

SOUTHERN CRUST™

CATERING CO.
by
proof of the pudding

UPDATED March 8, 2024 4:35 PM

BEVERAGES

TEA, LEMONADE, WATER &
COCA-COLA PRODUCTS

PAPER GOODS

CRAFT PAPER APPETIZER, DINNER &
DESSERT PLATES INCLUDED

Bamboo Upgrade available for \$2.50/Per Person

APPETIZERS **CHOOSE TWO (OR CHOOSE ONE & ONE PREMIUM APPETIZER)**

PIMENTO CHEESE & HUMMUS PLATTER

served with assorted crudites, pickled vegetables, olives & naan

CAPRESE SKEWERS

fresh mozzarella, cherry tomatoes, basil pesto & sweet balsamic dressing

ROASTED SEASONAL VEGETABLE PLATTER

assorted roasted seasonal vegetables

TRADITIONAL BRUSCHETTA

toasted crostini topped with heirloom tomatoes, basil, garlic, parmesan & evoo

BACON WRAPPED FIGS

aged balsamic glaze

ANTIPASTI BITES

salami, marinated fresh mozzarella, artichoke hearts & house-made olives

STRAWBERRY BRUSCHETTA*

toasted crostini topped with citrus ricotta & balsamic marinated strawberries

**Seasonal menu item*

PREMIUM APPETIZERS

CAPRESE PLATTER

fresh mozzarella, heirloom tomatoes & basil

CHARCUTERIE PLATTER

assorted cured meats, pickled & marinated vegetables, olives, assorted nuts, dried & fresh fruit, honey, jam & crackers

BRAISED PORK MEATBALLS

served with house-made tomato sauce & fresh basil

STUFFED MUSHROOMS

sausage, spinach, parmesan, garlic, artichoke & panko

FOR 25 GUESTS OR LESS

PACKAGE PRICE: \$1,600

ALL EVENTS INCLUDE (1) CHEF & (1) ATTENDANT. EVENTS LARGER THAN 50 PEOPLE WILL REQUIRE ADDITIONAL STAFF. ALL PRICES ARE SUBJECT TO PRODUCTION FEES & TAXES.

SMALL PARTY MENU

SOUTHERN CRUST™

CATERING CO.
by
proof of the pudding

UPDATED March 8, 2024 4:35 PM

SALADS **CHOOSE ONE**

CAESAR SALAD

romaine lettuce, parmesan, house-made croutons & classic caesar dressing

SOUTHERN CRUST HOUSE SALAD

mixed greens topped with cucumber, cherry tomatoes & lemon dijon vinaigrette

SEASONAL SALAD

mixed greens or spinach topped with nuts, fresh seasonal fruits or vegetables & served with balsamic vinaigrette

WOOD-FIRED PIZZAS **CHOOSE FOUR IN ADDITION TO CHEESE**

CLASSIC CHEESE

shredded mozzarella & house-made red sauce

PISTACHIO PESTO

pistachio pesto, goat cheese, shredded mozzarella, arugula & spicy honey

THE PEPPERONI

classic pepperoni pizza with shredded mozzarella & house-made red sauce

FIG & PROSCIUTTO

truffle oil base, prosciutto, figs, gorgonzola cheese & a balsamic drizzle

FARMERS PIE

selection of seasonal vegetables & shredded mozzarella

BLANCO

garlic oil, fresh mozzarella, feta & parmesan

MARGHERITA

heirloom tomatoes, shredded mozzarella & fresh basil

CALABRESE

garlic oil, fresh mozzarella, parmesan, arugula & calabrese chiles

SAUSAGE & PEPPERS

italian sausage, fire-roasted peppers & shredded mozzarella

GOURMET MUSHROOM

truffle oil base, mozzarella, gorgonzola, garlic and thyme sautéed mushroom blend, chives & balsamic drizzle

MEAT PIE

soppressata, sausage, bacon, house-made red sauce & mozzarella

SEASONAL PIE

rotating selection of fresh, seasonal toppings
Ask your sales rep about our current offerings.

DESSERT **CHOOSE ONE (OR CHOOSE ONE ADDITIONAL APPETIZER)**

SOUTHERN CRUST S'MORES

CANNOLIS

ASSORTED COOKIES (GF Available)

FOR 25 GUESTS OR LESS

PACKAGE PRICE: \$1,600

ALL EVENTS INCLUDE (1) CHEF & (1) ATTENDANT. EVENTS LARGER THAN 50 PEOPLE WILL REQUIRE ADDITIONAL STAFF.
ALL PRICES ARE SUBJECT TO PRODUCTION FEES & TAXES.

SMALL PARTY MENU