetable Medley

**Dessert Options**

Assorted Cookies  
Assorted Cookies & Brownies + \$.50 / Person  
Brownies & Gluten Free Blondies + \$1 / Person  
Assorted Cupcakes + \$1 / Person  
Assorted Pies & Cheesecakes + \$2 / Person

## SMOKEHOUSE BUFFET PACKAGES

*Available for service Monday – Friday, from 11am – 7pm. Minimum 30 guests.*

*All buffet packages are priced per person and include ice water, iced tea, and lemonade.*

### **BBQ LUNCH BUFFET - \$24**

Choice of 2 smokehouse entrées  
Choice of 2 picnic sides  
Cornbread muffins (1 / person)  
Choice of dessert (1 / person)

### **BBQ DINNER BUFFET - \$29**

Choice of 3 smokehouse entrées  
Choice of 3 picnic sides  
Cornbread muffins (1 / person)  
Choice of dessert (1 / person)

### **CHOOSE FROM THE FOLLOWING TO BUILD YOUR CLASSIC BUFFET PACKAGE**

#### **Smokehouse Entrées**

Pulled Pork  
BBQ Chicken  
Baby Back Ribs  
Glazed Salmon  
Beef Brisket

#### **Picnic Sides**

Potato Salad  
Pasta Salad  
Coleslaw  
Salt & Pepper Chips  
BBQ Baked Beans (Veg)  
Mac & Cheese w/Crumb Topping  
Mac & Cheese Add Bacon + \$.50 / Person

#### **Dessert**

Assorted Cookies  
Assorted Cookies & Brownies + \$.50 / Person  
Brownies & Gluten Free Blondies + \$1 / Person  
Assorted Cupcakes + \$1 / Person  
Assorted Pies & Cheesecakes + \$2 / Person

## COOKOUT BUFFET PACKAGES

**DOUBLE DOG DARE YA - \$15**

Hot Dogs (2 / Person)  
Choice of 2 picnic sides  
Choice of dessert (1 / Person)

**BURGERS & DOGS - \$20**

Assorted burgers (1 / Person)  
Hot dogs (1 / Person)  
Choice of 2 picnic sides  
Choice of dessert (1 / person)

**COOKOUT FEAST - \$25**

Choice of 2 cookout entrées (2 / Person)  
Choice of 3 picnic sides  
Choice of dessert (1 / person)

**CHOOSE FROM THE FOLLOWING TO BUILD YOUR CLASSIC BUFFET PACKAG**

**Cookout Entrées**

Hot Dogs  
Pulled Pork Sandwich  
Sausage & Peppers  
Grilled Chicken Sandwich  
Hamburgers  
Cheeseburgers

**Picnic Sides**

Coleslaw  
Salt & Pepper Chips  
Potato Salad  
Pasta Salad  
BBQ Baked Beans  
Mac & Cheese w/Crumb Topping  
Mac & Cheese Add Bacon + \$.50 / Person

**Dessert**

Assorted Cookies  
Assorted Cookies & Brownies + \$.50 / Person  
Brownies & Gluten Free Blondies + \$1 / Person  
Assorted Cupcakes + \$1 / Person  
Assorted Pies & Cheesecakes + \$2 / Person