

SPECIAL EVENTS

This menu is for catered events with staff in attendance only. Minimum of 35 people.
Advanced notice required.

Please contact our catering coordinator
Jennifer@stickboybread.com or text 828-263-4904 to get on our schedule.

DINNER MENU CONCEPTS

*Choose a concept as it is or mix and match to create one specific to your needs.
Modification of a concept may change the price.*

Apricot Mustard Chicken over Spiced Couscous with Roasted Beets, Green Leaf Salad, and French Baguette	\$28pp	Pork Tenderloin with a Maple Mustard Glaze, Whipped Potatoes, Asparagus, and Romaine Salad with Parmesan, and Soft Yeast Rolls	\$32pp
Sumac spiced Chicken served with Basil Lemon Orzo Pasta, Green Bean Almondine, Green Leaf Salad topped with Strawberries & Almonds, and Stick Boy French Rolls	\$28pp	Southwestern spiced Pulled Pork and/or Chicken Tinga served with Poblano Peppered Pinto Beans, Roasted Root Vegetable Medley, Red Cabbage Slaw, Pico de Gallo or Salsa Verde, Sour Cream, and Green Chili Cornbread.	
BBQ Spiced Pulled Pork and/or Chicken with a Carolina (vinegar) and Memphis (sweet, red) Sauce, Three Cheese Mac & Cheese, Green Bean Casserole, Apple Cider Slaw, and Soft Yeast Rolls.		Pork or chicken	\$32pp
Pork or chicken	\$29pp	Both Pork and Chicken	\$37pp
Both Pork and Chicken	\$35pp	Beef Tips in Mushroom Gravy over Chive Whipped Potatoes, Green Bean Almondine, Spinach Salad with Dried Cranberries & Pecans, and Stick Boy Dinner Rolls	\$36pp
Citrus marinated Mojo Pork and/or Jerk Chicken with Caribbean Spiced Black Beans, Maple Bourbon Sweet Potato Wedges, Pineapple Jalapeno Red Cabbage Slaw, and Mango Salsa		Red Wine and Garlic braised Boneless Beef Short Ribs over White Cheddar Mashed Potatoes with Sweet Candied Bacon Brussel Sprouts, Green Leaf Salad, and Dinner Rolls	\$40pp
Pork or chicken	\$30pp		
Both Pork and Chicken	\$36pp		

In addition to the main meal, Stick Boy Kitchen offers a non-alcoholic beverage program, appetizers, and dessert options.

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STEPS TO OUR PROCESS

If our menu and staff services sound like a good fit for your event, submit an inquiry [here](#). Once received and reviewed we can schedule a call to meet one another and learn what you have in mind.

A proposal will be created based on that conversation. It will list the menu plan, pricing, staff responsibilities and estimate.

Review the proposal and we can fine tune it over a phone call or email.

Once you are ready to make a commitment, an invoice will be sent to your email address. It will be from our Square Point of Sale program through which one can make the \$200 deposit to secure the date.

Three weeks prior to the event, we will reach out to finalize any details on the menu, headcount and timeline. Following this conversation, you will receive an updated contract and the invoice will be adjusted to reflect any changes. After this meeting there can be no further changes to the menu or guest count.

Payment is due in full 12 days before the event date.

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FREQUENTLY ASKED QUESTIONS

Can I pick up or have the food delivered?

We do not offer this option for our Special Events menu but have breakfast and lunch menus that are available to pick up. You can view those [here](#).

What does service staff provide?

Our team will deliver, set up the food and beverage stations we are contracted for, maintain them through the event, break down, and clean up after ourselves before departing. Depending on the style of event, we also serve guests from the buffet line, clear finished plates/ glasses, and aid in serving cake or champagne for toasts.

How do we account for children coming to our event?

Children under 12 are 50% off the normal menu price unless your menu includes a kid-specific choice.

What are vendor meals and how does that work?

Vendors include planners, musicians, DJs, the photography team, and venue staff. To help everyone perform at their best, we extend a 50% discount on meals you purchase for these workers. They will eat the same dinner as your guests and will be offered plates, out of the kitchen, *only after all your company have eaten*. If you have a vendor that needs to eat earlier, other arrangements will have to be made for them. Stick Boy Kitchen provides meals for our team.

Do you offer rentals?

Stick Boy Kitchen does not have a rental program. Presentation of food and beverage is on our catering dishes with serving utensils. Disposable cups, plates, eating utensils, and napkins are provided to complement the food and beverage we serve. If you would like to rent or provide these wares yourselves, we can provide an item list with recommended sizes and amounts. Our team is accustomed to working with and following guidelines from rental companies to properly handle their dishes, utensils, glassware, and linens.

What am I responsible for?

Tables, chairs, and linens including those needed for food and beverage stations. Rentals of tableware and linens, presetting tables if that is your wish, and guidance on specific handling recommended by the rental company. Your timeline. Decorations. Coordinating the end of evening venue clean up. Our team is responsible for our staging area(s) and serving stations.

What information do I provide at the three-week-out confirmation meeting?

The final guest count including the list of vendors and number of children as well as last minute accommodations for those with dietary restrictions. A firm timeline with any special requests like champagne toast or cake service. Anything else that are changes to our plan.