

Megg's Cafe  
**CATERING MENU**

## MEGG'S SPREAD

Deviled Farm Eggs 9.95/Dz  
bacon marmalade, crispy shallots

Soft Pretzels 9.50/Dz  
pimento cheese fondue

Shrimp Lettuce Wraps 18.00/Dz  
cucumber, sweet chili, thai herbs, lime, peanuts

Pork Belly Sliders 18.00/Dz  
bbq spice, slaw, duke's mayo on house made bun

Field Pea Hummus 3.50/person  
served with baguette

Garden Salad Bowl 1.50/person  
ranch and/or balsamic dressing

Caprese Tray 3.25/person  
house made mozzarella, tomatoes, basil pesto

Fruit (tray or bowl) 2.75/person  
seasonal assorted fruits

Veggie Tray 2.50/person  
buttermilk ranch

Soft Butter Rolls 2.95/Dz

Salt & Pepper Chips 1.50/person

## MAIN PLATE



Crispy Brussell Sprouts  
4.50/person  
Tennessee sorghum – soy glaze

Grilled Farm Veggies  
4.50/person  
charred lemon vin, cherry tomatoes, arugula

Mac & Cheese  
4.50/person  
biscuit breadcrumbs, chives

Shrimp & Grits  
90.00/12ppl – 175.00/25ppl  
tasso ham, sweet corn, shishito peppers, field peas,  
smoky tomato broth

Baked Penne Bolognese  
90.00/12ppl – 175.00/25ppl  
green's italian sausage, wagyu beef,  
san marzano tomatoes + pecorino

Roasted Chicken + Vegetables  
85.00/12ppl – 165.00/25ppl  
slow roasted chicken, seasonal vegetables + salsa  
verde

## DESSERTS

Specialty Items also available

Cookies 1.00 Med/ 1.95 Lg  
chocolate chunk, peanut butter, oatmeal  
raisin, snickerdoodle

Caramel Popcorn 2.00/person

Pecan Brioche 1.50/person

Caramel or Rocky Road Brownie 1.50/person

Seasonal Sheet Pie 2.50/person

## Catering Info

- ❖ All items can include disposable plates, napkins, and cutlery
- ❖ Display plates and bowls are available, must be returned to café within 48hrs.
  - ❖ Delivery \$20.00
  - ❖ Set up \$50.00 and Breakdown \$50.00
- ❖ Cancellations require 48hr notice for no charge.
- ❖ Cancellations less than 48hr notice will be responsible for 25% of final invoice