



Catering Menu

[Email us](#) to book your catering today!

Boxed Lunch: Pick a Sandwich, Salad, and Drink. \$18/Person

Sandwiches:

- Sliced Ham with local cheese, ground Mustard, bread and butter pickles on local bread.
- Chicken Salad Sandwiches with garlic mayo on local hardy wheat bread.
- Sliced Roast Beef with horseradish mayo on local bread.

Salads:

- Garden salad with dried cranberries, roasted walnuts, and local goat chevre with your choice of homemade Italian, ranch, or blue cheese dressing.
- Cold pasta, pea, and bacon salad with extra virgin oil, sea salt, and cracked ground pepper.

Beverages:

- Dr. Brown's Root Beer
- Dr. Brown's Cream Soda
- Dr. Browns Cherry Cola
- Sweet Tea
- Unsweet Tea
- Water

Additional Add-On Sides:

- Homemade brownies: \$5/Person
- Homemade cookies: \$3/Person
- Zappos Chips: \$2/Person

Minimum 10 people. Menu may change based on availability. Ingredients are sourced as local as possible. All meats are raised on Lilly Den Farm. Prices subject to change.

Taco Party: Served Buffet Style

Build Your Menu:

Meats:

- Pulled Beef
- Pulled Pork
- Shredded Chicken
- Seasoned Ground Beef

Shells:

- Soft Flour tortilla
- Hard Corn Shells fried fresh

Pricing:

- One Meat and Toppings: \$15/Person
- Two Meats and Topping: \$19/Person

Toppings:

- Pinto Beans
- Lettuce
- Salsa
- Cheese
- Sour Cream
- Guacamole
- Peppers and Onions
- Variety of Hot Sauces

- Three Meats and Topping: \$23/Person
- Four Meats and Topping: \$28/Person

Minimum 30 people. Menu may change based on availability. Ingredients are sourced as local as possible. All meats are raised on Lilly Den Farm. Prices subject to change.

Hors D'oeuvres & Party Trays

- Sausage Dip with Homemade Corn Chips \$75/Tray
- Buffalo Chicken Dip with Cucumber, Carrots and Celery \$80/Tray
- Chicken Wings with with Blue Cheese and Ranch \$100/Tray (5lbs of wings)
- Slider Tray: Chicken Salad, Ham, and/or Pulled Pork \$100/Tray
- Roast Beef Platter with Horseradish Sauce \$100/Tray

**Pass around service available

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Picnic Package: Buffet Style

Build Your Menu:

Meats:

- Cheese Burgers
- Hotdogs
- Bratwurst

Salads:

- Potato Salad
- Macaroni Salad
- Coleslaw
- Fresh Greens Salad

Pricing:

- One Meat & Two Sides: \$16/Person
- Additional Meats: \$5/Person
- Additional Sides: \$3/Person
- On site BBQ Chef available throughout the party for an additional \$100

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Oyster Roast

Package Includes:

- Oysters
- Saltine Crackers
- Hot Sauce
- Butter
- Shucking Table
- Shuckers
- Dish Cloths
- Set Up and Clean Up

Add-Ons:

- Peel and Eat Shrimp with Cocktail Sauce: Market Price
- Steaming Set Up and Service: \$300 + cost of oysters (market price)
- Raw Oyster Sucking Service available for an additional \$25/hour

Catering Menu and Pricing

Meats:

- Pork BBQ
- Smoked Chicken Quarters (Dark and Light Meat)
- Smoked Chicken Thighs on a stick
- Creamy Chicken Salad
- Braised Short Ribs

Beverages:

- Fresh Lemonade
- Sweet Tea
- Unsweet Tea
- Water

Pricing:

- Option 1: \$25/person
 - 1 Meat
 - 2 Sides
 - Roll
 - Dessert Tray by Carolina Cravings
 - 2 Non-Alcoholic Beverages
- Option 2: \$30/ person
 - 2 Meats
 - 3 Sides
 - Roll
 - Dessert Tray by Carolina Cravings
 - 2 Non-Alcoholic Beverages

Price includes buffet style, service, plates, napkins, utensils, and cups.

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Whole Hog Pig Roast

Sides:

- Coleslaw (Classic or Blue Cheese)
- Savory Black Beans
- Sweet Baked Beans
- Mac & Cheese
- Roasted Root Vegetables
- Tossed Salad
- Potato Salad

Add-On:

- \$3/Person, Per Side

Sides:

- Coleslaw (Classic or Blue Cheese)
- Savory Black Beans
- Sweet Baked Beans
- Mac & Cheese
- Roasted Root Vegetables
- Tossed Salad
- Potato Salad
- Pinto Beans

Add-Ons:

- Additional Meat: \$5/Person
- Additional Sides: \$3/Person

Whole Hog: \$2.50/pound live weight.

Cooking and Serving Service: \$300 (includes 2 different local BBQ sauces and rolls). Price includes buffet style, service, plates, napkins, utensils, cups

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220 Lorax Lane at The Plant in Pittsboro

Friday 4:00-8:00

Saturday 12:00-8:00

Sunday 12:00-7:00

Food Truck Buy-Out Available.

All menu options are negotiable.

Please confirm dinner options and menu 10 days before the event. There will be a 25% no refundable deposit fee due at the time of booking.

It is our mission to serve the best Chatham County has to offer. We source as much of the food locally as possible. All the meat served is raised on our farm, Lilly Den Farm. Some of our most used farms to source vegetables, fruit, cheese and flowers are, but not limited to, Granite Springs Farm, In Good Heart Farm, McNeil Farm, Heart Song Farm and Celebrity Dairy Farm. We source our bread from The Pittsboro Bread Shop and all of our desserts are made fresh by the lovely ladies at Carolina Cravings.

Deposits are nonrefundable. If a cancellation notice is given less than 8 days before the event you will be responsible to pay 75% of the total bill. Gratuity is not necessary but is greatly appreciated!