



Southern Siren

DROP-OFF CATERING

SNACKS & TAPAS

Bacon-Wrapped Dates

Whole Medjool dates stuffed with blue cheese crumbles, wrapped in bacon, and drizzled with pomegranate molasses (3 per serving)

Spanakopita

Golden phyllo dough triangles stuffed with fresh spinach, toasted pine nuts, onions, garlic, herbs, and feta (2 per serving)

Gambas al Ajillo

Local shrimp sauteed with smashed garlic, red pepper flakes, sherry vinegar, and chili-infused olive oil

Tuna-Stuffed Piquillo Peppers

Piquillo peppers stuffed with oil-packed tuna, shallots, capers, and parsley; served with aioli (2 per serving)

Croquetas de Jamón

Panko-breaded croquettes with jamón serrano, onions, and nutmeg (2 per serving)

Patatas Bravas

Crispy potatoes served with aioli & salsa brava

HALF PAN 6-8 servings

Pick 1 \$64

Pick 2 \$112

Pick 4 \$216

Pick 6 \$320

FULL PAN 14-16 servings

Pick 1 \$126

Pick 2 \$224

Pick 4 \$432

Pick 6 \$640

SANDWICHES & SLIDERS

2 sliders/serving. Sliders served on King's Hawaiian rolls. Sandwiches/sliders include potato chips (+\$16 for fruit)

Cheeseburger Sliders

Ground beef patty, American cheese, ketchup, yellow mustard, pickles

Buffalo Chicken Sliders

Fried chicken, blue cheese crumbles, hot sauce, pickles

Meatball Sliders

Pork & beef meatballs, melted mozzarella and provolone cheese, tomato basil marinara

Turkey BLAT Sandwiches

Deli oven-roasted turkey, bacon, Bibb lettuce, sliced tomato, avocado spread on Italian white bread

Ham Slam Sandwiches

Deli ham, baked brie, fig jam, arugula on baguette

Roast Beef Chimi Sandwiches

Deli roast beef, provolone cheese, chimichurri salsa, pickled red onions on house-made focaccia

Chicken Salad Sandwich

Shredded chicken, tarragon, mayonnaise, Dijon, parsley, chives, red onion, celery, garlic on multigrain bread

HALF/FULL \$

\$240/\$120

\$240/\$120

\$240/\$120

\$240/\$120

\$240/\$120

\$240/\$120

\$240/\$120

SALADS

HALF/FULL \$

Garden Salad

Mixed greens, red onions, cucumbers, tomatoes, shredded cheddar cheese, focaccia croutons, Balsamic vinaigrette

\$126 / \$63

Caesar Salad

Romaine lettuce, shredded Parmigiano Reggiano, focaccia croutons, benne seeds, Caesar dressing

\$126 / \$63

Greek Salad

Red wine vinegar and olive oil-marinated red onions, tomatoes, cucumbers, Kalamata olives, feta, oregano, focaccia croutons

\$126 / \$63

Kale Salad

Kale, red onion, goat cheese, pecans, apples, pomegranate seeds, parsley, pomegranate vinaigrette

\$126 / \$63

Tortellini Salad

Cheese tortellini, peas, parsley, basil, shredded Parmigiano-Reggiano, arugula, lemon vinaigrette

\$126 / \$63

Chicken Salad

Poached chicken breasts, tarragon, lemon, mayonnaise, Dijon, parsley, chives, red onion, celery, garlic

\$174 / \$87

ADD A GRILLED PROTEIN (HALF/FULL)

Chicken \$48/96 Local shrimp \$64/\$128 Salmon \$80/\$160

MAINS

HALF/FULL \$

Lasagna

Beef, pork & veal ragu, herbed ricotta, and bechamel layered between handmade lasagna noodles

\$288 / \$144

Chicken Marsala

Breaded chicken breasts, mushrooms, shallots, garlic, herbs, sherry

\$288 / \$144

Spaghetti & Meatballs

Spaghetti, beef & pork meatballs, tomato basil marinara, Parmigiano-Reggiano

\$288 / \$144

Greek Kebabs

Turmeric-marinated kebabs (choose chicken, pork, beef, shrimp, or veggies) with tzatziki & pita bread

\$272 / \$136

BBQ Pork

Low & slow-cooked pulled pork with homemade BBQ sauce; comes with 1 side

\$256 / \$128

Fried Chicken

Crispy fried chicken breasts served with honey mustard, homemade BBQ sauce, and ranch dressing; comes with 1 side

\$256 / \$128

Enchiladas Verdes

Chicken enchiladas, salsa verde, Mexican crema, pepper jack cheese, cilantro

\$250 / \$120

Rigatoni alla Vodka

Rigatoni, creamy tomato vodka sauce, Parmigiano-Reggiano, basil, red pepper flakes

\$240 / \$120

SIDES

Farro Piccolo with Feta

Anson Mills farro piccolo, herbs, kalamato olives, cucumbers, chickpeas, feta, lemon vinaigrette

HALF/FULL \$

\$96 / \$48

Baked Mac n Cheese

Jumbo elbow macaroni baked in a creamy cheddar & gruyère cheese blend

\$96 / \$48

Lemon Mashed Potatoes

Yukon Gold potatoes whipped with butter, lemon zest, parsley, and grated Parmigiano-Reggiano

\$64 / \$32

Green Beans

French green beans, Parmigiano-Reggiano, parsley, toasted pine nuts, garlic, lemon zest

\$64 / \$32

Cole Slaw

Green and red cabbage, red onions, and carrots marinated with Dijon, apple cider vinegar, buttermilk, sugar & mayonnaise

\$48 / \$24

Skillet "Unicorn" Cornbread

Marsh Hen Mill "Unicorn" cornmeal, butter, Greek yogurt, milk, Edisto Island hot honey

\$48 / \$24

HOUSE-MADE FOCACCIA LOAF \$12
ROSEMARY, SEA SALT, LEMON-INFUSED OLIVE OIL

BREAKFAST & PASTRIES

HALF/FULL \$

Pecan Praline Stickies

Jumbo-size cinnamon rolls topped with pecan pralines; served with orange zest glaze

\$64 / \$32

Blueberry Protein Pancakes

Fluffy, vanilla whey protein-infused pancakes studded with blueberries & served with maple syrup

\$96 / \$48

French Toast Sticks

Cap'n Crunch and panko-breaded brioche sticks dusted with cinnamon sugar and served with maple syrup

\$128 / \$64

Breakfast Quiche

Choose (1) Pork & Potato (2) Spinach & 3-Cheese or (3) Mushroom & Leek; served over bed of arugula

\$48 / \$24

SWEET TREATS

PRICE \$

Cookie Platter

Choose confetti sugar, oatmeal raisin, or chocolate chunk
Platter includes 16 cookies

\$45

Cheesecake Bar Platter

Choose raspberry white chocolate chip, limoncello cornflake, or chocolate chip pecan pie. Platter includes 16 cheesecake bars

\$55

Cupcake Platter

Choose vanilla confetti, strawberry shortcake or tiramisu espresso
Platter includes 16 cupcakes

\$65