

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](mailto:TEBprivateevents@gmail.com)

# Private Event Menu Offerings

## STARTERS

### Buffalo Chicken Dip

with toast points

**\$45 per 3lbs (serves up to 20)**

### Quesadillas

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

**\$50 (serves up to 12)**

Add Blackened chicken for an  
additional \$10 per order

### Fried Jalapeno & Cream Cheese Poppers

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

**\$60 per 40 (serves up to 20)**

### Country Chicken Salad Crostinis

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

**\$40 per 25 (serves up to 12)**

### Bistro Fried Green Tomatoes

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.

**\$79 (serves up to 12)**

### Local Hand-Rolled Lumpia

with sweet thai chili sauce

Beef or Vegetable.

**\$90 per 50 (serves up to 25)**

### Fried Buffalo Cauliflower

Served with ranch or bleu cheese dressing.

**\$35 per 3lbs (serves up to 20)**

### Chicken Wings

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

**\$85 per 10 lbs. (serves up to 15)**

### Cocktail Meatballs

in our famous sweet and tangy BBQ sauce.

**\$60 per 150 (serves up to 30)**

### Empanadas

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

**\$120 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. **\$125 per 25 servings**

### Carolina Style Pulled Pork BBQ

Served with rolls, coleslaw and hot sauce

**\$75 for 5lbs (serves up to 15-20)**

**\$140 for 10lbs (serves up to 35)**

### Hand Breaded Chicken Tenders

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

**\$60 per 5lbs (serves up to 15)**

### Carnitas Tacos

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

**\$80 for 5lbs (serves up to 20)**

**\$160 for 10lbs (serves up to 40)**

### Old Bay Spiced Steamed Shrimp

Served with melted butter, fresh  
lemons and cocktail sauce

**\$65 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

**\$135 per 5lbs (serves up to 25)**

### Bistro Meatloaf

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

**\$45 per 5lb loaf (serves up to 10)**

### Shrimp and Grits

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

**\$80 per batch (serves up to 8)**

### Roasted Pork Tenderloin

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

**\$50 per 5lbs (serves up to 15)**

## SANDWICHES & SALADS

### Assorted Wrap "Pinwheel" Sandwiches

An assortment of our gourmet wraps.  
Served with pickle spears.

**\$55 (Serves up to 20)**

### Cobb Salad

Arugula and romaine topped with hand  
breaded fried chicken tenders, shredded  
carrots, cucumbers, avocado, roma tomatoes,  
cheddar cheese, hard-boiled egg, and  
peppered bacon. With choice of dressing.

**\$50 (Serves up to 20)**

### House Garden Salad

Arugula and romaine with tomatoes, sprouts,  
shredded carrots, green peppers, red onions  
and croutons with choice of dressing.

**\$40 (Serves up to 20)**

### Greek Salad

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

**\$45 (Serves up to 20)**

### Asian Chicken Salad

Arugula and romaine topped with a teriyaki  
marinated chicken, toasted almonds, shredded  
carrots, cucumbers, tomatoes, chow mein  
noodles, sprouts and Mandarin oranges.  
Served with a creamy sesame ginger dressing.

**\$50 (Serves up to 20)**

### Cesar Salad

Romaine lettuce, Ceasar dressing, house made  
croutons and shaved parmesan.

**\$40 (serves up to 20)**



## SIDES

### Baked Beans

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

### Mac & Cheese

\$35 (Serves up to 10)

### Redskin Potato Salad

\$25 per 5lbs (Serves up to 20)

### Redskin Mashed Potatoes

\$30 (Serves 12)

Add roasted garlic: \$5

Add bacon: \$5

Add cheddar cheese: \$6

Add gravy: \$6

### Seasoned Green Beans

\$20 (Serves up to 10)

### House Made Coleslaw

\$25 Per 5lbs (Serves up to 20)

### Garlic Bread

\$10 per 20 pieces

### Buttermilk Biscuits

with butter and jelly

\$14 per dozen

## SWEETS

### Assorted Fresh Baked Cookies

Peanut butter, rocky road, chocolate chip and oatmeal cranberry (as available)

\$25 per two dozen

No Substitutions

### Chocolate Chunk Brownies

Large thick cut brownies loaded with chunks of chocolate

\$55 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 \$775

21 to 40 people \$900

41 to 60 people \$1025

61 to 80 people \$1150

81 to 100 people \$1275

101 to 120 people \$1400

Non-alcoholic beverage charge: \$2<sup>75</sup> per person

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

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