



645 NINTH AVENUE • NYC • 10036
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WWW.SOUTHERNHOSPITALITYBBQ.COM

CATERING INFORMATION

OFF-PREMISES CATERING

- Catering orders require minimum 36 hours notice
- There is a 15 person minimum
- Equipment rental, transportation, staff, equipment & permit fees may apply
- 50% non-refundable deposit required upon signing contract
- Per person pricing does not include tax & gratuity or administrative fee
- Invoicing is available with credit card security deposit

CATERING FORMATS

We will customize an event for any occasion to suit your specific needs.

Southern Hospitality offers a wide variety of catering options to choose from, including:

- Full Open Bar Service
- Hors D'oeuvres, Platters, Family-Style & Buffet options
- Cocktail, Lunch, Snack & Dinner Menus
- Events Including Corporate Meetings, Live Music, Fundraisers, Happy Hour, Children's Birthdays, Going Away, Anniversaries, Graduations, Rehearsal Dinners & Special Event Concessions

OFF-PREMISES BAR SERVICE

- Bars are stocked with a variety of domestic and premium beer, wine, full liquor, assorted mixers, bottled water & juice.
Ice can be provided for an additional fee
- Bar services requested in a non-licensed location must be booked 18 business days in advance of the event.
Additional administrative & permit fees apply
- Pricing is subject to change without notice

SERVICE STAFF

Southern Hospitality offers professional and uniformed staff including Security, Servers, Bus Persons, Bartenders, Coat Check Persons, Chef Garde Mangers & Chefs

EQUIPMENT RENTAL

Southern Hospitality can arrange for the rental of all the equipment you may need for any event including:

Tables, Glassware, Plates, Linens, Chafing Dishes, DJ, Audio, A/V, etc.

ANYTIME PACKAGES

MINIMUM 15 PERSONS

ALL CATERING SERVICES REQUIRE 36 HOURS NOTICE

Additional Charges May Apply For Set Up As Needed

BBQ CHOW DOWN [\$30 per person]

Select One Appetizer, Two Meats, Two Sides, Cornbread & Watermelon

PIT MASTER'S PLEASURE [\$38 per person]

Select One Appetizer, Three Meats, Three Sides, Cornbread, Mixed Green Salad & Watermelon

BBQ SANDWICH PACKAGE [\$25 per person]

Select Two Meats & Two Sides. Includes Potato Buns & Watermelon

BBQ Pulled Pork with Slaw, BBQ Pulled Chicken with Pickled Onion, Smoked Sliced Brisket with Fried Onion,
or Roasted Mushroom Cap with Red & Poblano Peppers & Swiss Cheese

APPETIZER

Deep Fried Pickles with BBQ ranch
Mac & Cheese Croquettes
BBQ Sliders [Pulled Pork, Pulled Chicken or Smoked Brisket [+\$1]
Fried Avocado Wedges with Homemade Ranch [+\$1]
Chips, Salsa & Guacamole
Homemade Chicken Fingers with Honey Mustard
Maryland Crab Cakes [+\$2]
Lobster Hushpuppies [+\$2]

SALAD

Mixed Green Salad with Balsamic Vinaigrette
Wedge Salad [+\$1]
Caesar Salad

SIDE

Mashed Potatoes & Gravy
Classic Macaroni & Cheese
[Add Bacon +\$2]
Sweet Potato Fries
Tater Tots
French Fries
Coleslaw
Collard Greens with Hocks
Slow-Smoked Baked Beans
Cornbread with Honey Butter
Scratch-Made Biscuits

MEATS

Dry-Rubbed Spare Ribs
Baby Back Ribs
Pulled Pork Shoulder
Home-Style Buttermilk Southern Fried Chicken
[add waffle +\$2]

Pulled Southern Smoked Chicken
Beale Street BBQ Chicken
Black Pepper Bark Brisket
Texas Brisket Fried Rice [+\$1]
Roasted Cauliflower with Chimichurri Sauce
[Vegetation Option]

ORDER BY THE TRAY

• HALF TRAY [SERVES 8-10] • FULL TRAY [SERVES 18-20]

APPETIZER

Deep Fried Pickles with BBQ Ranch • Half \$25 • Full \$50

Mac & Cheese Croquettes • Half \$25 • Full \$50

Fried Green Tomatoes • Half \$25 • Full \$50

BBQ SLIDERS [10 • 20 pieces] Pulled Pork, Pulled Chicken, Portobello • \$30 • \$60 or Smoked Brisket • \$35 • \$70

Fried Avocado Wedges with Homemade Ranch • Half \$25 • Full \$50

Chips, Salsa & Guacamole • Half \$25 • Full \$50

Homemade Chicken Fingers with Honey Mustard [16 • 32 pieces] • \$35 • \$70

Vegetable Crudités • Half \$20 • Full \$40

Focaccia with Roasted Vegetables & Artichoke • Half \$25 • Full \$50

Mini Chicken & Waffles with Spicy Syrup • Half \$35 • Full \$70

Smoked Hot Link with Mustard Dipping Sauce • Half \$30 • Full \$60

Smoked Prime Rib Bites with Horseradish Cream Sauce • Half \$40 • Full \$80

Crispy Fried Buffalo Shrimp [25 • 50 pieces] • \$35 • \$70

Maryland Crab Cakes • Half \$35 • Full \$70

Lobster Hushpuppies • Half \$35 • Full \$70

Angry Shrimp with Chili Dipping Sauce • Half \$35 • Full \$70

SALAD

Mixed Green Salad with Balsamic Vinaigrette • Half \$20 • Full \$40

Cesar Salad • Half \$20 • Full \$40

Wedge Salad • Half \$25 • Full \$50

MEATS

Dry-Rubbed Spare Ribs [14 • 28 pieces] • \$40 • \$80

Baby Back Ribs [18 • 36 pieces] • \$45 • \$90

Pulled Pork Shoulder • Half \$45 • Full \$90

Pulled Southern Smoked Chicken • Half \$38 • Full \$76

Home-Style Buttermilk Southern Fried Chicken [14 • 28 pieces] • \$38 • \$76

Beale Street BBQ Chicken [14 • 28 pieces] • \$38 • \$76

Black Pepper Bark Brisket • Half \$55 • Full \$110

Roasted Cauliflower with Chimichurri Sauce • Half \$35 • Full \$70 [Vegetarian option]

SIDES

Mashed Potatoes & Gravy • Half \$15 • Full \$30

Classic Macaroni & Cheese • Half \$20 • Full \$40

Macaroni & Cheese with Bacon • Half \$25 • Full \$50

Sweet Potato Fries • Half \$15 • Full \$30

Tater Tots • Half \$20 • Full \$40

French Fries • Half \$15 • Full \$30

Coleslaw • Half \$15 • Full \$30

Collard Greens with Hocks • Half \$20 • Full \$40

Slow-Smoked Baked Beans • Half \$20 • Full \$40

Cornbread with Honey Butter [12 • 24 pieces] • \$15 • \$30

Scratch-Made Biscuits [12 • 24 pieces] • \$15 • \$30

DESSERT

Homemade Bourbon Pecan Pie • Half \$20 • Full \$40

Cookies & Brownies [24 • 48 pieces] • \$20 • \$40

Fresh Sliced Fruit Platter • Half \$25 • Full \$50

Watermelon Slices [24 • 48 pieces] • \$15 • \$30

BEVERAGES

CANNED SOFT DRINKS & BOTTLED WATER • \$2 each

* Inquire for off-site beverage service options*
Facilitation fee may be added to bring alcohol