

## 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 90-MINUTE SERVING WINDOW. PRICES VARY DEPENDING ON MENU CHOICES AND GUEST COUNT. OUR MINIMUM CHARGE FOR 2023 FOR ALL PRIVATE EVENTS IS \$1400 PLUS TAX AND INCLUDES 3 MAINS AND 3 SIDES AND WILL FEED AROUND 45 PEOPLE. SMALLER PARTIES UNDER 45 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.**