

PRIVATE EVENT VENDING MENU

MAINS (CHOOSE 3)

NORTH CAROLINA PULLED PORK SANDWICH

CHERRY WOOD SMOKED NORTH CAROLINA PULLED PORK SANDWICH TOPPED WITH CRAFTY 'CUE COLESLAW AND DILL PICKLES.

CRAFTY REUBEN (+\$3/PERSON)

HOUSE SMOKED PASTRAMI REUBEN, MUEENSTER CHEESE, SAUERKRAUT, CHIPOTLE RUSSIAN SERVED ON TOASTED MARBLED RYE.

SOUTHERN FRIED CHICKEN SANDWICH

DEEP FRIED CHICKEN, MAYO, CRAFTY'S OWN HOT HONEY, AND DILL PICKLES SERVED ON A BRIOCHE BUN.

KANSAS CITY STYLE RIB TIPS

RUBBED AND SMOKED BITES OF TENDER RIB MEAT FINISHED WITH OUR COMPETITION BBQ GLAZE

THE DIRTY PIG

CAROLINA PULLED PORK, BACON, AMERICAN CHEESE AND AN OVER-EASY EGG SERVED ON A FRESH BAKED CLUB ROLL

THE GOBBLER (+\$2/PERSON)

HOUSE SMOKED TURKEY BREAST, SLICED TOMATO, CHEDDAR CHEESE, BACON AND CHIPOTLE MAYO SERVED ON GRIDDLED RUSTIC PANINI.

REDNECK NACHOS

TEXAS BRISKET AND PORK CHILI SERVED ON A BED OF CRISPY FRIED TATOR TOTS TOPPED WITH SHREDDED MEXICAN CHEESE, SOUR CREAM AND JALAPENOS

TEXAS BRISKET GRILLED CHEESE (+\$3/PERSON)

TEXAS BRISKET GRILLED CHEESE- HOUSE SMOKED BRISKET, WHITE AMERICAN CHEESE AND HOT CHERRY PEPPER MAYO SERVED ON GRIDDLED RUSTIC PANINI

HAMBURGERS AND HOTDOGS

80/20 BLEND FLAT TOP BURGERS AND ALL-BEEF HOTDOGS

SIDES (CHOOSE 3)

COLESLAW

POTATO SALAD

SEASONED FRIES

CORNBREAD

TATOR TOTS

CORN AND BLACK BEAN SALAD

MAC AND CHEESE

(DETAILED DESCRIPTION OF SIDES CAN BE FOUND UNDER CATERING MENU)

VENDING IS DONE IN A 3-HOUR WINDOW FROM SET UP TO BREAK DOWN AND PRICES VARY DEPENDING ON CHOICES AND GUEST COUNT. OUR MINIMUM CHARGE FOR 2022 FOR ALL PRIVATE EVENTS IS \$1300 PLUS TAX AND INCLUDES 3 MAINS AND 3 SIDES AND WILL FEED AROUND 40 PEOPLE. SMALLER PARTIES UNDER 40 WILL STILL BE SUBJECT TO MINIMUM CHARGE. TRAVEL FEE IS APPLICABLE FOR ANY LOCATION OVER 10 MILES FROM US. CONTACT US TODAY FOR MORE DETAILED PRICING.