ENTREES

Scratch CATERING

PUT A PORK IN IT

SEARED PORK TENDERLOIN W/ APRICOT CHUTNEY
Pork Tenderloin – Blackened – Apricot Thyme Chutney – Fresh Rosemary Garnish

ASIAN STICKY RIBS
Smoked Baby Back Ribs – Honey Sticky Glaze – Toasted Sesame Seeds – Scallions

GREEN CHILE PORK ENCHILADAS
12 Hour Smoked Pork Shoulder – Shredded - Green Chile – Mozzarella – Green Chile Queso – Corn Tortilla

PORK MANGO STREET TACOS
12 Hour Smoked Pork Shoulder – Shredded – Mango Salsa – Cilantro – Honey Sriracha Aioli – Flour Tortillas

SMOKED BABY BACK RIBS
Pork – Beef – Garlic – Cheddar Cheese

GARLIC CHEDDAR SAUSAGE
Pork – Beef – Garlic – Cheddar Cheese

SMOKED PULLED PORK
Slow Hickory Smoked Pork Butt – House Made BBQ Sauce

THREE PIGS SLIDERS
Slow Smoked Pulled Pork – Bacon – Ham – Fried Onions – Pickle – Cheese – Brioche Bun

VEGETARIAN

CHEESE ENCHILADAS
Corn Tortilla – Cheddar & Jack Cheese – Onion – Queso Sauce

STUFFED BELL PEPPER
Bell Pepper -Mexican Rice – Black Beans – Corn – Onion – Cilantro – Avocado

QUINOA KALE BOWL
Quinoa – Kale - Black Beans - Sweet potato – Avocado – Corn - Grape tomato

BAKED ZITI
Pasta – Ricotta – Mozzarella – Marinara – Sauteed Vegetables

BBQ JACKFRUIT
Shredded Smoked Jackfruit – House Made BBQ Sauce

CAULIFLOWER STEAK
Center Cut Fillet – Hickory Grilled

STUFFED MANICOTTI
Pasta – Ricotta – House Made Marinara

VEGETABLE QUESADILLA
Flour Tortilla – Blend Of Cheese – Sauteed Vegetables – House Made Salsa

TWICE BAKED SWEET POTATO
Sweet Potato – Diced Zucchini - Corn – Black Beans – Cheese Blend

SIDES

BOURSIN WHIPPED POTATOES

POTATOES AU GRATIN

HASHBROWN CASSEROLE

ROASTED DICED POTATOES

PANKO CRUSTED MAC AND CHEESE

ROASTED SEASONAL VEGETABLE MEDLEY

GREEN BEANS ALMANDINE

OVEN ROASTED GREEN BEANS

GRILLED ASPARAGUS

SQUASH CASSEROLE

JALAPENO CHEDDAR GRITS

WILD RICE PILAF

SWEET POTATO HASH

BLACKENED BRUSSEL SPROUTS

JALAPENO BACON STREET ELOTE

BRISKET FRIED RICE

MEXICAN RICE

PINTO BEANS

OVEN ROASTED BROCCOLI