



STATIONS

WRECKING BAR BEER BOILED SPICED PEANUTS ... \$5 per person

Boiled using our Breaking Bob Kölsch, Wrecking Bar chili spice blend *SEASONAL*

VEGETABLE DIP ... \$5 per person

Cream cheese, sour cream, spices, seasonal vegetables. Torn, toasted TGM sourdough for dipping.

SEASONAL & LOCALLY GROWN VEGETABLE CRUDITES

Served with mixed seasonal veggies and fruits, house dressings

\$6 Per Person*

A La Carte**

30 People ... **\$150**

50 People ... **\$250**

100 People ... **\$500**

BAVARIAN PRETZEL BAR

Bernhard's Bakery fresh Bavarian pretzels, Vermont white cheddar and Gruyere cheese fondue, Wrecking Bar barrel aged mustard and French's yellow mustard

\$5 Per Person*

A La Carte**

30 People ... **\$125**

50 People ... **\$200**

100 People ... **\$400**

CHEESE BOARD

Selection of GA and domestic cheeses, house made jams and preserves, Wrecking Bar roasted spiced nuts, freshly baked hazelnut and cranberry crisps, and WB lavash

A La Carte**

30 People ... **\$240**

50 People ... **\$400**

100 People ... **\$800**

SEASONAL BUTCHER BOARD

A selection of Wrecking Bar's cured meats, pickles, mustards, preserves, and pain au levain

A La Carte**

30 People ... **\$270**

50 People ... **\$450**

100 People ... **\$900**

** Priced to reflect items refilled for the confirmed guest count throughout the event.*

*** Reflects recommended serving size.*



HORS D'OEUVRES & CANAPES

\$3.50 per piece a la carte

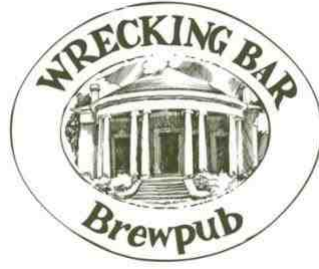
- Falafel Bites; Sea Island Red Peas, chickpeas, cilantro, red onion, salsa verde (*vegan*)
- Black bean and quinoa croquet, roasted garlic aioli
- Pimento cheese mini sandwiches with pickles and arugula

\$4.50 per piece a la carte

- Roasted mushrooms stuffed with house-made pimento cheese
- Ga. pasture raised chicken salad; grilled chicken, celery, onion, Duke's mayo, on sourdough
- Smoked Fish Dip; chives, pickled mustard, olive oil, sea salt, served sourdough

\$6.50 per piece a la carte

- Crab Cakes; lump crab meat, scallion, Duke's mayo, old bay, horseradish
- Shrimp Skewers; charred scallion, ginger, teriyaki
- Flat Iron Steak Skewers; Chimichuri and sea salt



DINNER BUFFET

\$30 per person for one salad, one entrée, and two sides

\$40 for two salads, two entrées, and two sides

\$50 for two salads, three entrées, and three sides

SALADS

Kale Caesar Salad: parmesan, croutons, anchovy Caesar dressing

Vegetable Salad: roasted seasonal vegetables, quinoa, Simple vinaigrette

Greens Salad: seasonal greens, shaved radish, red onion, feta, Sherry vinaigrette

ENTRÉES

Roasted Chicken, Salsa Matcha Negra

Flat Iron Steak, Salsa Verde

House Smoked Brisket, served with Southern Style or Caroline Style BBQ

Fish of the Moment, Salsa Verde

Smoke House Pork Loin, Chimichurri

SIDES

Roasted Vegetables (seasonal)

Macaroni and Cheese

Smoke House Collards

Wreck Fries

Potato; Roasted or Mashed