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 (+$4/person)

House smoked pastrami reuben, muenster 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 (+$3/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 (+$4/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)

Party is done in a 3-hour window with **75-90 minutes** of that reserved solely for serving. For daytime parties, we ask that serving begin **no later** than 1:30pm. For an evening party we ask that **serving** begin **no earlier** than 5:45pm. For larger parties of 90 or more we can accommodate different time frames and allocate the whole day for your event. Pricing is determined by your menu choices and guest count. Our minimum charge for 2027 for this menu style is **$1,600** plus tax, and the cost of travel and staffing. Includes at least 3 mains and 3 sides, the truck on site, and will feed at least 45 people. Smaller parties less than 45 will still be subject to minimum charge plus travel and staff but will still receive food for 45. On any Saturday or weekends May-Nov and/or holidays ,the minimum charge is based on a 50 person minimum. Travel fee of $2 per mile is applicable for any location over 10 miles from us. Contact us today via the inquiry form on the website with any questions and for more detailed pricing.

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