



# 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 sternos 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 Crostini	<b>\$140</b> Feeds 10-15
Artisan Cheese Platter Assorted Accompaniments and Crostini	<b>\$160</b> Feeds 10-15
Antipasti Platter Assorted Accompaniments and Crostini	<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 Jalapeno Vinegar	<b>\$18</b> Feeds 10-15
Truffle Mushroom Crostini	<b>\$60</b> 20 pcs
Caramelized Onion, Bacon, Blue Cheese 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
Hanger Steak Skewer Chimichurri	<b>\$130</b> 20 pcs
"Greek" Chicken Bite	<b>\$110</b> 20 pcs

**SLIDERS**, *minimum 20 pieces*

Swifty’s Dream with BBQ Sauce & horseradish slaw	<b>\$120</b> 20 pcs
House Smoked Beef Brisket Horseradish Crema	<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**

Garlic Hummus pita & crudite (carrot, celery, cucumber, radish)	<b>\$40/pt</b> Feeds 8-10
Baba Ghanoush pita & crudite (carrot, celery, cucumber, radish)	<b>\$40/pt</b> Feeds 8-10
Kippered Salmon Spread with capers & everything bagel spice + crostini	<b>\$65/pt</b> Feeds 8-10
“Pimento” Peppadew Cheese crostini & 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	<b>\$90/</b> 10 pieces
El's Wings With Cucumber Yogurt	<b>\$60/</b> 24 pieces
Cajun Spiced Gulf Shrimp Seasonal Vegetables	<b>\$140/</b> 3#
Red Wine Braised Short Ribs Caramelized Onion Jus	<b>\$400/2</b> 0, 5oz pcs
Slow Smoked Riverview Farm Pulled Pork Shoulder With Carolina BBQ	<b>\$120/</b> 5#
Slow Smoked Beef Brisket With Carolina BBQ	<b>\$140/</b> 5#
Kippered Salmon With Crostini & Caper Spread <i>Served Cold</i>	<b>\$100/</b> 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	<b>\$60/</b> 1/2 pan Feeds 12-15
Herb Roasted Fingerling Potatoes	<b>\$45/</b> 1/2 pan Feeds 12-15
Muss' Collard Greens Nueske's Bacon	<b>\$45/</b> 1/2 pan Feeds 12-15
Truffle & Roasted Mushroom Pasta Salad	<b>\$50/bwl</b> Feeds 8-10
Spicy Horseradish Slaw	<b>\$40/bwl</b> Feeds 8-10
Greek Pasta Salad	<b>\$45/bwl</b> Feeds 8-10
Garlic Herb Mashed Potatoes	<b>\$60/</b> 1/2 pan Feeds 12-15
German Potato Salad	<b>\$60/</b> 1/2 pan Feeds 8-10
Roast Root Vegetables	<b>\$50/</b> 1/2 pan
Garlicky Green Beans	<b>\$45/</b> 1/2 pan
Yeast Rolls with Cultured Butter	<b>\$25/dz</b>

## DESSERT

House Made Cookies - Evil Chocolate Chip - Evil with Pecans - Oatmeal Raisin - Peanut Butter	<b>\$5</b> <b>each</b>
House Made Brownies	<b>\$5</b> <b>each</b>
House Made Blondies	<b>\$5</b> <b>each</b>

# 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*