

Zingerman's
**ROADHOUSE
 CATERING**



FAMILY STYLE MENU OPTIONS

Beverages, Tax and Gratuity not included, pricing for in-house events

\$30/person

Entrees

- Mashed Local Potatoes
- Roasted Local Vegetables
- Roadhouse Macaroni and Cheese
- Buttermilk Fried Chicken
- Pulled Pork with Red Rage Tomato BBQ

Dessert

- Individual Roadhouse Chocolate Pudding

\$35/person

Appetizer

- Sea Island Sweet Potato Fries
- Ari's Pimento Cheese

Entrees

- Mashed Local Potatoes
- Roasted Local Vegetables
- Roadhouse Macaroni and Cheese
- Buttermilk Fried Chicken
- Pulled Pork with Red Rage Tomato BBQ

Dessert Choices

- Individual Roadhouse Chocolate Pudding
- Zingerman's Creamery Vanilla Gelato

\$42/person

Appetizer

- Sea Island Sweet Potato Fries
- Ari's Pimento Cheese

Entrees

- Mashed Local Potatoes
- Roasted Local Vegetables
- Roadhouse Macaroni and Cheese
- Broiled Chef's Choice Fish
- Buttermilk Fried Chicken
- Pulled Pork with Red Rage Tomato BBQ

Dessert Choices

- Individual Roadhouse Chocolate Pudding
- Zingerman's Creamery Vanilla Gelato

\$62/person

Appetizer

- Trio of Bruschetta
- Artisan Cheese Board
- Mini Maryland Jumbo Lump Crab Cakes

Plated First Course

- Individual Roadhouse Garden Salad

Entrees

- Mashed Local Potatoes
- Roasted Local Vegetables
- Roadhouse Macaroni and Cheese
- Broiled Chef's Choice Fish
- Buttermilk Fried Chicken
- Pulled Pork with Red Rage Tomato BBQ

Dessert

- Individual Roadhouse Brownie Sundae

Additional Items

- Roadhouse Corn Dogs.....\$2.00/piece
- Seasonal Bruschetta Trio.....\$3.00/piece
- Pimento Bacon Macaroni or Smoked Chicken Macaroni.....\$2.00/person
 (replaces Roadhouse Macaroni and Cheese)
- Sirloin Steak.....\$12.00/person
- New York Steak.....\$16.00/person
- Ribeye Steak.....\$18.00/person
- Substitute Pulled Pork for BBQ Beef.....\$2.00/person



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**LIMITED STYLE
 LUNCH MENU OPTIONS**

Beverages, Tax and Gratuity not included, pricing for in-house events

\$20/person

\$28/person

Entree Choices

- Pulled Pork Sandwich
- Half Oyster Po'Boy and Garden Salad
- Buttermilk Fried Chicken (2 piece)
- Caesar Salad with Grilled Chicken
- Grilled Carolina White Grits (V)

Dessert Choices

- Individual Roadhouse Chocolate Pudding

First Course Choices

- Roadhouse Garden Salad
- Cup of Soup of the Day

Entree Choices

- Pulled Pork Entree
- Oyster Po'Boy
- Buttermilk Fried Chicken (2 piece)
- Caesar Salad with Grilled Chicken
- Grilled Carolina White Grits (V)

Dessert Choices

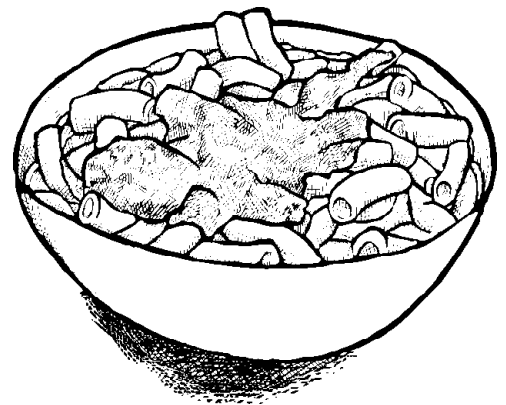
- Individual Roadhouse Chocolate Pudding
- Zingerman's Creamery Vanilla Gelato with Fresh Fruit

Family Style Appetizers

Family Style Sides

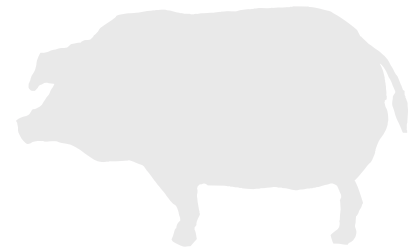
- Sea Island Sweet Potato Fries.....\$2.00/person
- BBQ Meatballs.....\$3.00/piece
- Pigs n' Biscuits.....\$2.00/piece
- Ari's Pimento Cheese.....\$2.00/piece
- Roadhouse Mini Corn Dogs.....\$2.00/piece
- Seasonal Bruschetta.....\$3.00/piece
- Staff Favorites Cheese Board.....\$4.00/person

- Roadhouse Macaroni and Cheese.....\$4.00/person
- Anson Mills' Soft White Grits.....\$3.00/person
- Pimento Bacon Macaroni and Cheese.....\$6.00/person





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**LIMITED STYLE
BRUNCH MENU OPTIONS**

Beverages, Tax and Gratuity not included, pricing for in-house events

Choose up to Five Entrees

*prices based on menu items

Roadhouse American Breakfast \$15

Two eggs scrambled with red and green bell peppers, topped with Cabot cheddar cheese. Served with housemade breakfast sausage, a biscuit and breakfast potatoes.

Zingerman's Famous Corned Beef Hash \$16

Corned beef, potatoes, red peppers and celery in a creamy hash. Served with a biscuit and poached eggs, garnished with scallions.

Roadhouse Omelette (seasonal) \$15

Made with eggs from cage-free hens and our chef's choice of fresh ingredients. Served with breakfast potatoes and a biscuit.

Eggs Benedict \$17

A pair of poached eggs served over delicately sliced Newsom's country ham and buttermilk biscuits, topped with hollandaise sauce. Garnished with scallions and served with breakfast potatoes.

Cinnamon Raisin French Toast \$13.50

Bakehouse Cinnamon Raisin Bread griddled in real vanilla batter and served with butter and real maple syrup.

Buttermilk Pancakes \$10

Pancakes made from buttermilk batter served with butter and real maple syrup.

Grits & Eggs \$15

Stone ground grits topped with two fried eggs, Nueske's applewood smoked bacon, and Cabot cheddar cheese, garnished with scallions and served with a housemade biscuit.

Huevos Rancheros (V,GF) \$14

Fresh scrambled eggs on salsa ranchero, topped with Ig Vella's soft jack cheese. Served over refried beans and a crispy tortilla.

Georgia Grits n' Bits Waffle \$14

Southern version of the Dutch classic waffles filled with bits of Anson Mills organic grits, Cabot cheddar and applewood smoked bacon.

Pit Master Salad (GF) \$17

Applewood smoked ham, pit-smoked chicken, Salemsville blue cheese, hard-boiled egg, greens, carrots, and tomato with your choice of dressing.

Chicken Caesar Salad \$15.50

Whole leaf romaine lettuce, really good Caesar dressing with raw egg, Sarvecchio parmesan cheese and salt-and-pepper croutons all topped with a grilled chicken breast.

Buttermilk Fried Chicken Salad \$16

A bone-in fried chicken breast with chopped romaine tossed with housemade buttermilk ranch dressing, hard-boiled egg, tomato and cucumber.

Pit-Smoked Pulled Pork Sandwich \$16

Our traditional whole hog seasoned with your choice of barbeque sauce on a Bakehouse bun with yellow mustard slaw and twice-cooked fries.

Pit-Smoked BBQ Beef Sandwich \$19

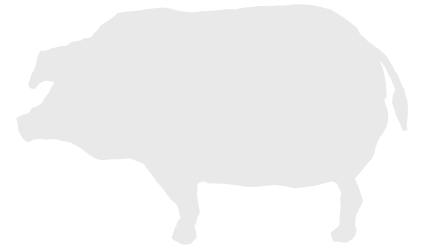
Pasture-raised beef, pit-smoked then braised 'til tender. Served with Red Rage Tomato BBQ sauce on a Bakehouse brioche bun with yellow mustard slaw and twice-cooked fries.

Roadhouse Macaroni and Cheese \$15

Housemade béchamel sauce & lots of Cabot cheddar cheese caramelized with Martelli pasta.



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**LIMITED STYLE
 DINNER MENU OPTIONS**

Beverages, Tax and Gratuity not included, pricing for in-house events

\$35/person

\$45/person

First Course Choices

Roadhouse Garden Salad
 Cup of Soup of the Day

Entree Choices

Pulled Pork Entree
 BBQ Beef Entree
 Buttermilk Fried Chicken (4 piece)
 Seasonal Anson Mills Farro Piccolo Risotto (V)

Dessert Choices

Roadhouse Brownie Sundae
 Zingerman's Creamery Vanilla Gelato with Fresh Fruit

First Course Choices

Roadhouse Garden Salad
 Cup of Soup of the Day

Entree Choices

Pulled Pork Entree
 Chef's Choice Steak
 Chef's Choice Fresh Fish
 Buttermilk Fried Chicken (4 piece)
 Seasonal Anson Mills Farro Piccolo Risotto (V)

Dessert Choices

Roadhouse Brownie Sundae
 Zingerman's Creamery Vanilla Gelato with Fresh Fruit

Family Style Appetizers

Family Style Sides

Sea Island Sweet Potato Fries.....\$2.00/person
 Goat Cheese Tart.....\$3.50/piece
 BBQ Meatballs.....\$3.00/piece
 Pigs n' Biscuits.....\$3.00/piece
 Ari's Pimento Cheese.....\$2.00/piece
 Roadhouse Mini Corn Dogs.....\$2.00/piece
 Seasonal Bruschetta.....\$3.00/piece
 Staff Favorites Cheese Board.....\$4.00/person

Roadhouse Macaroni and Cheese.....\$4.00/person
 Anson Mills Soft White Grits.....\$3.00/person
 Pimento Bacon Macaroni and Cheese.....\$6.00/person

