



Flipside Catering

**OFFSITE EVENT
MENU**

Passed Appetizers - Meat

BLT Crostini \$3

arugula | tomato | basil aioli | bacon

Seared Steak Crostini \$4

chimichurri aioli | crispy onions

Grilled Beef Kebab \$5

pomegranate molasses | pistachio dukkah

Spiced Pork Loin Crostini \$3

chili jam | goat cheese

Pork Belly Phyllo Cup \$4

apple chutney | balsamic drizzle

Chicken Salad Phyllo Cup \$3

apples | toasted pecans

Southwestern Chicken Skewer (gf) \$3

ancho chile | avocado ranch

Nashville Hot Chicken Bite \$4

brioche round | pickle | brown sugar mayo

Steak Skewer(gf) \$5

peppers | grilled onion | harissa aioli



Passed Appetizers - Seafood

Shrimp Cocktail Shooter (gf) \$4
preserved lemon cocktail sauce

Country Ham Wrapped Shrimp (gf) \$4
smoked tomato butter

Shrimp & Andouille Skewer (gf) \$4
smoked tomato aioli

Seared Tuna Wonton \$4
sesame | guac | scallion | soy drizzle

Smoked Salmon Crostini \$4
crème fraîche | preserved lemon | scallion



Passed Appetizers - Vegetarian

Fig & Brie Phyllo Cup \$3

honey drizzle | candied walnut

Caprese Skewer (gf) \$3

fresh mozzarella | cherry tomato | basil | balsamic glaze

Stuffed Mushroom \$3

herbed goat cheese | sun-dried tomato

Bruschetta Crostini \$3

heirloom tomato | fresh basil | aged balsamic

Beet & Goat Cheese Phyllo Cup \$3

roasted beet | whipped goat cheese | pistachio

Watermelon Feta Skewer (gf) \$3

mint | balsamic reduction

Kale Caesar Phyllo Cups \$3

shaved parmesan





Shared Appetizers - Platters & Dips

Signature Cheese & Charcuterie \$14

assorted cheeses | artisan cured meats | pimento cheese |
seasonal jam olives | nuts | fruits | crostini | crackers

Domestic Cheese & Fruit \$8

domestic cheeses | sliced melon | pineapple | strawberries
rosemary crackers

Flipside Bacon Bar (gf) \$8

choice of (3): maple infused | peppered | ancho chile
cayenne | brown sugar | BBQ | candied | plain

Shrimp Cocktail Display (gf) \$6

old bay poached shrimp | preserved lemon cocktail sauce

Smoked Salmon Display \$9

cold smoked salmon | pickled onion | capers | cucumbers
dill crème fraîche | rye toast



Shared Appetizers - Platters & Dips (continued)

Smoked Chicken Wings (gf) \$45/2dz

alabama white sauce | house hot sauce

Mediterranean Hummus \$6

cured olives | sliced cucumber | warm pita

Amy's Pimento Cheese \$5

toasted pretzel bites

Crab & Artichoke Dip \$8

four cheeses | olive oil crumbs | toasted focaccia

Buffalo Chicken Dip \$7

cream cheese | cholula | scallions | tortilla chips

Boursin Bruschetta Dip \$6

boursin cream cheese | tomato | basil | balsamic | toasted focaccia

Spinach Artichoke Dip \$6

cream cheese | roasted artichokes | parmesan | toasted crostini



Stations
(minimum of 3 stations for offsite events)

Build Your Own Pasta Station \$16

cavatappi | marinara | alfredo | pesto cream | garlic bread
caesar salad | parmesan

choice of (2): fennel sausage | grilled chicken |
salmeri's meatballs | shrimp scampi

Slider Station \$12

choice of (2): 2 sliders per person

Flipside O.G.: pimento cheese | bacon jam

Royale with Cheese: sliced onion | pickle | fancy sauce | american

Sloppy Joe: pimento cheese | crispy onions

Flipadelphia: shaved ribeye | caramelized onions
american | lusty aioli

Pulled Pork: eastern nc sauce | house slaw

Cubano: herb roasted pork loin | pickle | swiss | lusty aioli

BBQ Pulled Chicken: alabama white sauce | sweet & sour pickles

Ancho Chicken: grilled chicken | guac | chimi aioli | pepperjack



Stations (continued)

Taco Station \$14

flour tortillas | crunchy shells | black beans | cilantro lime rice lettuce
| tomato | sour cream | cheddar cheese chips +\$2 | guac +\$2

MEATS

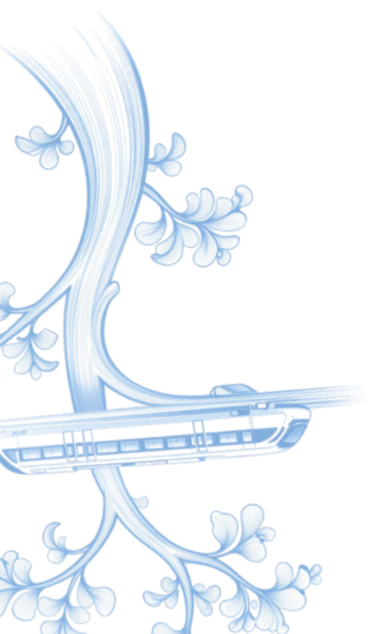
choice of (2): seasoned ground beef | southwest grilled chicken
pork carnitas | blackened shrimp | carne asada steak (+3)

Chicken & Waffle Station \$16

southern fried chicken | buttermilk waffles | maple syrup
hot honey | seasonal jam | house butter

Sip & Cinder Smokehouse Station \$16

hawaiian rolls | bbq sauces | pickles | onion | slaw
choice of (2): pulled pork bbq | dry rubbed chicken
pulled bbq chicken | chopped beef brisket (+6)





Stations (continued)

Mac & Cheese Station \$10

crumbled bacon | diced ham | pimento cheese | crispy onions
pickled jalapenos

Mashed Potato Station \$8

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

Spud Station \$12

baked potatoes | butter | sour cream | cheddar cheese | bacon
scallions

choice of (2): pulled pork bbq | shredded bbq chicken | sloppy joe
pimento cheese

Walking Salad Station \$8

Chopped Wedge: iceberg | tomato | radish | bacon | buttermilk
blue cheese dressing

Chopped Kale Caesar: parmesan | croutons | lemony caesar

Chopped Salmeri's: mixed greens | tomatoes | olives | bacon
pepperoncini | cannellini beans | citrus vin





Composed Small Plates

(all chef attended)

Cider Glazed Pork Belly \$9

sweet potato puree | apple slaw | cider gastrique

Cheerwine Glazed Beef Short Rib \$12

aged cheddar grits | crispy onions | braising jus

Pan Seared Salmon (gf) \$10

lemon risotto | blistered tomatoes | basil oil

Seared Scallops (gf) \$12

cauliflower puree | brown butter | crispy capers

Braised Chicken Thigh \$8

creamy polenta | roasted mushrooms | thyme jus

Herb Crusted Lamb Chop (gf) \$12

mint chimichurri | roasted fingerlings | arugula

Shrimp & Grits \$9

stone-ground cheddar grits | andouille | tomato broth

Duck Confit \$10

sweet potato hash | cranberry gastrique | microgreens

Stuffed Portobello (gf) \$7

red pepper emulsion | roasted vegetables | balsamic reduction





Chef-Attended Stations

**all stations listed below require a chef attendant*

*A chef attendant is \$200 per chef**

Shrimp & Grits Bar \$18

Made-to-order by a chef

choice of: stone ground grits | white cheddar grits

toppings: blackened shrimp | andouille sausage
tasso ham gravy | roasted corn succotash | crispy bacon
green onions | hot sauce selection

Lowcountry Boil Station \$20

Chef-finished in cast iron kettles

shrimp | andouille sausage | baby potatoes
corn on the cob

served with: cajun butter | garlic herb butter
lemon wedges | hot sauce selection

Chicken & Waffle Station \$16

Chef prepared fresh mini waffles

proteins: crispy fried chicken | nashville hot chicken

toppings: bourbon maple syrup | honey butter | peach compote
candied pecans | hot honey





Chef-Attended Stations (continued)

Cast Iron Skillet Fajita Station \$15

flour tortillas | skillet seared peppers and onions | sour cream
guac | salsa | beans and rice

choice of (2): seasoned ground beef | southwest grilled chicken
pork carnitas | blackened shrimp | carne asada steak +3

Carolina Coastal Station \$32

Chef-Seared

crab cakes | blackened shrimp | seared scallops

served with: stone ground grit cakes | roasted corn relish
lemon butter | remoulade

Southern Harvest Station \$22

proteins: herb roasted chicken | smoked pork tenderloin

seasonal sides: roasted local vegetables
sweet potato hash | field pea succotash

saucers: sorghum glaze | herb chimichurri
pepper jelly gastrique





Southern Inspired Dinner Selections

Build your own Custom Buffet Package - \$55pp

*includes - 3 passed hors d'oeuvres (from above menu)
1 salad, 2 entrees and 2 side items with 1 bread option*

Garden & Harvest Salads

(Included with buffet packages or available as enhancements)

Classic Southern Garden Salad

crisp garden greens | tomatoes | cucumbers | watermelon radishes
| carrots | cheddar cheese | smoked bacon
served with: white balsamic vinaigrette & herb ranch

Arugula & Goat Cheese Salad

baby arugula | dried cranberries | goat cheese
candied pecans | shaved seasonal veggies
white balsamic vinaigrette





Southern Sideboard Selections

Lowcountry Green Beans

braised green beans | sweet onions | smoked bacon

Garlic Butter Green Beans

roasted garlic butter | fresh herbs

Seasonal Farmhouse Vegetables

roasted chef's selection | fresh herbs | butter

Fire Roasted Broccoli

garlic | chili flakes | lemon

Southern Brussels Sprouts

smoked bacon | balsamic glaze

Southern Aged Cheddar Mac & Cheese

cavatappi pasta | aged cheddar cheese





Southern Entree Selections

Poultry

Honey Lemon Herb Chicken
roasted chicken breast | honey lemon butter
fresh herbs

Chicken Marsala
grilled chicken breast | roasted mushrooms
creamy marsala sauce

Southern Chicken Piccata
chicken breast | lemon butter sauce | capers
fresh herbs

Beef

Memphis Style Smoked Brisket
smoked beef brisket | house bbq sauce

Cabernet Braised Short Rib +\$5pp
24-hour braised short ribs | port wine jus

Cast Iron Flank Steak
sliced flank steak | chimichurri



Southern Entree Selections (continued)

Seafood

Coastal Herb Roasted Salmon
roasted coldwater salmon | lemon beurre blanc

Carolina Blackened Redfish
blackened redfish filet | cajun cream sauce





Family Style/Buffer Southern Supper Options

*Perfect for weddings, rehearsal dinners,
and elevated social events.*

Add 3 passed hors d'oeuvres for \$12pp

The Carolina Farmhouse - \$42pp

Salad

Country Kale Crunch Salad
chopped kale | bacon | apples | toasted pecans
watermelon radish | maple mustard vin

Sides

southern green beans | mac & cheese |
herb roasted potatoes

Entrée

Herb Roasted Pork Loin
pan jus | peach chutney

Honey Lemon Herb Chicken
honey lemon glaze | fresh herbs

served with: artisan rolls | seasonal garnish



The Lowcountry Coastal Table - \$48pp

Salad

Carolina Heirloom Beet Salad

roasted nc beets | mixed greens | goat cheese | candied pecans
pickled onions | citrus vinaigrette

Sides

stone ground cheddar grits | seasonal farmhouse vegetables
herb basmati rice

Entrées

Roasted Salmon

herb roasted | lemon beurre blanc

Blackened Redfish

cajun seasoning | cajun cream sauce

served with: artisan rolls | seasonal garnish



The Southern Smokehouse Table - \$45pp

Salad

Southern Romaine

lemony caesar | parmesan frico | buttery cornbread crouton

Sides

smoked bacon brussels sprouts | mac & cheese

sorghum glazed carrots

Entrées

Hickory Smoked Pulled Pork

eastern nc sauce | western bbq sauce

Memphis Style Smoked Brisket

slow smoked | memphis dry rub | house bbq sauce

served with: house bbq sauce | pickled vegetables | cornbread



The Elegant Southern Estate Table - \$50pp
(Great wedding option)

Salad

Arugula & Goat Cheese Salad

roasted beets | citrus | strawberries | arugula (spring/summer)

OR

dried cranberries | goat cheese | candied pecans white balsamic
vinaigrette (fall/winter)

Sides

creamy smashed potatoes | seasonal farmhouse vegetables
southern green beans

Entrées

Braised Short Rib

demi-glace | crispy shallots

Herb Roasted Chicken

natural pan jus | fresh herbs

served with: artisan rolls | seasonal garnish

Additional Southern Enhancements

Southern Add-ons - \$5pp

pimento cheese crostini display | pickled vegetable board |
seasonal fruit display | cornbread & honey butter station
house made sauces and chutney



Desserts

Cookie Platter and Fudge Brownie Bites \$4

chocolate chip | white chocolate macadamia | rocky road

Assorted Dessert Bar \$5

seven layer bars | lemon bars | caramel oat | raspberry

Signature Dessert Parfait Cups \$7

seasonal cobbler | banana pudding | strawberry cheesecake
chocolate mousse

Signature Mini Desserts \$7

cupcakes | tartlets
cheesecakes | petit fours

Looking for a more formal dining experience?

Please inquire with your Flipside Catering Sales Manager about
our plated menu options.

Our plated offerings are completely customizable and can be
tailored to create the perfect menu for your special celebration.



Passed Late Night Snacks

**onsite fryer needed*

Soft Pretzel Bites \$4

pimento cheese fondue

Rosemary Garlic Popcorn Cups \$4

Mini Ham Biscuits \$4

honey mustard

***Parmesan Truffle Fries \$4**

roasted garlic aioli

Carolina Pulled Pork Sliders \$5

creamy slaw | eastern bbq sauce

Flipside Burger Sliders \$5

pimento cheese | bacon jam

Warm Chocolate Chip Cookies & Milk Shooters \$4

Dark Chocolate Bacon Bites \$4

candied bacon | dark chocolate | sea salt

***Churro Biscuit Bites \$4**

cinnamon sugar | dulce de leche dip

ADDITIONAL SERVICES

STAFFING

staffing fees based on (4) hour service period

server \$200
chef attendant \$200
bartender \$200
buffet attendant \$200

MISCELLANEOUS FEES

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

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.

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, whichever 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.

SERVICE AND SETUP FEES

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 Catering 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 fees 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.