

SOUTHERN CRUST™

CATERING CO.
by
proof of the pudding

UPDATED March 8, 2024 4:44 PM

BEVERAGES

TEA, LEMONADE, WATER & COCA-COLA PRODUCTS

APPETIZERS **CHOOSE ONE**

**Pimento Cheese & Hummus Platter is included with all wedding packages.*

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 **ADDITIONAL \$3/PER PERSON**

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

WEDDING MENU

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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 a balsamic vinaigrette

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

CLASSIC CHEESE

shredded mozzarella & house-made red sauce

THE PEPPERONI

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

FARMERS PIE

selection of seasonal vegetables & shredded mozzarella

MARGHERITA

heirloom tomatoes, shredded mozzarella & fresh basil

SAUSAGE & PEPPERS

italian sausage, fire-roasted peppers & shredded mozzarella

MEAT PIE

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

PISTACHIO PESTO

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

FIG & PROSCIUTTO

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

BLANCO

garlic oil, fresh mozzarella, feta & parmesan

CALABRESE

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

GOURMET MUSHROOM

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

SEASONAL PIE

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

DESSERT **CHOOSE ONE**

SOUTHERN CRUST S'MORES

CANNOLIS

ASSORTED COOKIES *(GF Available)*

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\$60/PER PERSON

INCLUDES 3 HOURS OF FOOD SERVICE, (1) CHEF & (1) ATTENDANT. EVENTS LARGER THAN 50 PEOPLE WILL REQUIRE ADDITIONAL STAFF.

ALL PRICES ARE SUBJECT TO PRODUCTION FEES & TAXES.

BEVERAGES

Tea, Lemonade & Water

APPETIZERS

Choose One

Pimento Cheese & Hummus Platter included

SALAD

Choose One

PIZZAS

Choose Four
in Addition to Cheese

DESSERT

Southern Crust S'Mores

CAKE CUTTING

Complimentary Cake Cutting
(Cake placement handled by venue)

ADD-ONS

FLOOR SERVER

Additional staff for passed appetizers, bussing tables, monitoring inside buffet, etc.

\$225/per server

BAMBOO PLATES

Upgrade standard craft plates

\$2.50/per person

CHILDREN 10 & UNDER

\$15/per child

BEVERAGE SERVICE

BARTENDER

Bartender service for Beer & Wine for 3 hours
(per 75 guests)

\$250.00

BEER & WINE REFERRAL

Due to GA State Law, client must provide all alcohol. We recommend using Tower Beer, Wine & Spirits, who can quantify & coordinate client pickup or delivery of your alcohol purchase to our warehouse

Tower Beer, Wine & Spirits: (770) 458-3272

HOT CHOCOLATE BAR

Hot chocolate with mini-marshmallows, chocolate chips, candy canes, caramels, sauces, whipped cream, cinnamon sticks & cookies.

\$10.00/per person

TOWING & TRAVEL

TRAVEL ALLOWANCE

Transporting staff & 'Belle' (truck) to & from event site outside of the Metro Atlanta area.

TBD (BASED ON DISTANCE)

TOWING TRUCK TO VENUE

Putting 'Belle' (truck) on a commercial flatbed & towing to your venue may be required due to distance and/or terrain, as deemed necessary after venue inspection.

Estimated at \$1200

WEDDING MENU