

Flipside Catering

2025 Holiday Menu







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ACTION AND DISPLAYED STATIONS

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PLATED DINNERS

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ADDITIONAL SERVICES

ACTION AND DISPLAYED STATIONS

(MINIMUM OF 3 CHOICES REQUIRED)

ARTISAN CHEESE & CHARCUTERIE |\$12

assorted domestic and international cheeses
coppa | prosciutto | sopressata | salami
white cheddar pimento cheese | olives
seasonal jam | nuts & fruits
salted crostini | crackers

DOMESTIC CHEESE & FRUIT |\$8

assorted domestic cheeses
fresh sliced melon & pineapple
strawberries | rosemary crackers

SIGNATURE MEATBALL BAR |\$12

choice of (2)~

classic beef with house marinara
turkey and sage with cranberry glaze
pork and fennel with peppers and onions
pasture- raised lamb with grape chili jam

BAKED BRIE BOARD | \$8

puff pastry | cranberry orange relish
fig jam | candied pecans | crostini
rosemary crackers

PRETZEL BAR | \$7

bavarian pretzels | hot honey mustard |
amy's pimento cheese | sea salt caramel

MASHED POTATO BAR | \$ 7

crumbled bacon | shredded cheddar
scallions | sour cream | brown gravy

VEGETABLE CRUDITE` BOARD |\$ 5

chilled asparagus | julienne carrots | celery
sweet red peppers | grape tomatoes
herb ranch | hummus

ANTIPASTI BAR |\$10

burrata | marinated mozzarella | fontina
salami | cured olives | pepperoncini
ricotta stuffed peppadews | pesto | crostini

FLIPSIDE BACON BAR |\$8

choice of (3) ~

maple infused | peppered ancho cayenne
brown sugar | bbq | candied | plain

SLIDER BAR |\$10

choice of (2) ~

FLIPSIDE BURGER

pimento cheese | bacon jam

PULLED PORK

eastern nc sauce | house slaw

SLOW ROASTED NY STRIP

horseradish sauce | arugula

ANCHO RUBBED GRILLED CHICKEN

guac | cilantro mayo | pepperjack

CARVING STATION

served with soft rolls and whipped butter

SLOW ROASTED BEEF TERES MAJOR |\$22

creamy horseradish sauce

HONEY ROSEMARY HAM |\$18

cracked mustard sauce

ROASTED TURKEY BREAST |\$18

cranberry orange relish

PIT SMOKED BEEF BRISKET |\$24

black pepper bbq sauce

HERB ROASTED ATLANTIC SALMON |\$24

lemon butter sauce

all prices listed are per person

ACTION AND DISPLAYED STATIONS

(MINIMUM OF 3 CHOICES REQUIRED)

SIGNATURE DIPS |\$8

toasted crostini

choice of (2) ~ spinach artichoke | caprese
amy's pimento cheese | buffalo chicken
classic hummus | loaded potato

SIGNATURE SHRIMP & GRITS STATION |\$14

smoked tomato gravy | spinach
charred peppers | caramelized onions
andouille sausage

MEZZE BOARD |\$12

yogurt marinated chicken skewers | harissa
beef skewers | grilled marinated vegetables
hummus | tzatziki | couscous salad
toasted pita

SMOKEHOUSE STATION |\$18

hawaiian rolls | bbq sauce | pickles | onion
slaw | mac & cheese
choice of (2) ~ chopped beef brisket
bbq chopped pork | dry rubbed chicken
pulled bbq chicken

BYO TRAIL MIX BAR |\$7

granola | candied pecans | dried fruit
chocolate candies | roasted peanuts
pretzels | pumpkin seeds | popcorn

MAC & CHEESE BAR |\$9

shredded cheddar | crumbled bacon
pimento cheese | green onions
crispy onions | pickled jalapenos
toasted breadcrumbs

MINI GOURMET GRILLED CHEESE

\$12

choice of (3)~

TRUFFLE GOAT CHEESE

white truffle | roasted mushrooms
goat cheese

THREE CHEESE

cheddar | mozzarella | provolone

CAPRESE

fresh mozz | pesto | tomato | balsamic

WHITE CHEDDAR PIMENTO

smoked bacon

CRANBERRY BRIE

whipped brie | white cheddar
candied bacon

COMPOSED PLATES

CIDER GLAZED PORK BELLY |\$7

apple celery root slaw

COUNTRY HAM WRAPPED SHRIMP |\$7

creamed corn | crispy spinach

CAROLINA CRAB CAKES |\$9

roasted asparagus | herb risotto

lusty monk aioli

CAST IRON FLANK STEAK |\$10

chimichurri | root vegetables hash

CHEERWINE BRAISED BEEF |\$10

stone ground grits | peanut brittle

STICKY RIBS | \$10

cranberry glaze | apple slaw | peanuts

all prices listed are per person

BUTLER PASSED OR STATIONED HORS D'OEUVRES

FIG & BRIE PHYLLO CUP (v) | \$3

salted caramel

KALE CAESAR SALAD PHYLLO CUPS | \$2.5

shaved parmesan

SMOKED SALMON PHYLLO CUP | \$4

deviled egg mayo | fried capers | dill

CRANBERRY AND BRI PHYLLO CUP | \$3

whipped brie | cranberry jam

CAPRESE PICKS (v, gf) | \$4

mozzarella | basil | tomato | balsamic glaze

PIMENTO CHEESE PRETZEL CROSTINI | \$3

chopped bacon

BLT CROSTINI | \$3

arugula | tomato | basil aioli | bacon

SEARED STEAK CROSTINI | \$3.5

chimichurri aioli

SPICED PORK TENDERLOIN CROSTINI | \$3

chili jam | goat cheese

PETITE HAM BISCUITS | \$4

white cheddar pimento cheese

SOUTHWESTERN CHICKEN SKEWER (gf) | \$3

ancho chile | lime

GRANNY'S SAUSAGE BALLS | \$3

cheddar | comeback sauce

STEAK SKEWER (gf) | \$4.5

peppers | grilled onion | harissa aioli

SHRIMP & ANDOUILLE SKEWER | \$4.5

smoked tomato aioli

CHICKEN & MUSHROOM SKEWER | \$4

truffle aioli

SHRIMP COCKTAIL SHOOTER (gf) | \$4

preserved lemon cocktail sauce

COUNTRY HAM WRAPPED SHRIMP | \$4

smoked tomato butter

PETITE CAROLINA CRAB CAKE | \$6

cracked mustard aioli

BACON WRAPPED DATE (gf) | \$4

pecan crunch | bourbon honey

PIMENTO CHEESE STUFFED

MUSHROOMS | \$3

bacon | green onion

TORTELLINI PICKS (v, gf) | \$3

mozzarella | pesto | tomato | balsamic

PIGS IN A BLANKET | \$3

smoked sausage | puff pastry | lusty monk

all prices listed are per person

COMPLETE HOLIDAY DINNER

BUILD YOUR OWN DINNER BUFFET | \$50

(2) butler passed hors d'oeuvres | (1) salad | (2) entrees | (2) sides | (1) dessert

SALADS | choice of (1)

MIXED GREENS SALAD

mixed greens | garden veggies | candied pecans | sartori espresso cheese | white balsamic vin

CLASSIC CAESAR SALAD

romaine | parmesan | breadsmith croutons | cracked pepper | lemony caesar

SPINACH SALAD

baby spinach | cranberries | toasted pecans | maple mustard vin

ENTREES | choice of (2)

APPLE BRINED PORK LOIN

caramelized onions | roasted apples

SLOW ROASTED BEEF TERES MAJOR (+\$3)

horseradish cream

HERB ROASTED CHICKEN BREAST

honey lemon butter

ROASTED COLDWATER SALMON

citrus beurre blanc

SAGE RUBBED TURKEY BREAST

cranberry orange relish

24 HOUR BRAISED BEEF SHORT RIBS (+\$5)

demi- glace

MUSHROOM RAVIOLI (v)

roasted peppers | spinach | garlic cream

HONEY ROSEMARY HAM

cracked mustard sauce

STARCHES | choice of (1)

HERBED BASMATI RICE

CREME FRAICHE MASHED POTATOES

TOASTED PECAN SWEET POTATO MASH

AGED CHEDDAR MAC & CHEESE

LOADED POTATO CASSEROLE

VEGETABLES | choice of (1)

SEASONAL ROASTED VEGETABLES

SOUTHERN GREEN BEANS WITH BACON

HONEY GLAZED BABY CARROTS

BALSAMIC BRUSSELS SPROUTS

DESSERTS | choice of (2)

CHOCOLATE PEPPERMINT TARTLETS

ganache | peppermint | phyllo

PECAN PIE BITES

salted caramel

SUGAR COOKIES

holiday sprinkles

APPLE TURNOVERS

cinnamon sugar

CINNAMON SUGAR CHURROS

chocolate sauce

APPLE COBBLER

brown sugar biscuit toppings

all prices listed are per person



DESSERTS

ASSORTED COOKIE PLATTER | \$3

chocolate chip | white chocolate macadamia | rocky road | peanut butter

ASSORTED DESSERT BARS | \$5

seven layer bars | lemon bars | caramel oat | raspberry

SIGNATURE HOLIDAY DESSERTS | \$5

choice of (2): chocolate peppermint tartlets | holiday sugar cookies |
apple turnovers | tiramisu | apple cobbles | assorted mini cheesecakes
cinnamon sugar churros

all prices listed are per person

NON- ALCOHOLIC BEVERAGES PACKAGES

COFFEE BAR |\$4

regular | decaf | sweeteners | half and half

JUICE BAR |\$4

choice of (2): orange | cranberry | grapefruit | pineapple | apple

SOFT DRINKS |\$4

choice of (2): coke products | bottled water | lemonade | sweet tea | unsweet tea

HOT CHOCOLATE BAR |\$5

mini marshmallows | whipped cream | caramel sauce | chocolate chips
peppermint bites

HOT APPLE CIDER |\$4

** ask about our cordials and spirits upgrades **

BAR PACKAGES

BEER & WINE HOSTED BAR |\$25 (based on 4 hours of bar service)

choice of (3) beers | choice of (3) wines

PREMIUM HOSTED |\$32 (based on 4 hours of bar service)

tito's vodka | beefeater gin | bacardi superior rum | lunazul tequila |
jack daniel's whiskey | dewar's scotch | choice of (3) beer | choice of (3) wines

LUXURY HOSTED BAR | \$40 (based on 4 hours of bar service)

grey goose vodka | sutler's gin | muddy river rum | costa tequila | woodford reserve
bourbon | dewar's scotch | choice of (3) beers | choice of (3) wines

BEER | bud light | miller lite | michelob ultra | omb copper | noble seasonal cider
legion juicy jay ipa

RED WINE | merlot | cabernet sauvignon | pinot noir | meritage

WHITE WINE | pinot grigio | sauvignon blanc | chardonnay

ROSE & SPARKLING | rose | prosecco | brut

all prices listed are per person

ADDITIONAL BAR SERVICES

SPECIALTY BATCH COCKTAILS |\$30~ per batch

FLIPSIDE OLD FASHIONED- elijah craig rye | demerara | bitters | orange | cherry

THE OL' MONTANYA- buffalo trace| fernet branca | ginger | cardamom

SPARKLING ELDERFLOWER COCKTAIL- 1908 indigo gin | elderflower| lime | prosecco

ESPRESSO MARTINI - titos | cafe liqueur | cold brew

POMEGRANATE ROSEMARY MARGARITA- lunazul blanco | pomegranate liqueur
house made sour mix | lime

CRANBERRY MINT MULE- vodka | ginger beer | cranberry | mint | lime

WINTER SANGRIA- red wine | brandy | apples | pears | cinnamon

SPECIALTY COCKTAIL SYRUPS |\$5

moscow mule | spicy margarita | old fashioned | classic tonic | paloma seasonal flavors

FULL BAR BEVERAGE SET UP |\$5

coke | diet coke | sprite | ginger ale | tonic water | club soda | cranberry juice | orange
juice | lemons | limes | oranges | ice

ICE DOWN SERVICE |\$2

MOCKTAILS |\$7

BERRY SMASH- fresh berries | mint | simple | today

STRAWBERRY BASIL LEMONADE - fresh strawberries | basil | lemon | mint

GRAPEFRUIT ROSEMARY SPRITZ - grapefruit | rosemary | soda

BLACKBERRY NO-JITO- blackberries | mint | lime | soda

ALL PRICES LISTED ARE PER PERSON

*pricing does not include SC tax or 5% service charge where applicable *

*Flipside Catering can only provide alcohol for events taking place in the state
of South Carolina *

** select venues require the purchase of a one- time special event liquor
permit. Client must carry personal insurance policy**



ADDITIONAL SERVICES & INFORMATION

STAFFING

staffing fees based on (4) hour service period
server fee | \$200
chef attendant | \$200
bartender fee | \$200
buffet attendant fee | \$200

MISCELLANEOUS FEES

cake cutting | \$1 per person
trash removal | \$100 (less than 100 ppl)
\$150 (more than 100 ppl)
on- site fryer | \$150
delivery | based on size and mileage

MINIMUMS & MENUS

A food & Beverage Minimum will be required to book an event. Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period on your Banquet Event Order. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs; please inquire with your Sales Manager for more information.

FOOD GUARANTEES

Final guest count is to be advised no later than seven (7) days prior to the event date. The final bill will reflect the guarantee or the number served, which is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction after the above deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

RENTALS

All quoted rental prices are preliminary estimates based on the expected service style and menu selections. Final pricing will be provided once the menu selections and guest counts have been confirmed.

SERVICE AND SETUP FEE

All events are subject to a 15% service and setup fee that includes disposable chafers, sterno, disposable serving vessels and utensils, plates flatware, and napkins.

CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by Flipside Caterings prior to the event date. A deposit equal to 25% is due at the time of signing the contract. Deposit payments may be made by credit card, check, or cash. Credit card payments are subject to a 3% credit card processing fee. All deposits made are included in the final invoice.

FINAL PAYMENT

Final payment is due after the final guest count is received, at least (2) days prior to the event. Any additional fee incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

CANCELLATION

Client must give Flipside Catering written notice if Client wishes to cancel this Agreement and the Event. Company will retain all deposits made in the event of cancellation.



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