Catering Menu

CHOMP KITCHEN AND DRINKS
cocktail hour

FRICKLES
FRIED PICKLES, BUTTERMILK RANCH DIPPING SAUCE $4PP

CHICKEN WINGS
CHOICE OF SAUCES: BUFFALO, HOT AND SMOKY, MOZAMBIQUE, CRISPY KOREAN $6PP

PIMENTO CHEESE ON CROSTINI
SOUTHERN STYLE PIMENTO CHEESE SERVED ON CROSTINI $3PP

CHARCUTERIE AND CHEESE
A VARIETY OF CURED AND SMOKED MEATS SERVED WITH LOCAL CHEESE $10PP

MEDITERRANEAN PLATTER
HUMMUS, SEASONAL VEGETABLES, PICKLES, TABBOULEH, PITA $5PP
DINNER
$23 PER PERSON

burger + sandwiches

HOUSE BURGER
BEEF PATTY, SMOKED GOUDA, BACON, CHOMP SAUCE, LETTUCE, PICKLES, TOMATO

HOT CHICKEN SANDWICH
SOUTHERN FRIED CHICKEN, CHOMP HOT CHICKEN SAUCE, DILL PICKLES, BUTTERMILK RANCH, SHREDDED ICEBURG

VEGGIE BURGER
HOUSE VEGGIE PATTY, SAUTEED BEECH AND CREMINI MUSHROOMS, SWISS CHEESE, GARLIC THYME AIOLI, MIXED GREENS, TOMATO

RETURN OF THE BANDIT
BEEF AND PORK PATTY, PEPPERJACK CHEESE, FRIED RED FRESNO PEPPERS, SMOKY AIOLI, CHOMP BARBECUE SAUCE

sides
SIDES TO ACCOMPANY BURGER AND SANDWICH SELECTIONS, SERVED BUFFET STYLE.

FRENCH FRIES
BABY FIELD GREENS

*ADDITIONAL BURGERS AND SANDWICHES FROM OUR CURRENT MENU ARE AVAILABLE
family style

DINNER
$60 PER PERSON
FULLY CUSTOMIZABLE

Proteins

HALF CHICKEN
BRINED AND COOKED OVER CHARCOAL

28 OZ RIBEYES
SERVED WITH CHIMICHURRI BUTTER

GRILLED WHOLE FISH
WHOLE SEASONAL FISH, LEMON, HERBS

TEXAS STYLE SMOKED BRISKET
SMOKED 20 HOURS

Sides

SIDES TO ACCOMPANY PROTEIN SELECTIONS,
SERVED BUFFET STYLE

SOUTHERN MAC AND CHEESE
PURPLE CABBAGE AND JALAPENO SLAW
PIMENTO CHEESE MASHED POTATOES
CORNBREAD
SALT ROASTED FINGERLING POTATOES
ROASTED VEGETABLES