

# Braised In The South

Catering 2017



- With choosing Braised In The South for your catering needs you are choosing a company with over 30 years of experience in the business. The BITS boys really pride themselves on being able to make sure that your catering needs are taken care of. Relax, enjoy the day, and let Braised in the South take care of your next wedding, rehearsal dinner, corporate event, family reunion, game day party, birthday party and so much more! –

- Braised in the South focuses on using fresh local / seasonal ingredients. This allows us to be creative with the menu options and to be able to cater to your specific needs! That being said, Braised also offers completely custom menus as well! Just fill out the inquiry form on our catering page, and one of us will get back to you as soon as possible to start helping you plan your event. –



# **Braised in the South Policies**

## **Deposit**

-A 25% deposit is required at the time of booking for us to save a date.

## **Cancellation**

-60 or more days prior to event, the full deposit will be refunded to the client

-30-59 days prior to the event, half of the deposit will be refunded

-7-29 days prior to the event, Braised In The South will keep the total deposit

-6 days or less prior to the event, the full amount of the event will be owed to Braised In The South

## **Payments**

-Cashier / Personal Check (must be given ten days prior to event)

- \$40 fee for all returned checks

-All Major Credit Cards – will be a 1.5% convenience fee

-Cash

## **Additional Charges**

-\$350 in-town truck fee

-Out-of-town truck fee varies on distance

-Travel Fees (if applicable)

## Passed Appetizers

### Hot

- Mac N Cheese Bites** - Red Onion Marmalade
- Tomato Pie** – Caramelized Onion, Basil
- Crab Cakes** - Whole Grain Mustard Remoulade
- Shrimp N Grits Bites** - Tasso Ham Aioli
- Scallop** – Country Ham, Green Tomato Chow Chow
- Beef Tenderloin** – Marinated Tomatoes, Whole Grain Mustard, Crostini
- Fried Chicken and Waffle** - Honey Mustard / Sriracha Syrup
- House Smoked Pork Belly** - Sweet / Sour Pickles
- Fried Green Tomatoes** – Goat Cheese, Red Pepper Jam
- Pulled Pork Sliders** – Smoked Pork Shoulder, House Pickles, Slaw
- Smoked Wings** – BITS Dry Rub, Caramelized Onion Aioli
- Soup Shooters** – Seasonally Inspired

### Cold

- Caprese Salad** - Fresh Mozzarella, Tomato, Basil, Aged Balsamic
- Smoked Salmon Pastrami** – Cucumber, Roasted Red Pepper, Crostini
- Buttermilk Biscuit** – Country Ham, Marinated Apples
- Pickled Shrimp** – Sweet Corn, Dill, Crème Fraiche
- Pimento Cheese** – Focaccia Toast, Pickles
- Deviled Eggs** – Bacon, Whole Grain Mustard, Relish, Chives
- Shrimp Cocktail** – Horseradish, Lemon

# **Stationed Appetizers**

## **Local / Seasonal Salad**

Locally sourced and seasonally selected greens, dressings and accompaniments along with BITS chicken salad, tuna salad, and shrimp salad served with brioche slider buns

## **Soup and Salad**

Two seasonally inspired soups accompanied by a composed salad option that is pre-determined

## **Charcuterie**

House made sausages, smoked turkey breasts, and pit ham with a variety of mustards and sauces. Assorted cheeses, house made pickles, baguettes, corn bread, and crackers

## **Seafood Grill and Chill**

Peel and Eat Shrimp, Blue Crab Dip, Smoked Seasonal Fish accompanied by appropriate sauces, lemons and crackers / bread

## **Fruit and Cheese**

Seasonally selected fruits along with a variety of cheeses, accompanied by different jellies, jams, crackers and crostini's

## **Spreads / Dips**

Spinach artichoke dip, crab dip, roasted vegetable hummus, pita, baguette, and crackers

# Chef Attended Stations

-Some stations may be able to be self-serve-

-An additional fee may apply for chef attended -

## Southern BBQ

House Smoked Pork Shoulder accompanied by a Trio of Sauces, Grilled Cabbage Salad, Bourbon Molasses Baked Beans, BITS Mac N' Cheese, Corn Bread Muffins, Brioche Slider Buns

## Beef or Pork Tenderloin

Mashed Potatoes & Gravy, Locally Sourced / Seasonally Prepared Vegetables.  
Au jus, Horseradish, Whole Grain Mustard

## Braised Beef Short Rib

Creamy Goat Cheese Grits, Braised Greens, Crispy Onions, Cheer Wine Demi

## Taco Station

Flour or Corn Tortillas, Smoked Pork, Marinated Skirt Steak, Sautéed Shrimp,  
Accompanied by an assortment of toppings, salsas, and hot sauces

## Crab Cakes

Carolina Gold Rice Pilaf, Marinated Vegetables, Trio of Sauces

## Shrimp N Grits

Stone Ground Grits, Sautéed Peppers and Onions, Tasso Ham Gravy

## Slider Station

-Choose 2 sliders-

-All Sliders Come with House Smoked Potato Chips-

**Veggie Burger** – Arugula, Goat Cheese, Red Pepper Aioli

**Fried Chicken** – Pimento Cheese, House Pickles

**Pulled Pork** – Mustard BBQ Sauce, Slaw

**Cheese Burger** – Aged Cheddar Cheese, Bibb Lettuce, Onion Marmalade

**Braised Short Rib** – Fried Onions, Roasted Garlic Aioli

# Truck Catering

*-30 person minimum-*

*-Items can be ordered ala-cart from the truck or on buffet-*

*-\$350 truck fee for local catering-*

1 item per person– \$10

2 items per person - \$15

Unlimited Items per person for 2 hours - \$22

**Choose 3 of the following items:**

*More items may be chosen for an additional cost*

## BBQ Chicken Totchos

Applewood Smoked Chicken, House Made Tots,  
Aged Cheddar Cheese Sauce, Shredded Lettuce,  
Diced Tomatoes, BBQ Sauce, Lime Crema

## Shrimp N' Grits

Local Stone Ground Grits, Sautéed Shrimp, Bell  
Peppers & Onions, Tasso Ham Gravy

## Smoked Chicken Salad

Toasted Focaccia Bread, Arugula, Cranberries,  
Raisins, Creamy Honey Vinaigrette

## BITS Dry Rub Pork Tacos

Roasted Pork Shoulder, Super Food Slaw, Red  
Onion Chow Chow, White BBQ Sauce

## Fried Chicken

BITS Mac N' Cheese, Andouille Sausage, Pickled  
Red Onion, Scallions

## BITS Salad

Based upon Local / Seasonal ingredients

## Crab Cake Sliders

Pan Seared, Baby Spinach & Marinated Tomato  
Salad, Roasted Garlic and Jalapeno Aioli

## Smoked Chicken Wings

Applewood Smoked, BITS Rub, Caramelized  
Onion Aioli

## Fried Chicken N Waffles BLT

Buttermilk Chicken, Slab Bacon, Bibb Lettuce,  
Tomato Jam, Savory Waffle

## BITS Shrimp or Fish Taco

Marinated Red Cabbage, Cucumber, Cilantro,  
Roasted Jalapeno and Chard Lime Crema

## Veggie Burger

Roasted Veggies, Quinoa, Red Onion  
Marmalade

## Seasonal Vegetable Plate

Locally Sourced & Seasonally Prepared  
Vegetables

## Drink Station – \$2.50/person

*Unlimited / Self Serve*

**Choose 2 of the following:**

Bottled Water, Infused Water, Sweet Tea, Un-Sweet Tea, Seasonal Lemonade, Sodas