



# MUSS & TURNER'S

## Catering Menu

Contact [events@mussandturners.com](mailto:events@mussandturners.com) to plan your next event!

### the 411

-We ask for a **72 hour advance notice**, but please call anyway. We know meetings come up at the last minute and if we are able to accommodate we always will.

-There is a **minimum order** of \$300 for delivery and we'll go to any location within 15 miles of M&T.

-Our catering **delivery fee** is 15% which covers standard delivery, set up & catering supplies.

-Deliveries are made by one of our catering specialists who are **knowledgeable** and will **care deeply** about your satisfaction. They will arrive within the quoted time window, bring the order inside the building, set it up and not leave until you are satisfied.

- All products are served on or in disposable trays, platters, bowls or aluminum pans, included in pricing. Disposable chafing dishes with 2 sterno's are offered at \$19.93 each for any hot items if needed.

- If you have your own platters and bowls you would like to use, our team can help you transfer everything to look perfect for your guests!

-We will do our best to accommodate **special requests**. Please inform our team of **allergies or dietary restrictions** as items on the menu may contain ingredients that are not listed.

-We offer **full service catering**. We can provide staffing, handle rentals, set up, break down, and even cook on site, for almost any size group.

### LARGE PLATTERS

Charcuterie Platter Assorted Accompaniments and Lavosh	<b>\$140</b> Feeds 10-15
Artisan Cheese Platter Assorted Accompaniments and Lavosh	<b>\$160</b> Feeds 10-15
Antipasti Platter Assorted Accompaniments and Lavosh	<b>\$120</b> Feeds 10-15

### BITES, *priced per 20 pieces*

Goat Cheese Stuffed Peppadews	<b>\$50</b> 20 pcs
Deviled Eggs Plain Truffle Bacon	<b>\$50</b> <b>\$55</b> 20 pcs
Grass Fed Beef Meatballs - In Marinara	<b>\$50</b> 20 pcs
Chicharrones Blue cheese powder, celery buttermilk dip	<b>\$18</b> Feeds 10-15
Truffle Mushroom Crostini	<b>\$60</b> 20 pcs
Welsh Rarebit, Tomato Bacon Jam Tart	<b>\$60</b> 20 pcs
Blackened Gulf Shrimp Skewer Cocktail Sauce	<b>\$140</b> 20 pcs
Seasonal Roasted Vegetables Whipped Feta	<b>\$90</b> 20 pcs
Grilled Steak Skewer Chimichurri	<b>\$130</b> 20 pcs
“Greek” Chicken Skewer	<b>\$110</b> 20 pcs

## SLIDERS, *minimum 20 pieces*

Swifty's Dream with BBQ Sauce & horseradish slaw	<b>\$120</b> 20 pcs
Zadie's Hero House Corned Beef, Dijon	<b>\$160</b> 20 pcs
Gulf Shrimp Green Tomato Remoulade	<b>\$140</b> 20 pcs
The Funky Chicken	<b>\$120</b> 20 pcs



## DIPS & SPREADS

Sweet Potato Hummus lavosh & crudite (carrot, celery, cucumber, radish)	<b>\$40/pt</b> Feeds 8-10
Onion Dip Housemade potato chips	<b>\$40/pt</b> Feeds 8-10
Kippered Salmon Spread with capers & everything bagel spice + lavosh	<b>\$65/pt</b> Feeds 8-10
“You Wouldn’t Like Me When I’m Angry” – Poblano “Pimento” Cheese lavosh & crudite (carrot, celery, cucumber, radish)	<b>\$40/pt</b> Feeds 8-10

## SALADS

Todd's Token Salad Organic Field Greens, Beets, Goat Cheese, Toasted Hazelnuts, Balsamic Vinaigrette	<b>\$95/</b> Feeds 15-20
Greek Salad Cucumbers, Red Peppers, Kalamata Olives, Sun Dried Tomatoes, Red Onion, Pepperoncinis, Feta, Red Wine Vinaigrette	<b>\$95/</b> Feeds 15-20
Caesar Salad Hearts of Romaine, Croutons, Shaved Parmigiano, Classic Caesar Dressing, Champagne Vinaigrette	<b>\$75/</b> Feeds 15-20
Mixed Organic Field Greens Cucumber, Shaved Carrots, Croutons Choice of Dressing	<b>\$75/</b> Feeds 15-20

## MAINS

Grilled Springer Mountain Chicken Breast With Herb Lemon Jus	\$90/ 10 pieces
El's Wings With Cucumber Yogurt	\$60/ 24 pieces
Cajun Spiced Gulf Shrimp Seasonal Vegetables	\$140/ 3#
Smoked Brisket Meatloaf Rosemary Jus	\$300/ Feeds 15-20
Slow Smoked Riverview Farm Pulled Pork Shoulder With Carolina BBQ	\$120/ Feeds 15-20
Slow Smoked Beef Brisket With Carolina BBQ	\$140/ Feeds 15-20
Kippered Salmon With Crostini & Caper Spread <i>Served Cold</i>	\$100/ 2# sliced

### MAIN dishes:

Many of our offerings come with a sauce or accoutrement suggested by our chefs. However, substitutions are available for some of these items.

Additional sauces are available for \$5 per 8 oz container.

### Selections include the following:

Dijon, Cucumber Yogurt, Truffle Aioli, Horseradish Aioli, Thyme Aioli, Chimichurri, BBQ, Cilantro Aioli, Sambal Aioli, Nam Prik, Garlic Mud

### SALADS:

Salads include a choice of the following dressings:  
Classic Caesar, Balsamic Vinaigrette, Champagne Vinaigrette, Red Wine Vinaigrette

Additional dressings can be purchased for \$5 per 8 oz container.

## SIDES

Classic Mac & Cheese	\$60/ 1/2 pan Feeds 12-15
Herb Roasted Fingerling Potatoes	\$45/ 1/2 pan Feeds 12-15
Muss' Collard Greens Nueske's Bacon	\$45/ 1/2 pan Feeds 12-15
Truffle & Roasted Mushroom Pasta Salad	\$50/bwl Feeds 8-10
Spicy Horseradish Slaw	\$40/bwl Feeds 8-10
Greek Pasta Salad	\$45/bwl Feeds 8-10
Rustic Mashed Potatoes	\$60/ 1/2 pan Feeds 12-15
Roasted Root Vegetables	\$50/ ½ pan
Garlicky Green Beans	\$45/ ½ pan
Yeast Rolls with Butter	\$25/dz

## DESSERT

House Made Cookies - Evil Chocolate Chip - Evil with Pecans - Oatmeal Raisin	\$6 each
House Made Brownies	\$6 each
House Made Blondies	\$6 each

# Caja China PIG ROAST

Feeds up to 50 guests, great for a unique gathering!  
\$2,500 plus tax & labor (\$250 Chef Fee + 25% Service Fee)



## MENU

Whole Roasted Suckling Pig

Chicharrones with Jalapeno Vinegar  
Dipping Sauce  
Carolina BBQ  
Artisan Rolls

Choose 3 Sides:  
Spicy Horseradish Slaw  
Collard Greens  
Charros Beans  
Potato Salad  
Mac & Cheese  
Seasonal Pasta Salad  
Greek Salad

Want to take your party to the next level?  
Add on **Pozole Rojo**  
(Traditional Mexican Pork & Hominy Stew)  
for \$200!

*Additional sides upon request, available at  
an additional charge.*

*\*\*Price includes disposable plates, utensils, napkins,  
and all other serving items for the buffet\*\*4*