

COB & PEN

CATERING & EVENTS FOOD SERVICES

HORS D'OEUVRES & SALADS

Available after 4pm

HUMMUS	45	
		crackers & assorted veggies <i>serves 15-20</i>
DEVILED EGGS	60	
		bacon, blackening spice, fresh herbs <i>40 half eggs</i>
MEAT & CHEESE BOARD	50/95	
		curated selection with house accompaniments <i>half platter serves 15, full serves 30</i>
WINGS	MP	
		salt & pepper, buffalo, lemon pepper, garlic parm, OR sweet & spicy <i>3 dozen wings</i> served w/ house-made ranch
PUB SLIDERS	96	
		cheddar, pickles, C&P sauce <i>24 sliders</i>
PULLED PORK SLIDERS	84	
		pickles, bbq sauce <i>24 sliders</i>
CURRIED CHICKEN SALAD SLIDERS	72	
		celery, coconut, grapes, raisins, scallions <i>24 sliders</i>
VEGGIE SLIDERS	MP	
		chef's selection <i>24 sliders</i>
GARDEN SALAD	50	
		mixed greens, feta, cucumber, tomato, pickled red onion, ranch & vinaigrette <i>serves 15-20</i>
CAESAR SALAD	50	
		romaine, parmesan, croutons, caesar dressing <i>serves 15-20</i>

**Add grilled chicken to any salad for \$3 per person or grilled shrimp for \$5 per person*

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BUFFETS

*Available after 4pm
Parties of 15 or more*

FRY BAR

\$7 PER GUEST

served with bacon, shredded cheese, pickled jalapeño, ketchup, buttermilk ranch, C&P sauce, & truffle mayo
not available for off-site catering events

BBQ BAR

\$16 PER GUEST

smoked chicken OR pulled pork, served with traditional bbq sauce + white bbq sauce (*sub smoked brisket +5 per guest*)
choice of two sides + dinner rolls

PASTA BAR

\$25 PER GUEST

chef's choice of pasta served two ways: chicken alfredo, classic bolognese, pasta primavera, or blackened cauliflower alfredo
garden or caesar salad + dinner rolls

FORMAL DINING

\$35 PER GUEST

choice of two: herb roasted chicken, smoked brisket or miso-glazed salmon
choice of two sides + garden or caesar salad + dinner rolls

SIDE OPTIONS

baked beans, coleslaw, loaded mashed potatoes, mac & cheese, potato salad, seasonal vegetable

SWEETS

COOKIE PLATTER

\$3 PER GUEST

chocolate chip, double chocolate, & red velvet with white chocolate

SEASONAL FRUIT COBBLER

\$5 PER GUEST

KIDS

*For groups of 10 kids or less
Please ask about platter options for 10+*

GRILLED CHEESE, CHEESEBURGER, OR TENDERS

\$10 PER GUEST

served with fries

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CATERING & EVENTS FOOD SERVICES

BRUNCH PLATTERS

Available 11am-3pm Saturday & Sunday

BAGELS & CREAM CHEESE	50
served with cream cheese, herbed cream cheese, jam & butter <i>20 bagels (halved)</i>	
BAGELS & LOX	115
served with smoked salmon, herbed cream cheese, sliced tomato & capers <i>20 bagels (halved)</i>	
ASSORTED PASTRIES	105
<i>25 assorted pastries</i>	
HUMMUS	45
crackers & assorted veggies <i>serves 15-20</i>	
MEAT & CHEESE BOARD	50/95
curated selection with house accompaniments <i>half platter serves 15, full serves 30</i>	

BRUNCH BUFFETS

*Available after 1pm Saturday & Sunday
Parties of 15 or more*

CLASSIC BREAKFAST
\$15 PER GUEST
scrambled eggs, bacon, choice of grits OR potatoes, toast w/ jam & butter

FRITATTA
\$17 PER GUEST
egg & cheese, bacon & cheese, OR spinach, tomato & feta
choice of two sides

SHRIMP & GRITS
\$20 PER GUEST
choice of two sides

SIDE OPTIONS

home fries, cheddar grits, fresh fruit, bagels w/ cream cheese, jam & butter, OR bacon (+2/guest)

COB & PEN

CATERING & EVENTS DRINK PACKAGES

BRUNCH BARS

Available 11am-3pm Saturday & Sunday

COFFEE BAR	3/gst
cream, sugar & sweeteners	
JUST MIMOSAS	15/gst
champagne, oj, & orange slices	
MIMOSA BAR	18/gst
champagne, assorted juices, nectars & fruits	
BLOODY MARY BAR	20/gst
vodka, bloody mary mixes, & classic accompaniments	

DRINK TICKET PACKAGES

\$5 DRINK TICKETS

select craft beer & boutique wine

\$8 DRINK TICKETS

select craft beer, boutique wine, & premium liquor

\$12 DRINK TICKETS

curated craft beer, boutique wine & house cocktail selections

Ask about our open bar options!

*Specialty cocktails available upon request