

Braised In The South



Catering 2019

- With choosing Braised In The South for your catering needs you are choosing a company with over 30 years of experience in the business. At Braised In The South we really pride ourselves on making sure that your catering needs are taken care of. Relax, enjoy the day, and let Braised in the South take care of your next wedding, rehearsal dinner, corporate event, family reunion, game day party, birthday party and so much more! -

- Braised in the South focuses on using fresh local / seasonal ingredients. This allows us to be creative with the menu options and to be able to cater to your specific needs! That being said, Braised also offers completely custom menus as well! Just fill out the inquiry form on our catering page, and one of us will get back to you as soon as possible to start helping you plan your event.-

BraisedintheSouthFoodTruck.com

Braised in the South Policies

Deposit

-A 25% deposit is required at the time of booking for us to save a date.

Cancellation

- 60 or more days prior to event, the full deposit will be refunded to the client
- 30-59 days prior to the event, half of the deposit will be refunded
- 7-29 days prior to the event, Braised In The South will keep the total deposit
- 6 days or less prior to the event, the full amount of the event will be owed to Braised In The South

Payments

- Cashier / Personal Check (must be given ten days prior to event)
 - \$40 fee for all returned checks
- All Major Credit Cards will incur a 2.5% processing fee
- Cash

Additional Information

- Stationed catering includes 2 hours of service as well as all necessary equipment for food stations
Stationed Catering does not include any guests service wares
 - Off the truck catering includes 2 hours of service as well as disposable plates, napkins and needed cutlery
Upgraded wares available upon request
 - A service fee of \$150 will be applied for each requested service staff member
\$25 for each additional hour per service member
- A \$1000 food and beverage minimum purchase is required for all events

Additional Charges

- \$350 in-town truck fee
- Out-of-town truck fee varies on distance
- Travel Fees (if applicable)

Stationed Catering

Our stationed Catering options are great for a variety of events including, wedding receptions, graduation parties, and other formal events. Your guests will have a variety of options to choose from ensuring everyone will have something unique to enjoy!

Passed Appetizers

Appetizers may be presented as a station

Hot

- Mac N Cheese Bites** - Red Onion Marmalade
- Tomato Pie** – Caramelized Onion, Basil
- Crab Cakes** - Whole Grain Mustard Remoulade
- Shrimp N Grits Bites** - Tasso Ham Aioli
- Stuffed Mushrooms**- Italian Sausage, Red Peppers, Bread Crumbs
- Braised Short Rib** – Marinated Tomatoes, Whole Grain Mustard, Crostini
- Fried Chicken and Waffle** - Honey Mustard / Sriracha Syrup
- House Smoked Pork Belly** - Sweet / Sour Pickles
- Fried Green Tomatoes** – Goat Cheese, Red Pepper Jam
- Pulled Pork Sliders** – Smoked Pork Shoulder, House Pickles, Slaw
- Smoked Wings** – BITS Dry Rub, Caramelized Onion Aioli
- Soup Shooters** – Seasonally Inspired

Cold

- Caprese Skewers** - Fresh Mozzarella, Tomato, Basil, Aged Balsamic
- Smoked Salmon** – Cucumber, Roasted Red Pepper, Crostini
- Buttermilk Biscuit** – Country Ham, Marinated Apples
- Beef Carpaccio**- Fried Capers, Parmesan Cheese, Lemon Aioli, Focaccia
- Pickled Shrimp** – Sweet Corn, Dill, Crème Fraiche
- Pimento Cheese** – Focaccia Toast, Pickles
- Deviled Eggs** – Bacon, Whole Grain Mustard, Relish, Chives
- Shrimp Cocktail** – Horseradish, Lemon
- Lobster Salad**- Buttermilk Biscuit Celery, Lemon, Dukes
- Blue Crab Wraps**- Bibb Lettuce, Radish, Carrot, Lemon Vinaigrette
- Oysters on the Half Shell**- Fresh Citrus, Parsley

Stationed Appetizers

Local / Seasonal Salad

Locally sourced and seasonally selected greens, dressings and accompaniments

Charcuterie

House made sausages, salamis, and meats served with vegetable pickles, toasted baguettes, corn bread, and artisanal crackers

Seafood Grill and Chill

Peel and eat shrimp, blue crab dip, smoked seasonal fish accompanied by appropriate sauces, lemons and crackers / bread

Artisanal Cheese

A variety of cheeses, accompanied by different sauces, fresh berries, crackers and crostini's

Spreads / Dips

Spinach artichoke dip, crab dip, roasted vegetable hummus, pita, baguette, and crackers

Fresh Fruit Display

A variety of seasonal fruit and berries, honey, spiced pecans and balsamic reduction

Stationed Entrees

*-Stations may be able to be chef-served-
-An additional fee will apply for chef attended -*

Southern BBQ

House Smoked Pork Shoulder accompanied by a Trio of Sauces, Grilled Cabbage Salad, Bourbon Molasses Baked Beans, BITS Mac N' Cheese, Corn Bread Muffins, Brioche Slider Buns

Beef or Pork Tenderloin

Mashed Potatoes & Gravy, Locally Sourced / Seasonally Prepared Vegetables. Au jus, Horseradish, Whole Grain Mustard

Braised Beef Short Rib

Creamy Goat Cheese Adluh Grits, Bacon Braised Local Greens, Crispy Onions, Cheer Wine Demi

Build Your Own Tacos

Flour and Corn Tortillas, BITS Smoked Pork, Marinated Skirt Steak, Sautéed Shrimp, Slow Braised Chicken, Vegetarian Succotash {choose 2 proteins)

Accompanied by an assortment of toppings, salsas, red rice, and hot sauces

Crab Cakes

Pan Seared Crab Cakes, Carolina Gold Rice Pilaf, Marinated Seasonally Prepared Vegetables, Chimichurri Sauce, Lemon Remoulade

Shrimp 'N Grits

Stone Ground Creamy Adluh Grits, Sautéed Peppers and Onions, Tasso Ham Gravy, Scallions, Cheddar Cheese, Bacon

Low Country Boil

Poached Shrimp, Red Potatoes, Sweet Corn, Smoked Sausage, Low Country Spiced Tomato Broth

Local White Fish

Seasonally Prepared Fish, Mushroom and Asparagus Risotto, Grilled Tomatoes, Beurre Blanc

Sliders

Veggie Burger – Arugula, Goat Cheese, Red Pepper Aioli

Fried Chicken – Pimento Cheese, House Pickles

Pulled Pork – Mustard BBQ Sauce, Slaw

Cheese Burger – Aged Cheddar Cheese, Bibb Lettuce, Onion Marmalade

Braised Short Rib – Fried Onions, Roasted Garlic Aioli

-Choose 2 sliders-

-All Sliders Come with House Smoked Potato Chips-

Off the Truck Catering

Our off the truck catering is a casual type of service which creates a fun and exciting feel for your guests with the true food truck experience. We have a variety of classic Braised in the South menu items to choose from, our options are also completely customizable to cater to specific tastes of your event.

Truck Catering

*-Items may be ordered ala-cart from the truck or on buffet-
- 2 hours of service-
-\$350 truck fee for local catering-*

1 item per person– \$10
2 items per person - \$18
Unlimited Items per person - \$23

Choose 3 of the following items:

Additional items may be chosen for \$4 per item

BBQ Chicken Totchos

Applewood Smoked Chicken, House Made
Tots, Aged Cheddar Cheese Sauce,
Shredded Lettuce, Diced Tomatoes, BBQ
Sauce, Lime Crema

Smoked Chicken Salad Sandwich

Toasted Focaccia Bread, Arugula,
Cranberries, Raisins, Creamy Honey
Vinaigrette

Smoked Pork and Mac Bowl

12 Hour Smoked Pork, Pimento Mac and
Cheese, Crispy Onions, Mustard BBQ,
Chow Chow, Scallions

BITS Dry Rub Pork Tacos

Roasted Pork Shoulder, Red Rice, Super
Food Slaw, Red Onion Chow Chow, White
BBQ Sauce

Fried Shrimp N' Grits

Local Stone Ground Grits, Lightly Fried
Shrimp, Bell Peppers & Onions, Tasso
Ham Gravy, Arugula

Fried Chicken

BITS Mac N' Cheese, Andouille Sausage,
Pickled Red Onion, Mustard BBQ,
Scallions

BITS Salad

Based upon Local / Seasonal ingredients

Crab Cake Sliders

Pan Seared, Baby Spinach & Marinated
Tomato Salad, Roasted Garlic and
Jalapeno Aioli

Smoked Chicken Wings

Applewood Smoked, BITS Rub,
Caramelized Onion Aioli

Braised Brisket Sandwich

Slow Cooked Brisket, Pimento Cheese,
House Made Pickles, Arugula, BBQ Sauce

Fried Chicken N Biscuit BLT

Buttermilk Chicken, Slab Bacon, Bibb
Lettuce, Tomato Mayo, Buttermilk

BITS Shrimp or Fish Taco

Marinated Red Cabbage, Cucumber,
Cilantro, Red Rice Roasted Jalapeno and
Chard Lime Crema

Roasted Veggie Bowl

Wild Rice, Roasted Seasonal Vegetables,
Three Bean Blend, Cole Slaw, Chow
Chow, Caramelized Onion Aioli

Seasonal Vegetable Plate

Locally Sourced & Seasonally Prepared
Vegetables

Drink Station – \$2.50/person

*Unlimited / Self Serve
Ice and disposable cups are included*

Choose 2 of the following:

Bottled Water, Infused Water, Sweet Tea, Un-Sweet Tea, Seasonal Lemonade, Sodas

Special Events

Braised in the South offers a plethora of unique events in their repertoire including, whole pig roasts, oyster roasts, plated dinners and many other options. If you have an idea we can bring it to life. Ask about our private chef events, wine dinners and hors d'oeuvres parties.