



Catering Menu

Choose from the following menu options - we can help you with amounts. Let us know which items you are interested in and we can put together a quote for your event

STARTERS

- Memphis BBQ Nacho Bar - Choices are Chicken, Pork, Beef Brisket, Vegetarian
- Hawaiian Poke Bar with house made Tortilla Chips - Choice of Ahi, Taco (Octopus) or Salmon/Ahi
- Mix Organic Fried Green Tomatoes (available late June through mid October)*
 - Smoked Pork, Chicken, Tri-tip or Brisket Sliders
 - Blackened Chicken Sliders (cajun mayo, caramelized onions, roasted jalapenos)
 - Cheeseburger Sliders
- Smoked Salmon with Pimento Cheese Spread, Crostinis, Wild Arugula & Capers
- Grilled Corn on the Cobb with Chipotle Lime Chile Butter & Sea Salt
(corn on the cobb available until mid October)
 - Crispy Brussel Sprouts
 - Buffalo Cauliflower Wings
 - Peel and Eat Shrimp (U15 count shrimp)
- BBQ Grilled Shrimp Skewers with chili dipping sauce - U15s
 - Grilled Octopus
 - Blistered Shishito Peppers with garlic lemon aioli

SALADS

- House Salad
 - Organic mixed greens, romaine, carrots, cucumbers, red onions, cheddar cheese and croutons with choice of two dressings
- Caesar Salad
 - Organic romaine lettuce, croutons, Parmesan cheese and our house made Caesar dressing**
- Apple Salad
 - Organic baby spinach, wild arugula, fuji apples, goat cheese, caramelized pecans, sliced red onion, dijon vinaigrette

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ENTREES

Smoked Beef Brisket
Pulled or Chopped Pork
Smoked Pulled Chicken (Mary's organic breasts)
Southern Fried Chicken
Blackened Chicken Breast (Filets)
Fried Catfish
Smoked Half Chickens
BBQ Pork Back Ribs (12 bones per rack, 6 bones per half rack)
BBQ'd Tri-Tip (prepared medium rare to medium unless otherwise specified)
Oven Roasted Chicken Breast (deboned and sliced)
BBQ Grilled Shrimp (U-15s)
Blackened Salmon Filets
Prime Boneless Ribeye with creamy horseradish and beef au jus
Wild catch of the day (fresh off the boat, flown in from the big Island of Hawaii)
Cajun pasta with blackened chicken and/or shrimp
Cajun Veggie Pasta (vegetarian)
Fish or Shrimp Tacos (Beer Battered or Blackened)
Slider Bar (assorted sliders/mini sandwiches)
She Crab Soup or Lobster Bisque (minimum applies)

SIDES

Hawaiian Cole Slaw • Southern Cole Slaw • Potato Salad • Slider Rolls
Roasted Seasonal Veggies • Mac & Cheese • Creamed Corn • Garlic Mashed Potatoes •
Organic Cheese Grits • Biscuits with honey butter
Braised Collard Greens • Black Eyed Peas • Brisket Chili
• Cornbread Muffins with honey butter
Sweet Potato, Red Pepper & Portabella Mushroom Hash
Crispy Fried Brussel Sprouts with garlic lemon aioli
Grilled artichokes with garlic chili aioli
Baked Potato Bar (brisket chili, broccoli, cheese sauce,
butter, sour cream, cheddar cheese, green onions, bacon)
Chicken tortilla soup, clam chowder, tomato bisque (vegetarian)

DESSERTS

Key Lime Pie, Sweet Potato Bread Pudding with caramel bourbon sauce and Butter Cake
with seasonal berries are our catering dessert options!

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*Onsite cooking fees may apply. **Contains raw egg.
Consuming raw or undercooked foods may increase your risk of food borne illness.