



CATERING MENU

DROP-OFF & PICK-UP TRAYS

PLEASE ALLOW 2 DAYS NOTICE · One week ahead is preferred for large events. Everything is made to order and varies with seasonal and market availability.

TRAYS & BOARDS

Imported Antipasto Tray \$275 - \$345

A chef's selection of hand-crafted imported Italian meats, including Prosciutto di Parma, with only the finest imported cheeses, fresh mozzarella caprese and fresh basil.

Classic Antipasto Tray \$169 - \$229

The same hand-arranged presentation on domestic cured meats and cheeses — Genoa salami, capicola and provolone with caprese, marinated olives and fresh basil.

Domestic Cheese & Fruit \$79.99 - \$144.99

Aged sharp cheddar, Swiss, smoked gouda, Munster and pepper jack, artfully paired with fresh seasonal fruit. 14" and 18" trays.

Mediterranean Platter \$85 - \$143

Roasted eggplant, tomato jam, hummus, feta cheese, black olives, tzatziki sauce and freshly grilled warm pita slices.

Crudit  Platter \$79.99 - \$134.99

Crisp seasonal vegetables — grape tomatoes, cucumbers, peppers, celery, green beans, broccoli and carrots — with creamy house dip. 14" and 18" trays.

Jumbo Shrimp Cocktail \$71.49

Big, sweet jumbo 16/20 count shrimp, chilled and arranged around our house-made cocktail sauce. 36 pieces. Please allow 24 hours notice.

Fresh Fruit Bowl \$39.99 - \$74.99 - \$109.99

Fresh seasonal fruit, washed, sliced and ready to serve in a party bowl. Small 4 lb serves 8–10, Medium 8 lb serves 16–20, Large 12 lb serves 24–30.

SALADS

Sunburst Salad \$55 - \$125

A hand-crafted show piece sure to dazzle your guests. Edible flowers adorn candied nuts, sweet orange wedges and Bermuda onions over organic mixed greens with house-made citrus vinaigrette.

Apple Walnut Gorgonzola \$55 - \$105

Tart Granny Smith apples, Gorgonzola cheese, candied walnuts and dried cranberries over organic mixed greens with house-made citrus vinaigrette.

Wedge Salad \$55 - \$105

Iceberg lettuce, tomato, bacon lardons and chunky blue cheese crumbles.

House Garden Salad \$49.50 - \$99

Iceberg lettuce, edible flowers, cucumber, tomato, red onion and croutons with house-made vinaigrette — or specify your dressing of choice.

Caesar Salad \$49.50 - \$99

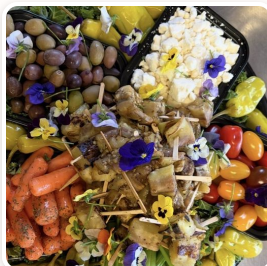
Shaved parmesan, house-made Caesar dressing and croutons over organic romaine.



IMPORTED ANTIPASTO



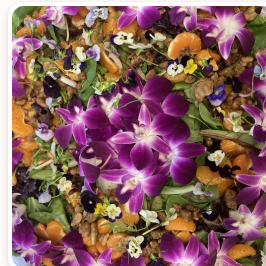
CHEESE & FRUIT



MEDITERRANEAN



CRUDIT 



SUNBURST SALAD



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DROP-OFF & PICK-UP TRAYS

DROP-OFF & PICK-UP CATERING · Serving-ware included and all food arrives hot and ready. Sterno and rack setup available at \$15 per setup.

OFF THE SMOKER

Smoked Pork Loin \$154 · \$198

Our signature shredded smoked pork loin, with Sum Pig's homemade Carolina and thick & tangy BBQ sauce bottles.

Grass-Fed Beef Brisket \$230 · \$295

Shredded and slow-smoked, with Sum Pig's homemade Carolina and thick & tangy BBQ sauce bottles.

Grilled Andouille Sausage \$154 · \$198

With sweet peppers, onions and creamy remoulade sauce.

ENTRÉES

Italian Roast Pork \$230 · \$295

Add Auricchio aged sharp provolone — \$65 half tray, \$110 full tray.

Citrus Grilled Chicken \$154 · \$198

Char-grilled chicken breast, marinated in fresh citrus.

Jerk Chicken \$154 · \$198

Caribbean spiced chicken with fresh pineapple salsa.

Meatballs \$165 · \$210

Grass-fed beef meatballs in San Marzano white wine gravy with hand-pulled ricotta, basil and parmesan.

Pasta Sorrento \$71.50 · \$143

Fresh-pulled ricotta, shaved parmesan, San Marzano white wine gravy and fresh basil. Includes dinner rolls.

STARTERS

Chicken Tenders Tray \$55 · \$110

Served with honey mustard, BBQ, sweet & sour, buffalo, blue cheese and ranch dipping sauces. Please specify.

French Fries \$25.29

Hot, crispy and ready to serve. Serves up to 10.

Poppers \$38.50 · \$66

Jalapeños stuffed with cheddar and deep fried. 25 or 50 pieces.

Fried Mozzarella Sticks \$38.50

25 pieces, served with marinara.

Pigs in a Blanket \$44 · \$79.20

25 or 50 pieces.

MAC & CHEESE

Mac & Cheese \$88 · \$132

Our signature garlic and shallot infused house-made five-cheese sauce. "So decadent! Sinfully delicious!"

SIDES

HALF TRAY \$66 · FULL TRAY \$99

Cole Slaw — Southern "classic" style

Fire Slaw — vinegar based, spicy

Roasted Corn — shucked, Cotija cheese, chili lime spice

Classic Potato Salad

Jalapeño & Cheddar Potato Salad

Macaroni Salad — Grandma's recipe

BBQ Baked Beans

Garlic Mashed Potatoes

Seasonal Grilled Veggies

Southern Tomato & Cucumber Salad

String Beans Almondine — sautéed with olive oil, salt, pepper, topped with almonds

Broccoli Rabe

PREMIUM SIDES

HALF TRAY \$71.50 · FULL TRAY \$104.50

Braised Collard Greens

Sautéed Creamy Spinach

Parmesan & Lemon Brussels Sprouts (*seasonal market price*)

Whipped Sweet Potatoes with Cinnamon & Sugar

Loaded Mashed Potatoes — bacon, cheese & chives

DELIVERY

\$75 for orders delivered within 5 miles

\$100 for orders 5–10 miles

Beyond 10 miles — please inquire

Prices subject to change without notice.

Some items contain nuts and/or shellfish — please tell us about any allergies.

Many of our offerings are gluten free, but we are not a dedicated gluten-free facility.