



## Business Lunch Menu

Office 828.575.2724

[catering@blindpigofasheville.com](mailto:catering@blindpigofasheville.com)

All deliveries will be subject to a \$25.00 delivery fee.  
An after hour or extended travel delivery fee of \$50.00 may apply.

*Box or Platter Sandwiches \$12/person*

-All Sandwiches Served with a Side & Dessert

- Smoked Chicken Salad on Whole Grain Bread
- Muffuletta on Sicilian Sesame Bread
- BLT on Whole Grain Bread
- Club on White or Whole Grain Bread
- Country Ham & Cheese with Fresh Arugula & Apple on White or Whole Grain
- Grilled Tempeh Panini

Sides:

- Hand Cut Fries
- German Style Smoked Bacon Potato Salad
- Macaroni & Cheese
- Side Salad
- Collard Greens

Desserts:

- Cookie- Chocolate Chip, Oatmeal, Peanut Butter
- Brownie
- Lemon Bar
- Fresh Fruit

*Box or Platter Salads-\$12/person*

-All Salads Served with Fresh Baked Bread & Dessert

- **RVC Ruby Sky**-Local Greens, Apple, Clemson Blue, Toasted Pecan, Sherry-Sorghum Vinaigrette
- **Kale Caesar Salad**-Carrot, Radish, Olives, Pecorino, Crouton
- **Arugula Salad**-Apple, Blue Cheese, Hazelnuts, Local Cheese, Sherry-Maple Vinaigrette
- **Chef's Salad**-Local Greens, Ham, Local Cheese, Sunflower Seeds, Carrot, Red Onion, Ranch

Desserts:

- Cookie- Chocolate Chip, Oatmeal, Peanut Butter
- Brownie
- Lemon Bar
- Fresh Fruit

-All bread is sourced from OWL Bakery or baked fresh in house daily

## *Buffet Lunch Packages*

-Minimum 15 People

BBQ Spread-\$14/person:

### **Meat (Choose 1)**

- Smoked Pork Shoulder
- BBQ Chicken Thighs & Legs
- Smoked Bratwurst
- Smoked Pork Belly
- St. Louis Style Smoked Pork Ribs (add \$2/person)

### **Sides (Choose 2)**

- White Cheddar Mac & Cheese Casserole
- Baked Beans
- Three Cabbages Cole Slaw
- BBQ Collard Greens
- Jalapeno Leek Corn Pudding
- East Carolina BBQ Boiled Potatoes

### **Bread (Choose 1)**

- Appalachian Heirloom Cornbread
- Hushpuppies
- White Bread
- Yeast Rolls

### **BBQ Sauce (Choose 1)**

- East Carolina Vinegar
- Piedmont
- Alabama White

### **Dessert \$3/person**

- Smoked NC Apple Cobbler
- White Chocolate Banana Pudding
- 7 Up Jell-o
- Cheerwine Jell-o
- Pig Picking Cake-yellow cake, mandarin orange, pineapple, cream cheese frosting

## *Carnitas Bar-\$12/person*

Minimum 15 People

### **Meats (Choose 1):**

- Braised Chicken
- Braised Pork Shoulder
- Grilled Marinated Tempeh
- Grilled NC Fish (add \$2/person)
- Grilled Tri Tip Steak (add \$2/person)
- Second Protein (add \$2/person)

### **Served With:**

- Corn or Flour Tortilla
- Shredded Lettuce
- Pico De Gallo
- Shredded Cheddar Cheese
- Cilantro
- Crema
- Chips & Salsa

### **Additional Toppings add \$1/person:**

- Grilled Corn & Pineapple Salsa
- Fresh Local Radish
- Pickled Jalapeno
- Queso Fresco
- Guacamole (\$2/person)

## *Breakfast Buffet & Sandwiches*

## Minimum 15 People

Breakfast Sandwiches \$10/person-All sandwiches served with fresh fruit

### **Biscuit Sandwich:**

- Egg & Cheese
- Bacon, Egg, & Cheese
- Sausage, Egg, & Cheese
- Turkey Bacon, Egg, & Cheese

### **Bagel Sandwich:**

- Egg & Cheese
- Bacon, Egg, & Cheese
- Sausage, Egg, & Cheese
- Turkey Bacon, Egg, & Cheese
- Lox, Red Onion, & Cream Cheese
- Country Ham, Egg, & Arugula
- Veggie Cream Cheese & Fresh Sprouts

### **\*Southern Breakfast Platter \$14/person:**

- Scrambled Farm Eggs
- Bacon
- Fried Country Ham
- Breakfast Tempeh (Upon Request)
- Fresh Baked Biscuits
- Country Sausage Gravy
- Heirloom Grits
- Fresh Fruit
- Whipped Sorghum Butter

*\*Southern Breakfast Platter does require a chef on site and will incur additional labor cost.*

## *Beverages & Miscellaneous*

### **Beverages:**

- Sweet Tea \$6/Gallon
- Unsweet Tea \$6/Gallon
- Bottled Spring Water \$1

- Canned Soda-Coke, Diet Coke, Sprite, Ginger Ale \$1

**Miscellaneous:**

- Disposable Plates, Napkins, Cutlery, & Cups \$1/person
- 10lb. Bag of Ice \$3