

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

Garden Salad Bowl 1.50/person

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

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

Field Pea Hummus 3.50/person
served with baguette

Seasonal Fruit 2.75/person Veggie Tray 2.50/person

Salt & Pepper Chips 1.50/person

Soft Butter Rolls 3.95/dz

MEGG'S STARTERS

Grilled or Fried 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

Crispy Brussell Sprouts 4.50/person
Tennessee sorghum – soy glaze

Roasted Farm Vegetables 4.50/person
salsa verde

Mac & Cheese 4.50/person
biscuit breadcrumbs, chives

MAIN PLATE

Penne Cauliflower Pasta
80.00/12ppl – 160.00/25ppl
cauliflower, seasonal vegetables, lemon, pecorino

Oven Roasted Chicken Cacciatori
85.00/12ppl – 165.00/25ppl
housemade pancetta, charred peppers, local greens,
mushrooms, parmesan herb polenta

Slow Cooked Beef Short Rib
100.00/12ppl – 198.00/25ppl
root vegetables, bacon potato gratin, mushroom jus

Megg's Lasagna
95.00/12ppl – 180.00/25ppl
braised pork tomato ragu, italian sausage, housemade
ricotta, ale, pecorino romano

Smothered Pork Rib Chops
90.00/12ppl – 175.00/25ppl
red beans and rice, braised tasso ham, smoky greens

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 and 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

Caramel Popcorn 2.00/person

Pecan Brioche 1.50/person

Caramel or Rocky Road Brownie 1.50/person

Brownie Peppermint Bites 9.00/dz

Coconut Rocher Bites 9.00/dz

Assorted Dessert Tray 24.00/12ppl

Seasonal Sheet Pie 2.50/person

Macarons 17.00/dz

Catering Info

- ❖ Disposable plates, napkins, cups and cutlery available for no charge upon request
- ❖ Display plates and bowls are available, must be returned to café within 48hrs.
- ❖ 10% delivery fee for orders under \$500.00, all others over \$500.00 will be a 5% fee
 - ❖ Set up \$50.00 and Breakdown \$50.00
- ❖ Some menu items will require 7 days notice
- ❖ Must cancel within 48hrs for no charge
- ❖ Cancellations less than 48hr notice will be responsible for 25% of final invoice