

LANDING CATERING MENU

# SALADS



#### MIX MASTER

MIXED GREENS, RED BELL PEPPERS, DICED TOMATO, CUCUMBER, CROUTONS & PARMESAN CHEESE SM \$25 | LG \$50

## AUTUMN

MIXED GREENS, CANDIED PECANS, BLUE CHEESE CRUMBLES, FRESH PEARS & CROUTONS SM \$30 | LG \$60

# APPETIZERS

## FRIED GREEN

TOMATOES

W/ CAJUN MAYO 25 FOR \$35

## FRIED PICKLES

W/ RANCH SM \$16 LG \$32

CRAB BALLS W/ CAJUN MAYO 10 FOR \$24

### VIDALIA ONION PIE

W/ TORTILLA CHIPS PINT \$14 QUART \$28

#### WHITE CHEESE DIP W/ TORTILLA CHIPS

SMALL \$12 LARGE \$24





## SLIDERS

#### ADD CHICKEN | ADD SHRIMP

\$10 / LB \$18 / LB (FRIED, GRILLED OR BLACKENED)

#### **\$5 EXTRA PINT OF DRESSING**

RANCH BALSAMIC VINAIGRETTE BLUE CHEESE HONEY MUSTARD CITRUS VINAIGRETTE CAESAR

### CHEESEBURGER

KETCHUP, MUSTARD, MAYO, & PICKLES \$3.75

### HAMBURGER

KETCHUP, MUSTARD, MAYO, & PICKLES \$3.5

#### **PULLED PORK**

BBQ | HONEY BBQ \$2 | \$2.5 (BBQ & PICKLES)





#### DELIVERY AVAILABLE FOR ORDERS \$200+ 20% DELIVERY FEE

## ENTREE

## **CHICKEN TENDERS**

W/ DIPPING SAUCE (FRIED, GRILLED OR BLACKENED) 24CT \$27.5 48CT \$55

### LOW-COUNTRY BOIL

SHRIMP, ANDOUILLE SAUSAGE, CORN ON THE COB, POTATO, RUTABAGA & GNAT'S SPECIAL BOIL SEASONING \$32 PER PERSON





## BEVERAGES

# SIDES

SWEET/UNSWEET TEA

GALLON \$7.5

## DESSERTS

#### BROWNIES \$15 PER DOZEN

DIPPER FRIES SMALL \$24 LARGE \$48

### **SWEET POTATO FRIES**

SMALL \$25 LARGE \$50

### **STONE GROUND GRITS**

PINT \$12 QUART \$24

#### CHICKEN SALAD SMALL \$17.5 LARGE \$35

SLAW SMALL \$16 LARGE \$32

> BOOK US FOR YOUR NEXT EVENT! SET UP FEES MAY APPLY.

