

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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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)