



Catering Menu

Taco/Nacho Bar: \$10/person

Choice of 2 proteins: Mojo pulled pork, Smoked Chicken, Chorizo, Blackened Tilapia
(Beef add \$1/person)

1 vegetarian "protein": Smiling Hara Tempeh, Sweet Plantains, Chorizo Tofu

Citrus-cumin slaw

Pineapple-Black bean Salsa

Pico de Gallo

Shredded Cheddar

Spring Mix

Black bean Enchilada Soup/Sauce

Gluten free tortillas & House made Chips

Homemade Green Goddess Sauce (dairy free)

Zesty Ranch (can be made dairy free)

Mojo Mango sauce

Lunch Box Combo: ½ sandwich \$8, whole sandwich \$10

Comes with house made chips and fresh fruit: apple, orange or banana

Choice of Sandwich: all served on toasted Annie's Multi-grain sour dough. Sub tempeh for protein to make vegetarian. Sub tortilla for bread to make gluten free.

- Chicken salad club – house made chicken salad, mozzarella, bacon, lettuce & tomato
- Shakedown – bacon, avocado, brie & tomato
- Falafel – Tzatziki, cucumber, sprouts & tomato
- Pimento & Bacon melt – pimento cheese, bacon, pickles
- Sugaree – Smoked turkey, bacon, pepper jack, pickles, mayo, sweet chili & sprouts
- OMG BLT – mozzarella, fried green tomatoes, basil-balsamic mayo, bacon & lettuce

Choice of soup or salad:

- House salad (dressing choices: balsamic, goddess, ranch, blue cheese, honey mustard)
- Kale Caesar – caramelized onions, pumpkinseeds, parmesan & house made croutons
- Vegetarian Chili – traditional red bean chili w/ sour cream & shredded cheddar
- Black bean Enchilada Soup – black bean soup topped w/ Goddess sauce & Cotija cheese
- Soup du Jour

Snacks: minimum order of 10 pieces

BBQ Rib Rolls - served w/ BBQ sauce & zesty ranch	\$3.00/piece
Fried Green Tomatoes – served w/ honey chipotle & pimento cheese	\$1.75/piece
Sweet Plantain Egg Rolls – served w/ mango sauce & zesty ranch	\$2.25/piece
Kale & Tofu Fresh Rolls – served with curry peanut sauce	\$2.75/piece
Falafel Fritters – served on cucumber w/ tzatziki	\$1.35/piece
Tostones – served w/ Chimichurri & slaw	\$1.00/piece
Hand battered Chicken tenders – served w/ choice of 2 dipping sauces	\$1.50/piece
Award Winning Wings – served w/ carrots & celery, ranch or blue cheese	\$1.00/piece

Sauce Choices: Buffalo, Thai Cilantro, BBQ, Honey-Mustard, Garlic-Teriyaki, Honey-Chipotle, Jerk

Other options: prices are per person

Chips & Salsa – House-made chips served with Pico de Gallo	\$2.50
Mojo Mac n Cheese – w/ chorizo, black bean ranchero, goat cheese & tortilla chips	\$7
Margherita Mac n Cheese – w/ pesto, grilled tomatoes & parmesan panko breadcrumbs	\$6

Salads: \$4/ person

Kale Caesar Salad – w/ caramelized onion, pumpkin seeds & homemade croutons

Wedge Salad – w/ blue cheese, pumpkin seeds, tomato, bacon & balsamic honey

Mixed Greens Salad – w/ tomato, cucumber, red onion, sprouts, cheddar & pumpkin seeds (choice of 2 dressings: Balsamic, Goddess, Ranch, Blue cheese)

Country Breakfast Buffet: \$10.50/person (minimum 10 person)

Biscuits	Scrambled Eggs
A.J.'s famous cheese Grits	Sausage or Veggie Gravy
Bacon or Sausage Patties	Breakfast potatoes
Crooked Condiments Apple Butter	Whipped Butter
Fruit Salad	

Jerk Chicken & Waffles – served w/ pecan-honey butter, jerk maple syrup & apples \$10

We are happy to custom create a menu to your specifications as well!
Please ask us what we can do for you!