

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

SUPPORTING ACTS

Mexican Cigars

Mexican cheeses and poblano peppers wrapped in a flaky pastry and baked to a golden brown. Served with house made salsa and creamy jalapeno sauces for dipping
\$75 per 30 (serves 15-20)

Buffalo Chicken Dip

A creamy blend of cheddar and cream cheeses, hot sauce and pulled chicken breast. Served hot with toasted baguette slices.
\$52 per 3lbs (serves up to 20)

Hot Honey Cheese Bites

Pimento cheese and hot honey coated in a crispy pretzel coating and baked to a golden brown.
\$80 per 60 bites (serves 25-30)

Wild Mushroom Phyllo Puffs

Rough chopped mushrooms paired with a special cheese blend with a touch of garlic, dill, oregano and parsley inside a flaky phyllo triangle.
\$240 per 100 (Serves 50+)

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)

Baked Meatballs Marinara

Hearty large 2oz meatballs baked in a chunky marinara with parmesan and mozzarella cheeses.
\$110 (serves 20+)

Smoked Gouda Mac & Cheese Bites

Battered bites of creamy smoked gouda mac & cheese, lightly fried to a crispy golden brown.
\$60 per 3lbs. Serves about 15-20

Buffalo Chicken Bites

Creamy buffalo dip wrapped in pastry dough then lightly fried to a golden brown. Served with your choice of ranch or bleu cheese dressing.
\$125 per 5lbs (about 125 pieces)

Local Hand-Rolled Lumpia

with sweet Thai chili sauce
Beef or Vegetable.
\$91 per 50 (serves up to 25)

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)

HEADLINERS

Chicken and Waffles

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

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, shredded cheddar cheese, pico da gallo and a creamy jalapeno sauce.
\$92 for 5lbs (serves up to 20)
\$184 for 10lbs (serves up to 40)

Fried Shrimp

Red Hook Beer battered shrimp fried to a golden brown and served with our house made cocktail sauce for dipping.
\$75 per 2.5lbs (about 80 shrimp)

North Carolina BBQ

Brookwood North Carolina pulled pork barbecue with slider rolls, coleslaw and hot sauce. **\$145 for 5lbs (serves up to 20)**
\$240 for 10lbs (serves up to 40)

Bourbon Teriyaki Beef Tenderloin Skewers

Beef tenderloin in a special marinade of teriyaki, soy and garlic then skewered and grilled
\$165 per 5lbs (serves up to 25)

Smoked Beef Brisket

Austin Blues Smoked Beef Brisket. Sliced and served with Tangy BBQ sauce and Horseradish Cream.
\$240 per 7lb brisket (serves up to 20)

Old Bay Spiced Steamed Shrimp

Served with melted butter, fresh lemons and cocktail sauce
\$75 per 4lbs (about 112 shrimp)

Chicken Cordon Bleu

Tender fried pieces of chicken breast topped with sliced smoked pit ham and melted Swiss Cheese. Served with a creamy Dijon remoulade.
\$140 per 25 servings

SPECIAL GUESTS

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)

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)

SIDE STAGE

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

ENCORES

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
\$65

Served as either 24 large squares OR 48 single serving size triangles

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 20% gratuity for service staff (on food, beverage, and alcohol only)

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