



## CATERING MENU

### FEATURED "CUNTRY ASS" BRUNCH MENU

**Beverage:** \$5 per person

- Hibiscus Pink Lemonade
- Coffee
- Fresh Squeezed OJ

**Food:** \$20 per person

- Scrambled eggs
- Grits
- Sage Sausage
- Country Ham
- Buttermilk Biscuits
- Potato Hash with Onions and Peppers
- Fried Green Tomatoes
- Red Eye Gravy
- Market Salad with Lemon Dressing

### ADDITIONAL CUSTOMIZABLE THEMES

- Southern Fish Fry
- Whole Roasted Pig
- Traditional Low Country Boil
- "picnic"
- Savory Cheese creme brûlée
- "BBQ" charcuterie board - porchetta

## APPS

### **Mini Waffles**

- Nashville Hot
- Bacon and Egg
- Peanut Butter and Jelly
- Hot Pepper Jelly and Farm Cheese

### **Grit Cakes**

- Okra Chutney
- Bacon-Onion Confit

### **Mini HoeCakes**

- Okra, Baby Shrimp, Lardons or Smoked Trout
- Topped with flavored butters or crème fraiche

### **Biscuits**

- Country Ham
- Peach Habanero Bacon
- Fried Chicken
- Fried Green Tomatoes with Peach Shallot Jam
- Pimento Cheese
- Smoked Beet and Maytag Blue
- Carolina Gold Pulled Pork
- Spicy Honey Butter

### **Sliders**

- Housemade Sausage
- Kilcoyne Farms Grass fed grain finished burgers
- Housemade Chorizo

### **Jars**

- Veggie – Chopped Seasonal Salad
- Shrimp
- Chicken
- Grains

### **Soup**

- Spring Pea with Ham and Mini Biscuit
- Country Captain
- Chilled Avocado with Stonefruit relish

### **Eggs**

- Deviled with pimento cheese and opt. ham crispies
- Green Eggs and Ham Salad
- Smoked Trout

## ENTREES

### **Mains**

- Pecan Crusted Fish
- Roast Beast with Jus
- Smoked/BBQd Meats/Fish
- Country ham wrapped organic chicken breasts
- Turketta with bourbon jus (turkey thigh confit and crisped in the style of porchetta, head jus)

### **Vegetables**

- Grilled/Roasted
- Pimento Stuffed
- Escabeche style

### **Starches**

- Mashed Celery Root or Taters
- Root Veg
- Red Bliss Fries
- Dirty Rice
- Wild Rice
- Grits, Cheesy or Plain

### **Salads**

- SFS- Spinach with roasted garlic dressing and Fried Green Tomato
- Pickled Shrimp with Green Goddess
- Salpicon – Shredded Meat Salad
- Seared Steak with Peaches/Tomatoes/Mint
- Swiss Chard, Curried Grapes, Spiced Pecans
- Tater Salad
- Black-eyed Pea Caviar
- Carpaccio of Smoked Beet with blue cheese, walnut and herbs

### **Casseroles** (with green gravy and/or cheeses)

- Braised: Pork, Turkey, Greens with Catfish
- Jambalaya
- Country Ass Cassoulet – Bacon/Ham/Black Eyed Peas

## **BBQ**

- Brisket
- Ribs
- Pork Shoulder / Pulled Pork
- Bellies
- Smoked Lamb Shank
- Pig Wings
- Smoked Chicken
- Fried Chicken
- Catfish

## **BBQ Sides**

- Wedge Slaw with blue cheese dressing and optional bacon topping
- Tomato Salad or Pie
- Fruit and Veg relish
- Cuke/sour/dill pickles
- Hasselback potatoes
- Root Veg Gratin

## **DESSERTS**

PAKT cakes and desserts by request.

## **Contact Us to Set Up a Consultation**

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[pakttogo.com](http://pakttogo.com)