



FAMILY-STYLE PARTY PACK

feeds 15 people, includes plates & utensils

\$255 + tax

order online: www.haberdish.com

FRIED CHICKEN 24-PIECE BONE-IN OR 30 TENDERS

brined, battered, fried

HUSHPUPPIES HALF PAN

fried cornmeal dough, sweet tea butter

YOUR CHOICE OF THREE SIDES: HALF PAN EACH

MAC & CHEESE *creamy three-cheese mornay, baked cheese top*

BRUSSELS SPROUTS *local sorghum, lusty monk mustard, seasoned sunflower seeds*

COLLARD GREENS *slow-cooked in smoked vegetable stock*

CAST IRON CAULIFLOWER *sunflower seed & roasted red pepper sauce, toasted sunflower seeds, scallions*

LEAFY GREENS SALAD *gem lettuce, candied hazelnuts, herbs, radish, shaved parmigiano reggiano, creamy herb dressing*

BANANA PUDDING THREE PINTS

bananas, vanilla wafers, whipped cream

ICED TEA ONE GALLON

sweetened or unsweetened

no substitutions

DELIVERY PACKAGE

feeds 30 people, includes plates & utensils

\$600 + tax & delivery fee - order at least one week in advance

email: tonidandelbrown.events@gmail.com

FRIED CHICKEN 56-PIECE BONE IN OR 50 TENDERS

brined, battered, fried (option to substitute 120 breaded wings)

BBQ RIBS 3 FULL RACKS

st. louis-style cut, house bbq sauce

HUSHPUPPIES HALF PAN

fried cornmeal dough, sweet tea butter

MAC & CHEESE FULL PAN

creamy three-cheese mornay sauce, baked cheese top

FRIED POTATO WEDGES FULL PAN

potato quarters, fried & seasoned

HALF PAN CHOICE OF:

COLLARD GREENS *slow-cooked in smoked vegetable stock*

CAST IRON CAULIFLOWER *sunflower seed & roasted red pepper sauce, toasted sunflower seeds, scallions*

LEAFY GREENS SALAD *gem lettuce, candied hazelnuts, herbs, radish, shaved parmigiano reggiano, creamy herb dressing*

BANANA PUDDING HALF PAN

bananas, vanilla wafers, whipped cream

ICED TEA TWO GALLONS

sweetened or unsweetened

no substitutions

... add-on or build your own; see next page



HABERDISH

Catering Menu

SNACKS



HOUSE PICKLES

\$8 PINT / \$15 QUART

*house dill, bread & butter, or
a pickle trio with our daily pickle!*

SMOKED DEVILED EGGS

\$15 / DOZEN

*smoked whites, chives, paprika;
... add smoked trout +\$6 / dozen*

HUSHPUPIES

\$27 HALF PAN / \$50 FULL PAN

fried cornmeal dough, sweet tea butter

PIMENTO CHEESE

\$16 PINT

with crispy bread

ENTREES



BONE-IN FRIED CHICKEN \$19 HALF CHICKEN / \$34 WHOLE CHICKEN

brined, battered, fried

FRIED CHICKEN TENDERS \$3.50 EACH

brined, battered, fried

BONELESS FRIED CHICKEN THIGHS \$5 EACH

brined, battered, fried

SMOKED CHICKEN \$18 HALF CHICKEN / \$32 WHOLE CHICKEN

tossed in alabama white sauce

BBQ RIBS \$20 HALF RACK / \$35 WHOLE RACK

st. louis-style cut, house bbq sauce

CAST IRON CAULIFLOWER STEAK \$16 HALF / \$28 WHOLE

smoked chimichurri

BONELESS SHORT RIB \$35/LB (5LB MINIMUM)

smoked & braised with garli-chili rub, pickled local mushrooms, pan sauce, gremolata

SIDES

priced by half pan / whole pan



CAST IRON CAULIFLOWER \$35 / \$60

sunflower seed & roasted red pepper sauce, toasted sunflower seeds, scallions

COLLARD GREENS \$35 / \$60

slow-cooked in smoked vegetable stock

CHARRED OKRA \$45 / \$80

bacon jam, tomato vinaigrette

CRISPY BRUSSELS SPROUTS \$45 / \$80

local sorghum, lusty monk mustard, seasoned sunflower seeds

MAC & CHEESE \$45 / \$80

creamy three-cheese mornay sauce, baked cheese top

LEAFY GREENS SALAD \$45 / \$80

*gem lettuce, candied hazelnuts, herbs, radish, shaved
parmigiano reggiano, creamy herb dressing*

CREAMY CHEDDAR GRITS \$45 / \$80

slow-cooked anson mills grits, aged white cheddar

FRIED POTATO WEDGES \$35 / \$60

potato quarters, fried & seasoned

SNOWFLAKE BISCUITS \$22 / DOZEN

homemade with lard

DESSERTS

priced by half pan / whole pan



BANANA PUDDING \$35 / \$65

bananas, vanilla wafers, whipped cream

BROWN BUTTER POUND CAKE \$40 / \$75

toasted with cream cheese whip, seasonal fruit

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness. These items can be cooked to order.*



Thanks for thinking of us for your upcoming event!

Please note, there is a \$300 minimum for large pick up orders; and a \$500 minimum for delivery.

For catering orders for 40 people or less, the menu must be finalized at least 3 days in advance.

For catering orders for more than 40 people, the menu must be finalized at least 5 days in advance.*

**Some large orders may require more notice.*

Ready to place a large pick-up or delivery order? Email us at:

tonidandelbrown.events@gmail.com

For all other takeout orders, view our dinner menu and order online:

www.haberdish.com