

## HOW IT WORKS

All services include plates, cutlery, napkins, and serving utensils.

### DELIVERY

We'll deliver and set up your food so it's hot and ready to serve!

### DROP SET

Keep your food warmer for longer. We'll bring and set up disposable chafing dishes and Sterno fuel when you choose this option.

### CUSTOM PACKAGES

#### FULL SERVICE:

Full service catering & staffing

#### COOK ON SITE:

Let us bring the kitchen to you!

#### ALCOHOLIC BEVERAGE

Deliver and/or serve beer, wine, liquor, and our signature cocktails

\*Due to our use of the freshest products available, our partnership with local vendors, and the meat-smoking process, some items are not available on short notice or for certain size events

## DESSERT PLATTERS

**Served Individually Or Whole**

*\* Must Be Ordered In Quantities of 10*

#### BANANA PUDDIN': \$6PP\*

Pastry Cream, Nilla Wafers, Banana Brûlée

#### APPLE COBBLER BREAD PUDDING: \$6PP\*

Caramelized Apples, Cinnamon Streusel, Whiskey Caramel

#### WHOLE BOURBON PECAN

#### CHOCOLATE TART: \$80

(12 SLICES)

Blackstrap Molasses Mousse, Burnt Orange Graham Crumble

## BEVERAGES: \$4

COKE, DIET COKE,  
SPRITE, WATER

## SIDES & DRESSINGS

**Serves 10-15**

BRAISED CABBAGE: \$40

SUCCOTASH: \$40

HAND-CUT SLAW: \$40

MAPLE-BACON BRUSSELS SPROUTS: \$40

BLACK PEPPER & CHEDDAR GRITS: \$40

CRISPY BACON POTATOES: \$40

MAC & CHEESE: \$40

SWEET POTATO MASH: \$40

MINT-WATERMELON CUBES: \$40

HOUSE-MADE CAJUN KETTLE CHIPS: \$40

**Sauces & Dressing Quarts: \$20**

#### SAUCES

H.M. ROOT BEER BBQ

CAROLINA BBQ

HOT N SWEET

"B1" AIOLI

#### DRESSINGS

CITRUS VINAIGRETTE

BUTTERMILK CAESAR

HORSERADISH CREAM

BUTTERMILK RANCH

MUSTARD VINAIGRETTE



EST.

2013

# BATCH

*New Southern*

KITCHEN & TAP

## CATERING MENU

### SCRATCH COOKIN' & SOUTHERN HOSPITALITY, BROUGHT TO YOU!

It would be our honor and pleasure to cater your corporate function, family gathering, or any snazzy shindig.

Don't hesitate to ask us how we can give you a memorable experience, filled with good eatin', drinkin' and old-fashioned southern hospitality.



**BATCH NEW SOUTHERN KITCHEN & TAP**

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**(754) 757-0000**

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@batchftl

[ftlinfo@batchhq.com](mailto:ftlinfo@batchhq.com)

## APPETIZER PLATTERS

*Serves 10-15  
When Served W. Buffet*

### HOT & SWEET WINGS: \$75

6lbs (Approx. 48 Pieces Per Order)

Spicy Honey,  
Pickled Fresno Chilis, Blue Cheese

### DEVILED EGGS: \$65

40 Pieces Per Order

Creme Fraiche, Chives, Candied Bacon,  
Whole Grain Mustard

### BACON TOTS: \$75

40 Pieces Per Order

Shredded Russets, Smoked Cheddar,  
Scallion, Ranch

### BURNT ENDS: \$75

3lbs Per Order

Smoked Beef Brisket, H.M. Root Beer  
BBQ Sauce, Crispy Onions

### SMOKED BBQ EGG ROLLS: \$75

25 Pieces Per Order

Slow Roasted Pulled Pork, Short Rib,  
H.M. Root Beer BBQ Sauce,  
Buttermilk Ranch

### NASHVILLE CHICKEN SLIDERS: \$75

15 Pieces Per Order

Fire & Ice Pickles, Slaw,  
Pickled Fresno Chilis



## BUFFET PACKAGES

*Meats / Mains Served With  
3 Sides & House Salad*

**Choose 2:** \$27pp Delivery / \$30pp Drop Set

**Choose 3:** \$29pp Delivery / \$32pp Drop Set

**Choose 4:** \$31pp Delivery / \$34pp Drop Set

### MEATS

FRIED CHICKEN

DOUBLE SMOKED  
ANDOUILLE

PULLED PORK

BLACKENED SHRIMP

BABY BACK RIBS  
(+\$2PP)

SMOKED BEEF BRISKET  
(+\$25PP)

BOURBON-MAPLE  
SALMON (+\$25PP)  
BBQ JACKFRUIT  
(VEGAN)

PAN-SEARED PORK  
RIBEYE (+\$25PP)

COFFEE-RUBBED  
FLAT IRON STEAK  
(+\$3PP)

### MAINS

SHRIMP 'N' GRITS

Jumbo Blackened Shrimp,  
Black Pepper & Cheddar Grits,  
Tomato-Bacon Jus

JAMBALAYA

Smoked Sausage, Roasted Chicken,  
Shrimp, Bell Pepper, Green Chile,  
Tomato, Jasmine Rice

CAJUN CHICKEN PASTA

Blackened Chicken,  
Roasted Mushrooms, Peas, Scallion,  
Creamy Smoked Gouda Sauce

### HOUSE SALAD

Field Greens, Cherry Tomato,  
Red Onion, Cucumber

Suggested: Citrus Vinaigrette

### SIDES

SEE BACK PAGE

## SANDWICH & SALAD PLATTERS

*\*Only available during lunch hours*

*Includes sides of House-Made Cajun Kettle  
Chips & Mint-Watermelon Cubes*

**Choose 2:** \$20pp / **Choose 3:** \$23pp /  
**Choose 4:** \$25pp

*\*Additional options: \$2 Per Choice*

### SALADS

HOUSE SALAD

Field Greens, Cherry Tomato, Red Onion, Cucumber  
Suggested: Citrus Vinaigrette

SOUTHERN COBB

Field Greens, Avocado, Cherry Tomato,  
Chopped Bacon, Hard Boiled Egg,  
Suggested: Buttermilk Ranch

GRILLED ARTICHOKE CAESAR

Grana Padano, Garlic Croutons,  
Buttermilk Caesar Dressing

APPLE QUINOA SALAD

Field Greens, Apple, Toasted Pecans,  
Cucumber, Golden Raisins, Feta  
Suggested: Citrus Vinaigrette

### CHOOSE A PROTEIN (1 PER SALAD)

GRILLED CHICKEN

BBQ JACKFRUIT (VEGAN)

PULLED PORK

BLACKENED SHRIMP  
(+\$2.5PP)

DOUBLE SMOKED  
ANDOUILLE

PAN-SEARED PORK  
RIBEYE (+\$2.5PP)

SMOKED BEEF BRISKET  
(+\$2.5PP)

COFFEE-RUBBED FLAT IRON  
(+\$3PP)

BOURBON-MAPLE  
SALMON (+\$2.5PP)

### SANDWICHES

PULLED PORK SLIDERS

BATCH BURGER  
SLIDERS  
(+\$2PP)

NASHVILLE CHICKEN  
SLIDERS

BBQ JACKFRUIT  
"PULLED PORK"  
SLIDERS (+\$2PP)

CAROLINA SMOKED  
BRISKET SLIDERS  
(+\$2.5PP)