

Moose Cafe Catering in the Piedmont Triad Farmers Market

OUR KITCHEN IS JUST STEPS FROM ALL OF THE BEST INGREDIENTS THE TRIAD HAS TO OFFER. WE STRIVE TO OFFER GREAT FOOD THAT IS LOVED BY ALL AND PROVIDE A LEVEL OF SERVICE TO TAKE CARE OF YOU AND YOUR GUESTS' NEEDS. WE HOPE TO BE THE SELECTION FOR YOUR UPCOMING EVENT!

BREAKFAST

BISCUIT & GRIT BAR	5.50 PER PERSON
<i>Scratch made Cathead Biscuit with selection of Egg & Breakfast Meat (Bacon, Sausage or Ham), Yellow Stone Ground Grits and Coffee</i>	
CLASSIC BREAKFAST BUFFET	8.50 PER PERSON
<i>Scrambled Eggs, Bacon, Homefries, Grits, Cathead Biscuits & Gravy, and Coffee</i>	
PREMIUM BREAKFAST BUFFET	9.99 PER PERSON
<i>Scrambled Eggs, Sausage, Bacon, Ham, Hash Brown Casserole, Grits, Fruit, Biscuits & Gravy and Coffee</i>	
= ADD ONS =	
ORANGE OR APPLE JUICE	1.99 PER PERSON
PANCAKE BAR	1.99 PER PERSON
<i>Pancakes with selection of Syrup, Butter, Blueberries, and Chocolate Chips</i>	
FRENCH TOAST	1.99 PER PERSON

MEAL CHOICES

1 ENTRÉE, 2 SIDES, SCRATCH MADE BISCUITS & APPLE BUTTER, CORNBREAD & FRESHLY BREWED TEA	9.99 PER PERSON
2 ENTRÉES, 3 SIDES, SCRATCH MADE BISCUITS & APPLE BUTTER, CORNBREAD & FRESHLY BREWED TEA	11.99 PER PERSON
3 ENTRÉES, 3 SIDES, BAKED SEASONAL COBBLER, SCRATCH MADE BISCUITS & APPLE BUTTER, CORNBREAD & FRESHLY BREWED TEA	12.99 PER PERSON
BOXED LUNCH SELECTION	9.99 PER PERSON
SOUTHERN STYLE BAKED SEASONAL COBBLER	2.49 PER PERSON
FRESHLY BREWED TEA	4.99 PER GALLON

Scratch-Made Entrée Selections

HICKORY SMOKED PULLED PORK BBQ	CHICKEN & DUMPLINGS	VIRGINIA BAKED HAM
BONE-IN SOUTHERN FRIED CHICKEN	ROAST TURKEY & DRESSING	BUTTERMILK FRIED CHICKEN
HOMEMADE MEATLOAF	HAND BREADED CHICKEN TENDERS	<i>with White Pepper Gravy</i>
HOMEMADE CHICKEN SALAD	HAMBURGER STEAK	COUNTRY STYLE STEAK
SMOKED BBQ CHICKEN	<i>topped with sautéed onions and brown beef gravy</i>	<i>with White Pepper Gravy</i>
*SOUTHERN STYLE SHRIMP & GRITS	*HICKORY SMOKED BABY BACK RIBS	SEASONED BAKED CHICKEN & DRESSING
		GRILLED PORK CHOPS

*Indicates a Premium Selection for 1.99 More Per Person

MOOSE CAFE CATERING NUMBER (336)555-5555 MOOSE CAFE RESTAURANT NUMBER (336)668-1125.
CATERING CONTACTS: MICHELLE WALKER (SALES & EVENT COORDINATOR), LYNN NGUYEN & ALEX SILVA
(DIRECTOR OF EVENT SALES & OPERATIONS), SELINA VERNON (DIRECTOR OF EVENT STAFFING) & LISA
POOLE (DIRECTOR OF EVENT & GUESTS SERVICES)

Side Choices

MASHED POTATOES &
GRAVY

MACARONI & CHEESE

STEAMED CABBAGE

PICKLED BEETS

GARDEN SALAD

Fresh Lettuce, Tomato,

Cucumber, Crouton,

– DRESSING SELECTION:

BUTTERMILK RANCH,

ITALIAN, BLUE CHEESE,

HONEY MUSTARD, 1000

ISLAND

COUNTRY STYLE GREEN

BEANS

FRESH CUT COLLARD GREENS

SLOW SIMMERED PINTO BEANS

w/ Chow Chow & Diced Onions

HOMEMADE COLESLAW

**Seasonal Sides are Available Based Upon the Quality of Local Supply and can Change with Mother Nature!*

BOXED LUNCHES

PULLED PORK BBQ SANDWICH

with Fries & Slaw

CHICKEN SALAD SANDWICH

with 1 Side

SELECT 1 ENTRÉE, 2 SIDES & BREAD

ENTRÉE SELECTION

– MEATLOAF, BONE-IN SOUTHERN FRIED CHICKEN, HICKORY SMOKED PULLED PORK BBQ, BUTTERMILK FRIED CHICKEN W/ WHITE PEPPER GRAVY, HAND-BREADED CHICKEN TENDERS WITH DIPPING SAUCE, HAMBURGER STEAK WITH BROWN GRAVY & ONIONS, COUNTRY STYLE STEAK W/ WHITE PEPPER GRAVY, CHICKEN & DUMPLINGS, OR VIRGINIA BAKED HAM

SIDE SELECTION:

– MASHED POTATOES & GRAVY, FRESH CUT COLLARD GREENS, SIDE SALAD, COUNTRY STYLE GREEN BEANS, STEAMED CABBAGE, PICKLED BEETS, COLESLAW, SLOW SIMMERED PINTO BEANS W/ CHOW CHOW & ONION, OR MACARONI & CHEESE

Seasonal Side Selections

*FRESH CUT LOCAL

STRAWBERRIES

Spring & Early Summer

*POTATO SALAD

Spring & Summer

*CUCUMBER SALAD

Spring & Summer

*BAKED YELLOW SQUASH

Summer

*SLICED LOCAL PEACHES

Mid to Late Summer

*SLICED WATERMELON

Late Summer

*CORN ON THE COB

Mid to Late Summer

*SWEET POTATO SOUFFLÉ

Fall & Winter

*BAKED SWEET POTATO

Fall & Winter

*STEWED APPLES

Fall & Winter

*ROASTED BUTTERNUT

SQUASH

Fall & Winter

HAND-PATTIED DOUBLE CHEESEBURGER

with Fries

SERVICES

PICK UP

All Food Items will be Packaged in Sealed Disposable Containers, Disposable Serving Utensils, Plates, Cups, Napkins, and Eating Utensils will be Provided.

DELIVERY

Food will be Delivered and Dropped Off at your Location. All Food Items will be packaged in sealed disposable Containers, Disposable Serving Utensils, Plates, Cups, Napkins, and Eating Utensils will be Provided.

– \$25 DELIVERY FEE. ADDITIONAL FEE MAY BE REQUIRED FOR DELIVERIES OVER 12 MILES

FULL SERVICE

All Food & Beverage will be brought & set to the preferences and type of event. Our Event Coordinator will send highly trained staff in service, setup and clean-up. We will set up and provide linen, chafers, sternos and lids. Our staff will help serve and clean up after all guests have eaten.

– FULL SERVICE FEE OF 10% FOR EVENTS OF 200 & OVER, 12% FOR 125-200, 15% FOR 75-125, 18% FOR 75 & UNDER

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