

ANY OF OUR 3 LOCATIONS ARE AVAILABLE TO RENT FOR PRIVATE EVENTS 7 NIGHTS A WEEK.

All events must be booked at least fourteen days prior to the event.



FOR MORE INFORMATION ON PRIVATE RESTAURANT RENTAL PLEASE CONTACT THE PRIVATE EVENT DEPARTMENT AT: TEBprivateevents@gmail.com

Private Event Menu Offerings

STARTERS

Buffalo Chicken Dip

with toast points

\$52 per 3lbs (serves up to 20)

Quesadillas ^I

Grilled flour tortillas with cheddar cheese and house made pico da gallo. Served with cool sour cream and house made salsa..

\$58 (serves up to 12)

Add Blackened chicken for an additional \$12 per order

Fried Jalapeno & Cream Cheese Poppers

Breaded and fried to a golden brown. Served with choice of ranch or bleu cheese dressing.

\$69 per 40 (serves up to 20)

Country Chicken Salad Crostinis ^I

Toasted french baguette topped with arugula and our house made country chicken salad with grapes, pecans, honey. Topped with bacon crumbles

\$46 per 25 (serves up to 12)

Bistro Fried Green Tomatoes ^I

Crispy fried green tomatoes topped with goat cheese, roasted red peppers, bacon wrapped shrimp grilled with BBQ sauce. Finished with a sprinkle of green onions.

\$91 (serves up to 12)

Local Hand-Rolled Lumpia

with sweet thai chili sauce
Beef or Vegetable.

\$91 per 50 (serves up to 25)

Fried Buffalo Cauliflower ^I

Served with ranch or bleu cheese dressing.

\$41 per 3lbs (serves up to 20)

Chicken Wings

Buffalo, Parmesan Garlic or Old Bay & Butter with choice of ranch or bleu cheese dressing.

\$98 per 10 lbs. (serves up to 15)

Cocktail Meatballs

in our famous sweet and tangy BBQ sauce.

\$69 per 150 (serves up to 30)

Empanadas

Spanish pastries filled with beef and cilantro. Served with a creamy chimichuri sauce.

\$138 per 50 (serves up to 30)

MAINS

Chicken and Waffles

Fresh cooked belgium waffles with hand breaded and fried chicken. Served with butter, warm syrup and hot sauces on the side. **\$144 per 25 servings**

North Carolina BBQ

Brookwood North Carolina pulled pork barbeque with slider rolls, coleslaw and hot sauce. **\$145 for 5lbs (serves up to 20)**

\$240 for 10lbs (serves up to 40)

Hand Breaded Chicken Tenders

2 sauce choices per order: ranch, bleu cheese, honey mustard, BBQ or buffalo.

\$69 per 5lbs (serves up to 15)

Carnitas Tacos

Pulled pork carnitas served with flour tortillas, Sriracha slaw and a roasted jalapeno and raspberry sauce.

\$92 for 5lbs (serves up to 20)

\$184 for 10lbs (serves up to 40)

Old Bay Spiced Steamed Shrimp

Served with melted butter, fresh lemons and cocktail sauce

\$75 per 4lbs (about 112 shrimp)

Bourbon Teriyaki Beef Tenderloin Skewers

Beef tenderloin in a special marinade of teriyaki, soy and garlic then skewered and grilled

\$156 per 5lbs (serves up to 25)

Bistro Meatloaf

Our famous house made recipe. Served with gravy and fried onion frazzles.

\$52 per 5lb loaf (serves up to 10)

Shrimp and Grits ^I

Jumbo shrimp, green peppers, onions and bacon in a Cajun Etouffee style sauce served with smoked gouda grits. Served with toast points

\$92 per batch (serves up to 8)

Roasted Pork Tenderloin

Seasoned pork tenderloin baked then sliced. Served with gravy and fried onion frazzles.

\$58 per 5lbs (serves up to 15)

SANDWICHES & SALADS

Assorted Wrap "Pinwheel" Sandwiches

An assortment of smoked ham and Swiss, oven roasted turkey and provolone, and veggie pinwheels wraps made with a choice of plain or spinach flour tortillas. Served with pickle spears.

\$90 (Serves up to 20)

Combination Sandwiches & Wraps

A mixture of pinwheel wraps and traditional club sandwiches. Served with pickle spears.

\$120 (serves up to 20)

Cobb Salad

Iceberg lettuce and spinach with hand breaded fried chicken tenders, cucumbers, avocado, tomatoes, cheddar cheese, hard boiled eggs, and smoked peppered bacon. With choice of dressing.

\$90 (Serves up to 18)

Traditional club

Smoked ham and oven roasted turkey sliced deli thin with tomatoes, lettuce, mayo and bacon (peppered or applewood smoked bacon). Served with pickle spears.

\$120 (Serves up to 20)

^I = Available for In House Events Only

House Garden Salad

Iceberg lettuce and arugula with tomatoes, green peppers, red onions, cucumbers, and house made croutons. With choice of dressing.

\$55 (Serves up to 20)

Greek Salad

Tomatoes, cucumbers, red onions, kalamata olives, pepperoncini peppers and feta cheese on a bed of arugula and iceberg lettuce. Served with our house Italian vinaigrette dressing.

\$70 (Serves up to 20)

SIDES

Baked Beans
with bacon & Brown Sugar
\$29 (Serves up to 25)

Mac & Cheese
\$41 (Serves up to 10)

Redskin Potato Salad
\$29 per 5lbs (Serves up to 20)

Redskin Mashed Potatoes
\$35 (Serves 12)
Add roasted garlic: \$6
Add bacon: \$6
Add cheddar cheese: \$7
Add gravy: \$7

Seasoned Green Beans
\$23 (Serves up to 10)

Country Coleslaw
\$29 Per 5lbs (Serves up to 20)

Garlic Bread
\$12 per 20 pieces

Buttermilk Biscuits
with butter and jelly
\$17 per dozen

SWEETS

Assorted Fresh Baked Cookies
Peanut butter, rocky road, chocolate chip and oatmeal cranberry (as available)
\$29 per two dozen
No Substitutions

Chocolate Chunk Brownies
Large thick cut brownies loaded with chunks of chocolate
\$64 per two dozen

WEDDINGS, BIRTHDAY PARTIES, OFFICE EVENTS OR ANYTHING YOU CAN THINK OF!

PRIVATE EVENT RENTAL PRICES.

Includes a set staff, buffet equipment and food set up as well as break down and clean up.

Up to 20 people \$895
21 to 40 people \$1035

41 to 60 people \$1180
61 to 80 people \$1325

81 to 100 people \$1470
101 to 120 people \$1610

Non-alcoholic beverage charge: \$4 per person

Pricing does not include the suggest gratuity of 20% (on food, beverage, and alcohol only)

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