

# Braised In The South



- 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](http://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
- Events are not guaranteed until a deposit is received by Braised in the South

## Additional Charges

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

# 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
- Grilled Cheese**- Classic Grilled Cheese with Tomato Soup

### Cold

- Caprese Skewers** - Fresh Mozzarella, Tomato, Basil, Aged Balsamic
- Smoked Salmon** – Cucumber, Roasted Red Pepper, Crostini
- Buttermilk Biscuit** – Pit Smoked 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, Pickled Carrot, Lemon-Basil Vinaigrette
- Oysters on the Half Shell**- Fresh Citrus, Parsley

# **Stationed Appetizers**

## **Local / Seasonal Salad**

Locally Sourced and Seasonally Selected Greens, Dressings and Accompaniments

## **Charcuterie**

A Variety of Sausages, Salamis, and Meats Served with Vegetable Pickles, Toasted Baguettes, and Artisanal Crackers

## **Seafood Grill and Chill**

Peel and Eat Shrimp, Blue Crab Dip, Smoked Seasonal Fish Accompanied by Appropriate Sauces, Lemons, Crackers and Toasted Bread

## **Artisanal Cheese**

A Variety of Cheeses, Accompanied by Different Sauces, Fresh Berries, Crackers and Crostinis

## **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

## **Mac and Cheese Bar**

BITS Creamy Mac and Cheese, Crispy Bacon, Roasted Red Peppers, Scallions

## 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, Seasonally Prepared Potatoes, Roasted Asparagus, Grilled Tomatoes, Beurre Blanc

# 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– \$12  
2 items per person - \$20  
Unlimited Items per person - \$25

### **Choose 3 of the following items:**

*Additional items may be chosen for \$4 per item*

#### **BBQ Chicken Totchos**

Applewood Smoked Chicken, Crispy 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 or Grilled Chicken 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

### **Southern Cheese Steak**

Slow Cooked Brisket, Cheese Sauce,  
Crispy Onions, Pickled Peppers, Hoagie  
Roll

### **BITS Chef Salad**

Romaine Lettuce, Seasonal Veggies,  
Smoked Ham and Turkey, Cheddar  
Cheese Balsamic Vinaigrette

### **BITS Shrimp or Fish Taco**

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

### **Crab Cakes**

Pan Seared, Baby Spinach & Marinated  
Tomato Salad, Long Grain Wild Rice,  
Roasted Garlic and Jalapeno Aioli

### **Roasted Veggie Bowl**

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

### **Smoked Chicken Wings**

Applewood Smoked, BITS Rub,  
Caramelized Onion Aioli

### **Drink Station**

*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

**\$2.50/person**

## **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

# Catering Packages

## The Low Country Menu

### **Passed Appetizers**

**Tomato Pie** – Caramelized Onion, Basil

**Fried Chicken and Waffle** - Honey Mustard / Sriracha Syrup

**Pickled Shrimp** – Sweet Corn, Dill, Crème Fraiche

1 of each appetizer per person

### **Entrees**

#### **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

#### **Shrimp 'N Grits**

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

## The Ashley Menu

### **Stationed Appetizers**

#### **Spreads / Dips**

Spinach Artichoke Dip, Crab Dip, Roasted Vegetable Hummus, Pita, Baguette, and Crackers

#### **Charcuterie**

A variety of Sausages, Salamis, and Meats Served with Vegetable Pickles, Toasted Baguettes, Corn Bread, and Artisanal Crackers

## **Stationed Entrees**

### **Braised Beef Short Rib**

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

### **Crab Cakes**

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

## **The Ravenel Menu**

### **Stationed Appetizers**

#### **Seafood Grill and Chill**

Peel and Eat Shrimp, Blue Crab Dip, Smoked Seasonal Fish Accompanied by  
Sppropriate Sauces, Lemons and Crackers and Toasted Bread

### **Passed Appetizers**

**Braised Short Rib** – Marinated Tomatoes, Whole Grain Mustard, Crostini

**Blue Crab Wraps**- Bibb Lettuce, Radish, Carrot, Lemon Vinaigrette

1 of each per person

### **Stationed Entrees**

#### **Pork Tenderloin**

Mashed Potatoes & Gravy, Locally Sourced / Seasonally Prepared Vegetables.

Au jus, Horseradish, Whole Grain Mustard

#### **Local White Fish**

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

## **The Stono Menu**

### **Passed Appetizers**

**Shrimp N Grits Bites** - Tasso Ham Aioli

**Pimento Cheese** – Focaccia Toast, Pickles

**Stuffed Mushrooms**- Italian Sausage, Red Peppers, Breadcrumbs

1 of each appetizer per person

### **Off the Truck Entrees**

2 items per person- client to decide menu

## **The Charleston Menu**

### **Stationed Appetizers**

#### **Mac and Cheese Bar**

BITS Creamy Mac and Cheese, Crispy Bacon, Roasted Red Peppers, Scallions

#### **Local / Seasonal Salad**

Locally Sourced and Seasonally Selected Greens, Dressings and Accompaniments

#### **Fresh Fruit Display**

A Variety of Seasonal Fruit and Berries, Honey, Spiced Pecans and Balsamic Reduction

### **Off The Truck Entrees**

Unlimited Items Per Person- Client to decide menu

## The Sweet Grass Menu

### Passed Appetizers

**Mac N Cheese Bites** - Red Onion Marmalade

**Crab Cakes** - Whole Grain Mustard Remoulade

**Shrimp Cocktail** – Horseradish, Lemon

1 of each appetizer per person

### Stationed Entrees

#### 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

#### Off the Truck Entrees

1 item per person- Client to decide menu