



CATERING MENU

WINGS

TRADITIONAL OR BONELESS

\$1.50 PER TRADITIONAL WING
\$1.00 PER BONELESS WING
SOLD IN INCREMENTS OF 50
1 FLAVOR PER 25
4 FLAVORS MAX

served with celery, carrots, King's
Hawaiian rolls, ranch, and blue cheese

SAUCES

GRIND CITY GOLD
BLUFF CITY BBQ
MEMPHIS BUFFALO
CAJUN HONEY HOT
JA'S SWEET HEAT
CLASSIC BUFFALO
SPICY GARLIC
PINEAPPLE HABANERO

SEASONINGS

LEMON PEPPER
GARLIC PARMESAN
BACKYARD BBQ
GREEK N GRIND
RAGIN' CAJUN
FLAMETHROWER

PLATTERS

PHILLY CHEESESTEAK EGG ROLLS

\$80

served with ancho chipotle sauce

BBQ EGG ROLLS

\$65

pulled pork and slaw - served with Grind City Gold or
Memphis Buffalo sauce

SLIDERS

\$60

roast beef & cheddar, ham & swiss, or buffalo chicken

SAUSAGE & CHEESE

\$80

hot or cold served sausage with assorted cheese,
kosher dill pickles, creole mustard, pickled
peppers, pimento cheese, and crackers

FRUIT & CHEESE

\$50

assorted cheese and crackers with grapes,
strawberries, and fresh pineapple

JALAPENO POPPER DIP

\$45

award-winning dip with fresh jalapenos, bacon, smoked
gouda, sharp cheddar, and bbq seasoning - served
chilled with bruschetta and crackers

SIDES

SMOKED GOUDA MAC & CHEESE

\$35

HASHBROWN CASSEROLE

\$35

LOADED POTATO SALAD

\$35

CUCUMBER SALAD

\$30

sides are estimated to feed 12-15 people

DESSERTS

BANANA PUDDING

\$35

CHOCOLATE CHIP COOKIES

\$1/EACH

Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of food-borne illness, especially if you have
a medical condition. Menu prices and offerings subject to change.

Drinks available upon request. Please allow 48
hours notice for all orders. 20% gratuity required
for all catering services. Additional charges may
be incurred based on event length, location, set-
up, labor, and equipment needs.

On-site Food Truck Catering requires a \$375/hr
minimum and 20% gratuity. For this option, the
food truck is present at your event and guests
order directly from a customized menu.