



MUSS & TURNER'S

Catering Menu

Contact 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 sternos are offered at \$20.00 each for any hot items if needed.

-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	\$140 Feeds 10-15
Artisan Cheese Platter Assorted Accompaniments and Lavosh	\$160 Feeds 10-15
Antipasti Platter Assorted Accompaniments and Lavosh	\$120 Feeds 10-15

BITES, priced per 20 pieces

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
*The following major food allergens are used as ingredients: Milk, Eggs, Fish, Shellfish, Tree Nuts, Wheat, Soybeans, Sesame, Peanuts. Please notify staff for more information about these ingredients.

SLIDERS, *minimum 20 pieces*

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



DIPS & SPREADS

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

SALADS

Todd's Token Salad Organic Field Greens, Beets, Goat Cheese, Toasted Hazelnuts, Balsamic Vinaigrette	\$95/ Feeds 15-20
Greek Salad Cucumbers, Red Peppers, Kalamata Olives, Sun Dried Tomatoes, Red Onion, Pepperoncinis, Feta, Red Wine Vinaigrette	\$95/ Feeds 15-20
Caesar Salad Hearts of Romaine, Croutons, Shaved Parmigiano, Classic Caesar Dressing, Champagne Vinaigrette	\$75/ Feeds 15-20
Mixed Organic Field Greens Cucumber, Shaved Carrots, Croutons Choice of Dressing	\$75/ 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/ 1/2 pan
Garlicky Green Beans	\$45/ 1/2 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*