SOUTHERN COMFORT

EAST COAST CATERING & EVENTS
2023 MENU
Southern Appetizers

- · Southwest Chicken Bites
- Mac & Cheese Bites
- Corn Fritters
- Pigs in a Blanket

- Spinach Spanakopita Bites
- Loaded Potato Bites
- Jalapeno Poppers
- Cauliflower Buffalo Bites

Fried, Grilled & Roasted

Southern Fried Chicken

Southern style buttermilk drenched, breaded & fried breast, thighs and drummies.

Char Grilled or Rubbed & Roasted Chicken

Char-Grilled or Slow roasted chicken breast, thighs & drummies rubbed with a special blend of seasoning from Hickory Cottage Farm.

Beef Cottage Pie

Rich locally sourced ground beef, stewed with Hickory Cottage Farm beef demi glaze. Topped with seasonal vegetables & creamy mashed potatoes.

Sides ~ Pick up to 3 choices with your meal **cottage pie is limited to 2 sides, as is comes with mashed potatoes.**

Slow Cooked Seasonal Greens
Southern Green Beans
Sweet Corn Casserole
Brown Sugar Glazed Carrots
Macaroni & Cheese
Cole Slaw (creamy or vinegar)
Baked Beans
Macaroni Salad
Potato Salad
Mashed Potatoes & Gravy (brown or white)
Sweet Potato Casserole
Elote ~ Mexican Street Corn
Conjeta Tomato & Black Bean Salad



Slow Roasted Pulled Pork

Slow roasted & hand pulled pork. Seasoned to perfection with a special seasoning blend from Hickory Cottage Farm.

Carolina Style Pork

Slow smoked & chopped. Seasoned to perfection with a special seasoning blend from Hickory Cottage Farm.

Beef Brisket (\$4 extra per guest)

Rich & beautifully marbled brisket, slow smoked for 12 hours & served sliced. Chopped upon request.

Smoked BBQ Chicken

Slow smoked & seasoned to perfection with a special blend from Hickory Cottage Farm. Chicken breast, thighs & drummies.

Smoked Meatloaf

Our famous old fashioned meatloaf, rubbed with bacon grease and slow cooked to perfection.

All Smoked, Grilled & Charred meals come with signature Hickory Cottage Farm Memphis BBQ, Memphis Habanero Hot BBQ and Lynchburg Lightning BBQ & other seasonal sauces. More sauces available upon request.

Sides ~ Pick up to 3 choices with your meal.



Marinated, Braised & Slow Cooked

Taco, Bowls & Salads

Choose 2-3 proteins (chicken, steak, carnitas, barbacoa, tofu sofrito, great grains & black beans or mixed vegetables). Then pick 2-3 bases (white rice, brown rice, shredded lettuce, black beans or pinto beans), 2 toppings (fajita mix, cheese or sour cream), and 2 salsas (market tomato, salsa verde, Mexican street corn or diablo hot).

All entrees come with non-alcoholic beverages (Sweet tea, unsweet tea, lemonade & water).

- Chips (corn or flour) \$ 1 per guest
- Guacamole (fresh made) \$1.50 per guest (prices subject to mkt change)
- Queso Dip \$1 per guest

