

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 as a side

SEASONAL VEGGIES: \$40
TOASTED PECAN QUINOA: \$40
HAND-CUT VINEGAR SLAW: \$40
BLACK PEPPER & CHEDDAR GRITS: \$40
CRISPY BACON POTATOES: \$40
MAC & CHEESE: \$40
BUTTERMILK 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 & SWEET
"B1" AIOLI

DRESSINGS

CITRUS VINAIGRETTE
CREOLE CAESAR
BUTTERMILK RANCH
CREAMY BBQ
AVOCADO-RANCH



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 with Buffet

HOT & SWEET WINGS: \$80

6lbs (Approx. 48 Pieces Per Order)

Pickled Fresno Chilis, Blue Cheese

**Available as Nashville Hot or Nashville Xtra Hot*

DEVILED EGGS: \$70

40 Pieces Per Order

Creme Fraiche, Chives, Candied Bacon, Whole Grain Mustard

BACON TOTS: \$80

40 Pieces Per Order

Shredded Russets, Smoked Cheddar, Scallion, Ranch

BURNT ENDS: \$80

3lbs Per Order

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

SMOKED BBQ EGG ROLLS: \$80

25 Pieces Per Order

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

NASHVILLE CHICKEN SLIDERS: \$80

15 Pieces Per Order

Crispy Fried Chicken, Fire & Ice Pickles



BUFFET PACKAGES

Meats / Mains Served With
3 Sides & House Salad

Choose 2: \$29pp Delivery / \$32pp Drop Set

Choose 3: \$31pp Delivery / \$34pp Drop Set

Choose 4: \$33pp Delivery / \$36pp Drop Set

MEATS

FRIED CHICKEN

DOUBLE SMOKED
ANDOUILLE

PULLED PORK

BLACKENED SHRIMP

BABY BACK RIBS
(+\$2PP)

SMOKED BEEF BRISKET
(+\$25PP)

BOURBON-MAPLE
SALMON (+\$25PP)

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

BBQ JACKFRUIT
(VEGAN)

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, Bell Pepper,
Scallion, Creamy Smoked Gouda Sauce

HOUSE SALAD

Mixed 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

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

SOUTHERN COBB

Mixed Greens, Avocado, Grape Tomato, Chopped
Bacon, Hard Boiled Egg
Suggested: Buttermilk Ranch

CREOLE KALE CAESAR

Curly Kale, Shaved Parm, Garlicky Croutons

APPLE QUINOA SALAD

Mixed Greens, Green Apple, Toasted Pecans,
Cucumber, Dried Cherries, Feta
Suggested: Citrus Vinaigrette

CHOOSE A PROTEIN (1 PER SALAD)

GRILLED CHICKEN

BOURBON-MAPLE
SALMON (+\$25PP)

PULLED PORK

BBQ JACKFRUIT (VEGAN)

DOUBLE SMOKED
ANDOUILLE

BLACKENED SHRIMP
(+\$2.5PP)

SMOKED BEEF BRISKET
(+\$25PP)

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

SANDWICHES

PULLED PORK SLIDERS

BATCH BURGER
SLIDERS
(+\$2PP)

NASHVILLE CHICKEN
SLIDERS

CAROLINA SMOKED
BRISKET SLIDERS
(+\$2.5PP)

BBQ JACKFRUIT
SLIDERS (+\$2PP)