

DESSERT

	<u>Half</u>	<u>Full</u>
Peach Cobbler Bread Pudding	\$40	\$70
Blueberry Coconut Bread Pudding	\$40	\$70
Bourbon Raisin Rice Pudding	\$35	\$60
Grilled Peaches	\$40	\$70
Banana Pudding	\$35	\$60
Chocolate Pudding	\$35	\$60
Vanilla Pudding	\$35	\$60
Bacon-Apple Pie (9 in)		\$30
Party Nut Pie (9 in)		\$30
Sweet Potato Pie (9 in)		\$25

BEER, WINE & SANGRIA

White Wine (Pinot Grigio, Chard, Sauv. Blanc) 750 ml	\$30
Red Wine (Cabernet, Merlot, Pinot Noir) 750 ml	\$30
Blackberry Red Sangria (1 L)	\$32
White Peach White Sangria (1 L)	\$32
Sally's Pickle Brine Pilsner (Growler)	\$20
Sally's White Peach Wit (Growler)	\$20

COCKTAILS & MOCKTAILS 750 ml

Strawberry Mint Julep	\$60
Magnolia Margarita	\$60
Huckelberry Gin	\$60
Rosemary-Peach Lemonade	\$60
Smoked Sazerac Sweet Tea	\$60
Bloody South	\$60
Strawberry Lavender Lemonade (mocktail)	\$25
Coconut Cardamom Elixir (mocktail)	\$25
Spiced Sweet Tea (mocktail)	\$25

OLD FASHIONED LIBRARY 750 ml

Big Apple	\$75
Root Beer	\$75
Blood Orange	\$75
PB & J	\$75
Old Fashionista	\$75
Mocha	\$75
Maduro	\$75
Old Smokey	\$75



CATERING MENU

FOR ALL OCCASIONS

427 Forest Ave, Staten Island, NY 10301
718-727-2559 | www.SallysSouthern.com

APPETIZERS

	<i>Half</i>	<i>Full</i>
Fried Shrimp	\$75	\$140
Blue Crab Beignets	\$75	\$140
Pickled Fries	\$45	\$80
Fried Oysters	\$75	\$140
Corn Fritters	\$40	\$70
Pimento Cheese Empanadas	\$45	\$80
Biscuits & Gravy	\$40	\$70
Cheeseburger Sliders	\$45	\$90
Chili	\$45	\$80

WINGS

	<i>Half</i>	<i>Full</i>
Buffalo	\$45	\$80
Pepper Peach BBQ	\$45	\$80
Black Garlic Sesame	\$45	\$80
Apple-Bourbon BBQ	\$45	\$80
Louisiana Hot	\$45	\$80
Blackened	\$45	\$80

SALAD

	<i>Half</i>	<i>Full</i>
Georgia Peach Salad	\$45	\$80
Pimento Lime Caesar Salad	\$45	\$80
Pecan & Bleu Cheese Salad	\$40	\$70
Potato Salad	\$40	\$70
Macaroni Salad	\$40	\$70
Chilled Shrimp Salad	\$85	\$160

VEGETABLES/SIDES

	<i>Half</i>	<i>Full</i>
Vegetable Jambalaya	\$40	\$70
Vegetable Pot Pie	\$40	\$70
Mashed Potatoes	\$35	\$60
Potatoes w/ Bacon Aioli	\$40	\$70
Chicken Fried Potatoes	\$35	\$60
Waffle Fries	\$35	\$60
Sweet Potato Mash	\$35	\$60
Bacon Cheddar Grits	\$35	\$60
Collard Greens	\$35	\$60
Rainbow Rice	\$35	\$60
Cole Slaw	\$35	\$60
Buttermilk Biscuits	\$30	\$50
Country Corn Bread	\$30	\$50
Garlic Texas Toast	\$30	\$50

PASTA

	<i>Half</i>	<i>Full</i>
Cajun Chicken	\$50	\$90
Cajun Shrimp	\$65	\$120
Chicken Pot Pasta	\$50	\$90
Mac-N-Cheese	\$45	\$80
Lobster Mac-N-Cheese	\$75	\$140
Bacon Mac-N-Cheese	\$60	\$110

CHICKEN

	<i>Half</i>	<i>Full</i>
Southern Fried Chicken	\$55	\$100
Boneless Fried Chicken	\$55	\$100
Blackened Chicken Breast	\$55	\$100
BBQ Glazed Chicken	\$55	\$100
Chicken Pot Pie	\$55	\$100
Chicken Gumbo	\$55	\$100
Chicken Jambalaya	\$50	\$90
Chicken Fingers	\$45	\$80

MEATS & MEATLOAF

	<i>Half</i>	<i>Full</i>
Buffalo Chicken	\$50	\$90
Pork & Apple	\$55	\$100
Beef & Bacon	\$55	\$100
Baby Back Ribs	\$60	\$110
Chicken Fried Steak	\$60	\$110
Cajun Prime Rib	\$75	\$140

SEAFOOD

	<i>Half</i>	<i>Full</i>
Fried Catfish	\$75	\$140
Fried Shrimp	\$75	\$140
Blackened Shrimp	\$75	140
Shrimp Gumbo	\$75	\$140
Shrimp Jambalaya	\$65	\$120
Shrimp & Corn Cobbler	\$65	\$120
Shrimp & Grits	\$65	\$120
Lobster Gumbo	\$95	\$180
Lobster Jambalaya	\$85	\$160
Lobster Pot Pie	\$95	\$180
Crawfish Boil		Seasonal MKP
Seafood Boil		Seasonal MKP